



WMF PROFESSIONAL COFFEE MACHINES DESIGNED TO PERFORM

Collection 2021

Contents

4	42
WMF Professional Coffee Machines	WMF 1500 S+
6	46
Designed to Perform	WMF 1300 S
8	50
WMF Services	WMF 1100 S
10	54
WMF Coffee Excellence	WMF 9000 F (External Storage)
12	58
WMF CoffeeConnect	WMF 9000 F (Internal Storage)
16	62
Product Portfolio	Accessory Equipment
18	70
Features & Innovations	WMF Virtual Showroom
28	72
Machines Overview	WMF PhotoSimu App
30	74
WMF espresso	Technical Data Overview
34	76
WMF 9000 S+	Contact Details
38	
WMF 5000 S+	

WMF Professional Coffee Machines

BLENDING QUALITY AND RELIABILITY
SINCE 1927.

WMF is one of the global market leader in fully automatic professional coffee machines. As a highly trusted brand with a long history of success, our mission is clear: to offer a seamless premium experience, by combining coffee excellence, reliable solutions and a uniquely comprehensive service.

The roots of WMF date back to 1853. What began as a metalware factory in Geislingen/Steige in Germany is today a symbol of innovation, product and service quality as well as design expertise. In 1927, the first large-scale production of commercial coffee machinery laid the foundation for a unique promise: anyone looking for reliable coffee excellence and technological expertise will find it at WMF. Over 90 years later, the quality seal "made in Germany" still underscores our aim to always be your first choice. With WMF, you'll find the ideal coffee machines to meet your business

needs. We offer a diverse range of fully automatic coffee specialties machines, filter coffee machine or portafilter machines, and their modular design allows you align their configuration precisely with your needs. Our solutions not only drive increased sales and improved processes; they can also be the foundation for new business models that respond to increasing levels of digitalization. That's because our development engineers have just one task: to understand and embrace the coffee universes of our customers, and to equip you for the business opportunities of tomorrow.



Designed to Perform

THE FIRST CHOICE
IN COFFEE SOLUTIONS.

“Designed to Perform” is our promise that every WMF professional coffee machine is conceived to provide outstanding technical performance, ensuring the results and the reliability our customers desire.

Made in Germany

Research, development and production is all concentrated in Geislingen, in Southern Germany, which over the decades has become a centre of excellence for professional coffee machines. We build each machine to order, and fully test every single one before we send it to the customer.

Innovation

At WMF, good is never good enough. We are continually developing new features to help our customers to optimise their coffee business. Like the famous Latte Macchiato, and now Fresh Filtered Coffee. All our machines offer future-proof digital connectivity, opening up a new world of opportunities.

Dependability

Our customers place their trust in us. WMF machines are designed to perfect the working environment where they are

placed, making sure everything is flawless, while business achieves new highs.

Quality

Recognized standards are only the start. Our ISO 9001 and ISO 14001 certifications attest to the robustness and sustainability of our processes. But our reputation for quality also depends on using only the highest-grade materials and the most advanced technology.

Design

WMF machines don't just look great. Prestigious prizes like the iF Design Award and Red Dot Best of the Best confirm the world-class standard of their design. Clean, contemporary and instantly recognisable, WMF design is a promise of coffee perfection.

We put all our efforts into this because we want to be your first choice in professional coffee solutions.



WMF Services

PROVEN EXCELLENCE
AROUND THE GLOBE

At WMF, we are committed to your success and therefore offer service solutions that help our customers all over the world to get the best out of their machine.

Whatever the challenge, we provide the solution

As coffee is served in many different environments, our customer base is quite diverse. With almost 100 years of experience, WMF understands the challenges our customers face like nobody else. This wealth of experience is the basis for all our service designs.

CUSTOMER SATISFACTION



Machine Availability

Your ability to serve your customers at all times.



Coffee Quality

Serving your customer a premium and consistent coffee quality.

DAY-TO-DAY OPERATIONS



Operational Skills

Making sure machine and staff work hand in hand to please your customers.



Regulatory Compliance

Staying compliant with health, safety, security and environmental regulations.

COMMERCIAL SUCCESS



Plannable Follow-up Costs

Avoiding surprises and finding the right level of commercial stability.

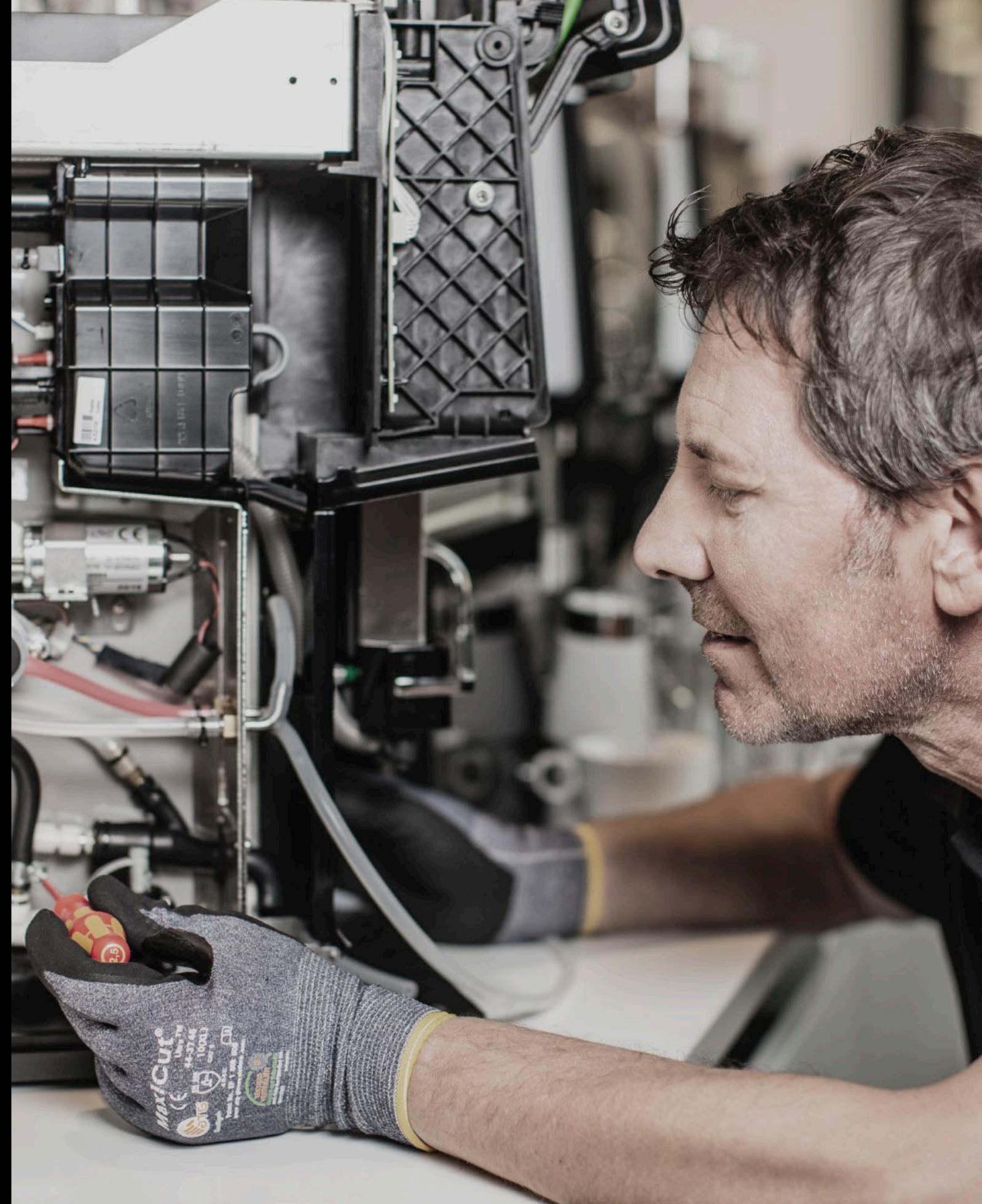


Investment Protection

Maximising the lifetime of your coffee machine.

For a long life of reliable performance

WMF coffee machines are a quality product and, together with our services, will perform over a very long lifetime. Truly understanding our customers' needs, we have developed standard service packages and add-ons that can be perfectly combined to satisfy your individual requirements. The fact that we only get one chance to make a first impression inspired the design of our installation services to deliver the right start to your success. Our preventive maintenance will ensure your machine always achieves its optimum performance, while we are by your side when you need us most with our repair services.



WMF Coffee Excellence

FROM BEAN TO CUP,
THE PATH OF COFFEE EXCELLENCE.

As one of the global market leader in professional coffee machines, WMF offers customers not only the best professional coffee machines and innovative digital solutions, but also the benefits of a profound expertise in all aspects of coffee. This know-how is concentrated in the WMF Coffee Excellence Centre, where we constantly extend and refine our knowledge.

The mission of the WMF Coffee Excellence Centre is to generate the best possible beverage in the cup, using the most sophisticated professional coffee machines. To achieve this, considerable effort is dedicated to digital and face-to-face training, covering the many factors that influence coffee flavour, from the plant and its harvesting to the roasting, blending and brewing of the beans. Training is aimed at WMF employees as well as distribution partners and customers. The WMF Coffee Excellence Centre also provides tailored customer support on request, for example advising on the right beans and blend to create a personalised flavour profile, or developing bespoke recipes for new speciality beverages. In short, the centre serves as an all-round information hub, presenting at trade fairs, and assisting WMF engineers by evaluating coffee quality from a sensory perspective to help improve our machines and ensure every customer enjoys the best results in the cup.



WMF CoffeeConnect

COFFEE EXCELLENCE
MEETS DIGITAL SOLUTIONS.

If you run a coffee business, you have probably wondered how you could improve its efficiency and profitability. But it may seem like a lot of effort. Perhaps you do not have the time to do the necessary analysis, or even access to the numbers you need. With WMF CoffeeConnect, gathering data, understanding it and using it to optimise your business becomes almost effortless.

The award-winning WMF CoffeeConnect cloud platform can help you take advantage of digitalisation to add value to your coffee machines and service activities, and make your coffee business even more profitable. You can view and analyse sales figures and service information anytime, anywhere. You can identify your bestselling beverages and peak sales times, then optimise your offering accordingly. You can receive timely warning of low supplies and rapidly take steps to refill, or make maintenance more efficient. The bi-directional system allows you, for example, to send special promotions to selected machines. If you want, we can even link the WMF CoffeeConnect platform with your own business systems. With its unique level of integration, WMF CoffeeConnect gives you unrivalled power to manage every aspect of your coffee business, optimise processes, organise maintenance, improve your supply chain, reduce service costs and increase turnover.





SMALL AND MEDIUM-SIZED BUSINESS

If your business is a hotel, restaurant, bar, coffee shop, office or catering company with a limited number of professional coffee machines, you can use WMF CoffeeConnect to add value by monitoring maintenance, operation, consumption and service data.



LARGE BUSINESS

If yours is a high-revenue organization with numerous coffee machines spread across a wide geographical area, you can take advantage of WMF CoffeeConnect to analyse and optimise your business performance.

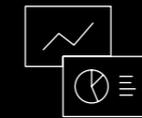


OPERATOR

As an operator, you may be interested in functions that indicate the filling levels, consumption and tasks of your customers' professional coffee machines. WMF CoffeeConnect helps you increase uptime, optimise inventory management and trouble-shoot.

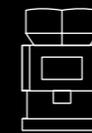
WMF COFFEE CONNECT: MAIN BENEFITS

With WMF CoffeeConnect, gathering data, understanding it and using it becomes almost effortless. Join our digital world and discover how WMF CoffeeConnect can help you optimise your business:



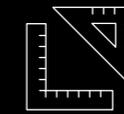
Visualisation

- Business Performance Data
- Maintenance and Operation Data



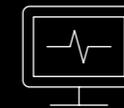
Machine Management

- Centralised machine and user management
- Bi-directional communication



Deep Insights

- Standard Reports
- Tailor-made Analytics



Data Provisioning

- Providing system interfaces (APIs)
- Customer-specific implementation projects



Additional Tools

- Media Pool



DATA SECURITY AND PRIVACY

We understand the importance of security and know that your data is crucial to your business success. That is why we developed our system following state-of-the-art standards for infrastructure, data protection as well as identity and access management. We adhere to the General Data Protection Regulation (GDPR) and your data will be processed and encrypted, where required. Your information and individual data privacy is ensured by a contractual agreement as well as customer consent that works.

Product Portfolio

THE PERFECT ANSWER
TO EVERY NEED.

Our aim is to support your coffee business in every way you need. That's why our product portfolio caters for every requirement, from fully automatic coffee specialities machines to fully automatic filter coffee makers and even the inventive automated espresso machine.

Every coffee consumer has their own personal preferences. And every coffee business has its own precise needs. We want to provide you with the professional coffee machine that best satisfies you and your customers. So our multifaceted portfolio comprises three distinct product families: fully automatic coffee specialities machines, fully automatic filter coffee machines, and the pioneering category of automatic portafilter machines, allowing even non-baristas to prepare deliciously authentic espresso coffee.



FULLY AUTOMATIC COFFEE SPECIALITIES MACHINES

Each of our fully automatic coffee machines produces a variety of high-quality coffee specialities at a touch, while enhancing any location with its eye-catching design and premium materials. For each model, a variety of different configurations is available to satisfy a diverse array of customers in low, medium or high-volume environments, in both served and self-service situations.

AUTOMATIC PORTAFILTER COFFEE MACHINES

People all over the world enjoy the taste of real espresso coffee. But with a conventional portafilter coffee machine, a skilled barista is required. So we decided to bridge the gap between handcrafted and automatic espresso brewing. The result is the unprecedented WMF espresso, an award-winning machine that automates all the steps that require specific ability and handling, while retaining the style and atmosphere of a real espresso machine. For espresso coffee that is "handmade automatically".

FULLY AUTOMATIC FILTER COFFEE MACHINES

Achieving the full flavour of perfect filter coffee depends not only on the quality of the coffee beans and water, but above all on brewing just the right amount at just the right time and temperature. Our filter coffee machines do this rapidly and automatically, in whatever quantity you require. The result is the finest filter coffee, freshly brewed wherever you need large quantities of delicious coffee in a short time.

Features & Innovations

FOR WMF CUSTOMERS,
THE FUTURE COMES AS STANDARD.

WMF has a history of shaping the future. It's no accident that we own more patents than anyone else in the industry. Ever since we launched our first professional coffee machine in 1927, we have been at the forefront of innovation.

Part of our mission is to keep raising the bar with improved performance, new products and innovative features to enhance your coffee business. That means continuously enhancing our understanding of how coffee fits into your universe, so we can equip you for the opportunities of tomorrow. This commitment to continuous innovation is one of the factors that makes WMF the first choice in professional coffee solutions for so many businesses.

WMF AUTO CLEAN

WMF AutoClean eliminates the need for manual cleaning of the coffee and milk systems. Cleaning granulate for the coffee system is stored in the machine and only needs to be replaced once every 60 cleaning cycles, while cleaning liquid for the milk system lasts 40 cycles. Both are dosed automatically. After the cleaning cycle has been configured just once, the machine will clean itself automatically at the chosen time. When cleaning is complete, the machine is instantly ready for use again.



WMF SMART REMOTE

WMF SmartRemote is an innovative tool for ordering and preparing beverages completely contactlessly in the self-service segment. The web-app is easy and intuitive to use: just scan the QR code with a mobile device, select a coffee speciality, then relax and enjoy your beverage. This web-based solution is compatible with any mobile operating system. Users don't even need to download and install a specific app; the only technology users need is a mobile device camera and a connected Internet browser.

FRESH FILTERED COFFEE

To satisfy both customer groups - filter coffee fans and coffee specialities fans - until today you needed two different coffee machines. But WMF's groundbreaking Fresh Filtered Coffee technology changes all that. Now you can serve both from a single machine, offering maximum variety in a minimal footprint, and providing savings on your investment, energy and maintenance costs. With our new filter process, each cup is freshly brewed from great-tasting coffee beans and then filtered. Because the system ensures a constant temperature and volume, every cup of filtered coffee is as wonderfully flavourful and fresh as the last.



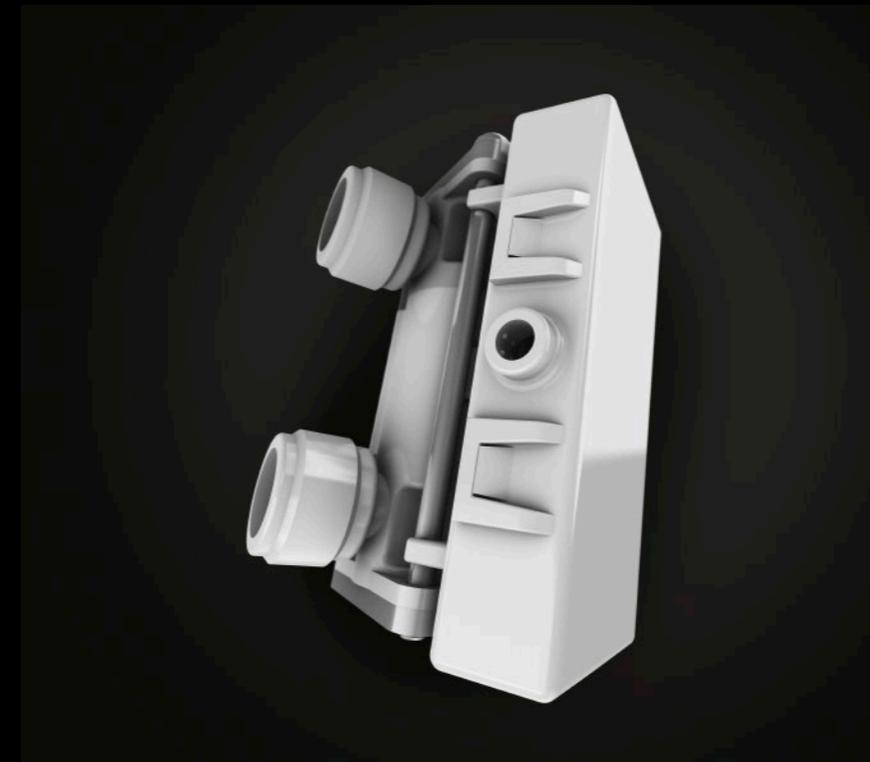
DYNAMIC COFFEE ASSIST

In the pursuit of the consistently top quality coffee that you want to offer your customers in every cup, we have designed a series of self-regulating technologies that allow WMF professional coffee machines to monitor themselves and make their own technical adjustments as required. The innovative Dynamic Coffee Assist system continuously measures the brew flow, automatically adjusting the most important factors for coffee quality, like grinding degree and grind quantity. This way, extraction time remains stable, ensuring that every espresso-based beverage is just as delicious as the last - constantly.



CHILLED COFFEE

This ingenious system lets you serve a new range of speciality beverages made with chilled coffee. By passing freshly brewed hot coffee through a heat exchanger to cool it down to below 50°C, it provides a rapid solution for preparing delicious iced coffee and other beverages. The lower temperature means less melted ice cubes or ice cream, for a better looking, better tasting cooled beverage. Moreover, because the chilled coffee is produced through a separate valve, all other specialities are served at their usual temperature.



DYNAMIC MILK ASSIST

To consistently serve your customers the highest quality milk foam, you'll appreciate our cutting-edge automated Dynamic Milk Assist technology. It ensures perfect hot and cold milk foam and guarantees high levels of uptime from your coffee machine. The innovative Dynamic Milk Assist technology ensures the constant high quality of all milk drinks. Using state-of-the-art sensors, it continuously monitors the temperature in the cooler and the milk flow in the machine. Based on these values, it regulates factors like the pump speed to create perfect milk foam of the pre-selected consistency. In addition, Dynamic Milk Assist can also detect when the milk level is empty, even in bag-in-box systems, to prevent the mixer from potentially running empty.



CUP GUARD

The self-closing WMF Cup Guard is a splash-proof door which protects users against the risk of burning or scalding, guaranteeing the utmost safety in your venue. Available as an option with the WMF 5000 S+ and the WMF 1500 S+, the WMF Cup Guard is automatically locked by an electromagnet while a drink is being dispensed, and cannot be reopened until the beverage is ready. For additional protection, cyclical rinsing or starting the cleaning process is only possible when the WMF Cup Guard is closed.



STEAM JET

Featuring advanced WMF technology, the practical SteamJet takes just a few seconds to warm every cup at a touch using natural steam. So every drink is not only served at the ideal temperature but also remains hot for longer, for true coffee perfection.

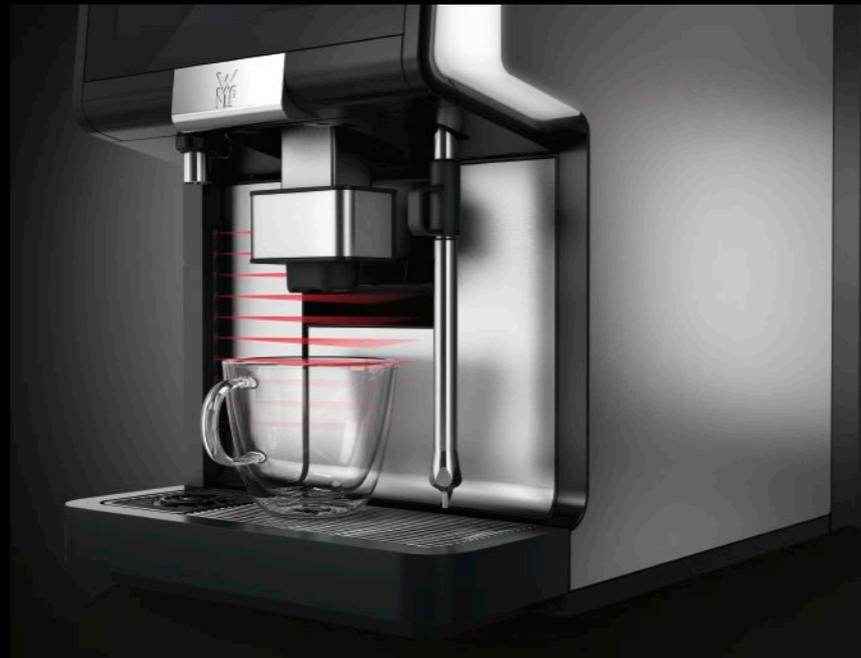


2-MILK SOLUTION

You now have the option of attaching two different milk sources to your WMF Professional Coffee Machine. This means you add variety to your beverage menu offering your customers an alternative choice of milk type.

CUP SENSOR

A truly smart coffee machine adapts to every cup. Available as an option with the WMF 5000 S+ and the WMF 1500 S+, the WMF Cup Sensor recognises the cup placed on the drip tray, moving the automatic spout to precisely the right distance above it. The machine can even preselect specific beverages or sizes based on the cup used, eliminating the need for manual selection and minimising the risk of overfilling. So your customers enjoy smooth service, and you enjoy maximum operational efficiency.



HEAVY-DUTY BREWER

We want you to enjoy maximum reliability and outstanding performance throughout the long service life of your WMF professional coffee machine. That's why we use the most robust materials. For example, the durable, high-performance heavy-duty brewer is made of stainless steel. Its 19 g capacity permits larger brewing batches in a single step, while the fine sieve makes it possible to prepare coffee specialities with finer recipes. As for maintenance it couldn't be simpler: as the brewer is permanently installed in the machine it requires no additional cleaning other than the maintenance carried out by your WMF service technician.



STEAM SYSTEMS

Our integrated steam systems add another dimension to your WMF professional coffee machine, allowing you to offer as wide a variety of beverages as possible. Whether the people using your machine are absolute beginners or aspiring baristas, they'll find an advanced but easy-to-use steam system that matches their needs on every WMF machine. You can use it to heat beverages like mulled wine, and to froth milk to perfection, for example when you want to create latte art or froth milk from an external source. Simply choose the system that best matches your business needs, and you'll be ready to satisfy your customers' beverage desires.



This system can be used to quickly and easily warm a variety of beverages from hot chocolate to mulled wine, and to heat and froth milk manually if requested by your customer.



Designed to prepare hot beverages or to manually froth milk from an external source, this system features a semi-automatic steam wand that switches off on reaching the prescribed temperature, making traditional milk frothing much easier.



The separate steam wand of the Auto Steam system allows users to customize milk foam density for each individual coffee creation, and produces three different types of milk foam completely automatically at the side. The system also makes it simple to heat milk and prepare a variety of hot beverages.

MILK SYSTEMS

However your customers like their hot or cold coffee or milk specialities, WMF has the solution to always guarantee the best beverage quality. Our milk systems make it simple for your operating personnel or customers to prepare professional coffee creations, with no need for any prior experience. From the Basic Milk system to the more versatile Easy Milk or the top-of-the-range Dynamic Milk system, each of them offers a variety of tasty milk and milk foam options.



The Basic Milk system is the perfect choice for all classic coffee specialities such as cappuccino, latte macchiato and latte, which are prepared with hot milk and hot milk foam.



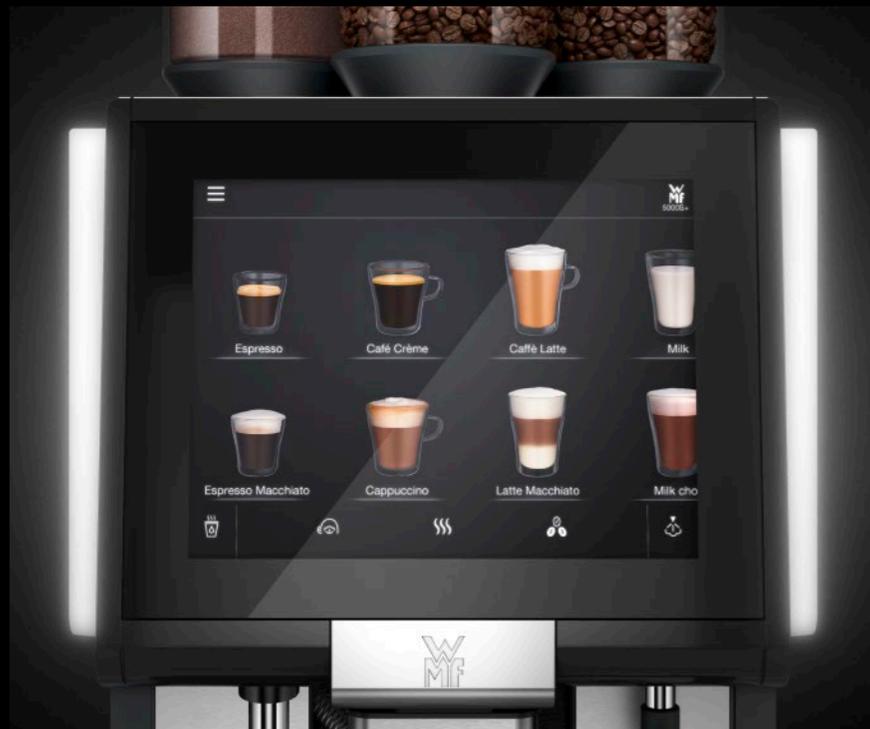
Enabling you to tap into the market for cold milk mixed beverages as well as hot coffee specialities, the Easy Milk system automatically dispenses cold milk as well as hot milk or hot milk foam via the beverage spout.



WMF's Dynamic Milk system offers an even wider range of possibilities, allowing the fully automatic production of 4 different consistencies of hot milk foam and 3 variations of cold milk foam, as well as hot and cold milk, with the option of 2 different milk sources. So you can always offer your customers the perfect milk foam for each coffee creation.

WMF SMART MILK

It's never been easier to serve a wide variety of cold milk mixed beverages and hot coffee specialities. The innovative WMF Smart Milk system makes it simple for your staff or customers to prepare them. It automatically dispenses cold milk and warm milk as well as fine-pored warm milk foam, directly from the beverage spout. And thanks to the Clean in Place system, cleaning is automated and effortless.



TOUCH DISPLAY

All our new machines feature modern 10" colour touch displays. They have crystal-clear visuals and intuitive touch-and-swipe menus. Beverage pre-selection lets operating staff request multiple drinks in a single order, whereas in self-service mode, the customer can modify the selected drink to their taste. What's more, you can customise colours and graphics to the needs of your business, and some models can display photos or even videos for user assistance or advertising. What's more, the displays are perfect for displaying nutritional information where required.

CLEANING SYSTEMS

When choosing a professional coffee machine for your business, you want a model that not only makes excellent coffee specialities for your customers, but which is also simple for your staff to clean. That way, you save on personnel training and maintenance time. To meet your needs, we have created a series of HACCP-compliant cleaning systems for the milk systems of our machines, each one engineered to optimise efficiency and ease of use. Just select the one that best serves your business.



**BASIC
CLEAN**

Basic Clean

With this manual system, the coffee machine is cleaned using a cleaning solution and water, before being rinsed with fresh water. The spout needs to be manually cleaned each day by placing it in a special cleaning fluid. For machines with Basic Milk or machines without milk systems.



**EASY
CLEAN**

Easy Clean

This fully automatic system for the Easy Milk system uses a special cleaning container and soluble cleaning tablets. After having connected the milk hose to the cleaning container, the machine dispenses water into the container, then cleans and rinses the machine automatically with the cleaning solution, fresh water and steam. The milk foamer has to be cleaned manually once a week.



**PLUG
+CLEAN**

Plug+Clean

This system uses hot water and steam to clean the milk system by simply plugging the Plug+Clean adapter into the Plug+Clean socket of the machine/cooler. This eliminates the need to dismantle the milk foamer each day, reducing manual cleaning in the cleaning fluid to just once a week. With the **Click+Clean** system for the WMF 1100 S the adapter has to be attached to the machine's hot water spout instead.



**SMART
CLEAN**

Smart Clean

Thanks to Smart Clean, daily cleaning involves only minimal effort. A complete system cleaning is only required after 250 brewings or at the latest after 7 days. With this cleaning system, there is no need to manually remove and dismantle the spout daily.



**AUTO
CLEAN**

AutoClean

WMF AutoClean eliminates the need for manual cleaning of the coffee and milk systems. Cleaning granulate for the coffee system is stored in the machine and only needs to be replaced once every 60 cleaning cycles, while cleaning liquid for the milk system lasts 40 cycles. Both are dosed automatically. After the cleaning cycle has been configured just once, the machine will clean itself automatically at the chosen time.



**CLEAN
IN PLACE**

Clean in Place

Our most advanced cleaning system operates in the same way as the Easy Clean system, but with the additional advantage that the milk foamer is also cleaned automatically by the system. It's the ultimate in user-friendly efficiency for all machines with Dynamic Milk system.

All cleaning systems are according to the model and configuration of the WMF coffee machine.

Machines Overview

A RICH MENU OF POSSIBILITIES

Automatic portafilter coffee machines

Fully automatic coffee specialities machines



WMF espresso

The perfect espresso, handmade automatically.



WMF 9000 S+

Gourmet coffee specialities, individually served to perfection.



WMF 5000 S+

Excellent coffee indulgence, effortless in any environment.

	WMF espresso	WMF 9000 S+	WMF 5000 S+
Recommended for an average daily requirement of	300 cups	350 cups	250 cups
Display	Colour touch display	10" colour touch display	10" colour touch display
Brewing unit	Portafilter	Heavy-duty brewer	Heavy-duty brewer
Grinder	2	Up to 4	Up to 2
Dynamic Coffee Assist	√	√	√
Fresh Filtered Coffee	-	-	Optional
Milk system	-	Dynamic Milk	Easy Milk / Dynamic Milk
Steam system	Basic Steam / Auto Steam	Easy Steam / Auto Steam	Easy Steam / Auto Steam
Water supply	Fixed water connection	Fixed water connection	Fixed water connection
Cleaning system	Software-guided cleaning program	Clean in Place	Easy Clean / AutoClean / Clean in Place
Chilled Coffee	-	-	Optional
Parallel hot water / coffee delivery	√	√	Optional
WMF CoffeeConnect	√	√	√
Automatic height adjustment	Table	Table	Spout

Fully automatic filter coffee machines



WMF 1500 S+

Unprecedented coffee versatility, with guaranteed high quality.



WMF 1300 S

Reliable coffee quality, blending robustness and easy service.



WMF 1100 S

Professional coffee quality, in a compact design.



WMF 9000 F (External Storage)

Full-flavoured filter coffee, on a grand scale.



WMF 9000 F (Internal Storage)

Aromatic filter coffee, always with a fresh back-up.

	WMF 1500 S+	WMF 1300 S	WMF 1100 S	WMF 9000 F (External Storage)	WMF 9000 F (Internal Storage)
Recommended for an average daily requirement of	180 cups	120 cups	80 cups	500 cups	720 cups
Display	10" colour touch display	7" colour touch display	7" colour touch display	10" colour touch display	10" colour touch display
Brewing unit	Professional brewer	Professional brewer	Professional brewer	High-capacity brewer	High-capacity brewer
Grinder	Up to 2	Up to 2	Up to 2	-	-
Dynamic Coffee Assist	√	-	-	-	-
Fresh Filtered Coffee	Optional	-	-	-	-
Milk system	Basic Milk / Easy Milk / Dynamic Milk	Basic Milk / Smart Milk	Basic Milk	-	-
Steam system	Basic Steam	Basic Steam	Basic Steam / Auto Steam	-	-
Water supply	Tank / Fixed water connection	Tank / Fixed water connection	Tank / Fixed water connection	Fixed water connection	Fixed water connection
Cleaning system	Basic Clean / Plug+Clean / Easy Clean / Clean in Place	Plug+Clean / Smart Clean	Click+Clean	Automatic	Automatic
Chilled Coffee	-	-	-	-	-
Parallel hot water / coffee delivery	-	-	-	Optional	√
WMF CoffeeConnect	√	Optional	Optional	√	√
Automatic height adjustment	Optional spout	-	-	-	-

WMF espresso

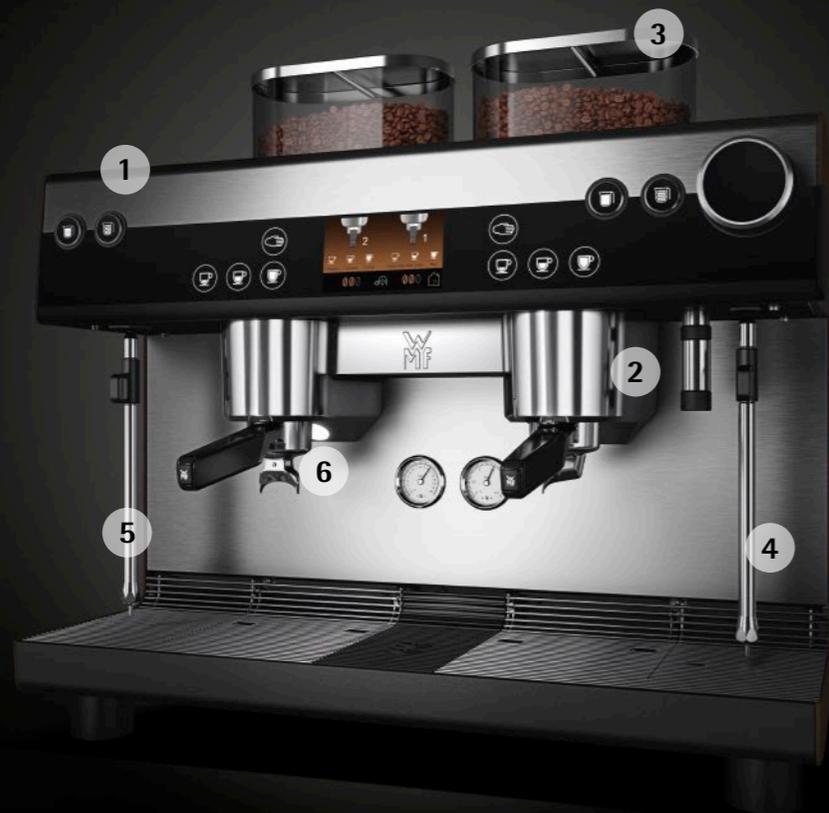
THE PERFECT ESPRESSO,
HANDMADE AUTOMATICALLY.

"I want my customers to enjoy the real espresso experience, even when there is no fully trained barista at the bar. With the WMF espresso I know that every single cup will be perfectly prepared, with the personal touch that coffee lovers expect."

The award-winning WMF espresso embodies all the barista flair and quality of the traditional portafilter machine while at the same time delivering the simplicity and consistency of fully automatic machines. Its classic look and sensory cues - like hissing, steaming and knocking - evoke the emotions of the espresso bar, but the trickier parts of the process are automated to ensure reliably superb results. When the portafilter is inserted, the WMF espresso automatically detects it, grinds a preset quantity of coffee, tamps it perfectly and monitors the brewing time. The result is unrivalled coffee quality with

100% consistency. So, if you're used to fully automatic machines, it represents a step up to the authentic espresso experience, but without the need for any time-consuming barista training. For those familiar with traditional portafilter machines, on the other hand, it offers the advantage of consistently high coffee quality, regardless of the user's level of skill and experience - ideal for environments where personnel changes frequently. Recommended for venues with an average daily requirement of 300 cups, the WMF espresso bridges the gap between two worlds, and offers the best of both.





1. TRADITIONAL MACHINE LOOK AND FEEL

With the WMF espresso, you gain all the advantages of an automated coffee making system. But you also keep the emotional appeal of a traditional espresso machine, with its classic design, portafilter handling, and the option of foaming milk manually.

2. TWO INTEGRATED GRINDERS & AUTOMATIC TAMPING

The WMF espresso's two integrated grinders are equipped with precision-honed grinder disks to ensure an outstanding quality of espresso. The machine also automatically tamps with 100% consistency.

3. AIR-COOLED BEAN HOPPERS

The two concealed, air-cooled 550 g bean hoppers allow you to store two different types of coffee, for example espresso and café crème. You now also have the option of larger, visible hoppers with a capacity of 1100 g each.

4. AUTOMATIC OR TRADITIONAL MILK FOAM PREPARATION

The WMF espresso can produce three different consistencies of milk foam automatically with the Auto Steam wand at the touch of a button. Or the operator can choose to foam milk manually and even create latte art, in traditional barista style with the second basic steam wand.

5. OPTIONAL SECOND AUTO STEAM WAND

In addition to the central SteamJet for preheating cups, and the Auto Steam wand for automatic milk foaming, an optional second Auto Steam wand can be chosen in order to optimise the handling time in your business.

6. PORTAFILTERS

The WMF espresso comes with 3 different portafilters in different sizes for one or two cups. The machine detects the different portafilters automatically and displays only the possible coffee selections for each one.



COLOURS FOR EVERY TASTE

The WMF espresso comes in a variety of colours, from classically elegant to vividly modern. Whether you want it to blend in or stand out, it will enhance any ambience.



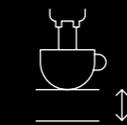
DYNAMIC COFFEE ASSIST

Fitted as standard, intelligent Dynamic Coffee Assist technology continuously measures the brew flow, automatically adjusting the most important factors for coffee quality, like grinding degree, automatically adjusting to guarantee the perfect extraction time for consistently high-quality espresso.



WMF COFFEE CONNECT INSIDE

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



DUAL HEIGHT-ADJUSTABLE CUP TRAYS

Featuring advanced WMF technology, the integrated height-adjustable cup trays on both sides of the machine provide optimal clearance for any type of cup, ensuring each beverage is served at the ideal temperature and keeping the machine clean.



HEATABLE CUP STORAGE

The practical heatable cup storage keeps your cups close to hand and ready to use at all times, conveniently on top of the machine with integrated bean hoppers so no additional space is required.



PARALLEL COFFEE AND HOT WATER PREPARATION

Coffee and hot water can be dispensed simultaneously, saving precious time.

WMF 9000 S+

GOURMET COFFEE SPECIALITIES,
INDIVIDUALLY SERVED TO PERFECTION.

"My clients have high standards, and we aim to satisfy their individual tastes when it comes to coffee, too. The WMF 9000 S+ exceeds every expectation, rapidly and dependably. For me, it's the creative solution, not to mention an excellent investment."

Designed to delight discerning coffee enthusiasts, the WMF 9000 S+ promises top-of-the-range performance in venues where an imaginative menu of gourmet coffee specialities is required, and rapid service is expected. It's equipped with up to four hoppers plus a manual insert, and up to four grinders. You can even blend different types and amounts of beans to your own recipes, ready to impress coffee connoisseurs. Alternatively, one or two hoppers can be dedicated to chocolate powder or other toppings to create an inventive choice of alternative beverages. To complement the unrivalled standard of coffee, the

Dynamic Milk system is fitted as standard, automatically dispensing delicious hot and cold milk and allowing staff to get artistic with different consistencies of hot or cold milk foam to suit every taste. Recommended for venues with an average requirement of 350 cups per day, the WMF 9000 S+ brews each beverage to its own ideal temperature, including three different options for hot water. Furthermore the machine automatically raises or lowers the cup table to the correct height. With such impeccable attention to detail, you just know it will serve every beverage to perfection at the desired pace.





1. CREATE YOUR OWN SPECIALITY

With the opportunity to use up to four grinders per recipe, and set different ground coffee proportions, the WMF 9000 S+ lets you create your own speciality blends.

2. UP TO 4 GRINDERS

The innovative, electronically controlled, high-performance grinders are finely tuned and robustly built for a long service life, as well as being quick and remarkably quiet.

3. INDIVIDUAL OPTIMISED TEMPERATURES

You can set optimised water temperature for each beverage, providing the best brewing temperature for each type of coffee to ensure outstanding quality in the cup.

4. HIGH CAPACITY

Designed for venues with an average daily requirement of 350 cups, the WMF 9000 S+ is capable of satisfying demand in any high-volume environment.

5. HEIGHT-ADJUSTING CUP TABLE

The cup table grid automatically moves upwards towards the fixed spout depending on the beverage and setting, ensuring perfect clearance for any type of cup. So beverage temperature remains perfect, and unsightly splashes of milk are eliminated.

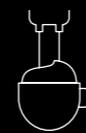
6. HEAVY-DUTY BREWER

The valuable stainless steel brewer ensures high performance and maximum reliability over time.



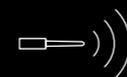
DYNAMIC COFFEE ASSIST

Fitted as standard, intelligent Dynamic Coffee Assist technology continuously measures the brew flow, automatically adjusting the most important factors for coffee quality, like grinding degree, automatically adjusting to guarantee the perfect extraction time for consistently high-quality espresso.



DYNAMIC MILK AS STANDARD

WMF's most advanced milk system lets you choose from a diverse range of consistencies for hot and cold milk foam, individually setting the ideal density for each beverage as well as dispensing hot and cold milk.



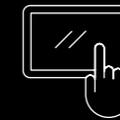
DYNAMIC MILK ASSIST

This innovative technology constantly monitors the milk flow in the machine and the temperature in the milk cooler, adjusting automatically when required to ensure consistent milk foam quality, while protecting the milk foamer.



SYRUP STATION

For even greater choice and indulgence, the optional Syrup Station lets you create exciting additional flavours using up to four different kinds of syrup or spirits.



INTERACTIVE TOUCH DISPLAY

The 10" colour touch display is intuitive to navigate, using familiar touch and swipe menus. It is ready to customize with your own colour scheme, logos and beverage images. Perfect for presenting nutritional information, it can also be used to show advertising images and videos.



2-MILK SOLUTION

With the option of attaching two different milk sources, you can offer your customers extra choice, for example adding low-fat, lactose-free or soya milk to the menu.



WMF COFFEE CONNECT INSIDE

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



CLEANING SYSTEM

The fully automatic Clean in Place system uses a special cleaning box and soluble tablets. After connecting the cleaning box to the machine, it dispenses water into the box, then cleans and rinses the machine automatically with the cleaning solution and steam. With no manual cleaning required, it's the ultimate in user-friendly efficiency.

WMF 5000 S+

EXCELLENT COFFEE INDULGENCE,
EFFORTLESS IN ANY ENVIRONMENT.

"In my business, it's all about delivering consistent high quality and choice, quickly. My customers want great coffee, their way, and they want it fast. The WMF 5000 S+ ticks all the boxes. So even at peak times, I can rely on it to perform perfectly."

If you're running a busy restaurant, café or bakery, you want to serve a wide range of premium coffee specialities, and you want to serve them rapidly. The WMF 5000 S+ has the power and the agility to satisfy all your customers, at the pace they demand. Its two grinders, two possible milk variants and optional Syrup Station offer countless sophisticated beverage choices. With the option of WMF's unprecedented Fresh Filtered Coffee technology, it can even satisfy filter coffee enthusiasts to the best. And it can dispense coffee and hot water in parallel, thanks to the optional 9 kW heating capacity. Recommended for venues with an average daily requirement of 250 cups, it meets

the needs of medium to large businesses with ease. All this is made possible by the machine's robust design, high-grade components and cutting-edge features. From the elegant metal housing and durable heavy-duty brewer to the high-voltage power supply and optimised boiler, every component is engineered to guarantee high performance and maximum reliability over the long term. The intuitive 10" colour touch display catches the eye and makes ordering easy in both served and self-service situations. Meanwhile the Dynamic Coffee Assist and Dynamic Milk Assist technologies constantly monitor and adjust the relevant factors to ensure consistently high quality of both coffee and milk.





1. HIGH SPEED

The WMF 5000 S+ makes premium coffee specialities, and it makes them fast. So it's perfect for satisfying demanding customers in high-demand situations.

2. PARALLEL COFFEE AND HOT WATER PREPARATION

400 V models can simultaneously dispense coffee and hot water, saving precious time. This is made possible by an optimised boiler, which increases the total heating power to 9 kW.

3. HEAVY-DUTY BREWER

Built to standards normally found on larger machines, the stainless steel brewer ensures high performance and maximum reliability over time.

4. CHILLED COFFEE

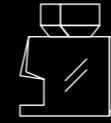
This innovative option lets you serve beverages made with chilled coffee. By passing freshly brewed hot coffee through a heat exchanger to cool it down, it provides a rapid solution for preparing delicious iced coffee and other beverages keeping the ice cubes or ice cream deliciously frozen.

5. FRESH FILTERED COFFEE

With the option of WMF's innovative Fresh Filtered Coffee, you can serve both coffee specialities and delicious filtered coffee from a single coffee machine, offering maximum variety with a minimal footprint.

6. 2-MILK SOLUTION

With the option of attaching two different milk sources, you can offer your customers extra choice, for example adding low-fat, low-in-lactose or soya milk to the menu.



METAL HOUSING

The machine's robust metal and stainless-steel housing combines durability with a lasting aesthetic appeal.



DYNAMIC COFFEE ASSIST

Fitted as standard, intelligent Dynamic Coffee Assist technology continuously measures the brew flow, automatically adjusting the most important factors for coffee quality, like grinding degree, automatically adjusting to guarantee the perfect extraction time for consistently high-quality espresso.



DYNAMIC MILK ASSIST

This innovative technology constantly monitors the milk flow in the machine and the temperature in the milk cooler, adjusting automatically when required to ensure consistent milk foam quality, while protecting the milk foamer.



CUP GUARD

The optional self-closing WMF Cup Guard is a splash-proof door that locks automatically while a drink is being dispensed and cannot be reopened until the beverage is ready, protecting users against the risk of burning or scalding.



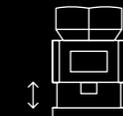
SYRUP STATION

For even greater choice and indulgence, the optional Syrup Station lets you create exciting additional flavours using up to four different kinds of syrup or spirits.



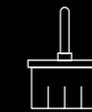
WMF COFFEE CONNECT INSIDE

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



CUP SENSOR & AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

The optional WMF Cup Sensor recognises the cup placed on the drip tray, moving the automatic spout to the optimal height for each drink selected. So beverage temperature remains perfect, and unsightly splashes of milk are eliminated.



CLEANING SYSTEM

Each of WMF's automated, HACCP-compliant cleaning systems is engineered to optimise efficiency and ease of use, simplifying the maintenance process and reducing costs. The WMF 5000 S+ comes with a choice of the Easy Clean, AutoClean or Clean in Place systems.

WMF 1500 S+

UNPRECEDENTED COFFEE VERSATILITY,
WITH GUARANTEED HIGH QUALITY.

"I need a coffee machine I can depend on to make consistently excellent coffee, and I want it to satisfy my customers' desire for variety at the same time. The WMF 1500 S+ fits the bill perfectly. It's the versatile choice for my business."

Geared towards small to medium-sized coffee enterprises operating in a wide range of environments, the WMF 1500 S+ blends impressive variety and high performance with the quality and reliability you expect from WMF. Recommended for venues with an average daily requirement of 180 cups, it captures the eye with its customizable 10" colour touch display and appeals to every taste with its professional choice of coffee specialities. With two grinders, you can offer two different kinds of freshly ground coffee beans. Moreover, Dynamic Coffee Assist technology provides a quality promise for all es-

presso-based beverages, automatically adjusting coffee quantity and grinding degree to ensure every cup tastes just as good as the first. And that's not all. Thanks to the unprecedented option of WMF's Fresh Filtered Coffee technology, for the first time you can satisfy both filter coffee enthusiasts and fans of coffee specialities from a single machine with a small footprint. Add the choice of any of our three milk systems and the option to attach a Syrup Station, and you have the flexibility you need to create your ideal configuration and offer your customers all the variety they desire.





1. SLIM DIMENSIONS

The design of the WMF 1500 S+ incorporates numerous advanced features in a surprisingly slender profile, measuring just 32.5 cm (12.8") wide by 59 cm (23.2") deep.

2. FLEXIBLE BEAN HOPPERS CONFIGURATION

The up to 3 hoppers of the WMF 1500 S+ offer you a choice of up to 2 coffee beans varieties, chocolate powder or twin toppings. Machines equipped with two grinders and powder hoppers also provide the option of using the manual insert for ground coffee, for example for preparing decaffeinated coffee.

3. FRESH FILTERED COFFEE

With the option of WMF's innovative Fresh Filtered Coffee, you can serve both coffee specialities and delicious filtered coffee from a single coffee machine, offering maximum variety with a minimal footprint.

4. SYRUP STATION

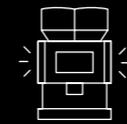
For even greater choice and indulgence, the optional Syrup Station lets you create exciting additional flavours using up to four different kinds of syrup or spirits.

5. AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

The spout automatically moves to the optimal height for each drink selected. So beverage temperature remains perfect, and unsightly splashes of milk are eliminated.

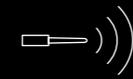
6. INTERACTIVE TOUCH DISPLAY

The 10" colour touch display is intuitive to navigate, using familiar touch and swipe menus. It is ready to customize with your own colour scheme, logos and beverage images. Perfect for presenting nutritional information, it can also be used to show advertising images and videos.



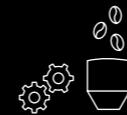
ILLUMINATED LED SIDE PANELS

The side panels are illuminated with coloured LED lighting, which can be adjusted to suit your ambience. They can also flash when action is required, for example when it is time for a refill, attracting attention even from a distance.



DYNAMIC MILK ASSIST

This innovative technology constantly monitors the milk flow in the machine and the temperature in the milk cooler, adjusting automatically when required to ensure consistent milk foam quality, while protecting the milk foamer.



DYNAMIC COFFEE ASSIST

Fitted as standard, intelligent Dynamic Coffee Assist technology continuously measures the brew flow, automatically adjusting the most important factors for coffee quality, like grinding degree, automatically adjusting to guarantee the perfect extraction time for consistently high-quality espresso.



WMF COFFEE CONNECT INSIDE

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



MILK SYSTEMS

With a choice of three alternative milk systems, the WMF 1500 S+ gives you the chance to offer your customers all the variety of hot and cold milk and foam they desire.



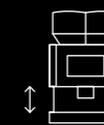
CLEANING SYSTEM

The WMF 1500 S+ comes with a choice of 4 different cleaning systems. Each of WMF's automated, HACCP-compliant cleaning systems is engineered to optimise efficiency and ease of use, simplifying the maintenance process and reducing costs.



CUP GUARD

The optional self-closing WMF Cup Guard is a splash-proof door that locks automatically while a drink is being dispensed and cannot be reopened until the beverage is ready, protecting users against the risk of burning or scalding.



CUP SENSOR & AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

The optional WMF Cup Sensor recognises the cup placed on the drip tray, moving the automatic spout to the optimal height for each drink selected. So beverage temperature remains perfect, and unsightly splashes of milk are eliminated.

WMF 1300 S

RELIABLE COFFEE QUALITY,
BLENDING ROBUSTNESS AND EASY SERVICE.

"I'm looking for an easy, reliable way to serve my customers excellent coffee specialities and other premium beverages, with a minimum of effort when it comes to maintenance and servicing. The WMF 1300 S is the solution I've been waiting for."

Offering a rich menu of professional coffee and chocolate specialities, the WMF 1300 S builds on the success of earlier models with a range of new features for even greater dependability and serviceability. The option of two coffee grinders lets you offer your customers two different kinds of freshly ground coffee beans for added variety. And the WMF's professional milk system gives you the flexibility to create a variety of different beverages. The WMF 1300 S is a reliable all-rounder, recommended for venues with an average daily requirement of 120 cups. It will be at home in all kinds of locations, from bakeries and self-service locations to quick service restaurants, convenience stores and small to medium-sized restaurants. Compact, attractive and designed to perform over the long term, the WMF 1300 S satisfies a wide variety of needs, robustly and effortlessly.





1. SLIM DIMENSIONS

With its sleek dimensions, the WMF 1300 S is ideal for venues with limited space, and leaves room for additional coffee machines or accessories in venues where more space is available.

2. CUP STOP & DRIP TRAY

Fitted as standard, the adjustable cup stop reduces unsightly spillages and splashes by ensuring each cup is positioned correctly under the beverage spout. The drip tray can be removed for easy cleaning and emptying.

3. UP TO 3 HOPPERS

To allow you to offer your customers an appealing choice of beverages, the WMF 1300 S comes with the option of up to two bean hoppers plus one powder hopper, available also in lockable versions.

4. STEAM JET

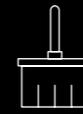
Featuring advanced WMF technology, the SteamJet warms every cup in a few seconds using the natural power of steam. So every beverage is not only served at the ideal temperature but also remains hot for longer, for true coffee perfection.

5. CHOC MIXER

The Choc Mixer promises easy handling and maintenance thanks to a magnetic lock and an integrated sensor that guarantee correct insertion of the mixer bowl, eliminating the risk of leaks and damage.

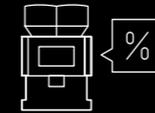
6. PROFESSIONAL BREWER

Made in Germany from a hardwearing, high-tech polymer to guarantee you performance and reliability over many years of service, the professional brewer has a 15 g capacity and is removable for easy cleaning and maintenance.



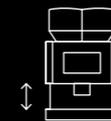
CLEANING SYSTEM

The new Smart Clean process makes the maintenance process simpler than ever. The coffee system is cleaned by inserting a cleaning tablet, after 250 brews or 7 days. The milk system is cleaned, again after 250 brews, by simply plugging in the blue Plug & Clean adapter, meaning there is no need to dismantle the milk foamer each day.



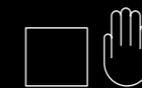
ADVERTISING ON DISPLAY

You can take advantage of the colourful 7" touch display to show advertising images to your customers or guests while their beverage is being prepared or when the machine is at rest.



HEIGHT-ADJUSTABLE SPOUT

The beverage spout can be manually adjusted to the ideal height for any cup, mug or jug, in a range of 60 mm to 169 mm, so unsightly splashes are eliminated.



MANUAL COFFEE INSERT

The handy manual insert provides the option of using a different kind of ground coffee for a particular beverage, e.g. decaffeinated espresso.



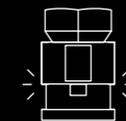
WMF COFFEE CONNECT INSIDE (OPTIONAL)

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



ECO MODE

This energy-saving mode reduces the steam boiler temperature if no beverage is dispensed for 10 minutes, and therefore also reduces energy usage. When next needed, it only takes 15 seconds to heat up again.



STANDARD ILLUMINATION FLASHING

The cup and coffee dispenser are illuminated by a convenient light, which can also be set to flash to alert staff when any maintenance operations, such as refilling beans, are required.



HOT WATER SPOUT

An optional separate spout for dispensing hot water makes it easy to prepare tea and other infusions at a touch.

WMF 1100 S

PROFESSIONAL COFFEE QUALITY,
IN A COMPACT DESIGN.

"In our office, many of the important conversations happen over a coffee, both with guests and between members of staff. The professional quality coffee made by the WMF 1100 S is not only good for everyone's mood, it's good for business too."

Looking for a way to give your staff extra energy and your guests a distinctive welcome? Investing in a professional coffee machine is a smart solution. The WMF 1100 S offers a variety of delicious, top-quality coffee and chocolate beverages at a finger touch. Ideal for locations with limited space and high standards, its compact design holds many premium features usually found in larger models. The option of double powder dispenser, for instance, is a highlight in this class of machine. Reliable performance and a long working life are guaranteed by the

professional brewer, while the SteamJet gets every cup to the perfect temperature in a few seconds using the natural power of steam to ensure the best coffee experience. Ease of use and ease of cleaning are especially important in an office environment. Thanks to its intuitive touch interface and user-friendly Click+Clean system, the WMF 1100 S couldn't be simpler to operate and maintain. Recommended for venues with an average daily requirement of 80 cups, there's simply no more solid introduction to the world of professional coffee.





1. 7" COLOUR DISPLAY

With its vertical swipe function, the intuitive design of the 7" colour touch display is easy to navigate, and you can customise the colour scheme and button layout to your specific requirements.

2. COLOUR ACCENTS

The powder-coated outer walls of the WMF 1100 S come in a choice of five preconfigured colours, with many more available on request, as an optional extra. Whether you want to match your coffee machine to the decor of your workplace or your corporate design, you'll find the perfect solution.

3. TWIN TOPPINGS

The WMF 1100 S gives you the possibility to enhance your menu of beverage specialities with two different toppings, for example milk and chocolate powder, an option you'll find on hardly any other machine in this class.

4. CLICK+CLEAN SYSTEM

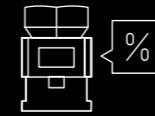
The user-friendly Click+Clean function makes the milk system easy to clean, reducing the need for manual cleaning of the milk foamer to once a week. Animated step-by-step instructions on the display guide the user through the cleaning process.

5. STEAM JET

Featuring advanced WMF technology, the SteamJet warms every cup in a few seconds using the natural power of steam. So every beverage is not only served at the ideal temperature but also remains hot for longer, for true coffee perfection.

6. PROFESSIONAL BREWER

Constructed with a high-quality polymer to ensure a long service life, the professional brewer of the WMF 1100 S is lightweight, removable and has a 15 g capacity.



ADVERTISING ON DISPLAY

You can take advantage of the colourful 7" touch display to show advertising images to your customers or guests while their beverage is being prepared or when the machine is at rest.



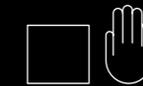
WMF COFFEE CONNECT INSIDE (OPTIONAL)

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



HOT WATER SPOUT

A separate spout for dispensing hot water makes it easy to prepare tea and other infusions at a touch.



MANUAL COFFEE INSERT

The handy manual insert provides the option of using a different kind of ground coffee for a particular beverage, e.g. decaffeinated espresso.



CUP TABLE

The cup table for cups of up to 100 mm in height is integrated into the grounds box. The drip tray makes for easy handling and less cleaning.



ECO MODE

This energy-saving mode reduces the steam boiler temperature if no beverage is dispensed for 10 minutes, and therefore also reduces energy usage. When next needed, it only takes 15 seconds to heat up again.



PLUG+PLAY

The WMF 1100 S is equipped with Plug+Play functionality for fast and straightforward self set-up.



OVERFLOW PROTECTION

For a constantly clean look and easier maintenance, the drip tray is monitored by a sensor that prevents overflow and blocks dispensing if the drip tray is not present.

WMF 9000 F (External Storage)

FULL-FLAVOURED FILTER COFFEE,
ON A GRAND SCALE.

“In the large-scale catering sector, quantity and speed are the starting points when it comes to coffee. But the WMF 9000 F with external storage also gives me the advantage of extremely high quality. So it can satisfy an entire conference room full of demanding business people, quickly and reliably.”

Quality and quantity go hand in hand in the WMF 9000 F (External Storage) automatic filter coffee machine, making it your perfect partner in situations where large quantities of first-class coffee need to be produced and transported quickly. Despite its slim dimensions, this powerhouse produces up to 100 litres of filter coffee per hour. It provides a flexible response to all requirements, with the option of two different types of ground coffee and the choice of dispensing large quantities via the quantity brewing arm, or smaller quantities via the pot brewing arm. There is also a spout for dispensing

hot water for tea or other beverages. The bulk brewer guarantees that coffee enthusiasts never have to wait long for their beverage. To maximise flexibility and control, the interactive menu on the 10" colour touch display lets you set both the brewing quantity (up to 40 litres) and the post-brewing quantity (up to 100 litres). Thanks to the smart brewing mode, you can even reduce the consumption of ground coffee by applying a longer contact time. In short, the WMF 9000 F (External Storage) is the bulk solution for full-flavoured filter coffee, as fast as you need it.





1. TWO COFFEE TYPES

With two 2.5 kg hoppers available, you have the opportunity to offer two different types of ground coffee, for example regular and decaffeinated. But if you choose to use only one type, you can take advantage of twice the capacity - especially useful at peak times. Each hopper can be expanded to a capacity of up to 3.8 kg as an option.

2. SWING-OUT POT BREWING ARM

The pot brewing arm is optimised for filling pots and jugs of up to 2.8 litres, and can be extended to fill different pot sizes (up to 175 mm wide, 398 mm tall).

3. 10" COLOUR TOUCH DISPLAY

The interactive 10" colour touch display is designed for easy navigation of the logically structured menu, with large beverage buttons making daily operations fast and simple, and a customizable toolbar for rapid access to preset options.

4. HOT WATER OUTPUT

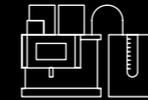
A separate outlet directly under the display dispenses hot water in a fast and flexible way, making it efficient and user-friendly even when only a small volume of water is required, for example for a pot of tea.

5. QUANTITY BREWING ARM

During preparation via the quantity brewing arm into the heated thermal container with post-brewing function, an optimised brewing process achieves a consistent concentration of high-quality coffee with a very fast preparation time. This process can brew up to 100 litres of full-flavoured coffee, with a post-brewing quantity of 5 litres at one time.

6. GRANULATE DISPENSER

The WMF 9000 F comes with a built-in granulate dispenser for storing the granulate used in the machine's automated, HACCP-compliant cleaning process.



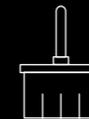
BULK BREWER

The innovative bulk brewer makes it possible to prepare individual brewer batches of between 1 and 5 litres of delicious filter coffee. The large brewing chamber, with a capacity of up to 200 grams, does more than simply ensure top performance. Its modified design also guarantees convenient access to all service parts.



SMART BREWING FUNCTION

Available when using the pot brewing arm, this intelligent function uses increased contact time between the ground coffee and water to produce a greater beverage volume from the same quantity of ground coffee, while guaranteeing consistently high coffee quality.



EASY AUTOMATIC CLEANING

The cleaning processes of this automatic filter coffee machine are automatic, efficient and, above all, HACCP-compliant. For maximum user convenience, the touch display can be temporarily switched off or locked to facilitate cleaning without malfunctions.



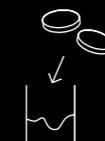
HIGH CAPACITY (100 LITRES PER HOUR)

This version of the WMF 9000 F delivers an output of up to 100 litres per hour, ensuring that filter coffee enthusiasts never have to wait long for their beverages.



WMF COFFEE CONNECT INSIDE

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



GROUNDS DISPOSAL

Used coffee grounds are efficiently disposed of - following the principal of wet disposal - either directly into the drain or in a grounds separator located discreetly under the counter.

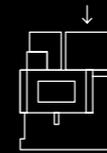
WMF 9000 F (Internal Storage)

AROMATIC FILTER COFFEE,
ALWAYS WITH A FRESH BACK-UP.

"Our venues see a high volume of customers looking to grab a tasty filter coffee as quickly as possible. With this version of the WMF 9000 F, I know they'll always find superb, freshly made filter coffee in the breakfast area. And they can even serve it themselves."

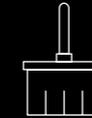
The WMF 9000 F (Internal Storage) automatic filter coffee machine combines high capacity and excellent quality with usability on an individual level. In other words, it's the ideal solution for self-service environments where large numbers of discerning filter coffee drinkers need to be served fast, even in self-service environments. Fitting plenty of power into its slim design, this version of the WMF 9000 F is capable of producing 50 litres (or up to 500 cups) of aromatic filter coffee per hour to fill the integrated 4-litre storage tank. From there you can dispense it into pots and jugs via the swing-out pot brewing arm. Alternatively, you can serve single cups or mugs through the coffee spout, as well as hot water for tea and other beverages through a separate dispenser. The interactive 10" colour touch display also allows users to set the post-brewing level as well as the storage quantity, to ensure there is always a fresh back-up of aromatic filter coffee in the storage tank. While the machine comes with a single hopper for ground coffee, you can use the manual insert to offer a second choice, such as decaffeinated ground coffee. With a fresh back-up always ready and waiting, the WMF 9000 F (Internal Storage) is the perfect self-service solution for the finest filter coffee.





INTERNAL STORAGE CONTAINER

Designed for the controlled dispensing, the integrated 4 litre storage container lets you set the maximum brewing quantity, choosing from one, two or four litres. You can also determine a maximum storage period, and decide whether post-brewing should begin automatically when the storage container has been emptied.



EASY AUTOMATIC CLEANING

Taking advantage of a cleaning granulate dispenser, the cleaning processes of this automatic filter coffee machine are automatic, efficient and, above all, HACCP-compliant. For maximum user convenience, the touch display can be temporarily switched off or locked to facilitate cleaning of its surface without malfunctions.



SMART BREWING FUNCTION

Available when using the pot brewing arm, this intelligent function uses increased contact time between the ground coffee and water to produce a greater beverage volume from the same quantity of ground coffee, while guaranteeing consistently high coffee quality.



WMF COFFEE CONNECT INSIDE

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.

1. GRANULATE DISPENSER

The WMF 9000 F comes with a built-in granulate dispenser for storing the granulate used in the machine's automated, HACCP-compliant cleaning process.

2. HOT WATER OUTPUT

Just to the right of the coffee dispenser, a separate outlet dispenses hot water in a fast and flexible way, making it efficient and user-friendly even when only a small volume of water is required.

3. EXPANDABLE GROUND COFFEE HOPPER

The large, lockable ground coffee container holds 2.5 kg as standard, and can be expanded to a capacity of up to 3.8 kg as an option.

4. COFFEE DISPENSING FOR SINGLE CUPS OR SMALL POTS

An independent coffee spout below the display is designed for easy dispensing of individual cups, mugs and small jugs directly from the internal storage tank.

5. SWING-OUT POT BREWING ARM

The pot brewing arm is optimised for filling pots and jugs of up to 2.8 litres, and can be extended to fill different pot sizes

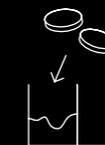
6. 10" COLOUR TOUCH DISPLAY

The interactive 10" colour touch display is designed for easy navigation of the logically structured menu, with large product buttons making daily operations fast and simple, and a customizable toolbar for rapid access to preset options.



HIGH CAPACITY (50 LITRES PER HOUR)

This version of the WMF 9000 F delivers an output of up to 50 litres or 500 cups per hour, ensuring that filter coffee enthusiasts never have to wait long for their beverages.



GROUNDS DISPOSAL

Used coffee grounds are efficiently disposed of - following the principal of wet disposal - either directly into the drain or in a grounds separator located discreetly under the counter.

Accessory Equipment

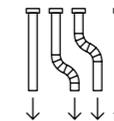
EXTEND AND ENHANCE
YOUR WMF COFFEE MACHINE.

WMF accessory equipment is designed to optimise beverage quality and reduce the daily workload in both served and self-service venues. Each item is perfectly coordinated with your coffee machine, both visually and technologically.

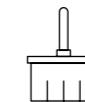
Choose from the wide range of high-quality WMF accessories to complete your coffee offering, enhancing the experience for operating personnel and coffee consumers alike. Options include attractive cup warming racks and milk coolers, combination Cup&Cool units, a syrup station, cup dispensers, payment devices, mobile coffee stations and more. Not only does each accessory complement the aesthetics of your coffee machine, they also work seamlessly together. So, for example, the operation of your milk cooler is programmed into the coffee machine itself, and recipes using the contents of the syrup station can be stored as standard drinks on the coffee machine display.

SYRUP STATION

The WMF Syrup Station ensures an exceptional taste experience for every beverage menu. Thanks to direct connection to a compatible WMF coffee machine, these coffee mix specialities can be saved as standard drinks on the coffee machine display in just a few simple steps, with over 20 different standard icons available. There are no limits to creativity here with the variation of up to four types of syrups, fruit purées or spirits in three different dosing quantities, users can release their individual recipe ideas. Thanks to the matching design that is perfectly coordinated with the WMF coffee machines, the Syrup Station is the perfect pair, giving "coffee hubs" an appealingly stylish look.



Each type of syrup conveyed in a separate set of hoses to preserve taste purity.



Cleaning is extremely user-friendly with full guidance on the display.

Item number	03.9023.0001
Bottle capacity	1 - 4
External dimensions (width / height / depth)	261 / 530.5 / 469 mm
Empty weight	Approx. 16 kg
Lockable	✓
Removable seal	✓
Applicability	WMF 1500 S+, WMF 5000 S+, WMF 9000 S+

CUP WARMING RACKS

Made with high-quality, easy-to-clean materials, our cup racks are designed to be positioned directly next to the coffee machine. So your cups will always be ready at just the right temperature to prevent beverages cooling too quickly. Moreover, you can match the colour scheme to the chosen LED colour of the machine, so it will blend seamlessly into any space.



	CUP RACK, WIDE	CUP RACK, NARROW
Item number	03.9020.0002	03.9020.0102
Nominal output / power supply	0.16 kW / 220 - 240 V	0.15 kW / 220 - 240 V
Outer dimensions (width / height / depth)	368 / 530 / 539 mm	286 / 530 / 539 mm
Empty weight	Approx. 28 kg	Approx. 27 kg
Max. cup capacity	88 to 320 cups	60 to 260 cups
Thermostat	√	√
Heatable shelves	4, stainless steel	4, stainless steel
Suitable for self-service	√	√
Illumination (can be set to different colours)	√	√

CUP&COOL

Contained within the same footprint, the Cup&Cool units combine both cup warming and milk cooling functions.



	CUPE&COOL, WIDE	CUPE&COOL, NARROW
Item number	03.9021.6012 / 22 / 42	03.9021.5013 / 23
Nominal output / power supply	0.2 kW / 220 - 240 V	0.15 kW / 220 - 240 V
Outer dimensions (width / height / depth)	368 / 530 / 565 mm	286 / 530 / 566 mm
Empty weight	Approx. 32 kg	Approx. 31 kg
Removable milk insert	9.5 litres	4.5 litres
Max. cup capacity	45 to 130 cups	45 to 190 cups
Thermostat	√	√
Heatable shelves	2, stainless steel	3, stainless steel
Suitable for self-service	√	√
Sensor for milk temperature	Optional	Optional
Illumination (can be set to different colours)	√	√
Milk empty message	Optional	Optional
Lockable	√	√
Removable seal	√	√
Other information	Optional: milk hose conduction at the right or left side is possible, therefore use between two coffee machines is possible for WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+	Can be used with WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+

MILK COOLERS

Our countertop, under-counter and under-machine milk coolers all ensure consistently cooled milk, hygienically stored in optimal conditions for producing top-quality milk foam. The milk containers are removable, easy to fill and easy to clean.



	CENTER COOLER	COUNTERTOP COOLER	COUNTERTOP COOLER	COUNTERTOP COOLER	COUNTERTOP COOLER	UNDER-MACHINE COOLER	UNDER-MACHINE COOLER
Item number	03.9022.6041 / 51 / 61	03.9190.0003	03.9190.5003	03.9192.6013 / 23 / 43	03.9469.7012 / 22	03.9468.6012 / 22	03.9469.6012 / 22
Nominal output / power supply	0.045 kW / 220 - 240 V	0.08 kW / 220 - 240 V	0.08 kW / 220 - 240 V	0.09 kW / 220 - 240 V	0.07 kW / 220 - 240 V	0.07 kW / 220 - 240 V	0.07 kW / 220 - 240 V
Outer dimensions (width / height / depth)	261 / 530.5 / 469 mm	228 / 344 / 469 mm	228 / 392 / 463 mm	230 / 353 / 530 mm	336 / 280 / 533 mm	406 / 265 / 539 mm	345 / 300 / 539 mm
Empty weight	Approx. 16 kg	Approx. 13.5 kg	Approx. 14.3 kg	Approx. 18 kg	Approx. 22 kg	Approx. 26 kg	Approx. 22 kg
Removable milk insert	10 litres	3.5 litres	3.5 litres	6.5 litres	9.5 litres	9.5 litres	9.5 litres
Suitable for self-service	✓	✓	✓	✓	✓	✓	✓
Sensor for milk temperature	Optional	-	✓	Optional	Optional	Optional	Optional
Milk empty message (if available in machine)	Optional	-	-	Optional	Optional	Optional	Optional
Lockable	✓	✓	✓	✓	✓	✓	✓
Removable seal	✓	✓	✓	✓	✓	✓	✓
Other information	Can be used with WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+	Can be used with WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+	Can be used with WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+*	Can be used with WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+*	Can be used with WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+	Can be used with WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+	Can be used with WMF 1300 S, WMF 1500 S+, WMF 5000 S+; for WMF 9000 S+ under the counter installation only, optional: 2-milk solution (except machines with Basic Milk system).

* The required depth changes due to milk hose guidance in connection with the following coolers:
 Depth for 03.9190.5001: 631 mm*
 Depth for 03.9192.6011 / 03.9192.6021 / 03.9192.6041 / 03.9469.7012 / 03.9469.7022: 616 mm*

PAYMENT ACCESSORIES

From coin checkers and coin changers to card reader casings and more, we offer a wide range of accessories designed to make payment easy and efficient for customers in self-service situations.



	COIN CHECKER	COIN CHANGER	CARD READER
Can be used with	WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+, WMF 9000 F	WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+, WMF 9000 F	WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+, WMF 9000 F
Accepts	Coins from 5 cent to 2 euro and WMF tokens	Coins from 5 cent to 2 euro and WMF tokens (change return)	Card reader small for MDB reader only
Connection of up to	1 coffee machine	1 coffee machine	1 coffee machine
External dimensions (width / height / depth)	105 / 502 / 350 mm 170 / 604 / 496 mm	105 / 500 / 350 mm 170 / 604 / 496 mm	130 / 500 / 350 mm 170 / 604 / 496 mm
Other information	Always fitted on the right of the machine. An individual price can be set for each beverage.	Always fitted on the right of the machine. An individual price can be set for each beverage.	Always fitted on the right of the machine. The card reader is provided by the customer and sent to WMF for installation. Compatibility of the reader must always be checked in advance.

Note: you can connect 2 payment accessories to a single WMF coffee machine.

MOBILE STATIONS

Position your WMF professional coffee machine wherever you want, with no need for a fixed water connection or outlet: especially useful for conferences and other events.



	MOBILE COFFEE STATION 125+	MOBILE COFFEE STATION 85+	COFFEE STATION 58 / 58+	TECHNICAL GROUP
Item number	03.9491.0215 / 20 / 21*	03.9491.0201 / 10 / 11*	03.9491.1001 / 201 / 101* / 301*	03.9493.0002
Suitable for installation on the integrated technology insert up to	3.3 kW / 220 - 240 V	3.3 kW / 220 - 240 V	3.3 kW / 220 - 240 V	-
External dimensions (width / height / depth)	1250 / 900 / 780 mm	850 / 900 / 780 mm	580 / 900 / 600 mm	525 / 620 / 540 mm
Weight	103 kg	93 kg	33 kg	7.5 kg
Capacity of fresh water tank	Approx. 25 litres	Approx. 25 litres	Optional, approx. 25 litres	25 litres
Capacity of waste water tank	Approx. 13 litres	Approx. 13 litres	Optional, approx. 13 litres	13 litres
Integrated grounds drawer	Optional	Optional	Optional	-
Suitable for self-service	√	√	√	-
Lockable	√	√	-	-
Other information	Space for a coffee machine with additional devices such as countertop cooler and cup rack or for a vending machine (e.g. coin checker) and with various water supply options depending on the model of coffee machine. *Includes technical group	Space for a coffee machine or for a coffee machine with countertop cooler or for a vending machine (e.g. coin checker) and with various water supply options depending on the model of coffee machine. *Includes technical group	The „Coffee station 58“ is flexible to use within one room, however, it must not be pushed across landings, doorsteps or other obstacles due to risk of tipping. In order to push it, please remove any objects (such as coffee machines and add-on units) from the top of the coffee station! * Includes technical group	With external booster pump, fresh water tank, waste water tank, for WMF 1100 S, WMF 1300 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+

VARIOUS

Water filters, cup dispensers, milk tank, and more: there's a high-quality WMF accessory for every need.



	MILK TANK	CUP DISPENSER	GROUND'S SEPARATOR	THERMAL CONTAINER 2.4 L	HEATED THERMAL CONTAINER 20 L	HEATED THERMAL CONTAINER 40 L
Item number	03.9499.0001	03.9199.0003	03.9011.0002	03.6299.0001	03.6621.0001	03.6641.0001
Outer dimensions (width / height / depth)	460 / 280 / 310 mm	230 / 192 / 500 mm	314 / 579 / 440 mm	-	-	-
Empty weight	Approx. 4 kg	Approx. 5 kg	Approx. 12 kg	3 kg	11.2 kg	19 kg
Removable milk insert	18 litres	-	-	-	-	-
Maximum cup capacity	-	For 2 packs of paper cups with a length of 390 mm each	-	-	-	-
Suitable for self-service	-	√	-	-	-	-
Milk empty message (if available in machine)	√	-	-	-	-	-
Material	-	-	-	Stainless steel outside, glass inside	Double-wanded stainless steel, seamlessly welded	Double-wanded stainless steel, seamlessly welded
Holding temperature	-	-	-	-	Approx. 85°C	Approx. 85°C
Integrated gauge glass	-	-	-	√ Plastic casing	√ Aluminium casing	√ Aluminium casing
No-drip tap	-	-	-	√	√ Stainless steel	√ Stainless steel
Other information	Removable for standard refrigerators, made of polycarbonate, includes frame and milk empty message, standpipe and Plug&Clean hose adaptor	For stand-alone use on top of the countertop cooler 9152, applicable for 2 packs of paper cups, for paper cups with ø 60-90 mm, stackable (up to 3 cup dispensers)	Maximum capacity 12 litres for WMF 9000 F	Available for WMF 9000 F (External Storage) and WMF 9000 F (Internal Storage)	Available for WMF 9000 F (External Storage)	Available for WMF 9000 F (External Storage)

WMF Virtual Showroom

BRINGING WMF TO LIFE,
IN EVERY DIMENSION.

The WMF Virtual Showroom delivers a digital customer experience in a class of its own. It allows visitors to take a three-dimensional tour around the world of WMF Professional Coffee Machines, from the full product portfolio, accessories, services and digital solutions to the unique collection of taste experiences in the Coffee Excellence area.

Combining innovative technology and content that focuses on users' needs, the new WMF Virtual Showroom creates an engaging experience that is digital yet still feels hands-on. On entering, visitors are greeted with an audiovisual exhibition. The platform for the new WMF 1300 S fully automatic machine provides a counter in the middle of the room. An intuitive navigation concept makes it simple to explore the rest of the new WMF Virtual Showroom.

Visitors can enjoy a voyage of discovery around a premium world that showcases the product range with individual demonstration videos and animations, and informs them all about WMF's service team. An innovation wall presents digital telemetry, self-service and web solutions, while a product finder helps visitors find their perfect machine. Finally, the WMF Coffee Excellence Centre area provides delicious recipes and exciting insights into the world of coffee.



WMF PhotoSimu App

VISUALISE YOUR WMF COFFEE MACHINE
IN YOUR BUSINESS.

Want to know what a WMF professional coffee machine would look like in your own place of business? With the WMF PhotoSimu app, you can use your smartphone or tablet to easily project your chosen product configuration in your own business – exactly as it would appear. Just download the app to get started.

Download the app with the help of the QR code, scan then the location where you want to place your machine and you are ready to go. Thanks to Augmented Reality you will see your preferred machine either in a 3D room or in your real environment, photorealistic and true to its actual dimensions and design. The option to add accessories gives you the chance to see the complete solution of coffee machine and equipment in your business – ingeniously easy and intuitive.

Thanks to our new features, you can now find full product information at a glance and contact us directly via the app to send us your request.

iOS



Android



Technical Data Overview

ALL THE FACTS AND FIGURES YOU NEED

Automatic portafilter coffee machines



Fully automatic coffee specialties machines



	WMF espresso	WMF 9000 S+		WMF 5000 S+	
Recommended for an average daily requirement of*	300 cups	350 cups		250 cups	
Nominal power rating / mains power connection	6.0 - 7.0 kW / 380 - 415 V	3.4 - 3.8 kW 220 - 240 V	6.0 - 7.0 kW 380 - 415 V	3.0 kW 220 - 240 V	9.0 kW 380 - 415 V
Output per hour according to DIN 18873-2*					
Espresso / 2 espressi	-	150 / 242 cups		144 / 220 cups	
Café Crème / 2 café crèmes	-	130 / 152 cups		112 / 136 cups	
Cappuccino / 2 cappuccinos	-	150 / 238 cups		144 / 220 cups	
Hot milk / hot foam beverages	-	√		√ / √	
Cold milk / cold foam beverages	-	√		√ / (√)	
Hot water output / hour	-	120 cups	190 cups	160 cups	280 cups
Energy loss per day according to DIN 18873-2	-	2.59 kWh		1,55 (Easy Milk) / 2,23 (Dynamic Milk) kWh	
SteamJet	√	√		√	
Coffee bean hopper	Approx. 550 g each	Large rear approx. 1200 g, small front approx. 700 g		Right and left approx. 1100 g, centered approx. 700 g	
Choc or topping hopper	-	Approx. 1200 g		Approx. 2000 g	
External dimensions (width / height** / depth)	723 / 580 / 540 (600 with open cup storage) mm	390 / 744 / 598 mm		325 / 716 / 590 mm	
Water supply	Fixed water supply	Fixed water supply		Fixed water supply	
Empty weight	Approx. 75 kg	Approx. 67 kg		Approx. 37 kg	
Continuous sound pressure level (LpA)***	< 70 dB(A)	< 70 dB(A)		< 70 dB(A)	

Fully automatic filter coffee machines



WMF 1500 S+	WMF 1300 S	WMF 1100 S	WMF 9000 F (External Storage)		WMF 9000 F (Internal Storage)	
180 cups	120 cups	80 cups	500 cups		720 cups	
2.75 - 3.25 kW / 220 - 240 V	2.0 - 2.4 kW / 220 - 240 V	1.9 - 2.3 kW / 220 - 240 V	8.5 - 10.1 kW 380 - 415 V	12.4 - 14.7 kW 380 - 415 V	8.5 - 10.1 kW 380 - 415 V	12.4 - 14.7 kW 380 - 415 V
124 / 194 cups 96 / 122 cups 124 / 194 cups	110 / 160 cups 80 / 92 cups 110 / 160 cups	105 / 150 cups 75 / 90 cups 105 cups	-		-	
√ / √	√	√	-		-	
(√) / (√)	-	-	-		-	
143 cups	110 cups	110 cups	72 litres	110 litres	72 litres	110 litres
1.29 / 1.37 / 2.10 kWh	1.02 kWh	0.76 kWh	-		-	
√	√	√	-		-	
Right and left approx. 1100 g, centered approx. 700 g	Left and right approx. 650 g, central approx. 550 g	Approx. 550 g	Approx. 2500 g per filling		Approx. 2500 g per filling	
Approx. 2000 g	Approx. 1200 g	Approx. 700 g	-		-	
325 / 716 / 590 mm	325 / 670 / 574 mm	325 / 500 / 561 mm	450 / 782 / 605 mm		450 / 782 / 605 mm	
Water tank / fixed water supply	Water tank / fixed water supply	Water tank / fixed water supply	Fixed water supply		Fixed water supply	
32 - 36 kg	Approx. 40 kg	Approx. 25.5 kg	Approx. 65 kg		Approx. 65 kg	
< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)		< 70 dB(A)	

* Output is determined using a machine with constant water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The recommended maximum daily capacity is based on our catalogued service concept. However, these average values serve merely as a guideline. Let our trained WMF team match the ideal coffee machine design to your specific needs.

** Height including coffee bean hoppers

*** The A-rated sound pressure level LpA (slow) and LpA (impulse) at operating personnel work stations is under 79 dB(A) in any operating mode. Above 5° dKH (carbonate hardness), a WMF water filter must be fitted.

Contact Details

GET IN TOUCH TO FIND OUT MORE



A
WMF GmbH
 WMF Platz 1
 73312 Geislingen/Steige

 +49 7331 258 482
 PCM@wmf.com
 www.wmf-coffeemachines.com

B
WMF Austria
 Langer Weg 28
 6020 Innsbruck

 +43 512 3302
 gastro@wmf.at
 www.wmf-kaffeemaschinen.at

C
WMF in Switzerland
 Allmendweg 8
 4528 Zuchwil

 +41 32 681 62 00
 vertrieb.schweiz@schaerer.com

J
SEB PROFESSIONAL (Shanghai) Co., Ltd.
 1318 North Sichuan Road, ICP, Unit 1101
 200080 Shanghai

 +86 21 2601 6308
 China@seb-professional.com
 www.wmf-coffeemachines.com

K
SEB PROFESSIONAL LATAM & Caribbean
 Guadalupe 10801 | P.O Box 75-2120 |
 Goicoechea, San Jose | Costa Rica

 +506 7016 9885
 LATAM@seb-professional.com
 www.wmf-coffeemachines.com

L
SEB PROFESSIONAL North America
 15501 Red Hill Avenue, Suite 200
 Tustin, California 92648

 +1 888 496 3435
 NorthAmerica@seb-professional.com
 www.wmf-coffeemachines.us.com

D
SEB PROFESSIONAL BeLux BV
 Halfstraat 5_18
 B-2630 Aartselaar | Belgium

 +32 828 11 28
 Belgium@seb-professional.com
 www.wmf-coffeemachines.com/nl_be

E
SEB PROFESSIONAL Iberia S.A.
 Avda. Llano Castellano, 15
 28034 Madrid | España

 +34 91 3341216
 Spain@seb-professional.com
 www.wmf-coffeemachines.es

F
SEB PROFESSIONAL UK Limited
 31 Riverside Way
 UB8 2YF Uxbridge

 +44 1895 816100
 UK@seb-professional.com
 www.wmf-coffeemachines.uk.com

G
SEB PROFESSIONAL France SARL
 16-18 rue Dubrunfaut
 75012 Paris | France

 +33 1 49 80 80 10
 France@seb-professional.com
 www.wmf-coffeemachines.fr

H
SEB PROFESSIONAL Nederland B.V.
 Gyrocoopweg 82-84
 1042 AX Amsterdam

 +31 20 480 80 85
 Netherlands@seb-professional.com
 www.wmf-coffeemachines.com/nl_nl

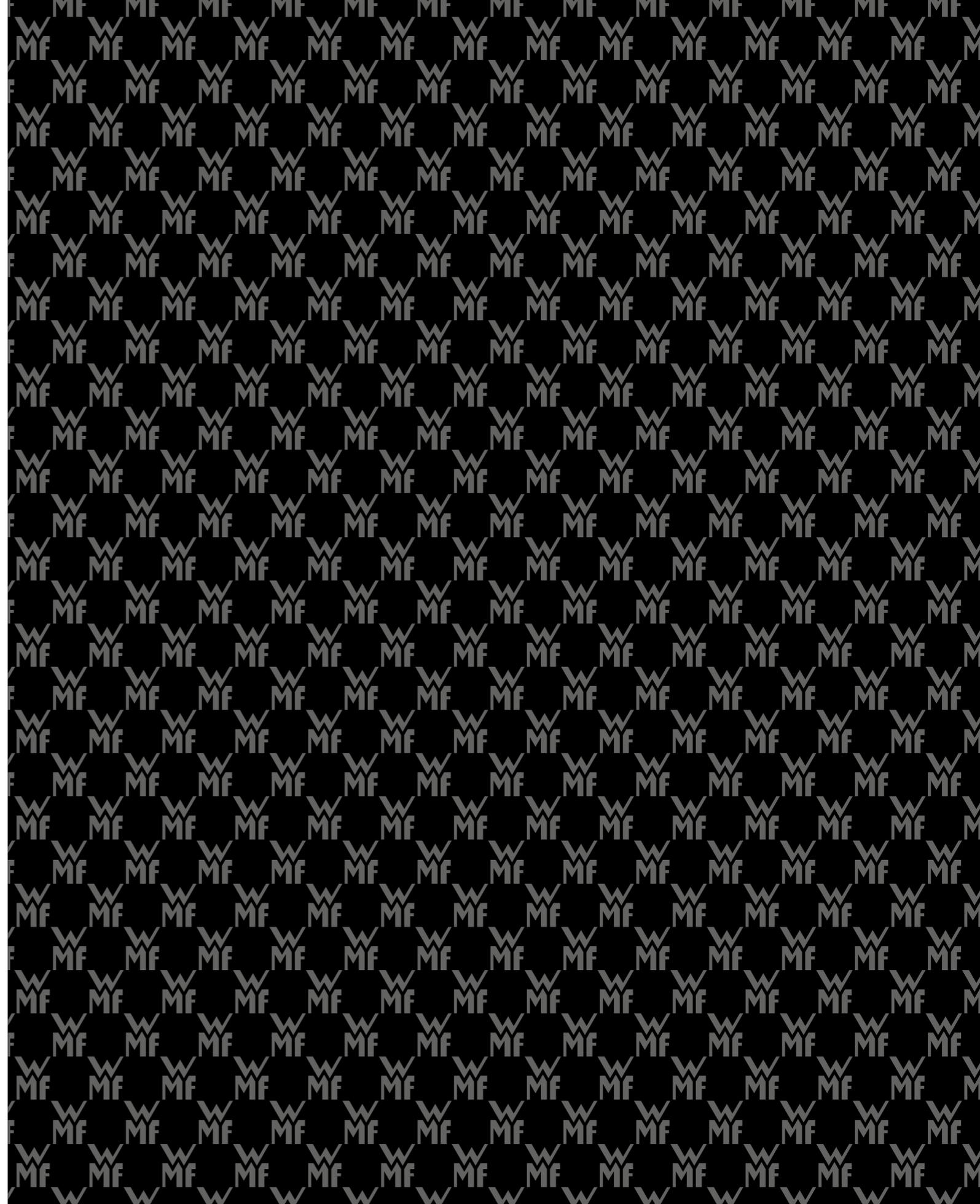
I
SEB PROFESSIONAL Japan
 13F Hamarikyu Parkside Place
 5-6-10 Tsukiji, Chuoku Tokyo, 104-0045

 +81 3 3541 1941
 Japan@seb-professional.com
 www.wmf-japan.co.jp

WMF GmbH
GBU Professional Coffee Machines PCM
WMF Platz 1
73312 Geislingen/Steige
Germany
Phone: +49 73 31 - 258 482
Fax: +49 73 31 - 258 792
PCM@wmf.com
www.wmf.com

63.8042.0391
All technical changes, typographical mistakes
and errors reserved for the entire contents.

Germany 08.2021





DESIGNED TO PERFORM

wmf.com