

Up to 50 coffee specialities per day



coffee wakes up the world



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### WMF 1000! | the entry to the professional coffee world

#### Technical Data

Water supply   power rating	2,8 l water tank   2,2 kW
Daily output up to	50 cups
Espresso, Café Crème, Cappuccino, Latte Macchiato, Café Latte, Espresso Macchiato	Fully automatic, even when dispensing two cups
Coffee bean hopper	320 g (optionally 500 g)
Power supply	1   N   PE   ~ 50 Hz   230 V
External dimensions (W x H x D)	380 x 410 x 450 mm (380 x 460 x 450 mm with the optional 500 g bean hopper fitted)
Empty weight	approx. 19 kg

### Welcome to the world of the WMF 1000!

The WMF 1000! is the perfect choice wherever you want to be able to serve up to 50 coffee specialities per day.

Its timeless design that points the way ahead makes it a real eye-catcher, whichever you look at it.

Wherever you use the WMF 1000!, it will always be convincing in every respect.

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### WMF 1000! | the entry to the professional coffee world



# The new WMF 1000! is now even better

Further development and innovative features have made the WMF 1000! even faster, even more professional and even easier to use. The taste and the big range of coffee specialties will allow you to indulge your visitors and customers and boost your staff's motivation.

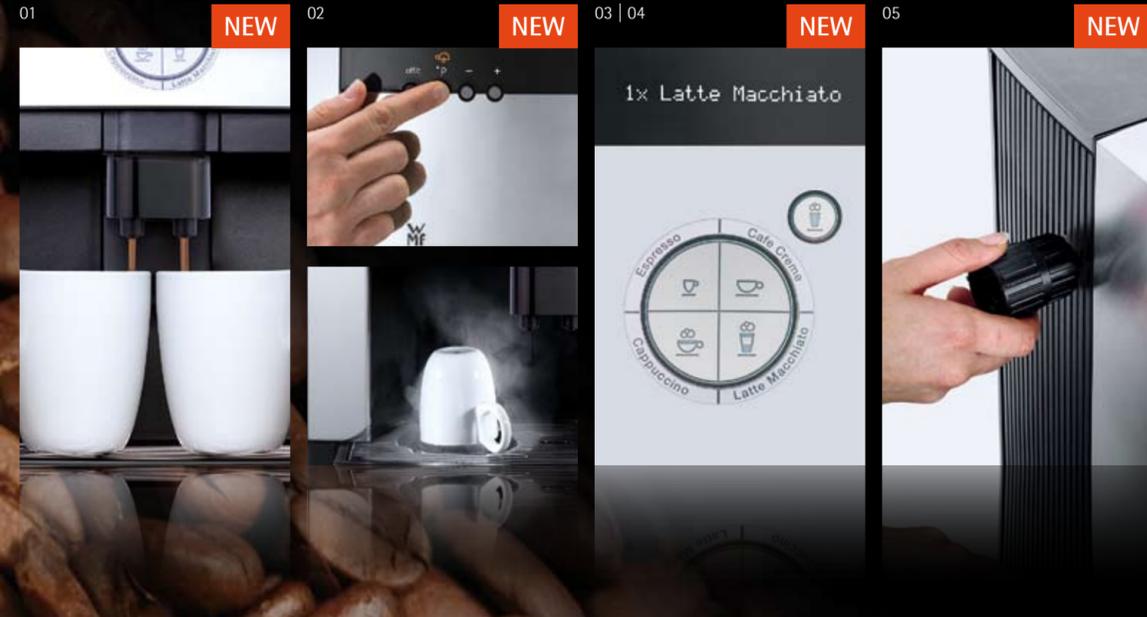
Lots of convincing arguments makes it an easy decision to acquire a WMF 1000! Professional technology packaged in outstanding design. That's the best way to describe the WMF 1000! Its sleek styling, perfect finish and almost unsurpassed functionality are impressive.

The new double milk foamer enables top quality coffee specialties made with milk to be prepared even faster. The optimised control panel makes operation noticeably easier. Whether it's Cappuccino, Latte Macchiato, Café Crème or Café Latte, the WMF 1000! offers you a range of possibilities at the touch of a button. It can even brew two cups of Espresso, Café Crème and Cappuccino at the same time if required.

Introducing the WMF 1000!

It's packed with nice surprises, from the attractive price to the innovative technology.

Entering the professional world of WMF has never been easier.



- 01 | NEW! Two-cup portioning including products made with milk, thanks to the new double milk foamer.
- 02 | NEW! Steam Jet for heated cups. An Espresso should be strong and hot. If the Espresso cups are cold, the temperature of the Espresso will drop in seconds and the crema will dissolve. The unique WMF Steam Jet heats cups evenly in seconds, even immediately after switching on.
- 03 | NEW! Improved user guide with see-at-a-glance button labels.
- 04 | NEW! One button makes everything simple. Product diversity at two levels: Level 1: Espresso, Café Crème, Cappuccino, Latte Macchiato Level 2: 2 Espresso, 2 Café Crème 2 Cappuccino, Café Latte The separate button dispenses additional hot milk or foamed milk.
- 05 | NEW! Perfect extraction system. The degree of grinding also has a big influence on the quality of the coffee and the consistency of the crema. Now, during a test brewing cycle, the display shows how the grind can be matched perfectly to the coffee.
- 06 | WMF milk system flushing. This 'world first' revolutionises this otherwise tedious cleaning job thanks to a brilliant idea: simply attach the milk hose to the hot water spout and activate cleaning – that's it!
- 07 | Removable professional brewer. The pre-infusion of the ground coffee before brewing is a feature which is not visible but which is immediately apparent from the more aromatic flavour.
- 08 | Hotplate for preheated cups. 09 | Hot water spout, e.g. for tea.
- 10 | 11 Infinitely height-adjustable all-in-one spout. With integrated milk nozzle. No need to move cups around now.
- 12 | Manual insert for ground coffee. This enables you to prepare decaffeinated coffee, for example, quickly and easily.
- 13 | Convenient front operation. Everything can be done from the front of the machine. Not shown: Tank filter. The tank filter reduces scaling and improves water quality for optimum coffee flavour. Capacity at 10° carbonate hardness: 200 litres. Not shown: Coffee bean hopper. The attachment supplied with every machine increases the coffee bean hopper capacity to 500 g. That extends the machine refilling intervals.
- 14 | Large water reservoir and grouts collector.



01



03



06



08



10 | 11



13



14



02



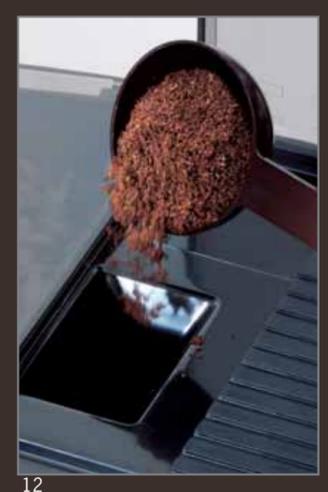
04 | 05



07



09



12

Excellent coffee creates a good atmosphere, contributes to customer and staff motivation and increases powers of concentration.

As you can see, there are lots of convincing arguments for thinking about purchasing a professional coffee machine. With the new **WMF 1000** we make the decision easy for you. Do you want to have top quality coffee specialities available everywhere? Here is a machine that will enable you to do that.

Professional technology packaged in outstanding design. That's the best way to describe the **WMF 1000**. Its sleek styling, fine materials and perfect finish are impressive. And it's not only the external appearance of the **WMF 1000** which is convincing.

Whether it's Cappuccino, Espresso or Latte, the **WMF 1000** offers you a range of possibilities. At the touch of a button.

A cleverly thought-out operating concept makes preparing coffee just as pleasant as enjoying it. In addition, you benefit from WMF's 80 years of experience in the development and production of professional coffee machines.

**Introducing the WMF 1000.**

It's packed with nice surprises, from the attractive price to the innovative technology.

**Entering the professional world of WMF has never been easier.**

01 | WMF milk system flushing. This 'world first' revolutionises this otherwise tedious cleaning job thanks to a brilliant idea: simply attach the milk hose to the hot water spout and activate Cleaning – that's it!

02 | Removable professional brewer. The pre-infusion of the ground coffee **before** brewing is a feature which is not visible but which is immediately apparent from the more aromatic flavour.

03 | Infinitely adjustable grinder. The grinder can be optimally adjusted for any type of coffee.

04 | Hotplate for preheated cups.

05 | Hot water spout, e.g. for tea.

06 | Convenient front operation. Everything can be done from the front of the machine.

07 | Large water tank and coffee grounds container.

08 | All-in-one spout.

09 | The milk nozzle is integrated directly into the infinitely height-adjustable spout. No need to move cups around now.

10 | Straightforward menu. The display provides clear instructions to guide you in machine operation.

11 | One button makes everything simple. Beverage diversity at two levels! Level 1: Espresso, Café Crème, Cappuccino, Latte Macchiato Level 2: 2 Espresso, 2 Café Crème, Café Latte, Espresso Macchiato The separate button dispenses additional hot milk or milk foam.

12 | Manual insert for ground coffee. This enables you to prepare decaffeinated coffee, for example, quickly and easily.

13 | Simply delicious!

14 | Mmm – that tastes good!

Not shown: the large coffee bean hopper for upgrading to 500 g perceptibly extends the refilling intervals.

Not shown: the tank filter reduces scale deposits and improves water quality for optimum coffee flavour – the very best coffee quality.



Enjoying coffee anywhere

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Up to 50 coffee specialties per day and a modern image – welcome to the world of the WMF 1000

However and wherever coffee is enjoyed, you will be convinced by what the WMF 1000 can do.

Its flexibility and timeless design that points the way ahead make it on the coffee counter, in the baker's shop and at the office. And the WMF 1000 is also the ideal solution at the petrol station, the car showroom or the hairdresser's.

As a catering partner, the WMF 1000 is the perfect choice wherever you want to be able to serve up to 50 coffee specialties per day.

## WMF 1000 | the entry to the professional coffee world

### Technical Data

Water supply   power rating*	2,8 l water tank   2,2 kW
Daily output up to	50 cups
Espresso, Café Crème, Cappuccino, Latte Macchiato, Café Latte, Espresso Macchiato	Automatic
Coffee bean hopper	320 g (optionally 500 g)
Mains power*	1   N   PE   ~ 50 Hz   230 V
External dimensions (W x H x D)	380 x 410 x 450 mm (380 x 460 x 450 mm with the optional 500 g bean hopper fitted)
Weight empty	approx. 19 kg

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