The new WMF 1500 S.
The Yummy Factor.
Yummy yourself.
The WMF 1500 S. Simply making coffee yummier.
Who is the WMF 1500 S designed for?
Many gastronomic operations or businesses with small to medium-size coffee consumption, such as bakeries or bistros, create culinary experiences on a daily basis for their guests. And the WMF 1500 S, with its high-quality coffee specialities, achieves these moments of indulgence perfectly – so yummy in fact, you simply can’t help sharing them.

Is quality priority?
Absolutely. The WMF 1500 S goes hand in glove with the fundamental principles of gastronomy: Quality down to the last detail. And this, of course, includes the coffee – a must for continuously enhancing the valuable reputation of your establishment.

What makes the WMF 1500 S so special?
The WMF 1500 S is the basic model for professional coffee indulgence. It offers a wide variety of specialities, consistently high quality, space-saving design, optimal reliability, user-friendliness and excellent price-performance ratio. And with the Dynamic Milk System, preparing the latest trendy specialities such as cold milk foam beverages, is just as much child’s play as creating the classic latte macchiato or cappuccino. Above all, the WMF 1500 S puts the yummy factor into gastronomy.
Yes to yummy! Professional coffee made simple.
The WMF 1500 S has made the gastronomic experience even yummier.

Adding yumminess to your business.

Smells like yummy business.

Gastronomy has to entice. Fortunately, the WMF 1500 S offers a basis for indulgence. It crowns the day’s little moments of culinary indulgence: A fully automatic machine that not only prepares high-quality coffee specialities for guests: it also makes work more attractive for staff. And practically operates by itself. Preparing coffee is a pleasure and seeing a contented smile on guests’ faces is a real treat. Now, that’s what we call yummy business!

Indulgence right down the line.

Yes to yummy! Customers will come when their brief timeout periods are made enjoyable – from the first welcome greeting, friendly service and freshly prepared dishes, right down to an exquisite coffee. And this is where the WMF 1500 S comes in. It prepares professional coffee indulgence to a consistently high standard. And with the Dynamic Milk System, the most extraordinary milk-coffee creations can be conjured up. Your timeout cuppa working its magic. Getting tastier and more attractive by the day. Simply yummy!
Discover the new WMF 1500 S

The illuminated side panels flash when action is required (e.g. when the coffee beans need refilling).

Automatic cleaning is activated via the touch display. Inserting a cleaning tablet is the only action required.

Basic maintenance tasks you will be able to carry out yourself. Making your machine a rare sight for the WMF service technician.

Optional: Dynamic Milk provides hot and cold milk, hot and cold milk foam – fully automated via the beverage spout. For more information, take a look at the back page.

The SteamJet brings every cup to the correct temperature in a matter of seconds. With its impressively sleek dimensions, this head-turner makes room for additional coffee machines or add-on-devices.

You can use the customer’s time and attention whilst their beverage is prepared for on-screen advertising in the self-service area.

In the self-service area, beverage options can be requested by the guest via the “PostSelection” function on the display. They are guided step by step through the menu by the display (e.g. in or without caffeine) and crowned with the fully automatic preparation of their desired drink. All options can, of course, be selected on one page according to beverage specification.

Eight beverage buttons over six levels enable up to 48 beverages in either single- or double-sized cups to be programmed. Recipes and pictures are also loggable.

Via the timer function the coffee machine can turn itself on and off at freely selectable times. Some functions and beverages can be activated and deactivated. Simple switching from service to self-service, from beverages with fresh milk to topping powder (depending on configuration) etc.

Milk can flexibly be supplied from either left or right side, or underneath.

Large, removable, lockable product hoppers. The coffee bean hoppers are dishwasher-proof. Ideal for easy cleaning.

Data backup, software updates and cleaning protocol downloads – download and set with a USB stick, in line with HACCP-compliant operation.

There is the option of customising keypad layouts using different key arrangement and number of keys, as well as various colours, backgrounds and transparencies. For example, in the self-service area, you might select a single-tier self-service layout. You can even upload and insert your own beverage diagrams, backgrounds or keypad layouts.

With its impressive sleek dimensions, this head-turner makes room for additional coffee machines or add-on-devices.

Automatically closing valves ensure the touch display always shows a glowing “closed” in the only active ingredient.

The illuminated side panels flash when action is required (e.g. when the coffee beans need refilling).

Thanks to telemetric capaci-
ty via the Remote Data Access option, you can access important data and service queries, e.g. for controlling beverage and service counters, error and event notification. Moreover, there is the possibil-

ity to exchange the coffee settings (e.g. ingredients, recipes and software up-
dates).

Small, discreet, bidirectional keypad. The coffee bean hoppers are dishwasher-proof. Ideal for easy cleaning.

Large, illuminated display with fully automatic touch screen. The “digital operating manual” is self-explanatory and provides information about the current operation status via the automatic messages on the display.

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The options of having either a water tank or mains water connection enables you to adapt to all requirements and any kind of water supply – keeping you flexible at work.

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The options of having either a water tank or mains water connection enables you to adapt to all requirements and any kind of water supply – keeping you flexible at work.
The WMF 1500 S is now available with the following milk and steam systems.

**Technical Specifications**

<table>
<thead>
<tr>
<th>System</th>
<th>Basic Milk</th>
<th>Easy Milk</th>
<th>Dynamic Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nominal output/Power supply</td>
<td>2.75–3.25 kW</td>
<td>220–240 V</td>
<td>220–240 V</td>
</tr>
<tr>
<td>Recommended daily max./hourly output*</td>
<td>up to 180 Cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Energy loss per day according to DIN 18873-2</td>
<td>1.29 kWh</td>
<td>1.37 kWh</td>
<td></td>
</tr>
<tr>
<td>Continuous sound pressure level LpA**</td>
<td>&lt; 70 dB(A)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Performance has been determined by a machine with a fixed water supply and 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.

** Height including coffee bean hopper and lock (without key).

*** 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.

Water supply: Water tank (approx. 4 l) or mains water.

Empty weight (depending on configuration): approx. 35 kg.

Dimensions (width/height/depth): 325 mm/675 mm/590 mm.
Hot milk foam

Four different consistencies for hot foam favourites, including caffè latte, cappuccino and latte macchiato.

Cold milk foam

Three refreshing options for coffee specialities made with cold milk foam e.g. milkshakes and iced lattes.

Cleaning made simple: Clean in Place, the efficient, new cleaning process, ensures the fastest, simplest HACCP-compliant cleaning yet – and without having to disassemble any equipment.

WMF Dynamic Milk

Milk foam that finally tastes like milk.

Dynamic Milk is the new milk system from WMF. It sets a benchmark in terms of appearance, taste and variety, enabling you to prepare hot milk foam in four different consistencies and cold milk foam in three serving variations, in addition to hot and cold milk. Dynamic Milk is extremely flexible: even during beverage preparation, the milk foam can be varied by combining a string of different consistencies.

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Accessories

Technical specifications

<table>
<thead>
<tr>
<th></th>
<th>Cup&amp;B Cool</th>
<th>Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nominal output / Power supply</td>
<td>0.2 kW 220-240 V</td>
<td>0.15 kW 220-240 V</td>
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<tr>
<td>Water Dimensions (width/height/depth)</td>
<td>286/150/566 mm</td>
<td>286/150/539 mm</td>
</tr>
<tr>
<td>Empty weight</td>
<td>approx. 31 kg</td>
<td>approx. 27 kg</td>
</tr>
<tr>
<td>Removable milk tank</td>
<td>4.5 l</td>
<td></td>
</tr>
<tr>
<td>Max. cup capacity</td>
<td>45 to 190 cups</td>
<td>60 to 260 cups</td>
</tr>
<tr>
<td>Heatable shelf floors</td>
<td>3, stainless steel</td>
<td>4, stainless steel</td>
</tr>
<tr>
<td>With thermostat</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Suitable for self-service</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Separate on/off button</td>
<td>✓</td>
<td>-</td>
</tr>
<tr>
<td>Illumination (can be set to different colours)</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Lockable</td>
<td>✓</td>
<td>-</td>
</tr>
<tr>
<td>Removable seal</td>
<td>✓</td>
<td>-</td>
</tr>
<tr>
<td>Sensor for milk temperature and empty milk signal</td>
<td>optional</td>
<td>-</td>
</tr>
</tbody>
</table>

Cup&B Cool

Cup

Fluid

Creamy

Compact

Fluffy