



DESIGNED TO PERFORM
WMF PROFESSIONAL COFFEE MACHINES

Collection 2019/2020

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WMF Professional Coffee Machines

BLENDING QUALITY AND RELIABILITY
SINCE 1927.

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

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

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



Designed to Perform

THE FIRST CHOICE IN COFFEE SOLUTIONS.

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

Made in Germany

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

Innovation

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

Dependability

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

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

Quality

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

Design

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

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



Customer Service

OUR EXPERTISE AT YOUR DISPOSAL.

The moment a new coffee machine 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 technologically state-of-the-art treatment throughout their working lives. We have the largest company-owned service organization for professional coffee machines in Europe. Regular training at WMF training centres ensures this know-how is continuously passed on to our entire global service network. So you can be sure your machine will operate perfectly for many years, delivering outstanding coffee quality and excellent returns on your investment.

Installation

Each WMF professional coffee machine is installed by a highly qualified and experienced technician, who knows how to fine-tune it to your specific environment and taste, taking into account the type of water and inlet, your preferred beans, the operating staff, and more. 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 quality. That's why your service technician will check your machine regularly and systematically, cleaning and descaling it when required. The innovative WMF CoffeeConnect digital platform now also offers an option for the efficient central management of WMF professional coffee machines as a service provider, allowing you to view service and maintenance information anytime, anywhere – paving the way to predictive maintenance.

Break & Fix

In the rare event of a repair becoming necessary, you can rest assured that WMF is your ideal partner. We use exclusively original parts, combining rapid availability with the highest quality. What's more, a technician with the right know-how will quickly be on hand to get your machine operational again, so it can keep contributing to the success of your business.



Product Portfolio

THE PERFECT ANSWER
TO EVERY NEED.

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

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



FULLY AUTOMATIC COFFEE SPECIALTIES MACHINES

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

AUTOMATIC PORTAFILTER COFFEE MACHINES

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

FULLY AUTOMATIC FILTER COFFEE MACHINES

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

Features & Innovations

FOR WMF CUSTOMERS,
THE FUTURE COMES AS STANDARD.

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

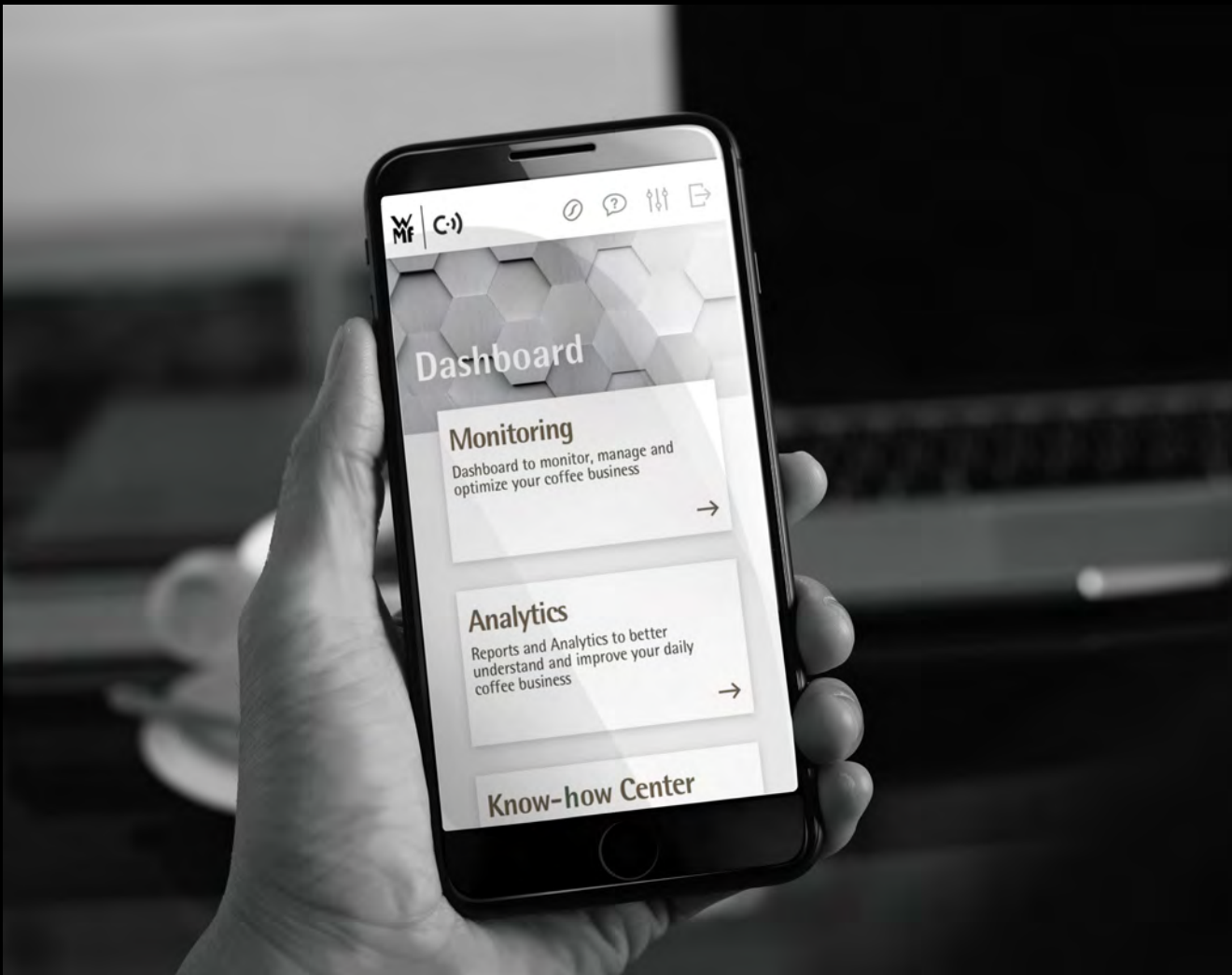
Part of our mission is to keep raising the bar with improved performance, new products and innovative features to enhance your coffee business. That means continuously enhancing our understanding of how coffee fits into your universe, so we can equip you for the opportunities of tomorrow. This commitment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



FRESH FILTERED COFFEE

To satisfy both customer groups - filter coffee fans and coffee specialities fans - until today you needed two different coffee machines. But WMF's groundbreaking new Fresh Filtered Coffee technology changes all that. Now you can serve both from a single machine, offering maximum variety in a minimal footprint, and providing savings on your investment, energy and

maintenance costs. With our new filter process, each cup is freshly brewed from great-tasting coffee beans and then filtered. Because the system ensures a constant temperature and volume, every cup of filtered coffee is as wonderfully flavourful and fresh as the last.



WMF COFFEE CONNECT

With its pioneering digital cloud platform, WMF can help you take advantage of the IoT and digitalization, and make your coffee business even more profitable. WMF CoffeeConnect transforms the potential of your coffee machines, no matter where they are located, giving them the ability to provide valuable data and receive instructions remotely. You can view and analyze sales figures and service information anytime, anywhere. You can identify your bestselling beverages and peak sales times, then optimize your offering accordingly. You can receive timely warning of low supplies on time, or find tips to make maintenance more efficient. And as the system is bi-di-

rectional, you can for example send special promotions directly from your desk to the display of any selected machine, or update your menu of coffee recipes and prices remotely. If you want, we can even link the WMF CoffeeConnect platform with your own business systems. By collecting, analysing and processing smart product data – using state-of-the-art standards for data security – WMF CoffeeConnect gives you the power to optimize processes, reduce service costs, and increase turnover. And that's only the beginning. Our digital experts are constantly working on new digital solutions to satisfy emerging customer needs.



SMALL AND MEDIUM-SIZED BUSINESS

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



LARGE BUSINESS

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



OPERATOR

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

DYNAMIC COFFEE ASSIST

In the pursuit of the consistently top quality coffee that you want to offer your customers in every cup, we have designed a series of self-regulating technologies that allow WMF professional coffee machines to monitor themselves and make their own technical adjustments as required. The innovative new 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.



DYNAMIC MILK ASSIST

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

MILK SYSTEMS

However your customers like their hot or cold coffee or milk specialities, WMF has the solution to always guarantee the best beverage quality. Our milk systems make it simple for your operating personnel or customers to prepare profession-

al coffee creations, with no need for any prior experience. From the Basic Milk system to the more versatile Easy Milk or the top-of-the-range Dynamic Milk system, each of them offers a variety of tasty milk and milk foam options.



BASIC
MILK

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



EASY
MILK

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



DYNAMIC
MILK

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



STEAM SYSTEMS

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



BASIC
STEAM

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



EASY
STEAM

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



AUTO
STEAM

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

CHILLED COFFEE

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



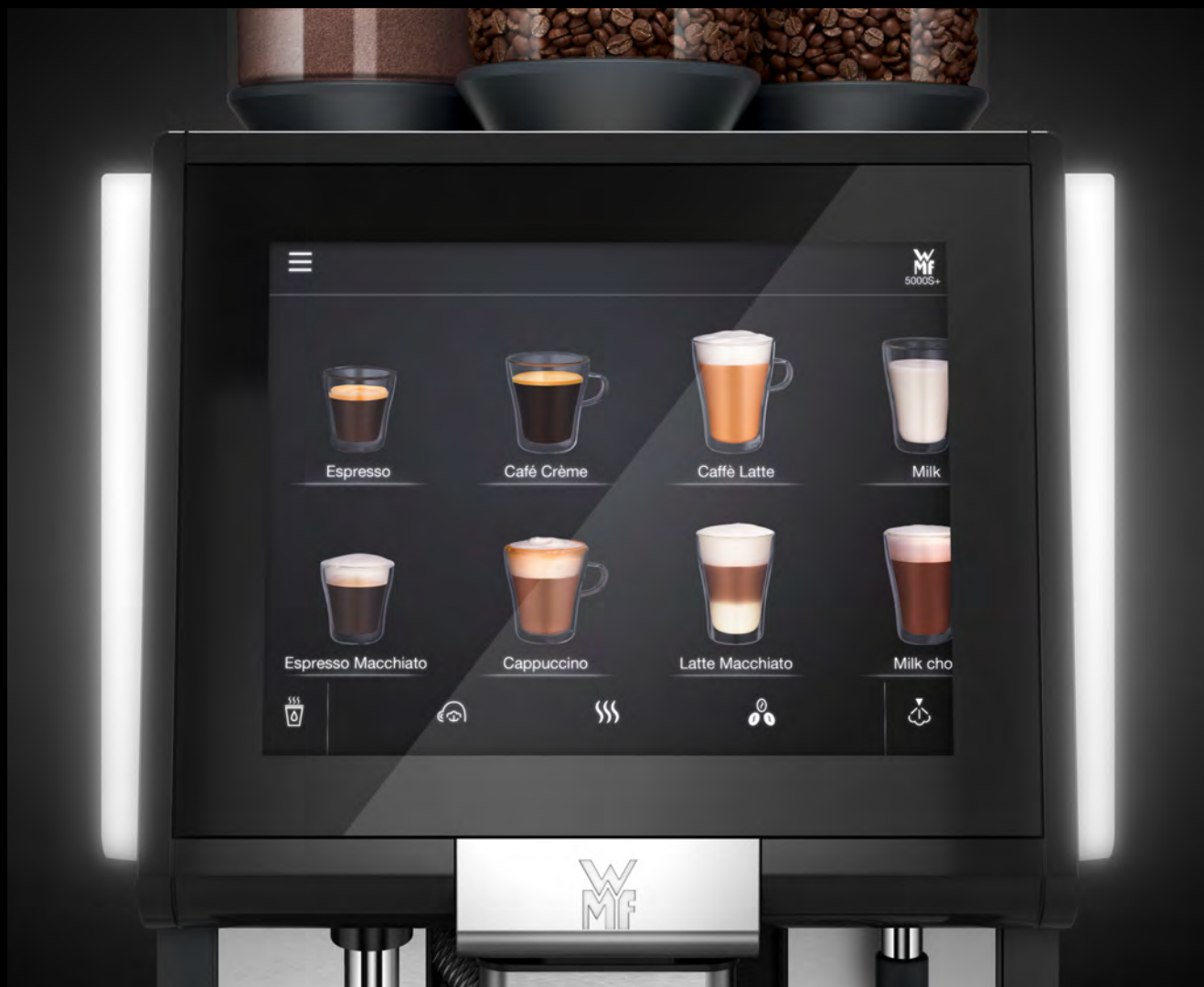
STEAM JET

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.

HEAVY-DUTY BREWER

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





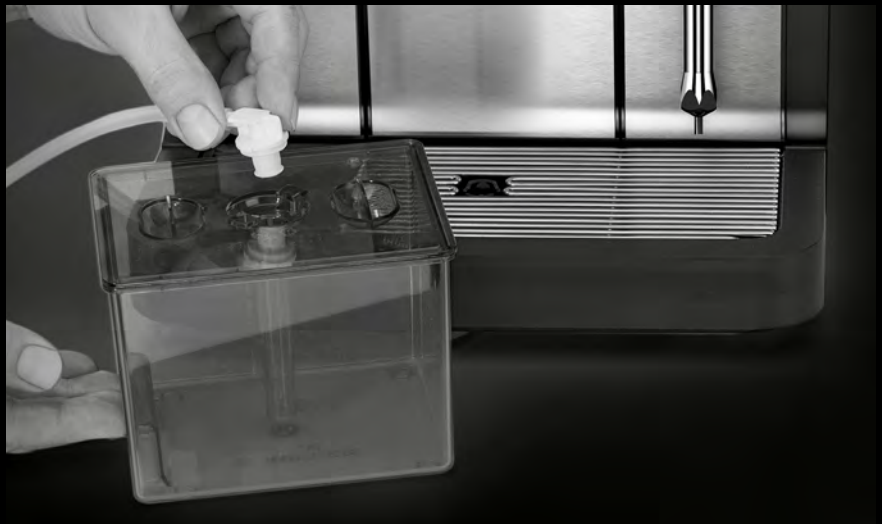
TOUCH DISPLAY

All our new machines feature modern 10" colour touch displays. Visuals are crystal clear and navigation is intuitive, using familiar touch and swipe menus, with both barista and self-service modes available. The beverage pre-selection function lets operating staff request multiple drinks in a single order. These beverages are then produced one after another without the need to give any further instructions. In self-service mode, on the other hand, there is a post-select function that allows the customer to modify the selected drink to their taste by following a guided, step-by-step menu.

What's more, you can customize colours and graphics to the needs of your business, and some models can display photos or even videos for user assistance or advertising. For example, you can show your own company logo or pictures of the cups you use in your business, which makes life easier for your customers and staff. For rapid access to special functions in service mode, the toolbar can be configured to your individual requirements. The displays are perfect for displaying nutritional information where required.

CLEANING SYSTEMS

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



Basic Clean

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



Easy Clean

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



Plug+Clean

This system uses hot water and steam to clean the milk system by simply plugging the Plug+Clean adapter into the Plug+Clean socket of the machine/cooler. This eliminates the need to dismantle the milk foamer each day, reducing manual cleaning in the cleaning fluid to just once a week.

With the **Click+Clean** system for the WMF 1100 S the adapter has to be attached to the machine's hot water spout instead.



Clean in Place

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

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

Machines Overview

A RICH MENU OF POSSIBILITIES

Automatic portafilter coffee machines

Fully automatic coffee specialities machines



WMF espresso

WMF 9000 S+

WMF 5000 S+

	The perfect espresso, handmade automatically.	Gourmet coffee specialities, individually served to perfection.	Excellent coffee indulgence, effortless in any environment.
Recommended for an average daily requirement of	300 cups	350 cups	250 cups
Display	Colour touch display	10" colour touch display	10" colour touch display
Brewing unit	Portafilter	Heavy-duty brewer	Heavy-duty brewer
Grinder	2	Up to 4	Up to 2
Dynamic Coffee Assist	√	√	√
Fresh Filtered Coffee	-	-	Optional
Milk system	-	Dynamic Milk	Easy Milk / Dynamic Milk
Steam system	Basic Steam / Auto Steam	Easy Steam / Auto Steam	Easy Steam / Auto Steam
Water supply	Fixed water connection	Fixed water connection	Fixed water connection
Cleaning system	Software-guided cleaning program	Clean in Place	Easy Clean / Clean in Place
Chilled Coffee	-	-	Optional
Parallel hot water / coffee delivery	√	√	Optional
WMF CoffeeConnect	√	√	√
Automatic height adjustment	Table	Table	Spout

Fully automatic filter coffee machines

**WMF 1500 S+****WMF 1100 S****WMF 9000 F
(External Storage)****WMF 9000 F
(Internal Storage)****WMF 1200 F**

Unprecedented coffee versatility, with guaranteed high quality.	Professional coffee quality, in a compact design.	Full-flavoured filter coffee, on a grand scale.	Aromatic filter coffee, always with a fresh back-up.	Fine filter coffee, ready at every opportunity.
180 cups	80 cups	500 cups	1000 cups	180 cups
10" colour touch display	7" colour touch display	10" colour touch display	10" colour touch display	-
Professional brewer	Professional brewer	High-capacity brewer	High-capacity brewer	Professional brewer
Up to 2	Up to 2	-	-	Up to 2
√	-	-	-	-
Optional	-	-	-	-
Basic Milk / Easy Milk / Dynamic Milk	Basic Milk	-	-	-
Basic Steam	Basic Steam / Auto Steam	-	-	-
Tank / Fixed water connection	Tank / Fixed water connection	Fixed water connection	Fixed water connection	-
Basic Clean / Plug+Clean / Easy Clean / Clean in Place	Click+Clean	Automatic	Automatic	Automatic
-	-	-	-	-
-	-	Optional	√	-
√	Optional	√	√	-
Spout	-	-	-	-

WMF espresso

THE PERFECT ESPRESSO,
HANDMADE AUTOMATICALLY.

"I want my customers to enjoy the real espresso experience. But there isn't always a fully trained barista at the bar. With the WMF espresso I know that every single cup will be perfect, whoever prepares it. So people keep coming back for more!"

Bridging the gap between two different worlds, the award-winning WMF espresso combines the unmistakable taste of tradition with the undeniable benefits of automation. It looks and sounds like a classic portafilter machine - steaming, hissing and evoking all the emotions of an authentic espresso bar - but the trickier parts of the process are fully automated. So it not only guarantees consistently high coffee quality, it's also remarkably easy to use. Recommended for venues with an average daily requirement of 300 cups, it lets you prepare genuine espresso coffee

and Café Crème in just a few simple moves. When the portafilter is inserted, the WMF espresso automatically detects it, grinds a preset quantity of coffee, tamps it perfectly and monitors the brewing time. The result is genuine espresso coffee quality with 100% consistency. That means anyone can quickly learn to use it, with no need for extensive training or technical expertise: ideal for environments where personnel changes frequently. With the WMF espresso, every operator can offer your customers that unique espresso experience, served with that all-important personal touch.





1. TRADITIONAL MACHINE LOOK AND FEEL

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

2. TWO INTEGRATED GRINDERS & AUTOMATIC TAMPING

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

3. AIR-COOLED BEAN HOPPERS

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

4. AUTOMATIC OR TRADITIONAL MILK FOAM PREPARATION

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

5. OPTIONAL SECOND AUTO STEAM WAND

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

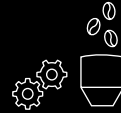
6. PORTAFILTERS

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



COLOURS FOR EVERY TASTE

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



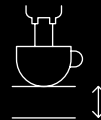
DYNAMIC COFFEE ASSIST

Fitted as standard, intelligent Dynamic Coffee Assist technology continuously monitors the factors that determine coffee quality, including ground coffee quantity and grinding degree, automatically adjusting them to guarantee the perfect extraction time for consistently high quality of the espresso.



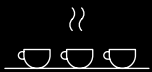
WMF COFFEE CONNECT INSIDE

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



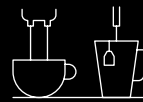
DUAL HEIGHT-ADJUSTABLE CUP TRAYS

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



HEATABLE CUP STORAGE

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



PARALLEL COFFEE AND HOT WATER PREPARATION

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

WMF 9000 S+

GOURMET COFFEE SPECIALITIES,
INDIVIDUALLY SERVED TO PERFECTION.

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

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

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





1. CREATE YOUR OWN SPECIALITY

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

2. UP TO 4 GRINDERS

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

3. INDIVIDUAL OPTIMIZED TEMPERATURES

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

4. HIGH CAPACITY

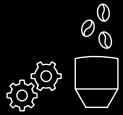
Designed for venues with an average daily requirement of 350 cups, the WMF 9000 S+ is capable of satisfying demand in any high-volume environment.

5. HEIGHT-ADJUSTING CUP TABLE

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

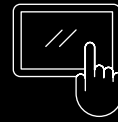
6. HEAVY-DUTY BREWER

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



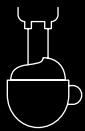
DYNAMIC COFFEE ASSIST

This intelligent technology continuously monitors the factors that determine coffee quality, including ground coffee quantity and grinding degree, automatically adjusting them to guarantee the perfect extraction time for consistently high quality of the espresso.



INTERACTIVE TOUCH DISPLAY

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



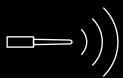
DYNAMIC MILK AS STANDARD

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



2-MILK SOLUTION

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



DYNAMIC MILK ASSIST

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



WMF COFFEE CONNECT INSIDE

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



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.



CLEANING SYSTEM

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

WMF 5000 S+

EXCELLENT COFFEE INDULGENCE,
EFFORTLESS IN ANY ENVIRONMENT.

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

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

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



Espresso



Café Crème



Caffé Latte



Milk



Fresh Filtered Coffee



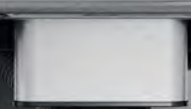
Cappuccino



Latte Macchiato



Milk cho





1. HIGH SPEED

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

2. PARALLEL COFFEE AND HOT WATER PREPARATION

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

3. HEAVY-DUTY BREWER

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

4. CHILLED COFFEE

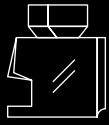
This innovative option lets you serve beverages made with chilled coffee. By passing freshly brewed hot coffee through a heat exchanger to cool it down, it provides a rapid solution for preparing delicious iced coffee and other beverages keeping the ice cubes or ice cream deliciously frozen.

5. FRESH FILTERED COFFEE

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

6. 2-MILK SOLUTION

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



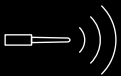
METAL HOUSING

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



DYNAMIC COFFEE ASSIST

This intelligent technology continuously monitors the factors that determine coffee quality, including ground coffee quantity and grinding degree, automatically adjusting them to guarantee the perfect extraction time for consistently high quality of the espresso.



DYNAMIC MILK ASSIST

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



INTERACTIVE TOUCH DISPLAY

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



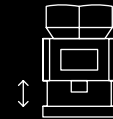
SYRUP STATION

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



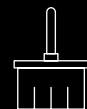
WMF COFFEE CONNECT INSIDE

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



AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

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



CLEANING SYSTEM

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

WMF 1500 S+

UNPRECEDENTED COFFEE VERSATILITY,
WITH GUARANTEED HIGH QUALITY.

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

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

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



Espresso



Café Crème



Caffè Latte



Milk



Fresh Filtered Coffee



Cappuccino



Latte Macchiato



Mix choc





1. SLIM DIMENSIONS

The design of the WMF 1500 S+ incorporates numerous advanced features in a surprisingly slender profile, measuring just 70.6 cm (27.8") wide by 59 cm (23.2") deep.

2. FLEXIBLE BEAN HOPPERS CONFIGURATION

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

3. FRESH FILTERED COFFEE

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

4. SYRUP STATION

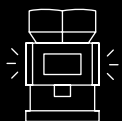
For even greater choice and indulgence, the optional Syrup Station lets you create exciting additional flavours using up to four different kinds of syrup or spirits.

5. AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

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

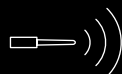
6. INTERACTIVE TOUCH DISPLAY

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



ILLUMINATED LED SIDE PANELS

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



DYNAMIC MILK ASSIST

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



DYNAMIC COFFEE ASSIST

This intelligent technology continuously monitors the factors that determine coffee quality, including ground coffee quantity and grinding degree, automatically adjusting them to guarantee the perfect extraction time for consistently high quality of the espresso.



WMF COFFEE CONNECT INSIDE

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



MILK SYSTEMS

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



CLEANING SYSTEM

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

WMF 1100 S

PROFESSIONAL COFFEE QUALITY,
IN A COMPACT DESIGN.

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

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

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



WMF



1. INTUITIVE TOUCH INTERFACE

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

2. COLOUR ACCENTS

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

3. TWIN TOPPINGS

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

4. CLICK+CLEAN SYSTEM

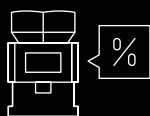
The user-friendly Click+Clean function makes the milk system easy to clean, reducing the need for manual cleaning of the milk foamer to once a week. Animated step-by-step instructions on the display guide the user through the cleaning process.

5. STEAM JET

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

6. PROFESSIONAL BREWER

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



ADVERTISING ON DISPLAY

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



WMF COFFEE CONNECT INSIDE (OPTIONAL)

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



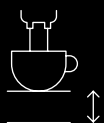
HOT WATER SPOUT

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



MANUAL COFFEE INSERT

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



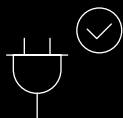
CUP TABLE

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



ECO MODE

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



PLUG+PLAY

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



OVERFLOW PROTECTION

For a constantly clean look and easier maintenance, the drip tray provides integrated overflow protection.

WMF 9000 F External Storage

FULL-FLAVOURED FILTER COFFEE,
ON A GRAND SCALE.

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

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

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



5 Liter Eiskaffee
Kanne Kaffee
Kanne Decaf
4 Liter Decaf
5 Liter Heißwasser
Heißwasser
Kanne Heißwasser
4 Liter Heißwasser





1. TWO COFFEE TYPES

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

2. SWING-OUT POT BREWING ARM

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

3. 10" COLOUR TOUCH DISPLAY

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

4. HOT WATER OUTPUT

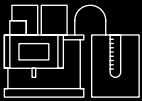
A separate outlet directly under the display dispenses hot water in a fast and flexible way, making it efficient and user-friendly even when only a small volume of water is required, for example for a pot of tea.

5. QUANTITY BREWING ARM

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

6. GRANULATE DISPENSER

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



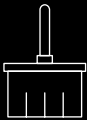
BULK BREWER

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



SMART BREWING FUNCTION

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



EASY AUTOMATIC CLEANING

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



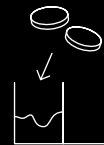
HIGH CAPACITY (100 LITRES PER HOUR)

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



WMF COFFEE CONNECT INSIDE

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



GROUNDS DISPOSAL

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

WMF 9000 F Internal Storage

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

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

The WMF 9000 F (Internal Storage) automatic filter coffee machine combines high capacity and excellent quality with usability on an individual level. In other words, it's the ideal solution for self-service environments where large numbers of discerning filter coffee drinkers need to be served fast, even in self-service environments. Fitting plenty of power into its slim design, this version of the WMF 9000 F is capable of producing 50 litres (or up to 500 cups) of aromatic filter coffee per hour to fill the integrated 4-litre storage tank. From there you can dispense it into pots and jugs via the swing-out pot brewing arm. Alternatively, you

can serve single cups or mugs through the coffee spout, as well as hot water for tea and other beverages through a separate dispenser. The interactive 10" colour touch display also allows users to set the post-brewing level as well as the storage quantity, to ensure there is always a fresh back-up of aromatic filter coffee in the storage tank. While the machine comes with a single hopper for ground coffee, you can use the manual insert to offer a second choice, such as decaffeinated ground coffee. With a fresh back-up always ready and waiting, the WMF 9000 F (Internal Storage) is the perfect self-service solution for the finest filter coffee.





1. GRANULATE DISPENSER

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

2. HOT WATER OUTPUT

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

3. EXPANDABLE GROUND COFFEE HOPPER

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

4. COFFEE DISPENSING FOR SINGLE CUPS OR SMALL POTS

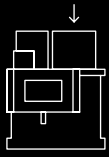
An independent coffee spout below the display is designed for easy dispensing of individual cups, mugs and small jugs directly from the internal storage tank.

5. SWING-OUT POT BREWING ARM

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

6. 10" COLOUR TOUCH DISPLAY

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



INTERNAL STORAGE CONTAINER

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



EASY AUTOMATIC CLEANING

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



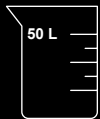
SMART BREWING FUNCTION

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



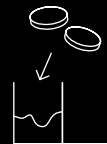
WMF COFFEE CONNECT INSIDE

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



HIGH CAPACITY (50 LITRES PER HOUR)

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



GROUNDS DISPOSAL

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



HOT WATER BOILER

The high-quality hot water boiler in the WMF 9000 F (Internal Storage) has a capacity of 6.5 litres.

WMF 1200 F

FINE FILTER COFFEE,
READY AT EVERY OPPORTUNITY.

"In my business, I don't need to offer every conceivable kind of coffee speciality and I don't require huge quantities. What I do need is a fast, flexible way to prepare aromatic filter coffee of the highest quality. The WMF 1200 F does exactly that."

Filter coffee tastes best when it is brewed directly from freshly ground beans. That's precisely what the WMF 1200 F is built to do. Equipped with one or two grinders, it rapidly and automatically prepares individual cups, mugs or pots up to 165 mm tall of delicious fresh filter coffee. Perfect for swiftly satisfying the needs of your customers or guests. And if larger quantities are required, there's no problem. The optional pot brewing arm can be used to dispense freshly brewed filter coffee into insulated pots with a capacity of up to 2.4 litres. The WMF 1200 F is engineered to brew half a litre of

coffee in just over 1 minute. This speed and flexibility allows the WMF 1200 F to adapt to a variety of different situations. Recommended for venues with an average daily requirement of 180 cups, it is suited to any business where there is a demand for deliciously fresh filter coffee and a need for a completely dependable, high-quality coffee machine. Whether it is being used to complement one of our WMF speciality machines in a café, to satisfy early morning demand in a bakery or to provide aromatic filter coffee for large meetings, you can be sure the WMF 1200 F will always deliver outstanding results.



WMF

Bitte Ihre Wahl
15:08 28.05.2015

WMF 1200 F

- Decaf
- Kanne Kaffee
- Kanne Kaffee*
- Kännchen Kaffee
- Kännchen Kaffee*
- 2 Tassen Kaffee
- 2 Tassen Kaffee*
- Tasse Kaffee
- Tasse Kaffee*
- Heißwasser



1. SIX BEVERAGE BUTTONS

Depending on your requirement for cups, mugs, pots or any combination of them, you can assign buttons for up to six different beverages on the WMF 1200 F. If your needs change, you can quickly and easily update the labels with new names, pictures or prices.

2. SLIM DESIGN

Measuring just 33 cm in width, the WMF 1200 F fits into even small alcoves. Take advantage of its compact dimensions to combine it with another WMF coffee speciality machine.

3. SECOND COFFEE GRINDER

The second grinder gives you the option of offering an alternative choice, such as decaffeinated coffee freshly ground from whole beans. But if you choose to use only one type, you can take advantage of twice the capacity - especially useful at peak times.

4. HOT WATER DISPENSING

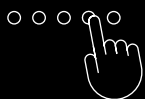
The WMF 1200 F also produces hot water at the touch of a button, for example for serving individual cups of tea.

5. OPTIONAL POT BREWING ARM

Larger volumes of coffee can be dispensed by using an optional pot brewing arm that extends from the side, allowing you to fill thermal pots with a capacity of up to 2.4 litres.

6. HEIGHT-ADJUSTABLE SPOUT

Designed for filling cups, pots, jugs and mugs up to 165 mm in height, the height-adjustable spout makes coffee-dispensing clean and easy.



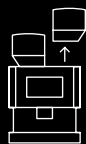
FIVE FUNCTION BUTTONS

With the five centrally positioned function buttons, you can make all required settings, such as cleaning and product settings and other functions, with virtually no need for any further explanation.



RAPID BREWING CAPACITY

With the capacity to brew 0.5 litres in just over 1 minute, the WMF 1200 F can rapidly fill large coffee mugs or insulated pots, ensuring your customers do not have to wait.



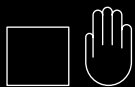
REMOVABLE BEAN HOPPERS

The bean hoppers of the WMF 1200 F are not only lockable, which ensures that nobody can put anything other than coffee beans in the hoppers, or take them out – especially valuable in self-service mode. They are also designed to be removable even when full, with no risk of the beans falling out, making the process of changing beans easy and clean.



ECO MODE

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



MANUAL COFFEE INSERT

The practical manual filling function allows for the preparation of ground coffee using the manual insert.

Accessory Equipment

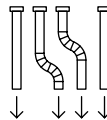
EXTEND AND ENHANCE
YOUR WMF COFFEE MACHINE.

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

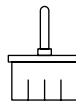
Choose from the wide range of high-quality WMF accessories to complete your coffee offering, enhancing the experience for operating personnel and coffee consumers alike. Options include attractive cup warming racks and milk coolers, combination Cup&Cool units, a syrup station, cup dispensers, payment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

SYRUP STATION

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



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



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

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

CUP WARMING RACKS

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



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

CUP&COOL

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



	CUP&COOL, WIDE	CUP&COOL, NARROW
Item number	03.9021.6012 / 22 / 42	03.9021.5011 / 21
Nominal output / power supply	0.2 kW / 220 - 240 V	0.15 kW / 220 - 240 V
Outer dimensions (width / height / depth)	368 / 530 / 565 mm	286 / 530 / 566 mm
Empty weight	Approx. 32 kg	Approx. 31 kg
Removable milk insert	9.5 litres	4.5 litres
Max. cup capacity	45 to 130 cups	45 to 190 cups
Thermostat	√	√
Heatable shelves	2, stainless steel	3, stainless steel
Suitable for self-service	√	√
Sensor for milk temperature	Optional	Optional
Plug&Clean integrated into cooler	Optional	Optional
Illumination (can be set to different colours)	√	√
Milk empty message (if available in machine)	Optional	Optional
Lockable	√	√
Removable seal	√	√
Other information	Optional: milk hose conduction at the right or left side is possible, therefore use between two coffee machines is possible for WMF 1100 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+	Can be used with WMF 1500 S+, WMF 5000 S+, WMF 9000 S+

MILK COOLERS

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



	CENTER COOLER	COUNTERTOP COOLER	COUNTERTOP COOLER	COUNTERTOP COOLER	COUNTERTOP COOLER	UNDER-MACHINE COOLER	UNDER-MACHINE COOLER
Item number	03.9022.6041	03.9190.0001	03.9190.5001	03.9192.6011 / 21 / 41	03.9469.7012 / 22	03.9468.6012 / 22	03.9469.6012 / 22
Nominal output / power supply	0.045 kW / 220 - 240 V	0.08 kW / 220 - 240 V	0.08 kW / 220 - 240 V	0.09 kW / 220 - 240 V	0.07 kW / 220 - 240 V	0.07 kW / 220 - 240 V	0.07 kW / 220 - 240 V
Outer dimensions (width / height / depth)	261 / 530.5 / 469 mm	228 / 344 / 469 mm	228 / 392 / 463 mm	230 / 353 / 530 mm	336 / 280 / 533 mm	406 / 265 / 539 mm	345 / 300 / 539 mm
Empty weight	Approx. 16 kg	Approx. 13.5 kg	Approx. 14.3 kg	Approx. 18 kg	Approx. 22 kg	Approx. 26 kg	Approx. 22 kg
Removable milk insert	10.5 litres	3.5 litres	3.5 litres	6.5 litres	9.5 litres	9.5 litres	9.5 litres
Suitable for self-service	√	√	√	√	√	√	√
Sensor for milk temperature	√	-	√	Optional	Optional	Optional	Optional
Milk empty message (if available in machine)	√	-	-	Optional	Optional	Optional	Optional
Lockable	√	√	√	√	√	√	√
Removable seal	√	√	√	√	√	√	√
Other information	Can be used with WMF 1500 S+ WMF 5000 S+ WMF 9000 S+	Can be used with WMF 1100 S WMF 1500 S+ WMF 5000 S+ WMF 9000 S+	Can be used with WMF 1100 S WMF 1500 S+ WMF 5000 S+ WMF 9000 S+*	Can be used with WMF 1100 S WMF 1500 S+ WMF 5000 S+ WMF 9000 S+*	Optional: milk hose conduction at the right or left side is possible, therefore use between two coffee machines is possible (WMF 1100 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+)*	Can be used with WMF 9000 S+	Can be used with WMF 1500 S+, WMF 5000 S+; for WMF 9000 S+ under the counter installation only, optional: 2-milk solution

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

PAYMENT ACCESSORIES

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



	COIN CHECKER	COIN CHANGER	CARD READER
Can be used with	WMF 1100 S, WMF 1200 F, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+, WMF 9000 F	WMF 1100 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+, WMF 9000 F	WMF 1100 S, WMF 1500 S+, WMF 5000 S+, WMF 9000 S+, WMF 9000 F
Accepts	Coins from 5 cent to 2 euro and WMF tokens (no change return)	Coins from 5 cent to 2 euro and WMF tokens (change return)	Card reader small for MDB reader only
Connection of up to	1 coffee machine	1 coffee machine	1 coffee machine
External dimensions (width / height / depth)	105 / 502 / 350 mm 170 / 604 / 496 mm	105 / 500 / 350 mm 170 / 604 / 496 mm	130 / 500 / 350 mm 170 / 604 / 496 mm
Other information	Always fitted on the right of the machine. An individual price can be set for each beverage. (WMF 1200 F can only be used with a two-price coin checker, WMF 1200 F without brew arm pullout only.)	Always fitted on the right of the machine. An individual price can be set for each beverage.	Always fitted on the right of the machine. The card reader is provided by the customer and sent to WMF for installation. Compatibility of the reader must always be checked in advance.

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

MOBILE STATIONS

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



	MOBILE COFFEE STATION 125+	MOBILE COFFEE STATION 85+	COFFEE STATION 58 / 58+	TECHNICAL GROUP
Item number	03.9491.0215*	03.9491.0201*	03.9491.1001 / 201 / 101* / 301*	03.9493.0002
Suitable for installation on the integrated technology insert up to	3.3 kW / 220 - 240 V	3.3 kW / 220 - 240 V	3.3 kW / 220 - 240 V	-
External dimensions (width / height / depth)	1250 / 900 / 780 mm	850 / 900 / 780 mm	580 / 900 / 600 mm	525 / 620 / 540 mm
Weight	103 kg	93 kg	33 kg	7.5 kg
Capacity of fresh water tank	Approx. 25 litres	Approx. 25 litres	Optional, approx. 25 litres	25 litres
Capacity of waste water tank	Approx. 13 litres	Approx. 13 litres	Optional, approx. 13 litres	13 litres
Integrated grounds drawer	-	-	Optional	-
Suitable for self-service	√	√	√	-
Lockable	√	√	-	-
Other information	<p>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.</p> <p>*Includes technical group</p>	<p>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.</p> <p>*Includes technical group</p>	<p>The „Coffee station 58“ is flexible to use within one room, however, it must not be pushed across landings, doorsteps or other obstacles due to risk of tipping. In order to push it, please remove any objects (such as coffee machines and add-on units) from the top of the coffee station!</p> <p>* Includes technical group</p>	<p>With external booster pump, fresh water tank, waste water tank, for WMF 1100 S WMF 1200 F WMF 1500 S+ WMF 5000 S+ WMF 9000 S+</p>

VARIOUS

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



	MILK TANK	CUP DISPENSER	GROUNDS SEPARATOR	THERMAL CONTAINER 20 L	THERMAL CONTAINER 40 L
Item number	03.9499.0001	03.9199.0003	03.9011.0002	03.6621.0001	03.6641.0001
Outer dimensions (width / height / depth)	460 / 280 / 310 mm	230 / 192 / 500 mm	314 / 579 / 440 mm	-	-
Empty weight	Approx. 4 kg	Approx. 5 kg	Approx. 12 kg	11.2 kg	19 kg
Removable milk insert	18 litres	-	-	-	-
Maximum cup capacity	-	For 2 packs of paper cups with a length of 390 mm each	-	-	-
Suitable for self-service	-	√	-	-	-
Milk empty message (if available in machine)	√	-	-	-	-
Material	-	-	-	Double-wanded stainless steel, seamlessly welded	Double-wanded stainless steel, seamlessly welded
Holding temperature	-	-	-	Approx. 85°C	Approx. 85°C
Integrated gauge glass	-	-	-	√ Aluminium casing	√ Aluminium casing
No-drip tap	-	-	-	√ Stainless steel	√ Stainless steel
Other information	Removable for standard refrigerators, made of polycarbonate, includes frame and milk empty message, standpipe and Plug&Clean hose adaptor	For stand-alone use or on top of the countertop cooler 6011, applicable for 2 packs of paper cups, for paper cups with ø 60-90 mm, stackable (up to 3 cup dispensers)	Maximum capacity 12 litres for 9000 F	Available for WMF 9000 F (External Storage)	Available for WMF 9000 F (External Storage)

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





Technical Data Overview

ALL THE FACTS AND FIGURES YOU NEED

Automatic portafilter coffee machines

Fully automatic coffee specialties machines



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

* 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.

Fully automatic filter coffee machines



WMF 1500 S+	WMF 1100 S	WMF 9000 F External Storage		WMF 9000 F Internal Storage		WMF 1200 F
180 cups	80 cups	1000 cups		500 cups		180 cups
2.75 - 3.25 kW / 220 - 240 V	1.9 - 2.3 kW / 220 - 240 V	8.5 - 10.1 kW 380 - 415 V	12.4 - 14.7 kW 380 - 415 V	8.5 - 10.1 kW 380 - 415 V	12.4 - 14.7 kW 380 - 415 V	3.1 - 3.7 kW / 220 - 240 V
124 / 194 cups 96 / 122 cups 124 / 194 cups	105 / 150 cups 75 / 90 cups 105 cups	-		-		-
√ / √	√	-		-		-
(√) / (√)	-	-		-		-
143 cups	110 cups	72 litres	110 litres	72 litres	110 litres	-
1.29 / 1.37 / 2.10 kWh	0.76 kWh	-		-		-
√	√	-		-		-
Right and left approx. 1100 g, centered approx. 700 g	Approx. 550 g	Approx. 2500 g per filling		Approx. 2500 g per filling		Approx. 1000 g
Approx. 2000 g	Approx. 450 g	-		-		-
325 / 716 / 590 mm	325 / 500 / 561 mm	450 / 782 / 605 mm		450 / 782 / 605 mm		324 (with pot holder 507) / 682 / 599 mm
Water tank / fixed water supply	Water tank / fixed water supply	Fixed water supply		Fixed water supply		Fixed water supply
32 - 36 kg	Approx. 25.5 kg	Approx. 65 kg		Approx. 65 kg		33 - 38 kg
< 70 dB(A)	< 70 dB(A)	< 70 dB(A)		< 70 dB(A)		< 70 dB(A)

** Height including coffee bean hoppers

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

Contact Details

GET IN TOUCH TO FIND OUT MORE



A

WMF 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-kaeffemaschinen.at

C

WMF in Switzerland

Allmendweg 8
4528 Zuchwil

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

D**SEB Professional Belgium
& Luxemburg NV**Boomsesteenweg 608
2610 Antwerpen+32 828 11 28
sales.belgium@seb-professional.com
www.wmf-coffeemachines.com/nl_be**E****WMF Española S.A.**Avda. Llano Castellano, 15
28034 Madrid+91 3341216
maquinasdecafe@wmf.es
www.wmf-coffeemachines.es**F****SEB Professional UK**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**Onarimon Yusen Building 10F
3-23-5 Nishi-Shinbashi, Minato-ku
Tokyo, Japan 105-0003+81 3 54083301
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

63.8042.0391

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