



Introducing the new
WMF espresso

Hire who you want

The perfect espresso.
Handmade automatically.

Introducing the new WMF espresso.

We know many great people out there but only a few welltrained baristas. With the new WMF espresso you can hire anyone to be your Barista. It's revolutionary technology that grinds and tampers automatically into the portafilter, controls the brewing ratio and temperature. That allows everyone to make consistently a perfect espresso. Handmade automatically. WMF Professional Coffee Machines.



Introducing the new WMF espresso



+ Outstanding Look & Feel.
It looks, sounds, feels and is an exceptional beautiful portafilter machine

+ Easy Use & Clean.

Simple, self-explanatory touch-control, easy and fast cleaning

+ Constant & High Quality.

Up to 12 coffee recipes and 3 types of milk foams, intelligent grinding adjustment, electronic brewing ratio



+ German Engineered Technology.
Steam Jet for cup heating, air cooled bean hoppers, isolated components for highest energy efficiency

+ Optimized Workflow.

Automatic portafilter recognition, 2 brewing groups, ready to use for everyone

+ Handmade. Automatically.

Manual and automatic steamer, integrated grinding, also usable with external grinders

Features & Technical Spezifikationen

Features & Highlights



Two integrated grinders



Automatic portafilter identification (single/double cup)



Two air cooled bean hoppers for different types of coffee beans (Espresso and Café Crème)



Automatic tamping



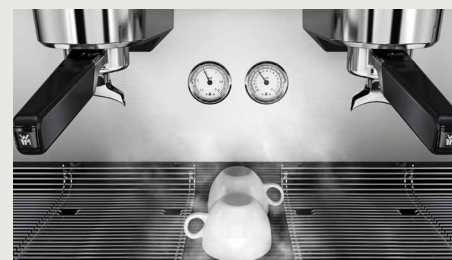
Brew time monitoring with software-assisted grinding degree setting



Extensive software settings via touch display



Milk foam preparation (fully-automatic using the manual steam wand)



Steam Jet for central preheating of two cups

Technical Spezifikationen

Perfection? At the touch of a button!

Barista button (taste profile for light, normal and strong coffee)

One „external coffee grinder“ button per brewing group for additional types of coffee-
via external addition

Hot water with two dispensing buttons

Three drink buttons per brewing group and portafilter (12 recipes)



Comfort? By the cup!

Steam Jet for central preheating of two cups

Folding cup table

Heatable cup storage with soft closure

Cup table lighting

Cleaning? Automatic!

Fully-automatic cleaning of the parts in contact with coffee

Split drip tray allows cleaning in dishwasher

Technical data? Here you go!

Hourly Output¹ Espresso or Café Crème Cappuccino, Latte Macchiato or Cafe Latte	up to 300 cups up to 240 cups
Power supply	6,0 – 7,0 kW / 380 – 415 V
Coffee bean hopper	each approx. 550 g
Dimensions (width / height / depth)	723 / 580 / 540 (600 with open cup storage) mm
Empty weight	80 up to 90 kg
Continous sound pressure level (LpA)²	< 70 dB (A)

¹ Depending on the power supply and recipe settings

² The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode

From 5° dKH (carbonate hardness), a WMF water filter is recommended. All technical changes, typing errors and mistakes reserved for the entire contents.



Product design by designship, Ulm

Contact & Service

Questions? Comments? Concerns? Share your thoughts - we're here to help in any way we can. We'll give our best to quickly provide you with the information you need.

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