

The WMF espresso

Perfect espresso. Handmade automatically.

Back then, not just anybody could become a barista. Times change.



1955 Barista's sweetheart



2015 Everybody's darling




It`s time for
an automatic
portafilter machine

Johan Van Riet, President Global Coffee Machine Business

Reinventing the portafilter machine

What drives WMF to develop the most cutting-edge coffee machines?

Besides customer centricity, identifying new trends and anticipating future needs are significant drivers for successful product development. By systematically managing innovation over the last few years, we've succeeded time and again in setting new benchmarks.

How did you come up with the idea of introducing this entirely ground-breaking technology to the portafilter coffee machine sector?

WMF had already developed a portafilter machine as early as 1955 and has been the undisputed market leader in the field of premium fully automatic machines for many years. We wanted to use this experience to market a cutting-edge portafilter machine concept which combines the best of both worlds: producing the perfect espresso, whilst being child's play to operate.

Which target group do you aim to reach with the WMF espresso?

All people who enjoy working with a traditional portafilter machine but at the same time don't want to compromise process reliability and consistency in beverage preparation – so they can continue to offer their guests the finest, most exquisite coffee experience.



"It steams and hisses like a traditional portafilter machine, except that anybody can prepare the perfect espresso – it's child's play."





"Perfect espresso – you can always rely on."



A passion for detail

Frank Göltenboth
Head of Product Development at WMF Coffee Machines

How have you managed to ensure the process reliability of a fully automatic machine with a portafilter machine?

By automating all steps that require specific ability and handling. For instance, grinding the fresh beans and tamping the powder is left to the machine's knowhow. The main brewing parameters are regulated by supporting software and the portafilter is automatically detected. All the operator has to do is to insert the portafilter, press the button, get ready for "barista-class" espresso – and all done. This is what we mean by "handmade automatically".

Thomas Starczewski
Designer at designship, Ulm

What challenges did you face in developing the design for the WMF espresso?

Coming up with a contemporary design that connects the WMF brand – i.e. modernness and technological edge – with the flair of a traditional portafilter machine. This, we've accomplished by insisting on sleek lines, premium materials and a crucial passion for detail.

Winning the iF DESIGN AWARDS 2015 and the red dot award 2015 – globally recognised seal of approval – had already affirmed that our WMF espresso design sets new benchmarks.



"We've automated all steps that require specific ability and handling."

"Winning the iF DESIGN AWARDS 2015 and the red dot award 2015 has affirmed: our WMF espresso sets new benchmarks."

reddot award 2015
best of the best

iF DESIGN AWARD 2015

Product design by designship, Ulm



Introducing the WMF 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.



One "external coffee grinder" button per brewing group for additional types of coffee via external addition.



Heatable cup storage with soft closure.



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



Milk foam preparation (fully-automatic or traditional by using the manual steam wand).



Extensive software settings via Touch Display.



Brewing time monitoring and software-assisted grinding degree setting.



Double-sided, upward-folding cup grids.



Steam Jet for centralised preheating of up to two cups.

Everybody can be a Barista

Two integrated grinders

Automatic tamping























Technical specifications







Technical data? Here you go!

Hourly Output[1] **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	75 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.

reddot award 2015
best of the best

DESIGN AWARD 2015

Product design by designship, Ulm



Now anyone can produce the perfect espresso

Perfect espresso. Handmade automatically.

With a traditional portafilter machine, technical knowhow is required to prepare the perfect espresso. Even setting the grinders and deciding the correct tamping pressure is an art in itself.

The WMF espresso measures all vital brewing parameters, grinds and tamps automatically. Insert the portafilter, press the button, prepare yourself for the perfect espresso, remove the portafilter and all done. This process reliability guarantees consistently high quality coffee, which is why truly anybody can operate the WMF espresso.

This in turn enables more efficient staff and cost planning. And with space being saved on additional grinders, the WMF espresso also takes up much less space on the bar counter. Certainly, this new generation portaflter in no way limits Baristic licence. Quite the opposite: the portafilters can also be filled and tamped via a separate grinder. And manually foaming the milk always remains an option.

The WMF espresso bridges the gap between two worlds. Handmade. Automatically.

Grind — Tamp — Clean — **Insert** — **Press power** — **Espresso** — **Remove**

Insert the fully automatic portafilter, press the button ...





... prepare yourself for the perfect espresso, remove the portafilter – and all done.

More colours.
New freedom.

The WMF espresso is available in several different colours, giving you even more choice when it comes to the design and presentation of your coffee business. Whether stylishly sleek or jazzy and modern, integrated or as a strong accent – the WMF espresso will underpin the look of your gastro outfit in just as expressive and colourful a way as you want.

Enjoy the freedom. Now available for attractive conditions. If you're interested in acquiring a WMF espresso in your desired colour, we would be happy to provide you with detailed information and offers.





Brushed Black



Brushed Gold



Satin Pearl White



Gloss Dragon Fire Red



Gloss Burnt Orange



Gloss Sunflower

A range of sample colours can be seen here.

WMF Group GmbH, Coffee Machines International
Eberhardstrasse 35 · D-73312 Geislingen/Steige, Germany
Phone: + 49 73 31 258 482 · Fax: +49 73 31 258 792
gastro-export@wmf.de · www.wmf-coffeemachines.com

3334 # 63.8366.0391 Printed in Germany XX.17
All technical changes, typographical mistakes and errors reserved for the entire contents.

Print CO_2 compensated

FSC
www.fsc.org
MIX
Paper from responsible sources
FSC® C002010