

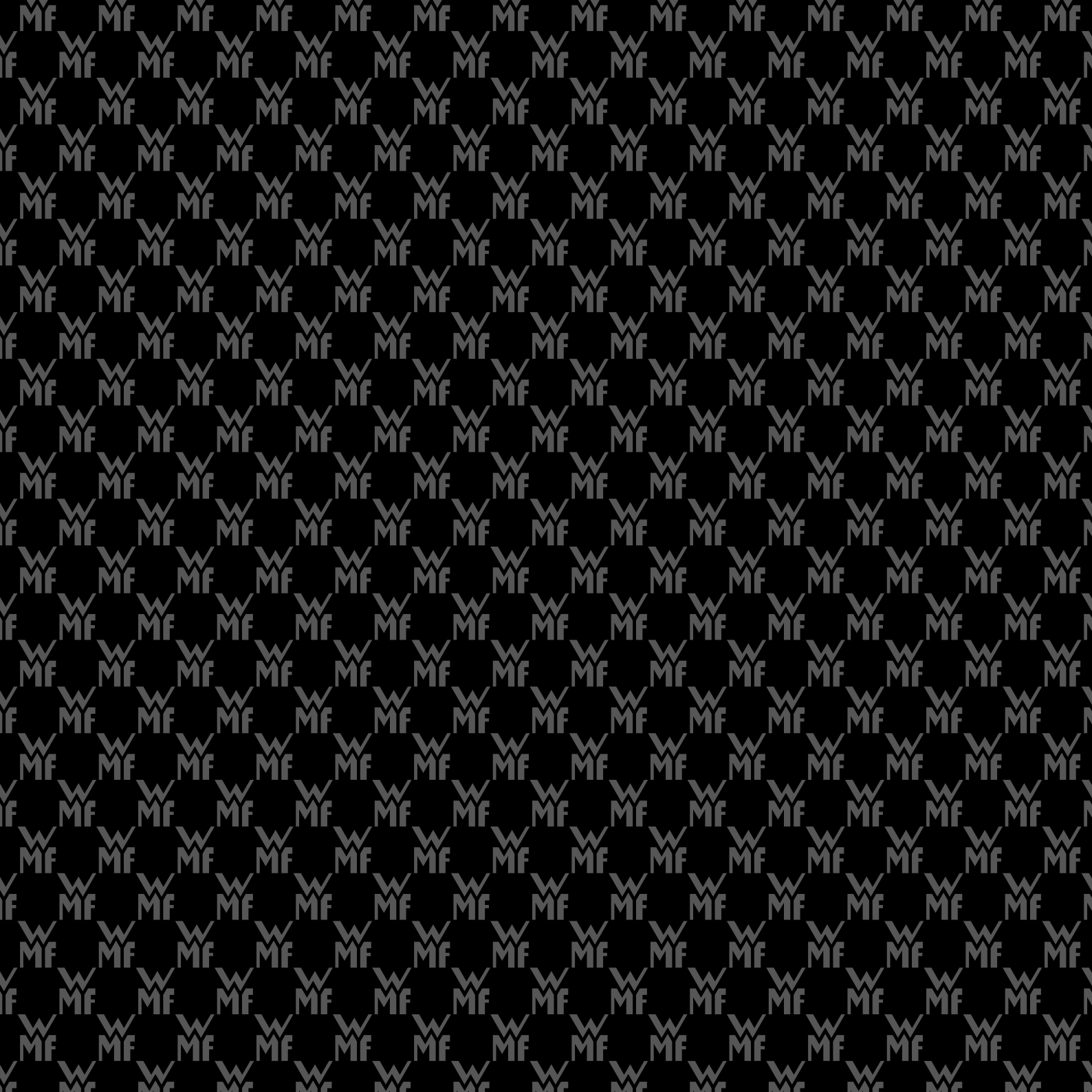


WMF 1500 S+

The new machine to enhance
your coffee experience.



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WMF 1500 S+

WMF 1500 S+

The new machine to enhance your coffee experience.

With a 10-inch touch display, the new WMF 1500 S+ speciality machine offers all information at a glance – including nutritional information, promotional offers and usage videos.



Geared towards medium-sized coffee enterprises in a wide range of areas, numerous templates ensure that the fully automatic machine fulfils the needs of all users visually, functionally and linguistically. The internal values also impress across the board. The revolutionary Dynamic Coffee Assist permanently guarantees the highest quality of all espresso-based coffee specialities offered by the WMF 1500 S+. The automatically height-adjustable spout and a new Choc Mixer permit maximum ease of use and convenience. The WMF CoffeeConnect digital solution allows you to fully leverage sustainable business models to increase the efficiency of your coffee enterprise.



Highlights

- A** Improved hoppers
- B** Choc Mixer
- C** 10-inch touch display
- D** Milk Excellence Sensor
- E** Automatically height-adjustable spout
- F** Dynamic Coffee Assist





10-inch touch display

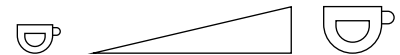
The clearly structured interactive colour display of the WMF 1500 S+ facilitates custom designs by selecting your own colour scheme and importing your own beverage images and even videos. Navigation with quick access to the main menu is intuitive thanks to touch and swipe functionality.

Toolbar

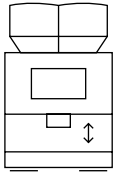
An individually configurable toolbar on the display offers further intelligent customisation options and provides quick access to special functions.

Individual beverage size

Before each beverage dispensing, the user can determine the individual filling quantity via an easy-to-use touch slider.

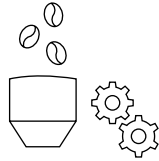


Discover the new WMF 1500 S+



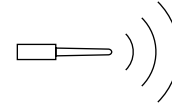
Automatically height-adjustable spout

With the coffee spout correctly positioned, the beverage temperature remains perfect and unsightly splashes of milk on the housing are a thing of the past. To achieve this, the spout height of the WMF 1500 S+ automatically adjusts to every preset stored for the recipe. The automatic height adjustment is available as standard with the Dynamic Milk System.



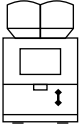
Dynamic Coffee Assist

The revolutionary Dynamic Coffee Assist permanently guarantees the highest quality of all espresso-based coffee specialties offered by the WMF 1500 S+. Once the beverage quality has been set, it is continuously monitored and the most important factors for enjoyment, such as the ground coffee quantity and grinding degree, are automatically adjusted if necessary. This way, brewing time, extraction and value remain consistent and you can be sure to offer your customers consistent coffee quality of the highest level at all times.



Milk Excellence Sensor

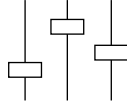
Hygiene is not the only thing that matters in milk management. Protecting the milk system is also essential for consistently high milk quality. The Milk Excellence Sensor does exactly this job: like the empty sensor in the cooler, it protects the mixer of the Dynamic Milk system. It measures via ultrasonic-technology the flow and the temperature of the milk without contact. Malfunctions due to air bubbles are also detected accurately. If deviating results occur, the system automatically adjusts the settings.



PostSelection

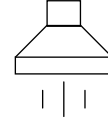
In the self-service mode, the guest can request a tour of beverage options via "Post Selection". The guest is then guided step-by-step through the individual beverage options (cup size, with or without caffeine...) until their desired beverage is fully automatically prepared. All beverage options can of course be tailored to the individual customer.

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



Practical functions

Practical Small-Medium-Large functions (SML) simply match each desired beverage to the various predefined filling volumes. You have the option of using keyboard layouts with both a different button arrangement and number of buttons, as well as various colours, backgrounds and transparencies. This enables users to select a single tier self-service layout in the self-service area. You can also upload and insert your own beverage images.

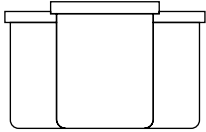


Automatic cleaning

The cleaning functions are also designed to work perfectly in tandem with one another.

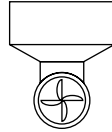
Simple, fast and fully automatic, reducing daily tasks to a minimum. It is not even necessary to remove the foamer head.

With Basic- or Easy-Milk, the foamer head must be cleaned manually once a week and placed in a cleaning liquid.



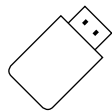
Improved hoppers

For a completely harmonious overall impression, the three bean/powder hoppers on the WMF 1500 S+ have a uniform appearance. In addition to attractive design aspects, the new speciality machine offers the greatest possible choice of coffee varieties: machines equipped with two grinders and powder hoppers also provide the option of using the manual insert for the use of ground coffee.



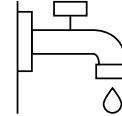
Choc Mixer

The newly developed patented Choc Mixer impresses with its easy handling, cleaning and maintenance. Thanks to the magnetic lock, correct insertion of the mixing cup is guaranteed. An integrated sensor also monitors the perfect fit of the mixer wheel.



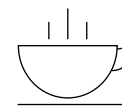
HAACP conform

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



Water supply

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



SteamJet

The patented SteamJet warms every cup with steam in the shortest possible time – this means that beverages remain hot for a long time, guaranteeing perfect coffee indulgence.

WMF 1500 S+

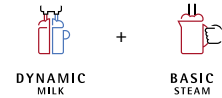
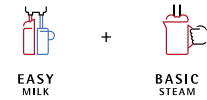
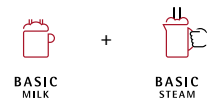
Technical Information

The features of the WMF 1500 S+



WMF 1500 S+	Basic Milk	Easy Milk	Dynamic Milk
Recommended daily / max. hourly output*	Up to 180 cups		
Nominal output / Power supply	2,75 - 3,5 kW / 220 - 240 V 2,75 - 3,5 kW / 220 - 240 V		
Output per hour according to DIN 18873-21			
Espresso / 2 espressos	124 / 194 cups		
Café crème / 2 café crèmes	96 / 122 cups		
Cappuccino / 2 cappuccinos	124 / 194 cups		
Cold milk beverages	-	√	√
Cold milk foam beverages	-	-	√
Total hot water output / hour	143 cups		
Energy loss per day according to DIN 18873-2 Topping / Basic Milk	1,29 kWh	1,37 kWh	2,10 kWh
Coffee bean hopper	Right and left approx. 1100 g, centered approx. 550 g		
Choc or topping hopper (optional)	Approx. 2000 g		
External dimensions (width / height** / depth)	325 / 716 / 590 mm		
Water supply	Water tank (approx. 4.5 l) or fixed water supply		
Empty weight (depending on configuration)	32 kg – 36 kg		
Continuous sound pressure level (LpA)***	< 70 dB(A)		

The WMF 1500 S+ is available with the following milk and steam systems:



* Performance was recorded using a machine with fixed water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The basis for the recommended max. daily capacity is the respective selected service concept. These average values are provided as a guide. Let our trained WMF personnel put together a customised coffee machine solution for you.

** Height with bean hopper with lock, no lock.

*** The A-weighted sound pressure level LpA (slow) and LpA (impulse) in the operating personnel's workplace is always under 70 dB(A) in every mode of operation. From 5° dKH (carbonate hardness), a WMF water filter must be fitted.

Technical changes are reserved.

Additional devices

A comprehensive portfolio of auxiliary devices.

The new 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 without restrictions.

Thanks to the new generation design that is perfectly coordinated with the WMF coffee machines, the Center Cooler and Syrup Station are the perfect pair, giving "coffee hubs" an appealingly stylish look.





	Center Cooler	Cup Et Cool	Cup rack	Syrup Station
Power supply	220-240 V, 50/60 Hz (Europe and Australia) 220-230 V, 50/60 Hz (China) 120 V, 60 Hz (USA and Japan)	0,2 kW 220-240 V	0,15 kW 220-240 V	-
External dimensions (width / height / depth)	261 / 530.5 / 469 mm	286 / 530 / 566 mm	286 / 530 / 539 mm	261 / 530.5 / 469 mm
Empty weight	Approx. 16 kg	Approx. 31 kg	-	Approx. 16 kg
Capacity	10.5 litres	45 to 190 cups	60 to 260 cups	1 - 4 bottles
Removable seal	Yes	Yes	-	Yes
Lockable	Yes	Yes	-	Yes
Milk hose routing	At the right and left side possible	At the right and left side possible	-	-
Sensors	Empty message and temperature monitoring	Milk empty message, sensor for milk temperature	-	-

Technical changes are reserved.

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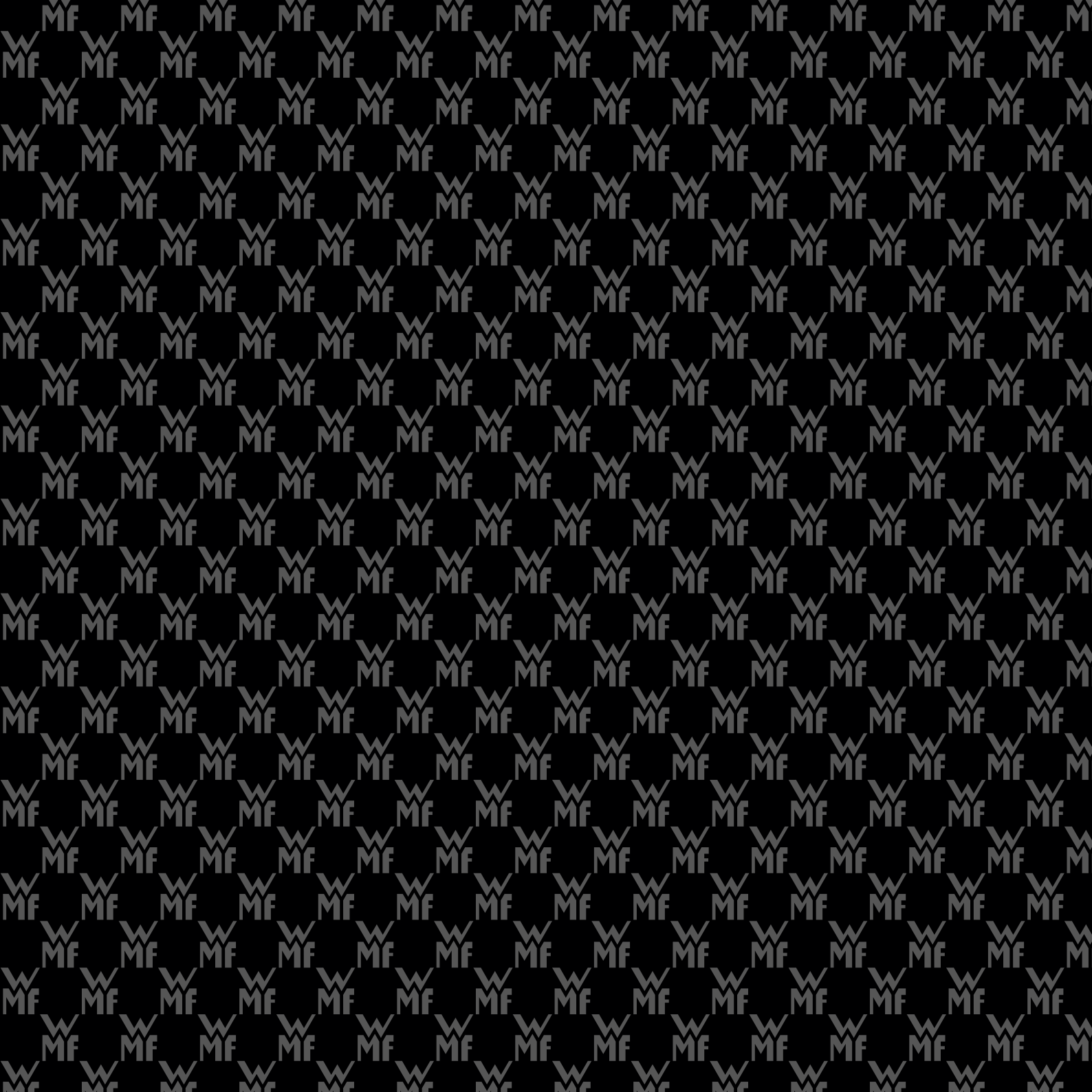
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