

WMF espresso

The perfect espresso.

Handmade automatically.





Automatically perfect espresso

The new WMF espresso detects the portafilter automatically, controls the brewing time, signals when the grinding degree needs readjusting, grinds the coffee and tamps with 100% consistency. Everything you need for a perfect espresso.

Technical specifications

WMF espresso

| | |
|---|--|
| Hourly output* | Up to 300 cups |
| Espresso or Café Crème Cappuccino, Latte Macchiato or Milk coffee | Up to 240 cups |
| Nominal output/Power supply | 6.0 – 7.0 kW/380 – 415 V |
| Coffee bean hopper | Each approx. 550 g |
| Outer dimensions (width/height/depth) | 723/580/540 (600 with suspended cup storage) mm |
| Empty weight | 75 kg |
| Continuous sound pressure level (LpA)** | < 70 dB(A) |

* Depending on nominal output, power supply and recipe settings.

** The A-rated sound pressure level LpA (slow) and LpA (impulse) at service staff work stations is under 70 dB(A) in any operating mode.

Above 5° dKH (water hardness) a WMF water filter must be fitted.



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best of the best



DESIGN
AWARD
2015

Product design by designship, Ulm



Two integrated grinders and automatic tamping. (Fig. with additional feet and two trays for coffee grounds)



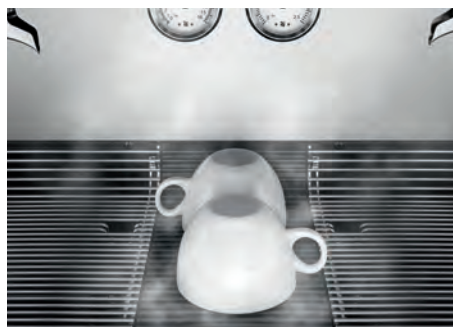
Heatable cup storage
With soft closure.



Brewing-time monitor
Monitoring and software-assisted grinding degree setting.



Air-cooled bean hoppers
For two different varieties of coffee bean
(Espresso and/or Café Crème).



SteamJet
For centralised preheating of up to two cups.



Double-sided, upward-folding cup grids
Providing optimal pouring height for cups.