



Designed  
for  
300 cups  
per day



THE PERFECT ESPRESSO,  
HANDMADE AUTOMATICALLY.



WMF espresso

DESIGNED TO PERFORM

[wmf.com](http://wmf.com)



## TECHNICAL SPECIFICATIONS

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)

\* 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.

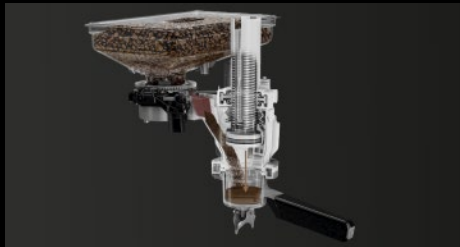
\*\* The A-rated sound pressure level LpA (slow) and LpA (impulse) at operating personnel work stations is under 70 dB(A) in any operating mode. Above 5° dKH (carbonate hardness), a WMF water filter must be fitted.

Available with the following steam systems:



## 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.



## DYNAMIC COFFEE ASSIST

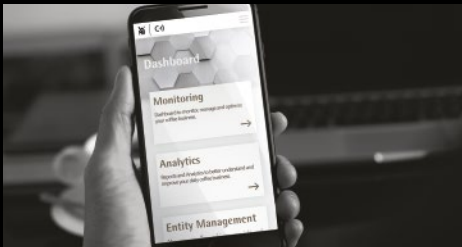
Fitted as standard, intelligent Dynamic Coffee Assist technology continuously measures brewing time, automatically adjusting the most important factors for coffee quality, like grinding degree and grind quantity. This way, extraction time remains stable, ensuring that every cup of coffee is just as delicious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

## TWO INTEGRATED GRINDERS & AUTOMATIC TAMPING

With the WMF espresso, consistency is guaranteed by automation of all key steps. 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 COFFEE AND HOT WATER 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.



## WMF COFFEE CONNECT

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



## 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.



## 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.