



SIMPLY MORE

IF YOU WANT MORE

WMF bistro!



PROFESSIONAL
COFFEE
MACHINES

If you want more!

www.wmf-coffeemachines.com



Rear view

Side view

Perfectly matched accessories make your work easier and make your WMF bistro! even more powerful. Here, for example, the WMF bistro! was provided with a Cup & Cool, a WMF cafemat, two card readers and a cup rack.

WMF bistro! technical data		
Recommended daily output	up to 300 cups	up to 300 cups
Power supply	3.3 kW / 220 – 230 V	6.3 kW / 380 – 400 V
Energy loss per day in accordance with DIN 19873-2, Basic Milk / Active Milk	2.02 / 2.28 kWh	2.02 / 2.28 kWh
Hourly output*		
Espresso	240	240
Cappuccino	240	240
Café Crème	150	150
Chocolate (optional)	120	120
Total hot water output per hour	24 litres	48 litres
1 or 2 coffee bean hoppers	approx. 1000 g	approx. 1000 g
Chocolate container (optional)	500 to 1000 g, depends on the chocolate powder	500 to 1000 g, depends on the chocolate powder
Dimensions (width / height / depth)	453 mm / 745 mm (with bean hopper) / 554 mm	453 mm / 745 mm (with bean hopper) / 554 mm
Empty weight	approx. 80 kg	approx. 80 kg
Continuous sound pressure level (Lpa)***	< 70 dB (A)	< 70 dB (A)

* Performance is dependent on the cup size, quality settings, spout, equipment and nominal power rating. The maximum recommended daily output is based on the respective service concept shown. These average values are for your information. – Have your tailored coffee-machine solution assembled by one of our trained WMF employees.
** The A-rated sound pressure level Lpa (slow) and Lpa (impuls) 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.



Our new complete catalogue contains lots of additional information on the following topics:

- A performance overview showing all coffee machines
- Made-in-Germany production
- Milk and steam systems (Basic Milk, Easy Milk, Active Milk, Basic Steam, Easy Steam and Auto Steam)
- Additional equipment (such as cup racks, coolers, Cup&Cool, vending devices, etc.)
- Customer service (maintenance contracts, cleaning supplies, descaler, etc.)
- Specialty coffees (which specialities can be prepared with which coffee machines)

You can request the complete catalogue from our customer service centre using the order number 63.8042.0391.

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Technical data subject to change.
Errors and omissions anywhere in this leaflet reserved.



As quality pays for itself

The WMF bistro! is designed to meet the tough demands of the catering sector, down to the last detail.

A high-quality stainless steel brewer and professional grinding disks made from especially hardened steel are solid arguments for longer life, even in heavy use.



More power, even for the toughest of demands

The WMF bistro! has plenty of reserves of power, for your peace of mind even at peak times. Perfect coffee specialities in a matter of seconds, two-cup portioning even for Latte Macchiato or optional jug filling are no problem.

You will be impressed by MORE power and reliability, and your customers by MORE coffee quality and taste.



If you want more!

Every aspect of the WMF bistro! has been designed with performance in mind. Whether a stainless-steel brewing system, bean hopper or boiler, everything is generously designed and sized, so that even high-volume requirements can be handled without any problems in the shortest time and with top-quality results. And when it comes to the range of drinks on offer, it goes without saying that the WMF bistro! is among the best on the market. Foamed-milk drinks can be prepared using different methods. The Basic Milk version using the integrated milk foamer. The Active Milk version, whereby the machine automatically prepares milk drinks and frothy milk drinks, whether hot or cold. Moreover, both versions can be combined with different steam systems.



03.8400.XXXX
1 grinder, Chocolate container, milk foamer, Plug-Clean – 3.3 kW, Basic Milk

03.8400.XXXX
2 grinders, Chocolate container, milk foamer, illumination, steam output, Plug-Clean – 6.3 kW, Basic Milk

03.8400.XXXX
2 grinders, Chocolate container, milk foamer, illumination – 6.3 kW, Basic Milk + Auto Steam

03.8400.XXXX
2 grinders, Chocolate container, milk foamer for hot and cold milk and milk foam, illumination – 6.3 kW, Active Milk

Examples of use

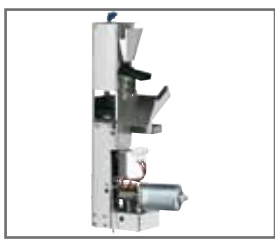




FEATURES

IF YOU WANT MORE

Shown in full size



We also value what's on the inside.
Solid components, such as the stainless-steel brewing system and the professional grinding plates, are made from specially hardened steel.



Plug+Clean
The patented, optionally available plug+clean milk cleaning system effortlessly cleans all parts in contact with milk.



Mixing the perfect milk drink
In the Active Milk version, the machine automatically prepares milk drinks and frothy milk drinks, whether hot or cold.



Hot chocolate and chocciaito
Almost any creation involving chocolate and coffee can be produced with lots of fresh milk.



Hot water
is produced by the WMF bistro! at the touch of a button for tea, for example or even, at the same time, speciality coffees.



Height-adjustable spout
Fills containers ranging from 70 to 180 mm in height. For breakfast service or office use, it is also possible to dispense a jug of coffee.



Automatic cleaning
at the touch of a button. That saves time and cuts operating costs.



Manual insert
On machines with 2 product hoppers, it is possible to use a third type of coffee (e.g., decaffeinated) via manual insert.



Small, Medium, Large
Do you use different sized coffee mugs? The practical SML function will help you to easily assign predefined mug or cup sizes to each required drink.



No limits on the disposal of coffee grounds - This is why we have given the grounds hopper on the WMF bistro! truly generous dimensions. But for anybody who feels that this spacious hopper is still not big enough, they can also choose the optional grounds disposal through the counter top.



Clever key allocation
Key labelling is as simple as product allocation. Just print out and press on a new label.



Reaching new heights
If you want to have even more space under the WMF bistro!, the 10 cm high „feet“ - which are sold separately - easily provide even more „leg room“. And this also means that the area below the machine can be cleaned effortlessly.



Mobile coffee enjoyment
A mobile station makes the WMF bistro! even more flexible. You can take your machine almost anywhere with you. All you need is a socket.



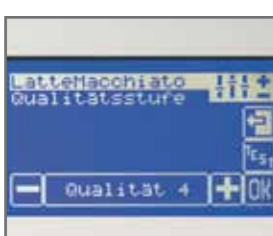
Great design
Subtle elegance by day and dramatic effect by night. Any RGB colour can be set and is adjustable at any time. This means that you can always use the right colour to set the right mood.



Auxiliary Units
The cup rack, the Cup & Cool or the vending units turn the WMF bistro! into a team player, even in self-service mode.



Filtered coffee
As an option, the WMF bistro! can also use a special brewing process to prepare filtered coffee.



Quality management
For espresso, after the initial extraction there is a preinfusion and postextraction; café crème, on the other hand, is brewed directly. Factors like these are stored in 5 quality levels, freely selectable for each coffee.



The intelligent WMF bistro!
Alter the cup volume of ground coffee and all the other settings will be adjusted automatically. For consistently good coffee.



The "Barista symbol"
The next brew can be made stronger or weaker as the client desires by means of this symbol on the touch screen display.



The "hot rise option"
Press this symbol to preheat all the parts in contact with the coffee. Hot espresso right from the very first cup and after extended waiting periods.



Self-explanatory display
The display guides you through the machine, step by step. It also shows all the operating sequences as well as useful information.



Environmentally friendly thanks to green WMF.
Reduced energy consumption, fewer chemicals and nearly complete recycling are just a few points of the sustainable WMF concept.



Service
A worldwide service network unique in the industry covering more than 70 countries ensures that you can always rely on your WMF coffee machine.



ISO certifications
The WMF business division for coffee machines is certified in accordance with DIN 9001/ quality management and DIN 14001 / environmental management.



Permanent descaling
A WMF water filter extends maintenance intervals, enhances taste and prolongs the service life of the machine.



- Espresso
- 2x Espresso
- Cappuccino
- 2x Cappuccino
- Café Crème
- 2x Café Crème
- Latte Macchiato
- 2x Latte Macchiato
- Milchchoc
- Chociaito
- Milchkaffee
- 2x Milchkaffee
- Milchschaum
- Milch
- Espr. Macch.
- 2x Espr. Macch.

WMF bistro!