



Everybody can
be a **barista**

WMF espresso



The WMF espresso measures all vital brewing parameters, grinds and tamps automatically. This system guarantees consistently high quality espresso, allowing everybody to be a barista. Add to this an exceptional control over milk and a reduction in workflow time, and you will see that the WMF espresso bridges the gap between two worlds.

Handmade. Automatically.

wmf-espresso.com.au



SPECIFICATIONS

Nominal power rating	6.0 - 7.0 kW
Max. hourly espresso output**	Up to 300 cups
Coffee bean hopper(s)	Approx. 550 g Ea
Mains power connection (AUS / NZ)	380-415V / 3ph / 20amps 220-240V / 1ph / 25amps
Dimensions (width / height / depth)	723 / 580 / 540-600 mm
Empty weight, depending on fittings	Approx. 75 kg
Continuous sound pressure level (LpA)***	< 70 dB (A)
Continuous Water Connection	3/8" with tap
Waste Connection Point	Within 1m

** Depending on the power supply, recipe settings and flow. *** The A-weighted 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. A water filter must be used. All technical changes, typographical mistakes and errors reserved.



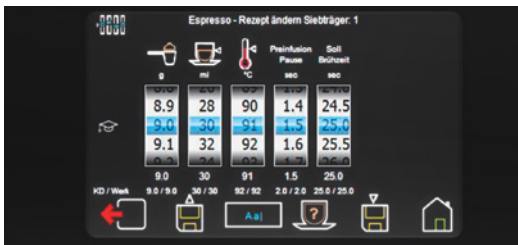
The WMF espresso detects the portafilter automatically, controls the brewing time, signals when the grinding degree needs readjusting, grinds the coffee and tamps with 100% consistency.



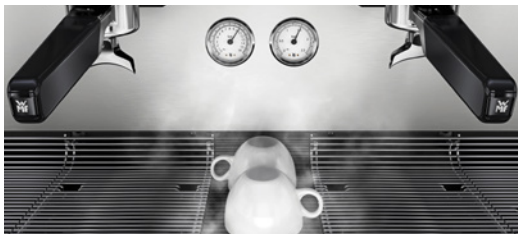
2 x milk foam preparation methods - fully-automatic or traditional



Brewing time monitoring & software assisted grind adjustment



A new level of control via **Touch Display**



Steam Jet for centralised pre-heating of cups



An air-cooled bean hopper per group head



Heatable cup storage with soft closure