



# WMF espresso

THE PERFECT ESPRESSO,  
HANDMADE AUTOMATICALLY.

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# WMF espresso

THE PERFECT ESPRESSO,  
HANDMADE AUTOMATICALLY.

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

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

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



# Features & Innovations

FOR WMF CUSTOMERS,  
THE FUTURE COMES AS STANDARD.

Winner of both the iF Design Award and the Red Dot “best of the best” design award, the WMF espresso combines the stylish look and feel of a traditional portafilter machine with superb performance and groundbreaking ease of use.

The WMF espresso is a standard bearer for the brand's premium approach to product design, as proved by the recognition received from the international design community. Innovative features like integrated grinders, automatic tamping, and Dynamic Coffee Assist

technology guarantee the versatility, usability and all-round performance of this pioneering machine. Built for total reliability, it's the flawless way to offer your customers the traditional espresso experience they love, today and far into the future.





# Performance

DELIVERING A PREMIUM COFFEE EXPERIENCE



## TWO INTEGRATED GRINDERS

The WMF espresso's two integrated grinders are equipped with precision-honed grinder disks to allow very fine grinding, ensuring an outstanding quality of espresso. Coffee grounds are delivered directly into the brewer via a closed internal channel, eliminating any waste.

## AUTOMATIC TAMPING

With the WMF espresso, consistency is guaranteed by automation of all key steps, so coffee quality does not depend on the skill of the user. First, the machine automatically doses the correct amount of coffee directly into the portafilter. The coffee is then tamped automatically with the ideal pressure and 100% consistency, ensuring the perfect espresso every time.



## PARALLEL PREPARATION

To let you keep pace with high demand even at peak times, 400 V models of the WMF espresso can simultaneously dispense coffee drinks, hot water and steam for milk foaming. This is made possible by the optimised boiler, which delivers an increased heating power of 6 kW.

## HIGH OUTPUT

Recommended for venues with an average daily requirement of 300 cups, the WMF espresso is designed for high quantity as well as high quality. So you can be confident that nobody will have to wait for a delicious coffee, even in high-volume situations.

DESIGNED FOR  
**300**  
CUPS PER DAY



## OPTIONAL SECOND AUTO STEAM WAND

Instead of Basic Steam, an optional second Auto Steam wand can be chosen in order to optimise the handling time in your business.



# Versatility

OUR INNOVATIONS, YOUR WAY



### MANUAL INSERT OF FURTHER COFFEE TYPES

The manual insert offers your customers the benefit of greater choice, by allowing you to add ground coffee from an external grinder directly into the portafilter and brew it using the WMF espresso.

### AUTOMATIC OR TRADITIONAL MILK FOAM PREPARATION

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



### EXTERNAL BEAN HOPPERS

Offering the benefits of extra capacity, space efficiency and added flexibility, the WMF espresso is now available with the option of two large visible bean hoppers, which can hold, for example, espresso and Café Crème beans respectively. At a height of 128 mm, each offers a capacity of 1100 g.

### AIR-COOLED BEAN HOPPERS

As standard, the machine comes with two concealed, air-cooled 550 g bean hoppers, allowing you to store two different types of coffee, for example espresso and Café Crème, keeping them fresh and aromatic all day. The internal hoppers offer the advantage of saving space and allowing you to store and heat coffee cups directly above the machine.



### ADJUSTABLE HOT WATER OUTPUT

Hot water can rapidly be dispensed, and the quantity individually adjusted by the user, offering an efficient and user-friendly way to prepare beverages other than coffee. What's more, the temperature can be individually regulated for each beverage, for example black or green tea.

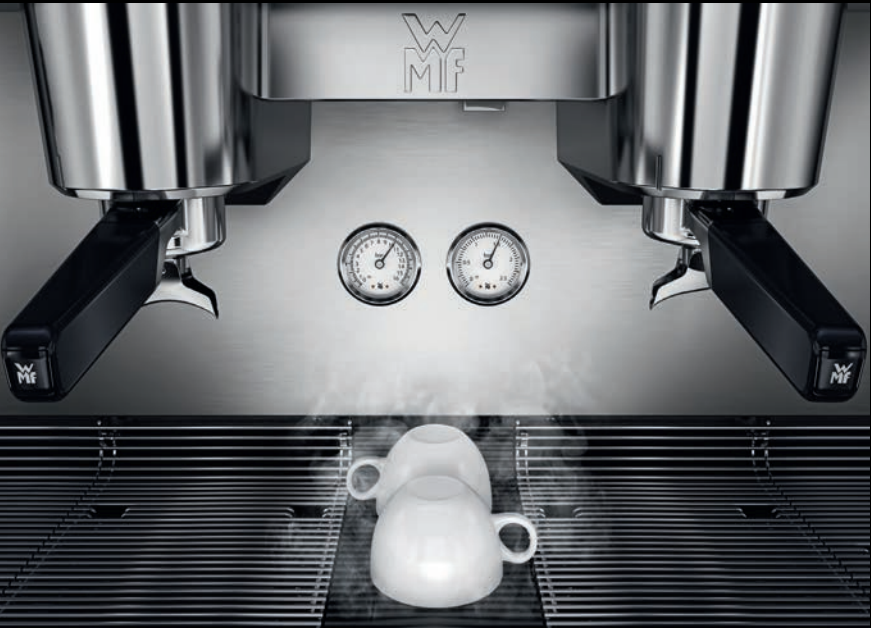
### 3 DIFFERENT PORTAFILTERS

The WMF espresso comes with 3 different portafilters in different sizes - two standard doubles and 1 standard single. The machine automatically recognises which portafilter has been inserted and displays only the possible beverage selections for that portafilter size.



# Quality

## ENGINEERED FOR CONSISTENT PERFECTION



### STEAM JET

Featuring advanced WMF technology, the practical SteamJet takes just a few seconds to warm up to two cups simultaneously 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.

### HEATABLE CUP STORAGE

On models with concealed bean hoppers, the practical heatable cup storage keeps your cups close to hand, conveniently on top of the machine so no additional space is required. Better still, they are always pre-heated and ready to keep each cup of coffee warmer for longer.



### DYNAMIC COFFEE ASSIST

Fitted as standard, intelligent Dynamic Coffee Assist technology continuously measures brewing time, automatically adjusting the most important factors for coffee quality, like grinding degree and grind quantity. This way, extraction time remains stable, ensuring that every cup of coffee is just as delicious as the last – consistently.



### HEIGHT ADJUSTABLE CUP GRID

The cup grid can be manually adjusted towards the fixed spout to ensure the optimal height for each espresso. So beverage temperature remains ideal, unsightly splashes of coffee are eliminated, and the crema on top of each espresso is perfect.

### INDIVIDUAL TEMPERATURE REGULATION

With the WMF espresso, the brewing temperature can be individually set for every beverage recipe, so each drink is served at its own ideal temperature.



# Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



## PEEK STEAM OUTLET

It is also possible to fit the WMF espresso with an Auto Steam wand made of an advanced, high-temperature-resistant polymer known as PEEK. The advantage of this material is that it is resistive to milk, making for easier cleaning of the steam wand.

## TRADITIONAL PORTAFILTER MACHINE LOOK AND FEEL

With its classic design, portafilter handling, and choice of manual or automatic milk foaming, the WMF espresso exudes coffee culture appeal, looking and sounding like a traditional machine. But at the same time, it offers all the advantages of perfect automated espresso preparation, from simple handling and minimal operator training to the guarantee of consistent coffee quality.



## AUTOMATIC CLEANING PROGRAM

The WMF espresso is fitted with its own automatic, HACCP-compliant cleaning system and features a handy dishwasher-suitable drip tray. Using a special soluble tablet placed in the portafilter, the system cleans and rinses the machine automatically. Only the steam wand must be cleaned manually.

## BEVERAGE SELECTION

From the quantity of coffee grounds to the beverage temperature, the key variables for each recipe are set duration installation and can then be individually customised by the user for each drink. For example, the amount of water used to prepare each drink can be chosen independently for each brewing group, by simply selecting one of the three option buttons above each brewing group (for preparing normal espresso, ristretto or lungo).




## TOUCH DISPLAY AND BUTTONS


The attractive touch display provides a simple, user-friendly way to adjust a wide range of software setting options, while additional touch-sensitive buttons offer key functions at a single touch and are easy to clean.




# Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS







Brushed Black




Brushed Gold




Satin Pearl



Gloss Dragon Red Fire



Gloss Burnt Orange



Gloss Sunflower

## COLOURS FOR EVERY TASTE

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



## REAR SIDE ILLUMINATED BY LED

The WMF espresso is illuminated at the back with LED panels, and you can choose the colour of the illumination to suit the decor of your venue.

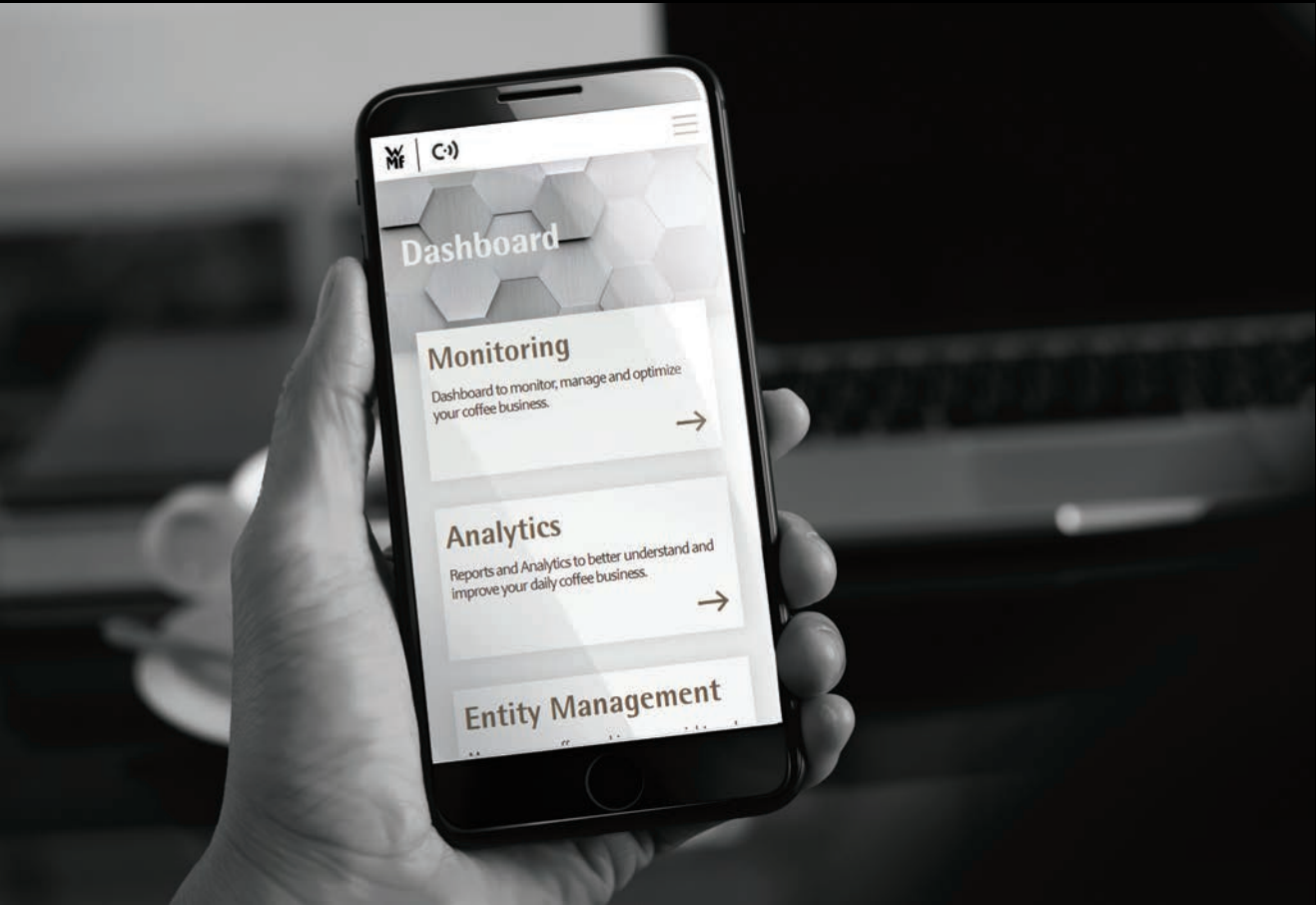
## BARISTA BUTTON

The barista button at the bottom of the touch display (indicated by three coffee beans) lets the operator easily increase or reduce the quantity of ground coffee by 15% for the next beverage in either or both portafilters, for a perfectly customised coffee experience.



# Connectivity

COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



## WMF COFFEE CONNECT

WMF CoffeeConnect is our pioneering digital cloud platform. It transforms the potential of your coffee machine 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

All WMF professional coffee machines support 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.



# Technical Data Overview

ALL THE FACTS AND FIGURES YOU NEED



## WMF espresso

Recommended for an average daily requirement of*	300 cups
Nominal power rating / mains power connection	6.0 – 7.0 kW / 380 – 415 V
Total hot water output / hour	190 cups
Coffee bean hoppers	Approx. 550 g each
External dimensions (width / height / depth)	723 / 580 / 540 (600 with suspended cup storage) mm
Water supply	Fixed water supply
Empty weight (depending on the model)	Approx. 75 kg
Continuous sound pressure level (LpA)**	< 70 dB(A)

The WMF espresso is available with the following steam systems:



\* 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.

\*\* 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:

2 integrated grinders, 2 bean hoppers, 2 brewing units, 1 Auto Steam + 1 Basic Steam, SteamJet, Hot water spout, Heated cup tray, LED illumination, 3 portafilters (different sizes for single or double cup), Set of legs (50 mm)

## Selectable options at an additional charge:

2<sup>nd</sup> Autosteam, External large hopper (without cup heating), Coloured foliation, PEEK steam outlet, XL-portafilter (15 – 21 g), Additional set of legs (Height + 50 mm)



Brushed Black      Brushed Gold      Satin Pearl      Gloss Dragon Red Fire      Gloss Burnt Orange      Gloss Sunflower



# WMF Services

PROVEN EXCELLENCE  
AROUND THE GLOBE.

The moment a new WMF 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 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.

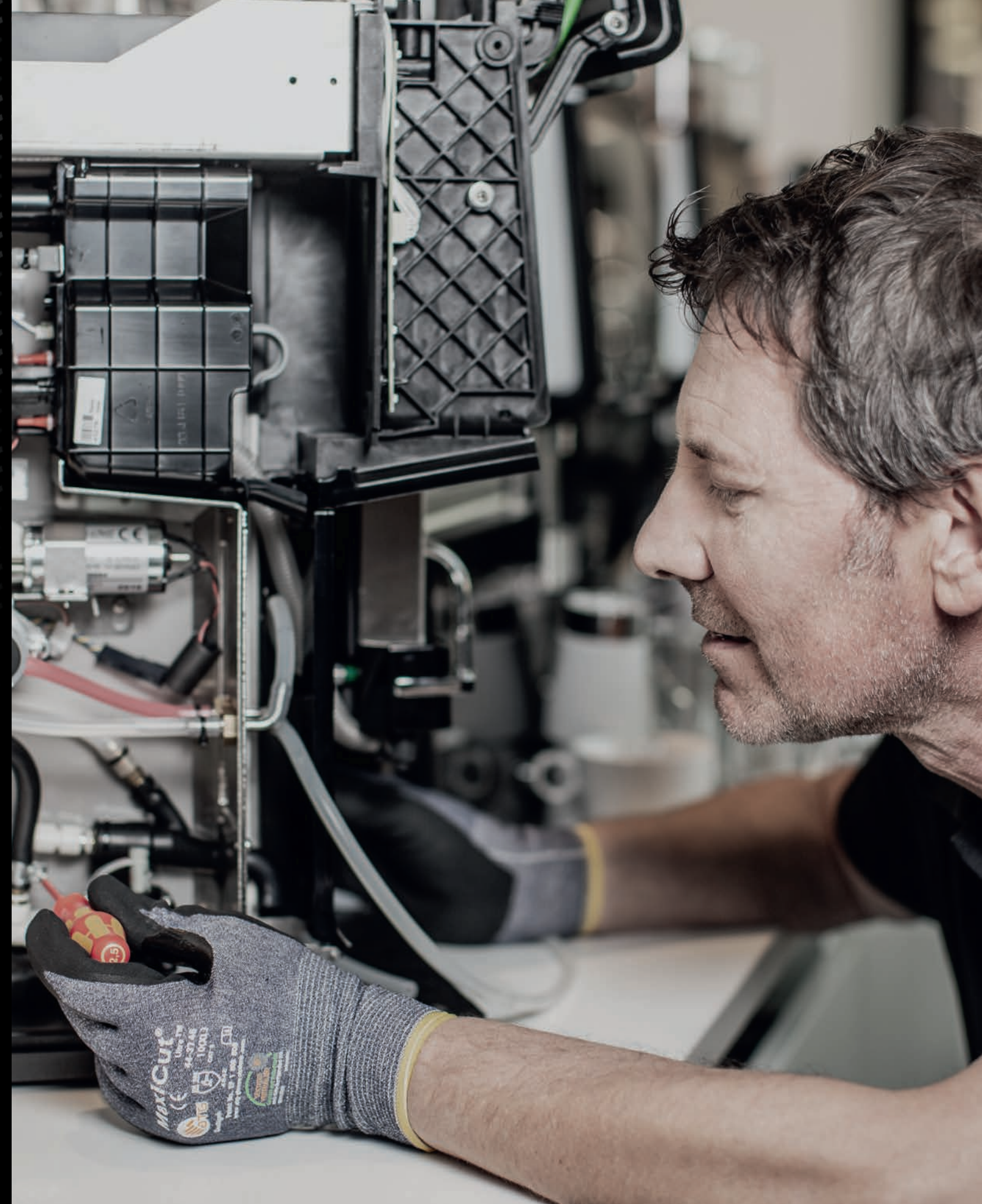
## Maintenance

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.

## Repair

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 espresso 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. As you would expect from WMF, not only does each accessory complement the aesthetics of your WMF espresso coffee machine, they also work seamlessly together. The stainless steel knock box for used coffee grounds slides neatly underneath the machine and is beautifully integrated with its design, while the set of three matching milk jugs adds a further touch of elegance to your coffee offering.



## KNOCK BOX

- Elegant solution for disposal of coffee grounds
- Fits seamlessly under the WMF espresso (by adding additional legs)
- Made of high-quality stainless steel
- External dimensions (W / H / D): 211 / 95 / 338 mm



## MILK JUG SET

- Set of three matching milk jugs
- Stylish and hygienic
- Made of high-quality stainless steel
- Capacity (S / M / L): 150 / 300 / 750 ml

# 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

**SEB PROFESSIONAL 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

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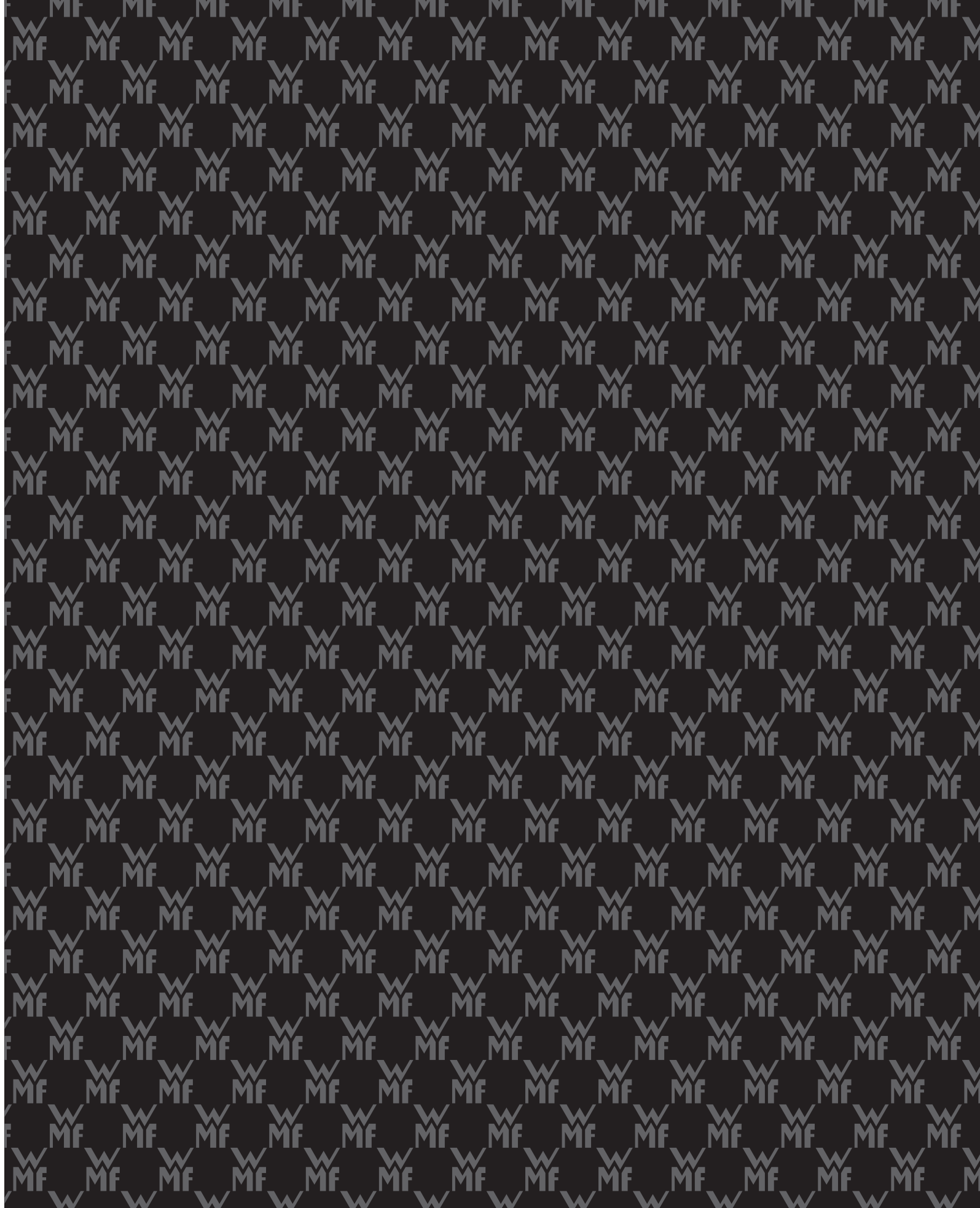
**SEB PROFESSIONAL North America**  
15501 Red Hill Avenue, Suite 200  
Tustin, California 92648

+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

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DESIGNED TO PERFORM

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