



Coffee. Passion. Indulgence.

WMF Group GmbH Coffee Machines International
Eberhardstrasse 35 · D-73312 Geislingen/Steige, Germany
Phone: + 49 73 31 258 482 · Fax: +49 73 31 258 792
gastro-export@wmf.de · www.wmf-coffeemachines.com

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WMF professional Coffee Machines – Collection 2017/2018

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We love coffee

Our quality standard guarantees you one thing:
perfect coffee indulgence.

At WMF, we all share a great passion for coffee machines. That's the same whether we work in sales, development or production. Of course, almost unlimited love of coffee is the most important prerequisite for the job, allowing us to savour the aroma of our work to the full. And as we are passionate about being our customers' taste-testers, we aim to improve our coffee machines on a daily basis, with the objective of ensuring that people across the world can enjoy the perfect cup of coffee. Reliably and consistently. Time after time, and always delicious.



Tamer Genca,
Production



Uwe Göttle,
Development



Sander Dollner,
Development



Julia Ziegler,
Product Management



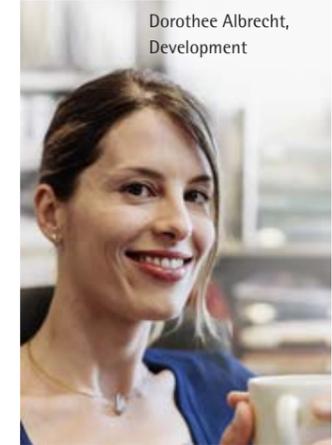
Jochen Gussmann,
Development



Armin Stucke,
Technical Support



Daniele
Valentino,
Production



Dorothee Albrecht,
Development



Jörg Köpf,
International Sales



Isabel Straub,
International Sales



Tobias Kuchler,
Development



Armin Bittlingmeier,
Field Sales



Elke Stöckle,
Marketing



Athanasios
Sotiroudis,
Production



A global passion for coffee. Made in Germany



Anything that is "made in Germany" is seen as good quality throughout the world. At WMF, we have taken this mark of quality to the local level for the commercial coffee machine market: "made in Geislingen". This represents our manufacturing tradition in partnership with innovative production methods. The forerunner to WMF, the metal goods factory Straub & Schweizer, was founded in Geislingen an der Steige in 1853 with 16 employees. We have been designing and producing coffee machines for the catering business since 1927, exclusively at our Geislingen site. Our reliability is our commitment. Every machine

is put into operation by us and thoroughly checked. It only leaves our factory if it is in impeccable condition. We are always working to optimise processes, right from production, so as to continuously drive improvements. The extent of our independence from external suppliers, including our own in-house laser-controlled production of sheet-metal parts, guarantees the utmost in productivity and accuracy of parts.

There is an individual behind every machine. Our employees put their good names to each

and every working step. Every assembly can be traced precisely to the employee responsible.

Innovation is nothing new for us – back in 1927, our first high-volume production of commercial coffee machines was revolutionary for the time. Today too, it is still our aim to create moments of surprise and taste experiences to delight any restaurant owner, café worker or coffee lover, using the latest in machine technology.



We are the leading supplier of coffee passion – internationally.

We are the founding fathers of convenience: 90 years ago we revolutionised ease of use with our machines, something we continue to

develop to this day. Innovative touch displays make it incredibly simple to prepare coffee. The perfect cup of coffee is usually available at the touch of a button. This is possible because we research and develop based on our understanding of ourselves – always with a close eye on the market and a direct link to our customers' needs. We see ourselves as a "force for good" in all things coffee-related.

We have patents for many of our technical innovations, including Plug&Clean, Connect&Clean, the SteamJet, the WMF Dynamic Milk system, the cup lift

and the fully automatic portafilter, WMF espresso.

This means that our "made in Geislingen" coffee machines are introducing the world to the utmost in quality. We supply to more than 80 countries. That's why we are also the internationally leading supplier of fully automated commercial coffee machines. And of coffee passion, of course – because this passion is unavoidable and will continue to be a part of life for us and our customers in the future.

Coffee explorers on an aroma adventure

Baristas celebrate the interaction between human and machine.

The aroma wafts gently into your nostrils, you can feel the warm cup in your hands, the crema wets your lips and the flavours spread slowly across your tongue. But there's more to it than this – coffee is an adventure. For many baristas, the adventure begins right on a coffee plantation somewhere in South America.

Coming into contact with coffee as a product of nature is a formative experience for many people. The stores of knowledge and experience collected on these coffee aroma adventures are gladly passed on to young colleagues and coffee lovers around the world.

One principle you may often hear is that good coffee requires intuition; you can't do it "by numbers". Yet in fact, there are four factors that determine whether a coffee speciality is of high quality. The bean. The roast. The barista who has a passion and an instinct for coffee. And the machine. The harmony between the barista and the machine also guarantees that there will be a great experience at the end of the aroma adventure: the perfect cup of coffee. The barista becomes one with the machine. One day, a good barista no longer merely operates the coffee machine, they master it. Like a pianist masters their instrument.

This is the only way to fully reveal the 800 different, highly sensitive aromas – the keys to the coffee, as it were. That is the art.

We value the expertise of baristas when developing new machines.

During preparation, every movement of the hand is then crucial. This requires a feel for coffee. And every machine feels different. Every barista develops their own preference over time. In principle, not all baristas will put their name to device or brand recommendations. However, our innovations always make them curious, and, of course, we make use of their vast expertise when developing new coffee machines. Take the WMF espresso, for example. Everyone was surprised by it because it achieves something that could previously only be done perfectly by a trained barista. Grinding of the fresh coffee beans, accurate dosing and powerful tamping of the ground coffee – everything that requires a lot of expertise can be performed by the fully automatic portafilter.

This special machine confirms that human and coffee machine can become one. It shows how cutting-edge technology can ensure that more people around the world can embark on coffee

journeys, even if they have never learnt the high art of how to prepare coffee. And once again it is clear that the perfect interaction of all components – bean, roast, barista art and technical precision – creates coffee masterpieces that will satisfy the demanding tastes of coffee aficionados worldwide.

You would almost believe the machine had received barista training.

What's more, at the end of every aroma adventure with WMF, there is always a cup of coffee, and yes, it is the perfect cup of coffee.



Crazy about milk

We want milk foam that tastes like milk.

All over the world, the most popular coffee specialities have one thing in common: they are all made not only with coffee, but usually also with milk. But milk does not mean just milk. It can be warm, cold, foamed, fluffy, frothy or firm. The success of the coffee and milk creation depends on the temperature and on the fat and protein content of the milk, as well as on other factors.

This is where the contribution of WMF milk systems comes into play. When it comes to the preparation of customised milk foam creations, we leave no wish unanswered. Here, the variety of consistencies and the flavour of milk and milk foam are particularly important to us. We set ourselves the task of creating a milk system for coffee machines that can be used to prepare any kind of milk and milk foam, and therefore every different coffee creation, perfectly. The challenge: the technology must be 100 per cent reliable despite varying parameters – in other words for every milk temperature, for every fat content, and if using lactose-free or soy milk.

Ultimately, we used around 20,000 litres of milk developing this system. That equates to milking one cow for two and a half years. The quantity of milk was worth it, because in the end we produced a milk system that can prepare milk in every consistency and temperature and with different appearances. And the most important part: it makes milk foam that tastes like milk.

We called the new milk system from WMF Dynamic Milk. It is one system that can prepare four different consistencies of hot milk foam and three varieties of cold milk foam, as well as hot milk and cold milk. What's more, you can create combinations, as the milk foam can be varied in whatever way you wish during beverage preparation. Giving you room to experiment.

This all sounds a bit complicated, but it's simple: Dynamic Milk prepares all types of milk foam in next to no time.

It has to be quick, and it has to be quality – time is money. And it leaves more time for sipping your milk foam.

We used 20,000 litres of milk in testing.

Our aim was furthermore not only to ensure that milk foam can be prepared to different consistencies and temperatures, but also that it tastes right – which is to say like real, natural milk. It is quite obvious: if a beverage is made using two thirds milk, the milk must taste good.



Water that truly makes the coffee

Optimizing water for machine conservation and coffee aroma.



Ideally, a cup of coffee is 100 per cent indulgence. However, a cup of coffee is made of up to 98 per cent water. Good reason for using not only the best coffee beans to prepare the coffee, but also the best water. This is a real challenge, as water is not just water.

A cup of coffee is made up of 98 per cent water.

It has different qualities and compositions, depending on where it comes from. That is why we defined a clear goal for the development of water technologies for WMF coffee machines: the best possible water. "Best possible" means the best water to protect the machine from limescale and to reveal the fine coffee aromas according to all the rules of the art. To provide the best possible protection for the machines, the water filter systems are of modular design; that means that water cleaning and preparation takes place in several steps, or filter stages. The particle filter collects solid components such as rust and sand. The activated carbon filter stage removes off-flavours and chlorine from the water. The next filter stage is the centrepiece: it removes calcium from the untreated water, preventing the formation of limescale in the machine.

Let's take the WMF water filter as an example of the best possible water preparation. It is designed to provide reliable limescale protection for coffee machines.

Even more important for the sensitive palates of coffee lovers: WMF water filters make water taste better. Coffee aromas can only be revealed in all their glory using the best possible water. We have therefore developed special techniques to ensure the water tastes at its best.

Firstly, water must have a balanced pH value, and the mineral content must be right so that we find it pleasant – neither acidic nor soapy – and "exciting". WMF water filters therefore ensure that the pH value is always in the right range and that there is always a sufficient volume of dissolved minerals in the water.

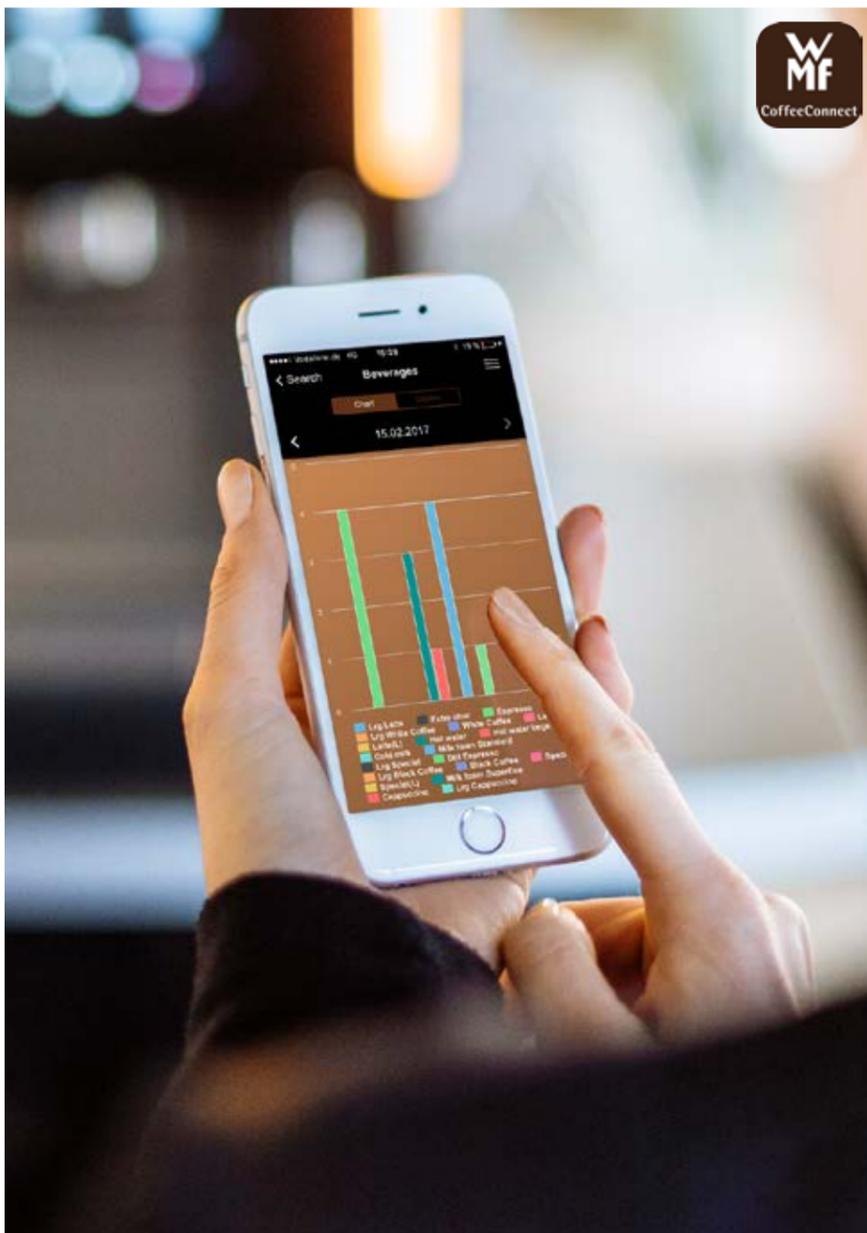
The best water is balanced.

And the result is one you can taste: an intense aroma experience.



Digital Solutions

Networking. Optimisation. Control.



Digitalisation is ever-present. Even in the field of professional coffee machines, networking is playing an ever greater role. Included in the right place and applied competently, the digital world offers massive economic potential for your coffee business: processes, costs and handling can be optimised against the benchmarks of utmost efficiency and ranges, products and designs can be customised in real time.

The power of data.

With WMF Digital Solutions, we can turn the data – the facts and figures that are produced with every cup of coffee – into something meaningful for your business. This will put you in a better position in your coffee business and improve your turnover.



We developed the telemetry program WMF CoffeeConnect to help you network your coffee business. It helps you to focus, accelerate and optimise your processes. You can monitor, control and check your coffee machines in comfort from a central location. Under control at all times thanks to condition monitoring: compliance with your quality standards, cleaning and service intervals, operating condition, event messages etc.

WMF CoffeeConnect: faster, simpler, more efficient.

We not only have the most stringent requirements on our hardware, we also place great value on data security in line with the latest security standards. Digital interfaces and control options

make it possible to optimise processes while offering customer-oriented individualisation. In future, you won't just be preparing any old coffee. Personalised coffee recipes can be put together, offers, advertising banners and prices can be amended according to the time of day and presented on your machine display – and all using your corporate design. In addition, users of the WMF MyCoffee app can set up and save personalised coffee recipes – individual taste thanks to digital technology.

The goal: simpler for you, more efficient for your business.

Service that speaks your language

Worldwide, we ensure that highly qualified experts devote themselves to your machine.

At WMF, it is not as simple as machines rolling off the production line, being sold and forgotten. What happens next is just as important. Now the coffee machine needs to be installed at its operation site. It needs to boost sales and tickle tastebuds with delight. And to enable it to do this for as long and trouble-free as possible, we at WMF uphold an extensive, personalised service. Regular, advanced training at WMF training centres ensures that all the knowhow connected to your machine will be exclusively

And they need it. For, as simple as our machines are to operate, the high-tech workings behind them are complex. That's why WMF service starts right at coffee machine maintenance level. The service technician checks your machine thoroughly and systematically, cleaning and descaling it when required. After all, only a well-maintained machine can guarantee consistently superb coffee specialities. And ultimately, that's what we all want: indulgence that is a real experience. For this reason, your service

technician is also there for you when adjusting your coffee-making product and inducting service staff, or even to provide tips on quality coffee.

If necessary, he can refer specific technical questions to an experienced Customer Support team in Geislingen. High-quality service is permanently upheld via an additional download area: training updates, up-to-date service documentation or information about technical changes are all available here.

Just like our WMF machines, our service is always technologically state-of-the-art.

passed on to highly qualified contractors and service technicians, in order to provide you with first-class, on-site service and reliable maintenance.

WMF builds and invents high-tech machines, and our service guarantee offers them "special treatment" throughout their coffee-machine-lives. When a coffee machine leaves the WMF premises, there are no final goodbyes following the purchase. Quite the opposite. Because from this moment on, service is always there for the customer – wherever and whenever.



Service is tradition at WMF. We hired the first field service technicians in 1954. Today, with over 300 service technicians in Germany, we have the largest company-owned service

Service has been a tradition at WMF since 1954.

organisation for commercial coffee machines in Europe. And this knowhow of ours we enthusiastically pass on to our global service network of 10 subsidiaries and 70 importers.

At WMF, we are all about service: service that is entirely geared to our customers. And part of that means speaking your language. In every respect.



Side by side. Just take your pick.

Fully automatic portafilter



WMF espresso
The perfect espresso.
Handmade automatically.

Barista-Feeling ¹	●●●●●●●●
Cup capacity: coffee	●●●●●●●●
Cup capacity: hot water ²	●●●●●●●●
Beverage variety ³	●●●●●●●●
Beverage quality	●●●●●●●●
Suitable for self-service	–
Cold milk beverage options	–
Cold milk foam beverage options	–
Use of other milk varieties (e.g. lactose-free) ⁴	✓
MMI-Touch-Display	–
Recommended daily / max. hourly output ⁵	Up to 300 cups

Fully automatic machines



WMF 9000 S+
Top performance for the highest demand.

WMF 5000 S
Endless specialities. In a flash.

WMF 1500 S
All-round model in slim design.

Barista-Feeling ¹	●●●●●●●●	●●●●●●●●	●●●●●●●●
Cup capacity: coffee	●●●●●●●●	●●●●●●●●	●●●●●●●●
Cup capacity: hot water ²	●●●●●●●●	●●●●●●●●	●●●●●●●●
Beverage variety ³	●●●●●●●●	●●●●●●●●	●●●●●●●●
Beverage quality	●●●●●●●●	●●●●●●●●	●●●●●●●●
Suitable for self-service	●●●●●●●●	●●●●●●●●	●●●●●●●●
Cold milk beverage options	✓	✓	✓
Cold milk foam beverage options	✓	✓	✓
Use of other milk varieties (e.g. lactose-free) ⁴	✓	✓	✓
MMI-Touch-Display	✓	✓	✓
Recommended daily / max. hourly output ⁵	Up to 350 cups	Up to 250 cups	Up to 180 cups



WMF 1200 S
We say basic model. You say top quality.

WMF 1100 S
The entry-level model into professional coffee business.

Barista-Feeling ¹	●●●●●●●●	●●●●●●●●
Cup capacity: coffee	●●●●●●●●	●●●●●●●●
Cup capacity: hot water ²	●●●●●●●●	●●●●●●●●
Beverage variety ³	●●●●●●●●	●●●●●●●●
Beverage quality	●●●●●●●●	●●●●●●●●
Suitable for self-service	●●●●●●●●	●●●●●●●●
Cold milk beverage options	✓	–
Cold milk foam beverage options	–	–
Use of other milk varieties (e.g. lactose-free) ⁴	–	–
MMI-Touch-Display	–	✓
Recommended daily / max. hourly output ⁵	Up to 100 cups	Up to 80 cups

Fully automatic machines for filtered coffee



WMF combiNation F
Filter coffee to perfection. With every cup.

WMF 1200 F
Freshly ground. Business bound.

Cup capacity: coffee	●●●●●●●●	●●●●●●●●
Cup capacity: hot water ²	●●●●●●●●	●●●●●●●●
Fully automatic preparation	✓	✓
Filter coffee made from freshly ground beans	–	✓
Filter coffee made from ground coffee	✓	–
Integrated storage urn with optional automatic after-brewing facility	✓ (integrated)	✓ (external)
Recommended daily / max. hourly output ⁵	Up to 500 cups	Up to 180 cups

¹ For fully automatic machines, when milk is additionally foamed using a steam spout (optional).

² Via the hot water outlet, depending on nominal output.

³ Depending on milk system and display.

⁴ Heating and foaming of additional milk varieties (lactose-free, soya milk etc.) using a steam spout (optional).

⁵ Performance is dependent on cup-size, quality settings, discharge, configuration and nominal output.

A woman with curly hair is drinking coffee from a glass cup. A man with a beard and a nose ring is smiling at the camera. They are sitting at a table in a cafe. In the foreground, there is a WMF espresso machine. The background shows large windows with a view of a city.

WMF espresso

Time for a fully
automatic portafilter.
One that anyone can operate.

WMF espresso

A world first: Anyone can be a barista.

People all over the world love coffee. It was this love that inspired us to invent the fully automatic portafilter in the form of the WMF espresso. It produces perfect, barista-quality espresso without you needing to employ a trained barista. Because we've automated all steps that require specific skills and handling. Simply insert the portafilter, press the button, prepare yourself for the perfect espresso, remove the portafilter – and all done. So now, choice of staff no longer needs to be based on ability, but rather the person and individual personality.





The fine art of producing a real espresso is all about freshly ground coffee being precisely weighed, perfectly tamped and properly extracted.

If something goes wrong in the preparation of an espresso, then it can really spoil the experience. Similarly, with a cappuccino, it is vital to couple the espresso with a truly attractive, glossy, fine-pored milk foam. And while latte art remains the optical highlight, it can equally fall flat without a harmonious coffee-milk emulsion. Here we can also talk about beans, roasts and water quality. About barista colleagues and the love and passion for the ultimate coffee culture. Or even how WMF enables anyone to prepare the perfect espresso. With the WMF espresso.

WMF espresso

The perfect espresso. Handmade automatically.

The WMF espresso bridges two worlds. It automatically prepares handmade coffee. It hisses and steams like a traditional portafilter, and yet is easy to operate: for anyone wanting to prepare the perfect espresso. Because the WMF espresso automatically grinds and tamps the coffee inside the portafilter, controlling both the flow and temperature of the brew. And this is how you are always able to offer your guests the finest, most exquisite moments of indulgence – consistently and reliably.



723 mm



580 mm



540 (600) mm



Automatically perfect espresso

The new WMF espresso detects the portafilter automatically, controls the brewing time, signals when the grinding degree needs readjusting, grinds the coffee and tamps with 100% consistency. Everything you need for a perfect espresso.



Two integrated grinders and automatic tamping (Fig. with additional feet and two trays for coffee grounds).



Heatable cup storage
With soft closure.



Brew time monitoring
With software-supported brew time monitoring.



Air-cooled bean hoppers
For two different varieties of coffee bean (Espresso and/or Café Crème).



Colours for every taste
Whether stylishly simple or bold and modern The WMF espresso is available in many different colours.



Double-sided, upward-folding cup grids
Providing optimal pouring height for cups.

Technical data

WMF espresso

Hourly output ¹	Up to 300 cups Espresso or café crème Cappuccino, latte macchiato Or milk coffee
Nominal power rating/mains power connection	6.0 – 7.0 kW/380 – 415 V
Coffee bean hopper	Approx. 550 g each
External dimensions (width/height/depth)	723/580/540 (600 with suspended cup storage) mm
Empty weight	75 kg
Continuous sound pressure level (LpA) ²	< 70 dB(A)

¹ Dependent on nominal power rating, mains power connection and recipe settings.
² The A-rated sound pressure level LpA (slow) and LpA (impulse) at operating personnel work stations is under 70 dB(A) in any operating mode.
Above 5 dKH (carbonate hardness) a WMF water filter must be fitted.



WMF Fully automatic machines

Passion for coffee. Fully automatically.

The Rilano Hotel, Munich

WMF Fully automatic machines

Each coffee a mini masterpiece. Within seconds.

Indulgence is as varied and individual as life. Every single guest has personal needs and preferences. With a fully automatic WMF coffee machine, you can treat your guests to sophistication, accommodating any special request. At just the touch of a button, it unravels the harmonious interplay of aromas that never ceases to conjure a smile. Anywhere in the world. Whether on top of a mountain, on the open seas or simply in a favourite local café. Wherever you introduce your fully automatic WMF machine, you will be creating immense indulgence within a matter of seconds. And that's a promise.



Klaus Witte, Witte Fish.
At the Viktualienmarkt, Munich



An added plus: WMF milk and steam systems

Fully automatic settings for individual requirements.

Turn your coffee menu into a unique range of specialities. All you need to do is explore the full potential of your WMF fully automatic machine. WMF fully automatic machines are available in a range of configurations, each having different milk systems and optionally also having steam systems.

Ask yourself what coffee specialities you want to prepare, which types of milk and milk foam you need for those specialities, and at what temperatures. You can then choose the precise configuration of fully automatic machine and milk and steam system that fits you, the

location of use and the desires of your customers. This will let you get the best out of your daily business.

As coffee experts, we know only too well that the success of a coffee creation is in part decided by milk foam of the perfect consistency, temperature and taste, or milk of just the right temperature. As ever, when preparing coffee the secret once more lies in detail and precision. With a milk system from WMF, you can work professionally and accurately. This naturally applies as much to the latest coffee trends such as cold foam beverages as it does to the classics like latte macchiato and cappuccino. For those who like it when it steams and hisses, and who like a bit of craftsmanship in their work, there is the option of our steam systems.

With these, you can be even more accurate in meeting the needs of your customers, and you can work with all types of milk – cow's milk, lactose-free or soy milk.

Using the WMF fully automatic machines, each of your employees will be able to prepare perfect coffee beverages and specialities in a flash, with no specific prior knowledge. On the following pages you will find the configurations that fit your needs perfectly, together with our milk and steam systems.



Milk systems

To find out exactly which coffee machines and milk systems are compatible, please consult the table on the next double page.



BASIC MILK – Hot milk, hot milk foam – fully automatic via the beverage outlet.

BASIC MILK



EASY MILK¹ – Hot and cold milk, hot milk foam – fully automatic via the beverage outlet.

EASY MILK



DYNAMIC MILK¹ – Four consistencies for hot milk foam, three variations for cold milk foam, as well as hot and cold milk.

DYNAMIC MILK

¹ With integrated milk pump

Steam systems

To find out exactly which coffee machines and steam systems are compatible, please consult the table overleaf.



BASIC STEAM – Hot beverages, hot milk and hot milk foam via the steam lance. Manual activation and deactivation.

BASIC STEAM



EASY STEAM – Hot beverages, hot milk and hot milk foam via the steam lance. Automatic deactivation via the temperature sensor.

EASY STEAM



AUTO STEAM – Hot beverages, hot milk and hot milk foam in three levels of quality using the steam lance. Fully automatic. Deactivation via the temperature sensor.

AUTO STEAM



The best combinations for the most scrumptious creations.



WMF espresso



Hot milk beverages

Hot milk beverages with and without milk, with and without milk foam: espresso, ristretto, café crème, espresso macchiato, cappuccino, latte macchiato, milk coffee, caffè con ghiaccio, mocca latte, chociatto.



Cold milk beverages

Beverages with cold milk that don't require milk foam e.g. iced coffee.



Cold milk foam beverages

Beverages with cold milk and cold milk foam e.g. milkshake beverages with syrup or fruit puree.



Steamed beverages

Beverages that are heated with steam such as mulled wine and beverages with cow's milk or other milk varieties (lactose-free, soy etc.) that are heated or foamed with steam: special creations e.g. a Mozart coffee or latte macchiato with soya milk.



WMF 9000 S+

WMF 5000 S

WMF 1500 S

WMF 1200 S

WMF 1100 S

WMF 9000 S+			WMF 5000 S						WMF 1500 S			WMF 1200 S		WMF 1100 S	
DYNAMIC MILK	DYNAMIC MILK	DYNAMIC MILK	EASY MILK	EASY MILK	EASY MILK	DYNAMIC MILK	DYNAMIC MILK	DYNAMIC MILK	BASIC MILK	EASY MILK	DYNAMIC MILK	BASIC MILK	EASY MILK	BASIC MILK	BASIC MILK
	+	+		+	+		+	+	+	+	+				+
	EASY STEAM	AUTO STEAM		EASY STEAM	AUTO STEAM		EASY STEAM	AUTO STEAM	BASIC STEAM	BASIC STEAM	BASIC STEAM				BASIC STEAM

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WMF 9000 S+

Master of the perfect taste.

The new WMF 9000 S+ brilliantly fulfils the most specific and demanding requirements. Anywhere, any time – whether in a gourmet restaurant or a busy railway station bistro, in the breakfast room at a premium hotel or in the town bakery. Masterful indulgence – brought to perfection in every individual beverage – even with an hourly output of 350 cups. The WMF 9000 S+ is synonymous with performance that is consistent in being a coffee experience of the highest standard, guaranteed to be delicious.





Guests in a top class hotel can be identified by three things:
standards, standards, standards.

They aren't just booking a hotel. They are booking a special, exclusive experience with corresponding service. Service that goes unnoticed, that is there, then vanishes and leaves nothing but a smile. To provide such an experience, the staff need an equally professional assistant in the background, that has the same standards. That fits in perfectly and silently into the background and with the personal needs of the guests. Reputation depends on it. A leading hotel thus requires leading equipment. A machine that effortlessly masters every challenge, thanks to its speed and quality. The "star" coffee machine from WMF: the WMF 9000 S+.

WMF 9000 S+

Performance that meets every need.

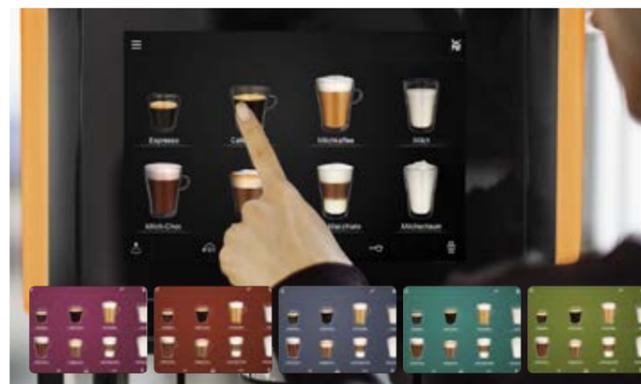
The unrivalled performance of the WMF 9000 S+ gives you the professional aplomb to serve the full register of tastes and volumes in a relaxed manner, just when it really matters. And, thanks to the new, intuitive operating concept and the clear 10-inch touch display, all aspects of operation are now even clearer, more customised and more flexible – even the creation of the most bespoke coffee specialities.



The WMF 9000 S+ is available with the following milk and steam systems:



An explanation of the milk systems and the beverages that can be prepared using these can be found on pages 32 – 35.



Operating concept

Thanks to the new, intuitive operating concept, operation of the WMF 9000 S+ is now even clearer, more customised and more flexible. The configurable operating interface can be adapted to the needs of different user groups. This makes communication with the machine more straightforward both for staff and for customers in self-service usage. There is also a new degree of freedom in the configuration of layout and special functions.

Technical data

WMF 9000 S+		
Recommended daily/ max. hourly output ¹	Up to 350 cups	
Nominal power rating/mains power connection	3.4–3.8 kW/ 220–240 V	6.0–7.0 kW/ 380–415 V
Output per hour according to DIN 18873-2 ²		
Espresso / 2 espressos	150/242 cups	
Café crème / 2 café crèmes	130/152 cups	
Cappuccino / 2 cappuccinos	150/238 cups	
Cold milk and cold foam beverages	✓	✓
Hot water output/hour ¹	120 cups	190 cups
Energy loss per day according to DIN 18873-2	2.59 kWh	
Cleaning system	Clean in place ²	
Coffee bean hopper	Large rear approx. 1200 g, small front approx. 700 g	
Choc or topping hopper (optional)	approx. 1200 g	
External dimensions (width/height ³ /depth)	390/744/598 mm	
Water connections	Constant water supply	
Empty weight Depending on the model	approx. 67 kg	
Continuous sound pressure level (LpA) ⁴	< 70 db (A)	

¹ Performance was recorded using a machine with fixed water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The basis for the recommended max. daily capacity is the respective selected service concept. These average values are provided as a guide. Let our trained WMF personnel put together a customised coffee machine solution for you.
² The cleaning system Clean in Place has the advantage that the foamer head no longer has to be removed and manually cleaned.
³ Height with bean hopper with lock, no key.
⁴ The A-weighted sound pressure level LpA (slow) and LpA (impulse) in the operating personnel's workplace is always under 70 dB in every mode of operation (A).
 From 5° dKH (carbonate hardness), a WMF water filter must be fitted.



WMF CoffeeConnect
Telemetry solutions make it possible to monitor and control the coffee machine via PC, tablet or smartphone from any location.



Heavy-duty brewer
Solid components, such as the die-forged base-frame, guarantee a long service life, even for the brewer, the heart of the machine.



Choc mixer
The new choc mixer for delicious hot chocolate or chociatto is impressively easy to handle with reduced maintenance and extra-long service life.



Removable product hoppers
The four product hoppers are easy to remove (locked centrally). Also dishwasher-safe for practical and easy cleaning.



WMF Dynamic 2-Milk
Makes it possible to use two types of milk. When using normal and lactose-free milk, there is automatic "changeover rinsing" between products. In this case, usage is termed "low in lactose".



Advertising options
The generous 10-inch display can be used to present special offers using realistic product images, custom colour palettes and animated pop-ups.

WMF 5000 S

Coffee to go, go, go. Because indulgence now has pace.

The WMF 5000 S is our speciality machine for those who live life in the fast lane. It perfectly satisfies the need to provide the fullest range of indulgence and finest quality at maximum speed. Whenever and wherever you don't have time to wait for coffee specialities. Consequently, the WMF 5000 S has an inbuilt recipe for success: The more indulgence created per hour, the greater your daily turnover. And that, you can count on.





The Rilano Hotel, Munich

One of the biggest challenges is being able to respond flexibly to peak service times.

This is not only a matter of staff planning, but also equipment performance. The WMF 5000 S ensures, for example, that during the morning rush hour all customers are served quickly and efficiently. And that's no longer down to staff, but a consistently top quality, high-speed preparation process. Hence: major success factors which facilitate higher turnover on a daily basis.

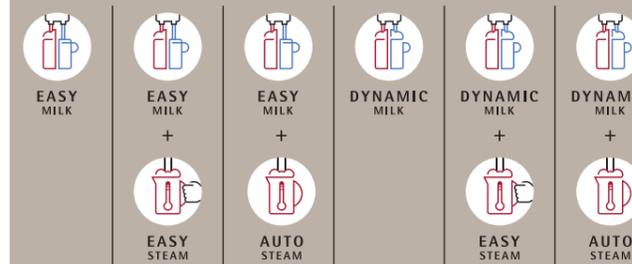
WMF 5000 S

Endless specialities. In a flash.

The WMF 5000 S makes premium coffee – and indeed faster. This is because the machine benefits from a high-performance brewer that is generally only used in large coffee machines. And yet astonishingly, it requires the space of comparatively smaller models. Meanwhile, the newly developed Dynamic Milk System ensures consistently top quality coffee, along with an abundant array of specialities. It produces a full range of hot and cold milk foam consistencies and guarantees a completely natural milk flavour. Naturally easy via the WMF 5000 S touch display. Absolutely anything at the intuitive touch of a button.



The WMF 5000 S is available with the following milk and steam systems:



An explanation of the milk systems and the beverages that can be prepared using these can be found on pages 32 – 35.



Dynamic Milk system

Hot and cold milk, hot and cold milk foam – fully automatic via the beverage spout, without a separate foamer chamber.

Technical data

WMF 5000 S	Easy Milk		Dynamic Milk	
Recommended daily/ max. hourly output ¹	Up to 250 cups			
Nominal power rating/ mains power connection	2.75–3.25 kW/ 220–240 V	6.0–7.1 kW/ 380–415 V	2.75–3.25 kW/ 220–240 V	6.0–7.1 kW/ 380–415 V
Output per hour according to DIN 18873-2 ¹	144/220 cups			
Espresso / 2 espressos	112/136 cups			
Café crème / 2 café crèmes	144/220 cups			
Cappuccino / 2 cappuccinos	160 cups	180 cups	160 cups	180 cups
Total hot water output/ hour	1.55 kWh		2.23 kWh	
Energy loss per day according to DIN 18873-2	✓		✓	
Hot milk beverages	✓		✓	
Hot milk foam beverages	✓		✓	
Cold milk beverages	✓		✓	
Cold milk foam beverages	–		✓	
Coffee bean hopper	Left or right approx. 1100 g, central approx. 550 g			
Choc or topping hopper	approx. 1200 g			
External dimensions (width/height ² /depth)	325/706/590 mm			
Water connections	Constant water supply			
Empty weight	Approx. 37 kg			
Continuous sound pressure level (LpA) ³	< 70 dB(A)			

¹ Performance was recorded using a machine with fixed water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The basis for the recommended max. daily capacity is the respective selected service concept. These average values are provided as a guide. Let our trained WMF personnel put together a customised coffee machine solution for you.
² Height with bean hopper with lock, no key.
³ The A-weighted sound pressure level LpA (slow) and LpA (impulse) in the operating personnel's workplace is always under 70 dB in every mode of operation (A). From 5° dKH (carbonate hardness), a WMF water filter must be fitted.



Milk and steam systems

Hot milk and milk foam fast and at the touch of a button, or traditionally using the Auto Steam or Easy Steam.



Large, removable, lockable product hoppers

The coffee bean hoppers are dishwasher-safe. Practical for easy cleaning.



Small-Medium-Large function

Every beverage selected is easily assigned a different predefined cup volume.



SteamJet/steam nozzle

Each cup is brought to temperature in seconds – for the best coffee quality.



Slender design

Small space requirement thanks to particularly slender dimensions. This offers more options for machine placement and combinations.



Durability

Solid components such as the heavy-duty brewer or a high-performance pump guarantee a long service life and top performance.

WMF 1500 S

The all-round talent. For exquisite taste.

The WMF 1500 S is our all-round model for professional coffee indulgence. Choose the WMF 1500 S as an all-rounder for indulgence in your business and take the next step to preparing excellent coffee. Your customers can take daily pleasure in coffee specialities of consistently high quality. And of course, you can take pleasure in the perfect price-performance ratio.





Branch of Bäckerei Ziegler bakeries, Munich

People come into a bakery looking for something indulgent – a brief escape from the daily routine.

Here, first-class coffee plays just as big a role as dainty pastries. A morning croissant is only perfect on account of the aromatic coffee served with it. As luck would have it, the weekend staff also become coffee specialists in next to no time, thanks to the simple and intuitive operation of the WMF 1500 S. Once your customers have tasted the coffee, many of them will go out of their way to come back just for the coffee. You will leave the customer with a lasting impression – wonderfully aromatic and tasty.

WMF 1500 S

Slim by design. Sheer indulgence.

In developing the WMF 1500 S, we set ourselves an exceptional goal: to provide a machine designed to be slender and space-saving, coupled with high quality, coffee-time indulgence. Moreover, the machine is characterised by its intuitive, user-friendly touchscreen, rock-solid workmanship, high quality components and optional Dynamic Milk System. This and much, much more makes it a specialist in sheer indulgence. And for whoever desires more: the space saved would most certainly enable you to house a second machine.



The WMF 1500 S is available with the following milk and steam systems:



An explanation of the milk systems and the beverages that can be prepared using these can be found on pages 32 – 35.



Dynamic Milk system

Hot and cold milk, hot and cold milk foam – fully automatic via the beverage spout, without a separate foamer chamber.

Technical data

Recommended daily/ max. hourly output ¹	Up to 180 cups		
Nominal power rating/mains power connection	2.75 – 3.25 kW/220 – 240 V		
Output per hour according to DIN 18873-2 ¹			
Espresso / 2 espressos	124/194 cups		
Café crème / 2 café crèmes	96/122 cups		
Cappuccino / 2 cappuccinos	124/194 cups		
Cold milk beverages	–	✓	✓
Cold milk foam beverages	–	–	✓
Total hot water output/hour	143 cups		
Energy loss per day according to DIN 18873-2 Topping/Basic Milk	1.29 kWh	1.37 kWh	2.10 kWh
Coffee bean hopper	Right approx. 650 g, central approx. 550 g		
Choc or topping hopper (optional)	approx. 1200 g		
External dimensions (width/height ² /depth)	325/675/590 mm		
Water connections	Water tank (approx. 4 litres) or constant water supply		
Empty weight depending on the model	approx. 35 kg		
Continuous sound pressure level (LpA) ³	< 70 db(A)		

¹ Performance was recorded using a machine with fixed water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The basis for the recommended max. daily capacity is the respective selected service concept. These average values are provided as a guide. Let our trained WMF personnel put together a customised coffee machine solution for you.

² Height with bean hopper with lock, no key.

³ The A-weighted sound pressure level LpA (slow) and LpA (impulse) in the operating personnel's workplace is always under 70 dB in every mode of operation (A). From 5° dKH (carbonate hardness), a WMF water filter must be fitted.



Ease of maintenance

Basic maintenance tasks can be carried out by the operator. Your machine will be a rare sight for the WMF service technician.



Eight beverage buttons with six levels

Up to 48 beverages can be programmed in single or double cups. Recipes and images can also be stored.



Small-Medium-Large function

Every beverage selected is easily assigned a different predefined cup volume.



SteamJet/steam nozzle

Each cup is brought to temperature in seconds – for the best coffee quality.



Slender design

Small space requirement thanks to particularly slender dimensions. This offers more options for machine placement and combinations.



Illuminated signals

The illuminated side parts serve as a visual indicator of operating conditions.

WMF 1200 S

We say basic model. You say top quality.

The WMF 1200 S is the indulgence range for your customers. Model options, performance spectrum and price make it a favourite for many locations. You can bring the ambience of a coffee bar to life anywhere in a trice. A brief escape from the daily routine could not be easier for your customers. This makes it the perfect basic model for the professional coffee business. The WMF 1200 S is a full-featured professional coffee machine offering everything that will delight the heart of the consumer.





J.7 hair lounge, Munich

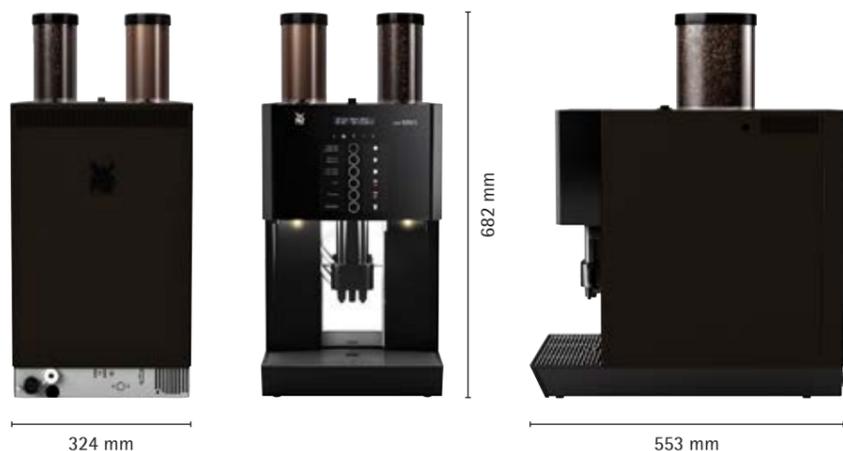
If you want to make your customers smile from ear to ear, you have to do more than simply master your craft.

Since we like to provide our customers with the perfect, tailored cut, they delight in their new look and are satisfied. However, unlocking this exceptional, one hundred percent feel-good smile requires that extra something. When you press the start button on the WMF 1200 S, our professional coffee machine for customers with sophisticated tastes, you are incidentally serving a perfect cup of coffee and starting an effective customer loyalty programme – with great ease. Indeed, “coffee craft” is the best “second job” in the world.

WMF 1200 S

Spoiling customers. Never been simpler.

Whether coffee, cappuccino, espresso or milk coffee, the WMF 1200 S reveals coffee in all its glory. This is supplemented by chocolate creations, and the self-explanatory display means that beverages are prepared virtually without noticing. And maintenance is just as simple as operation. You can perform the basic maintenance tasks yourself. For all other tasks, our professional on-site service is available for this basic model too.



The WMF 1200 S is available with the following milk and steam systems:



An explanation of the milk systems and the beverages that can be prepared using these can be found on pages 32 – 35.



Easy Milk system

This also opens up the lucrative market of cold-milk mixed beverages.

Technical data

WMF 1200 S	Basic Milk	Easy Milk
Recommended daily/ max. hourly output ¹	Up to 100 cups	
Nominal power rating/mains power connection	2.0–2.4 kW/220–240 V	
Output per hour according to DIN 18873-2 ¹	120/188 cups	
Espresso / 2 espressos	93/110 cups	
Café crème / 2 café crèmes	113/146 cups	
Cappuccino / 2 cappuccinos	110 cups	
Cappuccino with topping		
Cold milk beverages	–	✓
Hot water output/hour ¹	110 cups	
Energy loss per day according to DIN 18873-2 Topping/Basic Milk	0.41/0.85 kWh	
1 or 2 coffee bean hoppers	approx. 500 g	
Choc or topping hopper (optional)	approx. 500 g	
External dimensions (width/height ² / depth)	324/682/553 mm	
Water connections	Water tank (approx. 4 litres) or constant water supply	
Empty weight depending on the model	approx. 33 kg	
Continuous sound pressure level (LpA) ³	< 70 dB(A)	

¹ Performance was recorded using a machine with fixed water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The basis for the recommended max. daily capacity is the respective selected service concept. These average values are provided as a guide. Let our trained WMF personnel put together a customised coffee machine solution for you.

² Height with bean hopper with lock, no key.

³ The A-weighted sound pressure level LpA (slow) and LpA (impulse) in the operating personnel's workplace is always under 70 dB in every mode of operation (A).
From 5° dKH (carbonate hardness), a WMF water filter must be fitted.



Central hot water dispensing

Hot water e.g. for tea, is dispensed at the perfect temperature – at the touch of a button.



Tasty milk choc and chociatto (optional)

With plenty of hot, fresh milk, it can produce virtually any chocolate or coffee creation.



Two integrated LEDs

The illumination on the underside of the front panel means the dispensing point shines, putting the beverages in the right light.



Flexible water infeed

The choice of a water tank or constant water supply means the device can be adapted to all needs and circumstances.



Slim design means more combos

Thanks to its sleek dimensions, the machine fits in anywhere. Combining it with the WMF 1200 F enables the preparation of any coffee speciality.



Zero-energy function

If the machine is switched off, it is really off. In this state it is guaranteed to use no electricity.

WMF 1100 S

The entry-level model into the range of fully automated coffee machines.

The new WMF 1100 S fits perfectly anywhere where there is great demand for coffee in a limited space. That means it is just made for a time when awareness of coffee quality is continually on the rise. With a daily capacity of 80 cups, the WMF 1100 S is the ideal entry-level model into the world of professional coffee. A world that holds no boundaries for us. From popular convenience stores, coffee kitchens, hotel conference rooms and lobby and lounge areas to small catering businesses, the WMF 1100 S provides great taste in a small space, and includes the most important features from our large professional fully automatic machines.





Mouth-watering smell of coffee is the best motivation.

The new WMF 1100 S means that professional coffee indulgence is finally moving into offices too: thanks to compact dimensions it fits perfectly into any coffee kitchen unit. It is completely reliable faced with a tough daily routine thanks to proven professional technology, and ensures the tastiest coffee specialities are available every day to motivate workers. The grinders are decoupled, so it is also particularly low-noise. Even the tricky matter of "cleaning" is no big thing, thanks to the fully automatic cleaning concept.

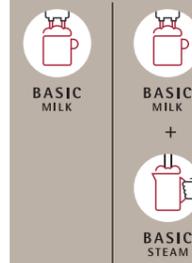
WMF 1100 S

Take your first step to professional coffee.

In spite of its compact dimensions, the WMF 1100 S, even as an entry-level model, offers the full taste experience. Equipped with a professional brewer, the SteamJet, the Basic Milk system and a choc dispenser, even the most sophisticated of your favourite recipes can be achieved. Simply select your favourite recipe – conveniently using the touch display with innovative operating concept or up-to-the-minute from your smartphone using the WMF MyCoffee app – adjust the amount of coffee, milk and foam, save the recipe and enjoy! The patented Click&Clean function provides simple cleaning of the milk system.



The WMF 1100 S is available with the following milk and steam systems:



An explanation of the milk systems and the beverages that can be prepared using these can be found on pages 32 – 35.



Compact size

Thanks to its compact dimensions, the WMF 1100 S fits easily underneath standard kitchen wall units and can be used flexibly anywhere where space is at a premium.

Technical data

WMF 1100 S	Basic Milk	Topping ¹
Recommended daily/ max. hourly output ²	Up to 80 cups	
Nominal power rating/ mains power connection	1.9–2.3 kW/230 V	
Output per hour according to DIN 18873–2 ²		
Espresso / 2 espressos	105/150 cups	
Café crème / 2 café crèmes	75/90 cups	
Cappuccino	105 cups	
Fresh milk beverages	✓	-
1 or 2 integrated coffee bean hoppers/ expansion (choc or topping variant in general only 1 coffee bean hopper)	approx. 550 g / with expansion approx. 1100 g (fill volume depends on the size of the coffee beans)	
Choc or topping hopper (optional)/ expansion powder hopper (choc/ topping)	approx. 450 g / with expansion approx. 1250 g (fill volume depends on the powder used)	
SteamJet	✓	-
Total hot water output/hour	110 cups (22 litres)	
Energy loss per day according to DIN 18873–2 Basic Milk/topping	approx. 0.76 kWh / day	
External dimensions (width/height ³ / depth)	325/500/561 mm	
Water tank	approx. 4.5 litres	
Empty weight depending on the model	25.5 kg	
Continuous sound pressure level (LpA) ⁴	< 70 dB(A)	

¹ No steam boiler, so no Basic Milk, Basic Steam or SteamJet possible
² Output is dependent on cup size, quality settings, spout, model and nominal power rating. The recommended maximum daily output 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.
³ Height including display. Height of top cover without display and expansions: 460 mm. Height of product hopper expansion including lock but not key: 556 mm.
⁴ The A-rated sound pressure level LpA (slow) and LpA (impulse) at operating personnel work stations is under 70 dB(A) in any operating mode. Above 5°dKH (carbonate hardness) a WMF water filter must be fitted.



Intuitive touch display

The vertical swiping function on the intuitive operating concept for the 7-inch touch display allows for quick and directed guidance through the various menus, making it much easier to operate, not just in the self-service environment.



Ease of cleaning

Patented Click&Clean function for easy cleaning of the milk system. This saves on daily dismantling of the milk foamer and reduces manual cleaning to just once per week, even for our entry-level model.



Water tank

Large 4.5 litre water tank; water filter can be integrated. Optional simple connection to constant water supply (instant fitting kit to be installed by trained technicians).



Pick colour accents

Serves every taste perfectly, even when it comes to colour. The new WMF 1100 S is available in different colour variants.



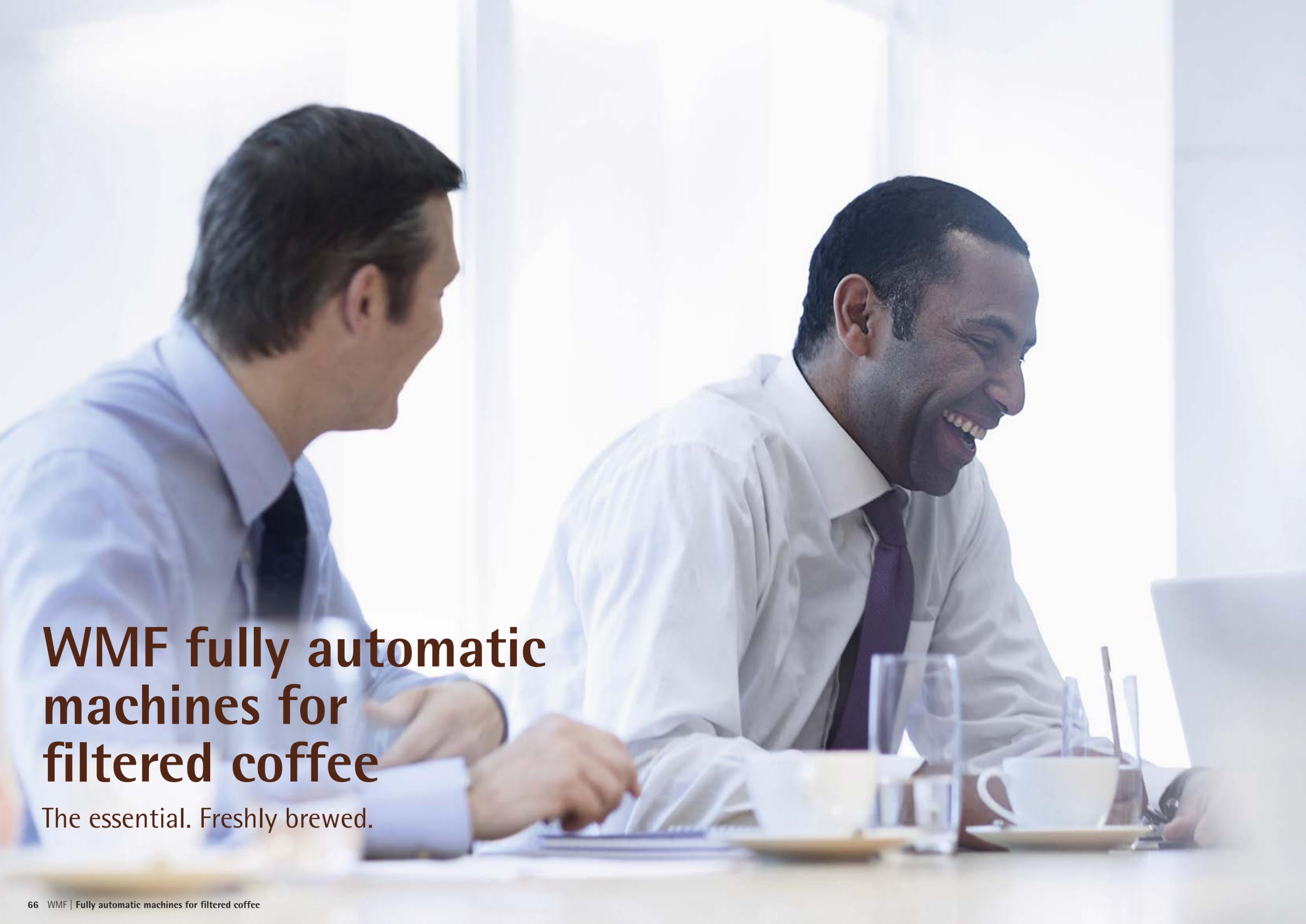
Professional brewer and SteamJet

Designed for the professional field: the brewer guarantees a long service life and top performance. The patented SteamJet brings every cup to temperature in seconds.



Product hopper

The capacity of the integrated product hoppers can be extended significantly using the optional bean and powder hoppers (lockable).



WMF fully automatic machines for filtered coffee

The essential. Freshly brewed.

WMF fully automatic machines for filtered coffee

Sheer indulgence. Supremely developed.

For centuries, filter coffee has been treasured and loved by coffee fans worldwide. The WMF fully automatic machines for filtered coffee let your guests rediscover this classic coffee indulgence all over again. The slow dripping of water through the coffee, the perfect interaction of brewing temperature and brewing time, allowing the full aroma to develop. Our range of coffee machines for filtered coffee are an excellent addition to our fully automatic machines for specialities. And the machines also impress when used on their own. Let's make the best we can with coffee and water. A classic can't get fresher than this.





Seminars and conferences mean one thing above all: lots of very good filter coffee, and fast.

Anyone who has stood in front of 400 pairs of tired eyes knows that large volumes of coffee – of consistently high quality – are required. No one can wait, and no one wants to. The session must begin, the discussions must take place, the presentation has yet to be performed. It is not just the customer who has satisfied guests on the agenda, but especially the service staff. The precondition here is high-performance fully automatic machines that are easy to operate, quick to use, and of consistent and uncompromising quality.

WMF combiNation F

Filter coffee to perfection. With every cup.

The WMF combiNation F is the specialist for an excellent cup of coffee that can be produced in large volumes, over and over again. It is our high-performance fully automatic machine in the area of filter coffee. The timeless elegance of the design and the unparalleled user-friendliness make it easy to explore new worlds of aroma with the WMF combiNation F.



WMF combiNation F

Indulgence galore. Inside and out.

The WMF combiNation F reliably ensures first-class, coffee-time indulgence. This fully automatic machine can prepare up to 500 cups of filter coffee per hour, each one as superb as the next. Variable brewing volumes and an optional height-adjustable front panel enable almost any size pot to be accurately filled. The filling volumes are therefore individually programmed to accommodate your cup and coffee pot sizes. The intelligent storage urn ensures that even during peak hours, nobody needs to be kept waiting.



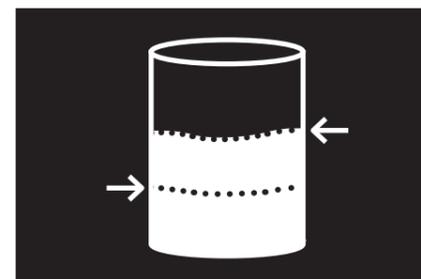
Storage urn

Holding four litres, it is aroma-sealed and precisely tempered.

Technical specifications

Recommended daily/ max. hourly output ¹ for filtered coffee	Up to 430 cups	Up to 500 cups
Nominal output/Power supply	9.3 kW/400 V	13.8 kW/400 V
Hot water output/hour ¹	72 litres	108 litres
Coffee storage urn	4 litres	
Coffee bean hopper	Approx. 2200 g	
Granulate cleaning dispenser	Approx. 1000 g (optional)	
Outer dimensions (width/height/depth)	450/816/590 mm	
Water supply	Mains water	
Empty weight depending on configuration	Approx. 62 kg	
Continuous sound pressure level (LpA) ³	< 70 dB(A)	

¹ Performance is dependent on cup-size, quality settings, discharge, configuration and nominal output. The recommended maximum daily output 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.
² Height including coffee bean hopper.
³ The A-rated sound pressure level LpA (slow) and LpA (impulse) at service staff work stations is under 70 dB(A) in any operating mode.
 Above 5° dKH (water hardness) a WMF water filter must be fitted.



Automated after-brewing facility

Fills the storage urn via timer control. For quick replenishment during peak hours - ideal for self-service operation.



Granulate dispenser

Enables automatic, timer-controlled cleaning whether or not the machine is turned off.



Height-adjustable front panel

With a clearance height of up to 275 mm, almost any pot can be accurately filled.



High hot water output

With the 13.8 kW version, up to 108 litres of hot water can be heated per hour.



Separate manual insert

Additionally enables decaffeinated coffee to be used for individual cups.



Black Edition

Stylish, trend-setting design option in a classy, black number.

WMF 1200 F

Freshly ground. Business bound.

The WMF 1200 F makes the best-tasting filter coffee because it is brewed directly from freshly ground beans. The exquisite fragrance of freshly ground and brewed coffee – that unmistakable aroma – breathes fresh life into any breakfast room, any meeting, or indeed, any conceivable social setting. The WMF 1200 F is the supply station that freshly grinds and brews coffee, ensuring intense indulgence, while maintaining maximum output.



WMF 1200 F

Unique indulgence. Made public.

The WMF 1200 F adapts to your personal needs and offers you flexibility. It grinds and brews fresh coffee, both in individual cups or full-size coffee pots. For larger social gatherings, there is also the high-volume brewing arm, which enables the coffee to be dispensed into bigger isothermal flasks. And with an output rate of half a litre in 65 seconds, the WMF 1200 F achieves all this in record time. Meaning you're ready for anything - and fast.



Optional, extendable high-volume brewing arm

Enables large quantities of coffee to be dispensed into thermal tanks below. Coffee Pots of up to 170 mm in diameter and 395 mm in height are suitable for filling.

Technical specifications

WMF 1200 F

Recommended daily/max. hourly output ¹ for filtered coffee	Up to 180 cups
Nominal output/Power supply	3.1 – 3.7 kW/220 – 240 V
Hot water output/hour ¹	Approx. 24 litres
Thermal container (optional)	2.4 litres
1 or 2 Coffee bean hoppers	Approx. 1000 g
Outer dimensions (width/height/depth)	324 (with pot holder 507)/682/599 mm
Empty weight depending on configuration	Approx. 33 – 38 kg
Water supply	Mains water
Continuous sound pressure level (LpA) ²	< 70 db(A)

¹ Performance is dependent on cup-size, quality settings, discharge, configuration and nominal output. The recommended maximum daily output 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.
² Height including coffee bean hopper.
³ The A-rated sound pressure level LpA (slow) and LpA (impulse) at service staff work stations is under 70 dB(A) in any operating mode. Above 5° dKH (water hardness) a WMF water filter must be fitted.



Up to six beverage buttons

Labels are easy to alter. Cups, pots and mugs can all be used. Why not ring the changes!



Freshness and speed

0.5 litres of coffee made from freshly ground beans: freshly brewed in just 65 seconds.



Hot water

Hot water e.g. for tea produced at the perfect temperature - at the touch of a button.



Height-adjustable spout

Makes coffee-dispensing easier: for cups, pots and mugs of up to 165 mm in height.



Slim design means more combos

Thanks to its sleek dimensions, the machine fits in anywhere. Combining it with the WMF 1200 S enables the preparation of any coffee speciality.



A second coffee grinder

Provides for example the additional option of offering decaffeinated coffee from the whole bean.



WMF Accessories

With a main menu to inspire.
Our add-ons simply add more.

Enhanced indulgence. Perfectly coordinated.

Add-on devices available for the following models

1100 S / 1120	✓	✓	✓	✓	✓	✓
1200 S / 1200	✓	✓	✓	✓	✓	✓
1500 S / 1900	✓	✓	✓	✓	✓	✓
5000 S / 1910	✓	✓	✓	✓	✓	✓
9000 S+ / 8810	✓	✓	✓	✓	✓	✓
1200 F / 1210	✓	✓	-	-	-	-
combiNation F / 8700	✓	✓	-	-	-	-



Cup rack, wide

Cup rack, narrow

Cup&Cool, wide

Cup&Cool, narrow

Countertop cooler

Countertop cooler

Item number	03.9020.0002	03.9020.0102	03.9021.6012	03.9021.5011	03.9190.0001	03.9190.5001
Nominal output/power supply	0.2 kW/230 V	0.15 kW/230 V	0.2 kW/230 V	0.15 kW/230 V	0.08 kW/230 V	0.08 kW/230 V
Outer dimensions (width/height/depth)	368/530/539 mm	286/530/539 mm	368/530/565 mm	286/530/566 mm	228/344/469 mm	228/392/463 mm
Empty weight	approx. 28 kg	approx. 27 kg	approx. 32 kg	approx. 31 kg	approx. 13.5 kg	approx. 14.3 kg
Removable milk insert	-	-	9.5 litres	4.5 litres	3.5 litres	3.5 litres
Max. cup capacity	88 to 320 cups	60 to 260 cups	45 to 130 cups	45 to 190 cups	-	-
With thermostat	✓	✓	✓	✓	✓	✓
Heatable shelf floors	4, stainless steel	4, stainless steel	2, stainless steel	3, stainless steel	-	-
Suitable for self-service	✓	✓	✓	✓	✓	✓
Sensor for milk temperature	-	-	Optional	Optional	-	-
Plug&Clean integrated into cooler + milk empty message	-	-	Optional	Optional	-	-
Illumination (can be set to different colours)	✓	✓	✓	✓	-	-
Milk empty message (If available in machine)	-	-	Optional	Optional	-	-
Lockable	-	-	✓	✓	✓	✓
Removable seal	-	-	✓	✓	✓	✓
Other information	-	-	Use between two coffee machines is possible for the WMF 1500 S/5000 S and the WMF 9000 S+.	-	-	Large digital display of milk temperature on the front.

✓	✓	-	✓ ¹	-	✓	✓	-
✓	✓	-	✓ ²	✓	✓	✓	-
✓	✓	-	✓	✓	✓	✓	-
✓	✓	-	✓	✓	✓	✓	-
✓	✓	✓	✓ ³	✓	✓	✓	-
-	-	-	-	-	✓	✓	-
-	-	-	-	-	✓	✓	✓



Countertop cooler

Countertop cooler

Under-machine cooler

Under-machine cooler

Milk insert

Cup dispenser

Syrup rack

Grounds separator

03.9192.6011	03.9469.7012	03.9468.6012	03.9469.6012	03.9499.0001	03.9199.0003	03.9014.0001	03.9011.0002
0.08 kW/230 V	0.08 kW/230 V	0.2 kW/230 V	0.08 kW/230 V	-	-	-	-
231/353/530 mm	336/280/533 mm	406/265/539 mm	345/300/539 mm	460/280/310 mm	230/192/500 mm	326/305/550 mm	314/579/440 mm
approx. 16.5 kg	approx. 22 kg	approx. 26 kg	approx. 22 kg	approx. 4 kg	approx. 5 kg	approx. 5 kg	approx. 12 kg
6.5 litres	9.5 litres	9.5 litres	9.5 litres	18 litres	-	-	-
-	-	-	-	-	Length max. 390 mm each	6 syrup bottles	12 litres
✓	✓	✓	✓	-	-	-	-
-	-	-	-	-	-	-	-
✓	✓	✓	✓	-	✓	-	-
Optional	Optional	Optional	Optional	-	-	-	-
Optional	-	Optional	Optional	-	-	-	-
-	-	-	-	-	-	-	-
Optional	Optional	Optional	Optional	✓	-	-	-
✓	✓	✓	✓	-	-	-	-
✓	✓	✓	✓	-	-	-	-
-	Use between two coffee machines is possible for the WMF 1500 S/5000 S and the WMF 9000 S+.	-	For the WMF 9000 S+ for under-counter installation only.	Made of polycarbonate, holding device, standpipe, hose adapter. Must be possible to drill into cooler from above. For Easy Milk versions only!	Cups ø 60–90 mm, to fit 03.9192.1001, 2 stacks of cups each max. 390 mm in length (max. 3 cup dispensers), stackable.	Rotatable.	-

Our machines make the coffee. You set the price.



Coin checker Coin changer Card reader Coin checker Coin changer Card reader

Can be used with	1100 S ¹ , 1200 F, 1200 S, 1500 S, 5000 S, 9000 S+	1100 S ¹ , 1200 S, 1500 S, 5000 S, 9000 S+	1100 S ¹ , 1200 S, 1500 S, 5000 S, 9000 S+	combiNation F	combiNation F	combiNation F
Accepts	Coins from 5 cent to € 2 and WMF tokens (no change with WMF tokens).	Coins from 5 cent to € 2 and WMF tokens (no change with WMF tokens).	For MDB reader only	Coins from 5 cent to € 2 and WMF tokens (no change with WMF tokens).	Coins from 5 cent to € 2 and WMF tokens (no change with WMF tokens).	The following card reader manufacturers are possible, for example: Girovend, Maas, Wittenborg, Cashcard, Kalisch, Alldata/Intercard, Seitz, Saecocard, Schomäcker. Money card reader: Thales
Connection of up to	1 coffee machine	1 coffee machine	1 coffee machine	1 coffee machine	1 coffee machine	1 coffee machine
External dimensions (width/height/depth)	105/502/350 mm	105/500/350 mm 130/500/350 mm ² ² Special size WMF cafemat!	130/500/350 mm	170/604/496 mm	170/604/496 mm	170/604/496 mm
Other information	Always fitted on the right of the machine. An individual price can be set for each drink. (WMF 1200 F and 1200 S can only be used with a two-price coin checker, WMF 1200F without brew arm pullout only.)	An individual price can be set for each drink. Always fitted on the right.	The card reader is provided by the customer and sent to WMF for installation. Compatibility of the reader must always be checked in advance. Always fitted on the right.	Always fitted on the right of the machine. Set to a sales price.	An individual price can be set for each drink. Fitted on the right.	The card reader is provided by the customer and sent to WMF for installation. Compatibility of the reader must always be checked in advance. Fitted on the right.

¹ Vending machines for the WMF 1100 S can be ordered as instant fitting kits.

Calling all stations to indulgence. Whenever and wherever.



Mobile coffee station, wide

Mobile coffee station, narrow

Item number	03.9491.0115 ³	03.9491.0101 ⁴
Nominal power rating/mains power connection	3.0 kW/230 V	3.0 kW/230 V
External dimensions (width/height/depth)	1250/900/780 mm	850/900/780 mm
Weight	101 kg	74 kg
Capacity of fresh water tank	approx. 25 litres	approx. 25 litres
Capacity of waste water tank	approx. 13 litres	approx. 13 litres
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. ³ Includes technical group for WMF 1500 S and 9000 S+.	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. ⁴ Includes technical group for WMF 1500 S and 9000 S+.







Virtual testing: WMF Photo Simu App 3.0

What would our WMF coffee machine look like in your business? It's simple to use your tablet or smartphone to view the location of use with your chosen configuration. Just download the app, print out the markers and get started.

For Apple



For Android



The marker is shown on the side. Please place in your desired location, scan with your end device and you can start immediately. The configuration simulation will appear on your display.

You can of course download and print out further markers via the app at any time.