



WMF 9000 S+

GOURMET COFFEE SPECIALITIES,
INDIVIDUALLY SERVED TO PERFECTION.

Contents

4

WMF 9000 S+

6

Features & Innovations

20

Technical Data Overview

22

WMF Services

24

Accessory Equipment

26

WMF PhotoSimu App

28

Contact Details

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.



Features & Innovations

FOR WMF CUSTOMERS,
THE FUTURE COMES AS STANDARD.

Offering the perfect combination of high speed, outstanding quality and exceptional variety, the WMF 9000 S+ is the flagship product in the WMF range. Its extensive list of premium features and technological innovations marks it out as a virtuoso performer.

The WMF 9000 S+ stands out among professional coffee machines for its unprecedented ability to cater creatively to the demanding tastes of true coffee connoisseurs, satisfying every customer requirement and every consumer preference with unrivalled speed. The outstanding quality, choice and creativity it offers gourmet coffee lovers is made possible by its high-grade components, robust build quality and wide range of advanced functions and options, which ensure consistently high beverage quality and variety.



☰

 Espresso	 Cafe Crème	 Caffè Latte	 Milk
 Espresso Macchiato	 Cappuccino	 Latte Macchiato	 Milk choc

☰ ☱ ☲ ☳ ☴ ☵ ☶ ☷

WMF

☰

WMF 9000 S+

Performance

DELIVERING A PREMIUM COFFEE EXPERIENCE



HEAVY-DUTY BREWER

The heavy-duty, stainless steel brewer is made with hardwearing components to guarantee high performance and maximum reliability over many years. Its design features a robust, die-forged frame and a fine sieve, while its 19 g capacity permits larger batches for faster brewing. Permanently installed in the machine, it requires no additional cleaning.

HIGH OUTPUT

Recommended for venues with an average daily requirement of 350 cups, the WMF 9000 S+ makes premium coffee specialities fast. So you can be confident that everyone will be served promptly, even in high-volume situations.

DESIGNED FOR
350
CUPS PER DAY





UP TO 4 COFFEE GRINDERS

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. 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.

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.

PARALLEL COFFEE AND HOT WATER PREPARATION

To let you keep pace with high demand even at peak times, the WMF 9000 S+ allows you to simultaneously dispense coffee and hot water, while also using the steam lance if required, saving precious time. This is made possible by an optimised boiler.



Versatility

OUR INNOVATIONS, YOUR WAY



DYNAMIC MILK SYSTEM

WMF's Dynamic Milk system makes it possible to automatically produce 4 different consistencies of hot milk foam and 3 variations of cold milk foam, individually setting the ideal density for each beverage, as well as dispensing hot and cold milk.

2-MILK SOLUTION

Thanks to the optional 2-milk solution, you can offer two different types of milk, for example giving your customers the choice of low-fat, soya or low-in-lactose milk. Only the selected milk type is used to prepare the beverage.



MANUAL INSERT OF FURTHER COFFEE TYPES

The handy manual insert gives you the opportunity to use a different kind of ground coffee for a particular beverage, for example for preparing decaffeinated espresso.

UP TO 4 BEAN HOPPERS

The hoppers of the WMF 9000 S+ offer you a choice of up to 4 individual varieties of coffee beans - for example espresso and café crème beans in both caffeinated and decaffeinated versions, or 3 different varieties plus chocolate powder, or 2 different kinds of coffee and 2 powders. Machines equipped with two grinders and powder hoppers also provide the option of using the manual insert.



CHOC MIXER

Designed to offer delicious chocolate specialities with minimum effort, the Choc Mixer promises easy handling and maintenance, thanks to a magnetic lock that guarantees correct insertion of the mixer bowl. Moreover, it is protected against damage by an integrated sensor that monitors the mixer wheel to ensure a perfect fit.



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.

Quality

ENGINEERED FOR CONSISTENT PERFECTION



STEAM SYSTEM

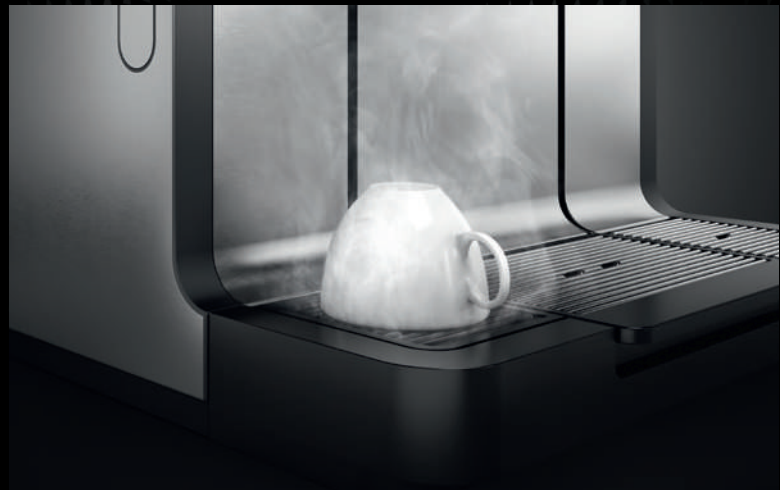
WMF steam systems allow any user achieve perfect hot milk and foam results. Easy Steam uses a semi-automatic steam lance that switches off on reaching the prescribed temperature to make traditional milk frothing much easier. Auto Steam, with its separate steam lance, lets you adapt milk foam density for each individual coffee creation, and produces three different types of milk foam completely automatically.

HIGH-GRADE METAL COMPONENTS

The stainless steel housing of the WMF 9000 S+ not only makes an excellent visual impression; it is also built to last. Like the heavy-duty brewer and high-performance coffee grinder burrs, they are made to the highest standards at WMF's factory in Germany, to ensure a long service life for your coffee machine.

HOT WATER REGULATION

With three different water temperatures of hot water to choose from, you can rest assured that the WMF 9000 S+ will serve every hot water-based beverage your customers request, like black or green tea, at its ideal temperature.



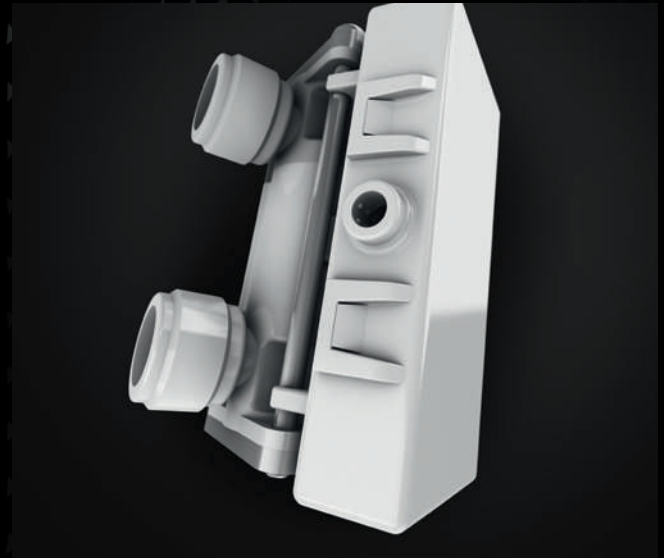
STEAM JET

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.



HEIGHT-ADJUSTING CUP TABLE

The cup table 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.



DYNAMIC MILK ASSIST

Innovative Dynamic Milk Assist technology ensures consistent milk foam quality by constantly monitoring the milk flow in the machine and the temperature in the milk cooler, automatically adjusting factors like the pump speed as required. It also protects the milk foamer.



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 the WMF 9000 S+ to monitor itself and make its 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.

Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



10" COLOUR TOUCH DISPLAY

The WMF 9000 S+ immediately invites interaction with its attractive 10" colour touch display, featuring realistic product depictions and individual colour worlds. Navigation is intuitive, using familiar touch and swipe menus, with both served and self-service modes available. Perfect for presenting nutritional information, the display can also be used to show advertising images and videos, for example to promote special offers at certain times of day.

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 except occasional removal of the spout silicon, it's the ultimate in user-friendly efficiency.



LANGUAGE SELECTION

The language used on the display of the WMF 9000 S+ can be selected to make it easy for anyone to operate. Customers and staff can even select their own language during operation.

TIMER FUNCTIONS

The WMF 9000 S+ can be set to turn itself on and off, or activate and deactivate certain functions and beverages, whenever you want. Different displays can be pre-installed and set to change via the timer function, for example to update the display from fresh milk to powder milk. This can be useful when moving from daytime to nighttime operation in venues open 24 hours.

BEVERAGE ORDER SETTINGS

To save time and effort, the display includes an option to pre-select multiple beverages in a single order. These beverages are then automatically produced one after the other. All personnel have to do is place the right cup under the spout.

Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



ILLUMINATED LED SIDE PANELS

The coloured side panels of the WMF 9000 S+ are illuminated with LED lighting, which can be adjusted to suit your ambience. Moreover, the panels flash when action is required, for example when it is time for a refill. This simple feature quickly attracts the operator's attention, even from a distance.

SELF-SERVICE OPERATION

The WMF 9000 S+ is designed to meet the needs of all different users, including consumers in self-service operations. The touch screen menus can be customised for self-service use, and their simple, intuitive layout makes them child's play to operate.

PRE-SELECT / POST-SELECT MODE

Pre-Select mode is ideal for staff, letting them select the size of the cup, the coffee strength or milk type, then the beverage. The alternative, Post-Select mode, is perfectly suited to self-service sales: the customer first selects a beverage and can then specify additional parameters step by step.

NUTRITION FACTS

The display screen can also show nutritional information about each beverage, to comply with regulatory requirements. Information about various bean and powder types is already stored in the machine, and data on other recipes can easily be imported.



ADVERTISING

The colourful 10" touch display also offers you opportunities to increase sales through eye-catching advertising or tailored special offers in the form of images or videos. So while your customers' beverages are being prepared, you can take advantage of their time and attention.

BRANDING

The WMF 9000 S+ is ready to adapt to your requirements in every way. That includes the option of using your own logo on the display screen menus, customising colours and backgrounds, or uploading your own cup and beverage icons and beverage names.

BEVERAGE PARAMETERS SETTINGS

For ease of operation, the helpful "Small-Medium-Large" function lets you preset various desired filling volumes and match them to each beverage. You also have the option to rearrange button layouts, adding and removing buttons. For example, in a self-service environment you might choose a single-row layout.

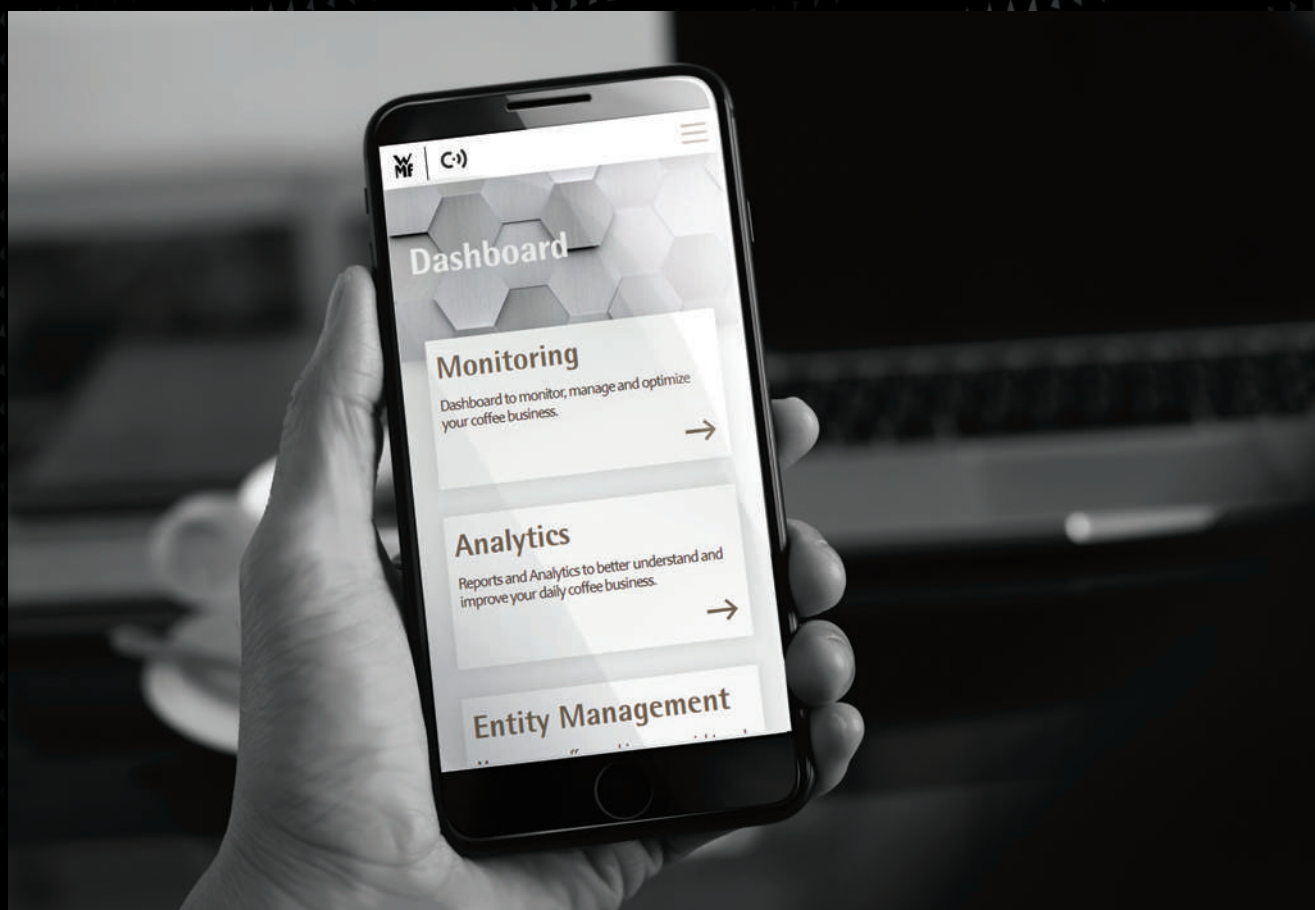


INDIVIDUAL BEVERAGE SIZE

To make life even simpler for users, they can customise the filling quantity individually via an easy-to-use touch slider before their beverage is dispensed.

Connectivity

COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



WMF COFFEE CONNECT

WMF CoffeeConnect is our pioneering digital cloud platform. It transforms the potential of your new WMF 9000 S+ and any other connected machines, giving them the ability to provide valuable data and receive instructions remotely. By collecting, analysing and processing information on sales, operation, consumption and maintenance, WMF CoffeeConnect gives you the power to optimize processes and reduce service costs. And that's only the beginning. You can also use it to increase turnover by sending advertising and special

offers directly from your desk to the machine's display. WMF CoffeeConnect offers functions to suit every requirement in the areas of machine management, maintenance and operation, and business performance. These functions are available in the form of either dashboard monitoring or reports. Additionally, our experts can create tailor-made analysis according to your needs, allowing you to take advantage of sophisticated Business Intelligence to gain in-depth insights into your coffee business.

DATA SECURITY

We know that your data is crucial to your business success. That is why the platform we have developed for WMF CoffeeConnect meets state-of-the-art infrastructure standards. The service offering is protected against cybercrime by a multi-layered IT architecture. We have also implemented a cutting-edge Identity and Access Management system that supports IoT requirements, providing multi-factor and role-based access to data and systems.



HACCP COMPLIANCE

Like all WMF professional coffee machines, the WMF 9000 S+ supports HACCP-compliant operation with ease. For example, cleaning records are available to download, complete data backups can be performed, and software updates are available via USB stick.

WMF 9000 S+

Technical Data Overview



ALL THE FACTS AND FIGURES YOU NEED





WMF 9000 S+	DYNAMIC MILK	
Recommended for an average daily requirement of*	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		
Espresso / 2 espressi	150 / 242 cups	
Café crème / 2 café crèmes	130 / 152 cups	
Cappuccino / 2 cappuccinos	150 / 238 cups	
Hot milk beverages / Hot milk foam beverages	✓	
Cold milk beverages / Cold milk foam beverages	✓	
Total hot water output / hour	120 cups	190 cups
Energy loss per day according to DIN 18873-2	2.59 kWh	
Coffee bean hopper	Large rear approx. 1200 g, small front approx. 700 g	
Choc or topping hopper	Approx. 1200 g	
External dimensions (width / height** / depth)	390 / 744 / 598 mm	
Water supply	Fixed water supply	
Empty weight (depending on the model)	Approx. 67 kg	
Continuous sound pressure level (LpA)***	< 70 dB(A)	

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

	DYNAMIC MILK
 EASY STEAM	✓
 AUTO STEAM	✓

* 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 70 dB(A) in any operating mode. Above 5° dKH (carbonate hardness), a WMF water filter must be fitted.

Features included in basic model:

Dynamic Milk, Fixed water connection, 1 grinder, Clean in Place, Fully automatic cup tray, Hot water spout, LED illumination, 3.4 - 3.8 kW / 220 - 240 V

Selectable options at an additional charge:

6.0 - 7.0 kW / 380 - 415 V, Easy Steam or Auto Steam, 2-Milk Solution, 2nd grinder (heavy-duty), 3rd grinder, 4th grinder, 1st choc / topping hopper, 2nd choc / topping hopper

WMF Services

PROVEN EXCELLENCE
AROUND THE GLOBE.

The moment a new WMF 9000 S+ rolls off the production line is not the end of our commitment to quality. We design and build each machine to be a success from day one. And our extensive, personalized service ensures each one provides a long life of reliable performance.

WMF builds cutting-edge professional coffee machines, and our service guarantee ensures they receive state-of-the-art treatment throughout their working lives. Our multinational service packages are customized to your needs, and regular training at WMF training centres ensures know-how is continuously passed on to our entire global service network.

Installation

Each machine is installed by a highly qualified technician, who knows how to fine-tune it to your specific needs, taking into account the type of water and inlet, your preferred beans, beverages, and more. Individual training on operation, cleaning and maintenance ensures your personnel and your machine work in perfect harmony. The result is the best cup of coffee for your customers, now and over the long term.

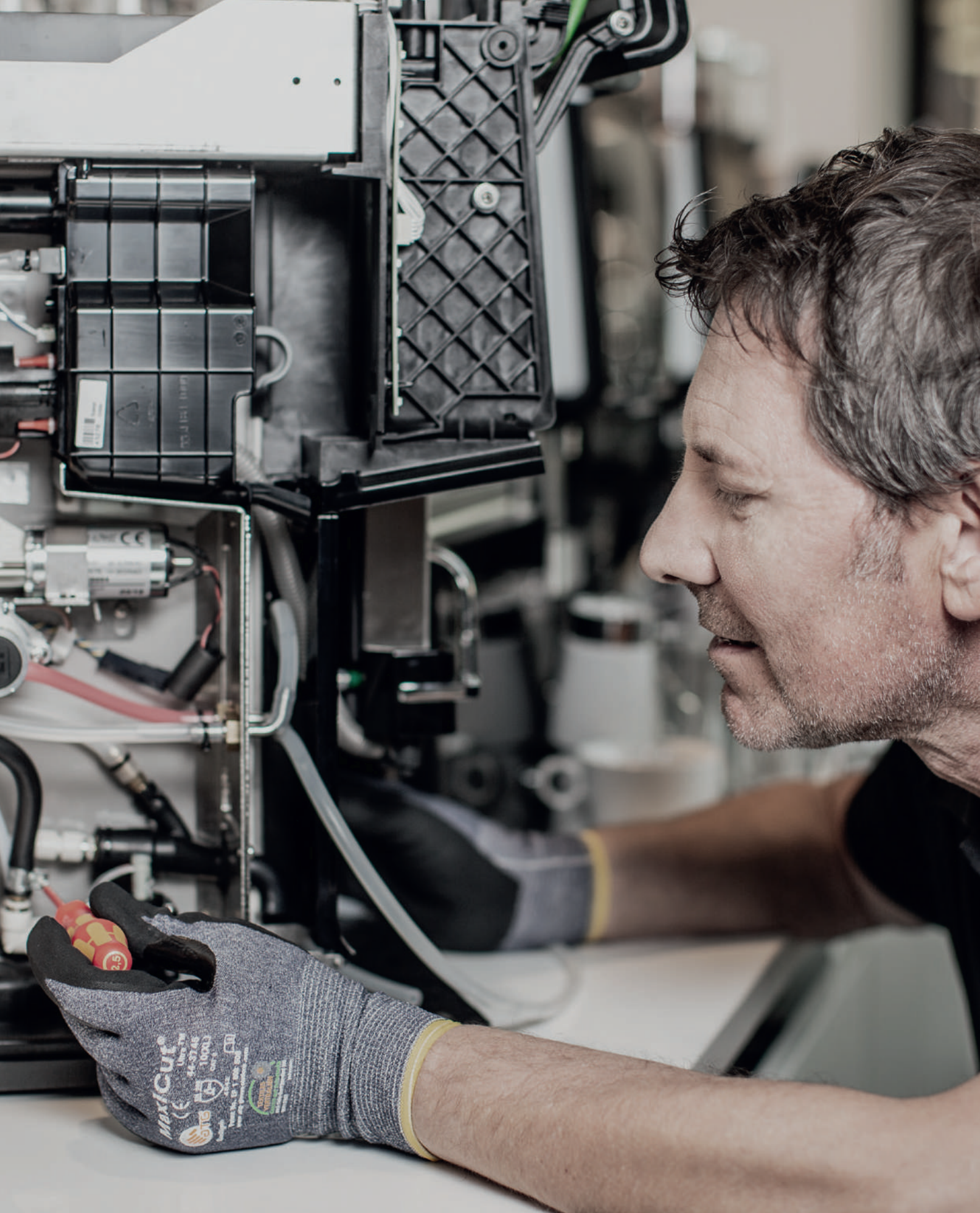
Maintenance

Only a well-maintained machine can guarantee consistently superb coffee.

That's why your service technician will check your machine regularly and systematically, updating the software, and cleaning and descaling when required. Our proactive service ensures a long life for your machine, while keeping you compliant with health, safety, security and environmental regulations. The innovative WMF CoffeeConnect digital platform offers an option for the efficient central management of your machines, allowing you to view service information anytime, anywhere - paving the way to predictive maintenance.

Break & Fix

In the rare event of a repair becoming necessary, WMF is your ideal partner. We use exclusively original parts, combining rapid availability with the highest quality. Our telephone support and experienced technicians will quickly get your machine operational again, so it can continue to deliver outstanding coffee quality and excellent returns on your investment.



Accessory Equipment

EXTEND AND ENHANCE
YOUR WMF COFFEE MACHINE.

Combining elegance and intelligence, each WMF accessory is designed to complement your WMF 9000 S+ perfectly and enhance the experience for operating personnel and coffee consumers alike.

Choose from a range of high-quality WMF accessories to complete your coffee offering. For example, pre-heating cups to the right temperature is crucial for enjoying coffee specialities of the highest quality, while cooling milk to the optimum temperature for conservation is every bit as important. The addition of syrups can offer your customers even more choice, while card readers streamline payment in self-service situations. Naturally, each of these accessories, like all the others in the WMF range, is beautifully coordinated with the design of your coffee machine.



	CUP & COOL, WIDE	SYRUP STATION	CENTER COOLER	CARD READER, NARROW
Capacity	45 to 130 cups	1 - 4 bottles	-	-
Removable milk insert	9.5 litres	-	10.5 litres	-
Illumination (can be set to different colours)	√	-	-	-
Lockable	√	√	√	-
Removable seal	√	√	√	-
Heatable shelves	2, stainless steel	-	-	-
External dimensions (W / H / D)	368 / 530 / 565 mm	261 / 530.5 / 469 mm	261 / 530.5 / 469 mm	130 / 500 / 350 mm
Power supply	0.2 kW / 220 - 240 V	-	0.045 kW / 220 - 240 V	-
Milk empty message	Optional	-	√	-
Sensors for milk temperature	Optional	-	√	-
Suitable for self-service	√	√	√	√
Thermostat	√	-	-	-
Empty weight	Approx. 32 kg	Approx. 16 kg	Approx. 16 kg	Depending on card reader configuration
Accepts	-	-	-	Card reader small, for MDB reader only
Other information	Optional: milk hose conduction at the right or left side is possible, therefore use between two coffee machines is possible.	Always fitted on the right side of the machine.	-	1 coffee machine connected, always fitted on the right of the machine. Card reader is provided by the customer and sent to WMF for installation. Compatibility of the reader must always be checked in advance.

WMF PhotoSimu App

VISUALIZE 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 view your chosen product configuration exactly as it would appear. Just download the app to get started.

Download the app with the help of the QR code, then use the photo on the next page as a marker, or print a marker from the app. Place it in your desired location, scan it with your device and you're ready to go. You'll be able to see two different images on your device's display, one showing a photorealistic preview of your coffee machine, the other showing its design and dimensions.

iOS



Android





Contact Details

GET IN TOUCH TO FIND OUT MORE



A

WMF Group GmbH

Eberhardstrasse 35
73312 Geislingen/Steige

+49 7331 258 482
professional-coffeemachines@wmf-group.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

D**SEB PROFESSIONAL BeLux BV**

Boomsesteenweg 608
2610 Antwerpen

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

E**SEB PROFESSIONAL Iberia S.A.**

Avda. Llano Castellano, 15
28034 Madrid

+91 3341216
maquinasdecafe@wmf.es
www.wmf-coffeemachines.es

F**SEB PROFESSIONAL UK Limited**

31 Riverside Way
UB8 2YF Uxbridge

+44 1895 816100
sales@wmf.uk.com
www.wmf-coffeemachines.uk.com

G**SEB PROFESSIONAL France SARL**

13 - 15 Rue Claude Nicolas Ledoux
94000 Créteil

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

H**WMF Nederland B.V.**

Gyroscoopweg 82-84
1042 AX Amsterdam

+31 20 480 80 85
business@wmf.nl
www.wmf-coffeemachines.nl

I**SEB PROFESSIONAL Japan**

13F Hamarikyu Parkside Place
5-6-10 Tsukiji, Chuoku
Tokyo, 104-0045

+81 3 3541 1941
wmfj@wmf-japan.co.jp
www.wmf-japan.co.jp

J**SEB PROFESSIONAL (Shanghai) Co., Ltd.**

1318 North Sichuan Road, ICP, Unit 1101
200080 Shanghai

+86 021 2601 6288
coffeemachine@wmf-ap.com
www.wmf-coffeemachines.com

K**SEB PROFESSIONAL LATAM & Caribbean**

PH Brazil 405, Oficina 7D
Avenida Brasil
Ciudad de Panama
Panama

+507 60171520
COLiver@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
coffee@wmfnorthamerica.com
www.wmf-coffeemachines.us.com

WMF Group GmbH
GBU Professional Coffee Machines PCM
Eberhardstrasse 35
73312 Geislingen/Steige
Germany
Phone: +49 73 31 - 258 482
Fax: +49 73 31 - 258 792
professional-coffeemachines@wmf-group.com
www.wmf.com

63.8378.0391

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

Printed in Germany 09.19



WMF Professional Coffee Machines



DESIGNED TO PERFORM

wmf.com