

Life tastes great.



Consumer Coffee Machines
New: the WMF 800 black.

Owing to WMF the best addresses of the world share one thing: the best coffee of the world.

125 Years of Competence in Coffee

For more than 125 years WMF has dealt with the preparation of coffee. In 1927, the first WMF large-scale coffee machine marked the big breakthrough. This machine worked using vapour pressure and was unmatched in terms of speed and ease of operation. Almost 30 years later, in 1955, WMF took the Espresso from Italy to the German catering sector. The first fully automatic Espresso machines spread rapidly. A new age had begun, with the range of beverages also being extended by milkshakes. Again it was WMF that was the first to introduce Latte Macchiato prepared at the push of a button. Innovative power, quality and long experience have made WMF one of the globally largest manufacturers of professional premium coffee machines. Therefore don't be surprised to come across WMF coffee machines at the best addresses of the world. And now also in your own home.



Opera House, Sydney



Allianz Arena, Munich

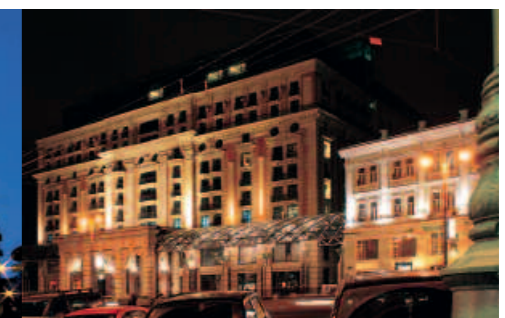
WMF, Food Partner of FC Bayern München



Queen Mary II



Radisson, Kiev

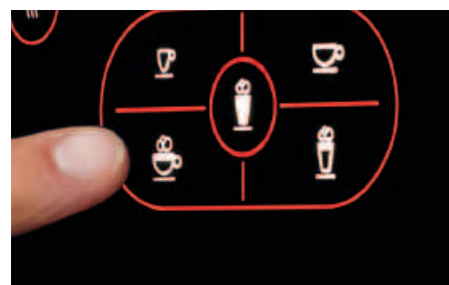


Ritz Carlton, Moscow

The first address for coffee lovers: their own home.
With the new WMF 800 black.

WMF 800 WMF 800 black

Black glossy surfaces in combination with polished stainless steel: This makes the new WMF 800 black an eye-catcher. Just like the WMF 800 in matt silver, it is very compact and still features the technology of professional WMF coffee machines. In addition, it provides further innovative features:



WMF Touch Concept

Just one soft touch – choose your favourite from seven coffee specialties.



WMF All-In-One outlet

Only one outlet for coffee, milk and milk froth: this is a unique feature of WMF coffee machines.



WMF Connect & Clean

The patented milk system cleaning, taking just three steps and 10 seconds to start the fully automatic cleaning process.

The **WMF Touch Concept** just requires the operator panel to be touched softly in order to make the WMF 800 prepare one of seven coffee specialties as well as milk and milk froth.

An unique feature is the **WMF All-In-One outlet**, which is just one outlet for coffee and milk. You do not need to froth up milk separately – just put the cup below the outlet, touch the operator panel and enjoy your Cappuccino.

The WMF 800 features the very same brewing system that is used in the professional sector throughout the world: the **WMF Professional-Brewing-System** with its singular technology. It can be easily removed, rinsed and reinserted.

In order to enable you to enjoy your Latte Macchiato whenever you like, we have developed the quickest and easiest cleaning process:

The milk system cleaning **WMF Connect and Clean**.

The WMF 800 houses our entire know-how and the competence that we have acquired from handling professional coffee machines. All our developments are directed to just one target: preparing the most delicious coffee as easily as possible.



new



WMF 800 black

Design by Metz & Kindler



WMF 800

The most professional way to enjoy coffee: The WMF 1000 and the WMF 1000 pro



WMF 1000

The fully automatic coffee specialty machine combines high-grade materials and best design with the quality of professional coffee machines.

New: Due to the **WMF Zero-Energy-Function** the WMF 1000 and the 1000 pro do not consume any power, as long as they are switched off.

While other coffee machines need two outlets for coffee and milk, the WMF machines just have one outlet that masters everything:

The new **All-In-One outlet**, now also featuring the double-cup function for Cappuccino.

Only WMF machines provide the removable **WMF Professional-Brewing-System** that has been in the professional machines of WMF over decades throughout the world.



Another unique feature is the patented milk system cleaning **WMF Connect and Clean** that is particularly important for the maintenance and hygiene of your machine. In order to start the fully automatic cleaning process, simply replug the hose. The **WMF Perfect-Extraction-System** – in contrast to other fully automatic machines – enables you to adjust the degree of grinding of the coffee to make it as fine as you like.

new

WMF Zero-Energy-Function



WMF 1000

Design by Metz & Kindler



One push of a button

A striking element is the centrally arranged operator button that allows you to choose from 11 international specialties at a finger touch. Every keypad provides for several levels. Choose according to your taste:

Espresso, Ristretto, Café Creme, Cappuccino, White Coffee, Latte Macchiato, Espresso Machiatto or Milk.



The multi-function button

Choose your favourite from eleven international coffee specialties.



WMF Connect & Clean

Patented WMF milk system cleaning providing for quickest and easiest cleaning.



WMF 1000 pro

WMF 1000 pro

Design by Metz & Kindler

The WMF 1000 pro definitely is state of the art. High gloss polished stainless steel combined with high-gloss black plastics make this machine an exciting eye-catcher in every ambience.



WMF Steam Jet

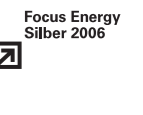
The WMF Steam-Jet makes hot cups in a flash for a perfect coffee pleasure.

Exclusive features of the WMF 1000 pro are a sophisticated design and, above all, technical superiority. The WMF 1000 pro provides both the successful product advantages of the WMF 1000 and further singular innovations that are directed to just one target: increasing the coffee quality once more decisively. These innovations include, for instance, the unique and patented **WMF Steam Jet** that enables you to preheat your cups in a flash. This way you can enjoy your Espresso like it should be: strong and hot.

The WMF 1000 pro allows you to share the pleasure by preparing **two cups of Latte Macchiato simultaneously**, with the machine automatically switching over from milk to milk froth, which provides the three characteristic layers of the Latte Macchiato.

You would like to learn more about the WMF 800, the WMF 1000 or the WMF 1000 pro? Just visit us at

www.wmf-coffee.de



Matching accessories even increase the coffee pleasure: The new collection Barista.



new



Espresso



Doppio



Café crème



Cappuccino



Café au Lait



Mug



Mug with handle



Milk jug



Sugar bowl



Latte Macchiato



Milk froth jug

The special feature of the Barista collection is its code that reveals itself as a sophisticated concept. What has been applicable to wine glasses for a long time is also applicable for coffee. For every coffee specialty Barista has developed a cup in which the individual flavour of the coffee can develop best.

The Barista Code

The Barista Code is determined by three factors:

1. Volume

The required cup volume is determined by height and diameter. The formation of a beautiful crema and the stability of the milk froth depends on the proper size of the surface.

2. Material thickness

A strong thickness of wall and base has an insulating effect and keeps the contents warm. The narrow cup rim gives a pleasant feeling when drinking.

3. Shape

The tulip shape opened upwards is a design feature which allows sufficient room for the coffee to develop its crema, flavour and taste. It is the shape that determines how the contents flows onto the tongue and is dispersed in the palate.

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