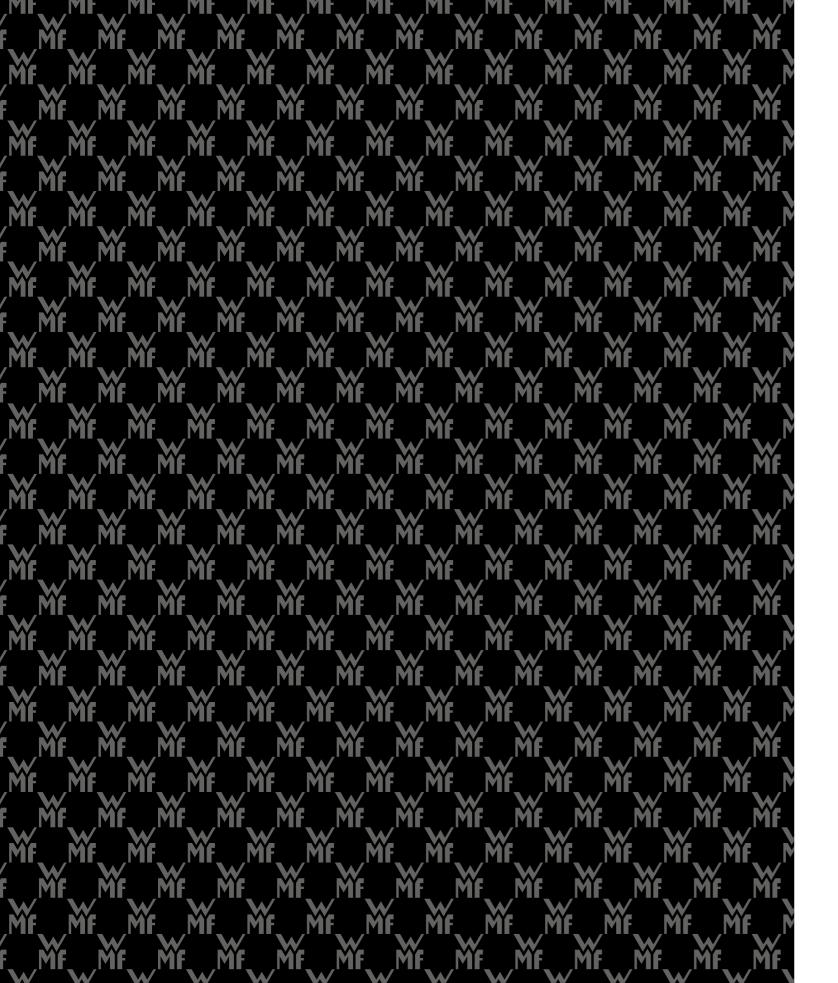


UNPRECEDENTED COFFEE VERSATILITY, WITH GUARANTEED HIGH QUALITY.



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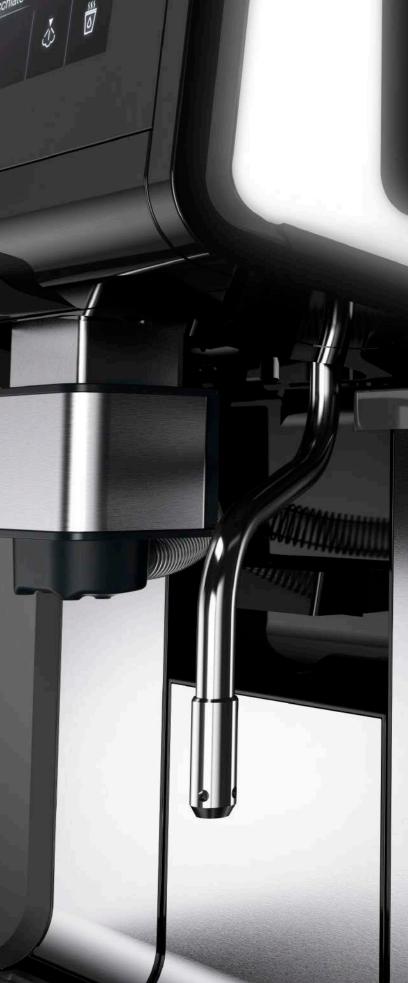
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### UNPRECEDENTED COFFEE VERSATILITY, WITH GUARANTEED HIGH QUALITY.

"I need a coffee machine I can depend on to make consistently excellent coffee, and I want it to satisfy my customers' desire for variety at the same time. The WMF 1500 S+ fits the bill perfectly. It's the versatile choice for my business."

Geared towards small to medium- promise for all espresso-based drinks, sized coffee enterprises operating in automatically adjusting coffee quantia wide range of environments, the ty and grinding degree to ensure every WMF 1500 S+ blends impressive va- cup tastes just as good as the first. And riety and high performance with the that's not all. Thanks to the unprecequality and reliability you expect dented option of WMF's Fresh Filtered from WMF. Recommended for venues Coffee technology, for the first time with an average daily requirement of you can satisfy both filter coffee en-180 cups, it captures the eye with its thusiasts and fans of coffee specialicustomisable 10" colour touch display ties from a single machine with a small and appeals to every taste with its pro- footprint. Add the choice of any of our fessional choice of coffee specialities. three milk systems and the option to With two grinders, you can offer two attach a Syrup Station, and you have different kinds of freshly ground cof- the flexibility you need to create your fee beans. Moreover, Dynamic Coffee ideal configuration and offer your cus-Assist technology provides a quality tomers all the variety they desire.

WMF 1500 S-



# Features **& Innovations**

FOR WMF CUSTOMERS, THE FUTURE COMES AS STANDARD.

Blending reliable performance with intuitive operation, the WMF 1500 S+ packs an eclectic array of advanced features into its slim dimensions. What's more, it can be tailored to meet your needs and satisfy your customers' preferences.

sire and the variety your customers fee business over many years. appreciate. It delivers the ease of use

The WMF 1500 S+ is the versatile solu- that ensures efficiency in both served tion for providing premium coffee spe- and self-service environments. Add the cialities. It combines the high quality benefits of pioneering digital connecand long-term reliability you expect tivity, and you have all the ingredients from WMF with the flexibility you de- you need to grow and evolve your cof-





## **Performance** Delivering a premium coffee experience



#### PROFESSIONAL BREWER

Made in Germany from a hardwearing, high-tech polymer to guarantee you performance and reliability over many years of service, the professional brewer has a 15 g capacity and is removable for easy cleaning and maintenance.





#### ECO MODE

You can take advantage of the Eco Mode settings to reduce energy consumption during periods of light use.

### OUTPUT

Recommended for venues with an average requirement of 180 cups per day, the WMF 1500 S+ can rapidly satisfy your customers, producing a wide variety of premium coffee specialities at the touch of a button.



#### FEATURES & INNOVATIONS

#### **UP TO 2 COFFEE GRINDERS**

To offer your customers a wide choice of premium coffee specialities, up to two different grinders can be used to create a range of recipes. Robust, quick and quiet, these long-lasting, highperformance grinders are electronically controlled and finely adjusted.

## Versatility OUR INNOVATIONS, YOUR WAY



#### FLEXIBLE BEAN HOPPERS CONFIGURATION

For maximum variety, the up to three hoppers of the WMF 1500 S+ offer you a choice of up to 2 types of coffee beans, chocolate powder or twin toppings. Machines also provide the option of using the manual insert for ground coffee, for example for preparing decaffeinated coffee. The bean hoppers on the left and right can hold up to 1100 g of beans, and the central one has a 700 g capacity, while the powder hopper can hold up to 2000 g of powder. To optimize their visual impact, the hoppers share a coordinated design and each comes with a lockable lid. What's more, they are removable and dishwasher-safe for easy cleaning.



#### FRESH FILTERED COFFEE

With WMF's innovative Fresh Filtered Coffee option, you Providing even greater variety, the optional WMF Syrup can serve both filtered coffee and a wide range of coffee Station adds an exceptional taste experience to any menu. specialities from a single machine, offering maximum vari- It lets you create exciting additional flavours using up ety with a minimal footprint. Each cup of delicious filtered to four different kinds of syrup in three different dosing coffee is freshly brewed to a constant temperature, volume quantities. The specialities you create can easily be stored and flavour, for consistent high quality over time. And with as standard drinks on the display, and identified by a choice of over 20 different icons. every cup brewed to order, there's no waste!

#### VARIETY OF BEVERAGES

rameters can be pre-programmed or set adapt to any environment. by the user for maximum flexibility.

#### WATER SUPPLY

The interactive 10" colour touch display With the choice of either using an in- Designed to offer delicious chocolate of the WMF 1500 S+ lets you save up to ternal water tank or connecting the specialities with minimum effort, the 40 different drinks in the basic view. Both WMF 1500 S+ to a fixed water connec- Choc Mixer promises easy handling and single-cup and double-cup dispensing is tion gives you added flexibility over the maintenance, thanks to a magnetic lock possible, and numerous beverage pa- machine's positioning, enabling you to that guarantees correct insertion of the

#### **CHOC MIXER**

mixer bowl. Moreover, it is protected against damage by an integrated sensor that monitors the mixer wheel to ensure a perfect fit.



#### FEATURES & INNOVATIONS



#### SYRUP STATION

#### MILK SYSTEMS

The WMF 1500 S+ comes with a choice of three WMF milk systems. Basic Milk prepares classic coffees with hot milk and hot milk foam, such as cappuccino, latte macchiato and latte. Easy Milk enables you to tap into the market for cold milk mixed beverages too, automatically dispensing cold milk as well as hot milk or hot milk foam. The Dynamic Milk system offers an even wider range of possibilities, allowing the fully automatic preparation of four different consistencies of hot milk foam and three variations of cold milk foam, as well as hot and cold milk.

## **Ouality** ENGINEERED FOR CONSISTENT PERFECTION



### DYNAMIC COFFEE ASSIST

Dynamic Coffee Assist permanently guarantees the highest quality of all espresso-based coffee specialities offered by the WMF 1500 S+. Once beverage quality has been set, this unprecedented system continuously monitors the brewing flow, making automatic adjustments to the grinding degree or to the coffee quantity as necessary. This way, brewing time, extraction and value remain constant, so you know your customers will enjoy consistently excellent coffee.



Innovative Dynamic Milk Assist technology ensures the constant high quality of all milk drinks. Using state-of-theart sensors, it continuously monitors the temperature in the cooler and the milk flow in the machine. Based on these values, it regulates factors like the pump speed to create perfect milk foam of the pre-selected consistency. In addition, Dynamic Milk Assist can also detect when the milk level is empty, even in bag-in-box systems





#### **BASIC STEAM SYSTEM**

Used in conjunction with one of the WMF milk systems, the Basic Steam system allows any user to produce hot milk and foam. It can also be used to quickly and easily warm drinks such as hot chocolate and mulled wine.

#### FEATURES & INNOVATIONS

#### AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

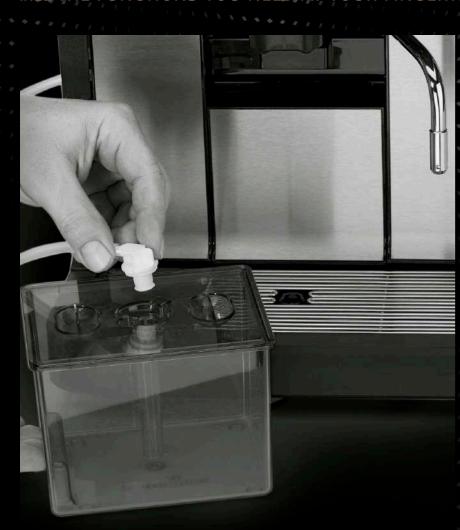
The spout on the WMF 1500 S+ automatically adjusts to the optimal height for each beverage selected, depending on the preset value for each recipe. So beverage temperature remains perfect, and unsightly splashes of milk on the housing are a thing of the past. This feature is optional and only available if Dynamic Milk system is installed.



#### STEAM JET

Featuring WMF technology, SteamJet warms every cup in a matter of seconds. So every drink is not only served at the ideal temperature but also remains hot for longer, for true coffee indulgence.

## Usability ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



#### CLEANING SYSTEMS

Each of WMF's automated, HACCPcompliant cleaning systems is engineered to optimize efficiency and ease of use, simplifying the maintenance process and reducing costs. With Clean in Place, the machine automatically cleans and rinses itself with hot water and steam after dispensing water into a box containing a cleaning tablet. Easy Clean is similar, except that the foamer head needs to be cleaned manually once a week. With the Plug&Clean system, an adapter is removed from the milk box and plugged into the machine. The automatic program cleans the whole milk system with hot water and steam, while the foamer head has to be cleaned manually once a week. The Basic Clean system requires the coffee machine to be cleaned manually with a cleaning liquid, then rinsed with fresh water. The spout is also cleaned manually once a day and placed in cleaning liquid.



#### LANGUAGE SELECTION

Customers and staff can even select whenever you want. their own language during operation.

#### TIMER FUNCTIONS

The language used on the display of The WMF 1500 S+ can be set to turn the WMF 1500 S+ can be customized itself on and off, or activate and deacto make it easy for anyone to operate. tivate certain functions and beverages,

#### **BEVERAGE ORDER SETTING**

To save time and effort, the display includes an option to pre-select multiple beverages in a single order. These beverages are then automatically produced one after the other.

FEATURES & INNOVATIONS

#### **10" COLOUR TOUCH DISPLAY**

The WMF 1500 S+ immediately invites interaction with its attractive 10" colour touch display, featuring realistic product depictions and individual colour worlds. Navigation is intuitive, using familiar touch and swipe menus, with both served and self-service modes available. Perfect for presenting nutritional information, the display can also be used to show videos, for example to promote special offers at certain times of day.

## Customisation TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



#### **ILLUMINATED LED SIDE PANELS**

The coloured side panels of the WMF 1500 S+ are illuminated with LED lighting, which can be adjusted to suit your ambience. Moreover, the panels flash when action is required, for example when it is time for a refill. This simple feature quickly attracts the operator's attention, even from a distance.

#### BRANDING

The WMF 1500 S+ is ready to adapt to your specific requirements. That includes the option of featuring your own logo on the display screen menus, as well as customising colours and backgrounds, or uploading your own beverage symbols.

#### NUTRITION FACTS

The display of the WMF 1500 S+ is also perfect for showing nutritional information about the beverage being prepared, which can be very useful for compliance with tightening regulatory requirements. Information about various bean and powder types is already stored in the machine, and data on other recipes can easily be imported.



#### INDIVIDUAL BEVERAGE SIZE

To make life even simpler for users, they can customize the filling quantity individually via an easy-to-use touch slider before their beverage is dispensed.



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#### ADVERTISING

The colourful 10" touch display also offers you opportunities to increase sales through eye-catching advertising or tailored special offers. So while your customers' beverages are being prepared, you can take advantage of their time and attention.

#### PRE-SELECT / POST-SELECT MODE

Pre-Select mode is ideal for staff, let- For ease of operation, the helpful You also have the option to rearrange then the beverage. The alternative, match them to each beverage. Post-Select mode, is perfectly suited to self-service sales: the customer first selects a beverage and can then specify additional parameters.

#### **BEVERAGE PARAMETER** SETTING

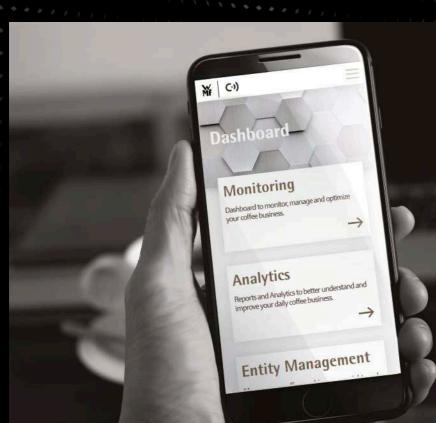
#### FEATURES & INNOVATIONS

#### **BEVERAGE BUTTON** LAYOUT

ting them select the size of the cup, "Small-Medium-Large" function lets you button layouts, adding and removing the coffee strength or milk type, preset various desired filling volumes and buttons. For example, in a self-service environment you might choose a single-row layout.

WMF PROFESSIONAL COFFEE MACHINES

## Connectivity COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



#### WMF COFFEE CONNECT

It transforms the potential of your WMF coffee machine and WMF CoffeeConnect offers functions to suit every requiregives you the power to optimize processes and reduce ser- analysis according to your needs, allowing you to take advanvice costs. And that's only the beginning. You can also use tage of sophisticated Business Intelligence to gain in-depth it to increase turnover by sending advertising and special insights into your coffee business.

WMF CoffeeConnect is our pioneering digital cloud platform. offers directly from your desk to the machine's display. any other connected machines, giving them the ability to ment in the areas of machine management, maintenance provide valuable data and receive instructions remotely. By and operation, and business performance. These functions collecting, analysing and processing information on sales, op- are available in the form of either dashboard monitoring eration, consumption and maintenance, WMF CoffeeConnect or reports. Additionally, our experts can create tailor-made

#### DATA SECURITY

We know that your data is crucial to your business success. That is why the platform we have developed for WMF CoffeeConnect meets state-ofthe-art infrastructure standards. The service offering is protected against cybercrime by a multi-layered IT architecture, providing end-to-end security. We have also implemented a cutting-edge Identity and Access Management system that supports IoT requirements, providing multi-factor and role-based access to data and systems.



#### FEATURES & INNOVATIONS



#### HACCP COMPLIANCE

All WMF professional coffee machines support HACCP-compliant operation with ease. For example, cleaning records are available to download, complete data backups can be performed, and software updates are available via USB stick.

# **Technical Data Overview**

ALL THE FACTS AND FIGURES YOU NEED







└──── 325 mm ───┤

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WMF 1500 S+	BASIC MILK	DYNAMIC MILK									
Recommended for an average daily requirement of*	180 cups										
Nominal power rating / mains power connection	2.75 - 3.5 kW / 220 - 240 V										
Output per hour according to DIN 18873-2 Espresso / 2 espressi Café crème / 2 café crèmes Cappuccino / 2 cappuccinos	124 / 194 cups 96 / 122 cups 124 / 194 cups										
Cold milk beverages	-	√	√								
Cold milk foam beverages	-	-	√								
Total hot water output / hour	143 cups										
Energy loss per day according to DIN 18873-2	1.29 kWh	1.37 kWh	2.10 kWh								
Coffee bean hoppers	Right and left approx. 1100 g, central approx. 700 g										
Choc or topping hopper (optional)	Approx. 2000 g										
External dimensions (width / height** / depth)	325 / 716 / 590 mm										
Water supply	Water tank (approx. 4.5 l) or fixed water supply										
Empty weight (depending on the model)	32 - 36 kg										
Continuous sound pressure level (LpA)***	< 70 dB(A)										

BASIC MODELS	BASIC MODEL 1	BASIC MODEL 2	BASIC MODEL 3					
Basic Milk	√	-	-					
Easy Milk	-	√	-					
Dynamic Milk	-	-	√					
Basic Clean (water tank)	√	-	-					
Plug+Clean (fixed water connection)	√	-	-					
Easy Clean	-	√	-					
Clean in Place	-	-	√					

#### Selectable options at an additional charge:

2<sup>nd</sup> grinder, choc/topping hopper, twin choc/twin topping, automatically height-adjustable spout - only by Dynmik Milk, FFC, Syrup configuration

#### TECHNICAL DATA OVERVIEW



716 mm

— 590 mm — —

The WMF 1500 S+ is available with the following milk and steam systems:



\* Output is determined using a machine with constant water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The recommended maximum daily capacity is based on our catalogued service concept. However, these average values serve merely as a guideline. Let our trained WMF team match the ideal coffee machine design to your specific needs.

\*\* Height including coffee bean hoppers

"" The A-rated sound pressure level LpA (slow) and LpA (impulse) at operating personnel work stations is under 79 dB(A) in any operating mode. Above 5° dKH (carbonate hardness), a WMF water filter must be fitted.

#### Features included in basic model 1, 2 and 3:

1 grinder, SteamJet, Jet Option, Basic Steam, hot water outlet, LED illumination, Dynamic Coffee Assist, automatically height-adjustable spout

## **WMF Services**

### PROVEN EXCELLENCE AROUND THE GLOBE

At WMF, we are committed to your success and therefore offer service solutions that help our customers all over the world to get the best out of their machine.

#### Whatever the challenge, we provide the solution

As coffee is served in many different environments, our customer base is quite diverse. With almost 100 years of experience, WMF understands the challenges our customers face like nobody else. This wealth of experience is the basis for all our service designs.

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Operational Skills

#### CUSTOMER SATISFACTION DAY-TO-DAY OPERATIONS

#### COMMERCIAL SUCCESS

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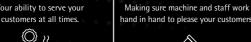
Plannable Follow-up Costs

Avoiding surprises and finding the

right level of commercial stability.



Machine Availability Your ability to serve your



Coffee Quality Serving your customer a premium and consistent coffee quality.



security and environmental regulation

Investment Protection Maximising the lifetime of your coffee machine.

#### For a long life of reliable performance

WMF coffee machines are a quality product and, together with our services, will perform over a very long lifetime. Truly understanding our customers' needs, we have developed standard service packages and add-ons that can be perfectly combined to satisfy your individual requirements. The fact that we only get one chance to make a first impression inspired the design of our installation services to deliver the right start to your success. Our preventive maintenance will ensure your machine always achieves its optimum performance, while we are by your side when you need us most with our repair services.



## Accessory Equipment

### EXTEND AND ENHANCE YOUR WMF COFFEE MACHINE.

Combining elegance and intelligence, each WMF accessory is designed to complement your WMF 1500 S+ perfectly and enhance the experience for operating personnel and coffee consumers alike.

Choose from a range of high-quality WMF accessories to complete your coffee offering. Pre-heating cups to the right temperature is crucial for enjoying coffee specialities of the highest quality, while cooling milk to the optimum temperature for conservation is every bit as important. The addition of syrups can offer your customers even more choice. Our range of accessories for the WMF 1500 S+ includes attractive Cup Racks and Coolers, combination Cup&tCool units, and a stylish Syrup Station. Naturally, as you would expect from WMF, every item is beautifully coordinated with the design of your coffee machine.



	MILK COOLER	CUP&COOL NARROW	CUP RACK NARROW	SYRUP STATION
Capacity	-	45 to 190 cups	60 to 260 cups	1 - 4 bottles
Removable milk container capacity	6.5 litres	4.5 litres	-	-
Illumination	-	√	√	-
Lockable	√	√	-	√
Removable seal	$\checkmark$	√	-	$\checkmark$
Shelves	-	3 heatable shelves	4 heatable shelves	-
External dimensions (W / H / D)	230 / 353 / 530 mm	286 / 530 / 566 mm	286 / 530 / 539 mm	261 / 530.5 / 469 mm
Power supply	0.08 kW / 220 - 240 V	0.15 kW / 220 - 240 V	0.15 kW / 220 - 240 V	-
Sensor Milk empty message	Optional	Optional	-	-
Sensor Milk temperature	Optional	Optional	-	-
Suitable for self-service	$\checkmark$	√	√	√
Thermostat	$\checkmark$	√	√	-
Empty weight	Approx. 16 kg	Approx. 32 kg	Approx. 28 kg	Approx. 16 kg

#### ACCESSORY EQUIPMENT







# WMF PhotoSimu App

### VISUALIZE YOUR WMF COFFEE MACHINE IN YOUR BUSINESS.

Want to know what a WMF professional coffee machine would look like in your own place of business? With the WMF PhotoSimu app, you can use your smartphone or tablet to easily project your chosen product configuration in your own business - exactly as it would appear. Just download the app to get started.

are ready to go. Thanks to Augmented app to send us your request. Reality you will see your preferred machine either in a 3D room or in your real iOS environment, photorealistic and true to its actual dimensions and design. The option to add accessories gives you the chance to see the complete solution of coffee machine and equipment in your business - ingeniously easy and intuitive.

Download the app with the help of the Thanks to our new features, you can QR code, scan then the location where now find full product information at a you want to place your machine and you glance and contact us directly via the





#### WMF PHOTOSIMU APP

WMF PROFESSIONAL COFFEE MACHINES

### **Contact Details** GET IN TOUCH TO FIND OUT MORE

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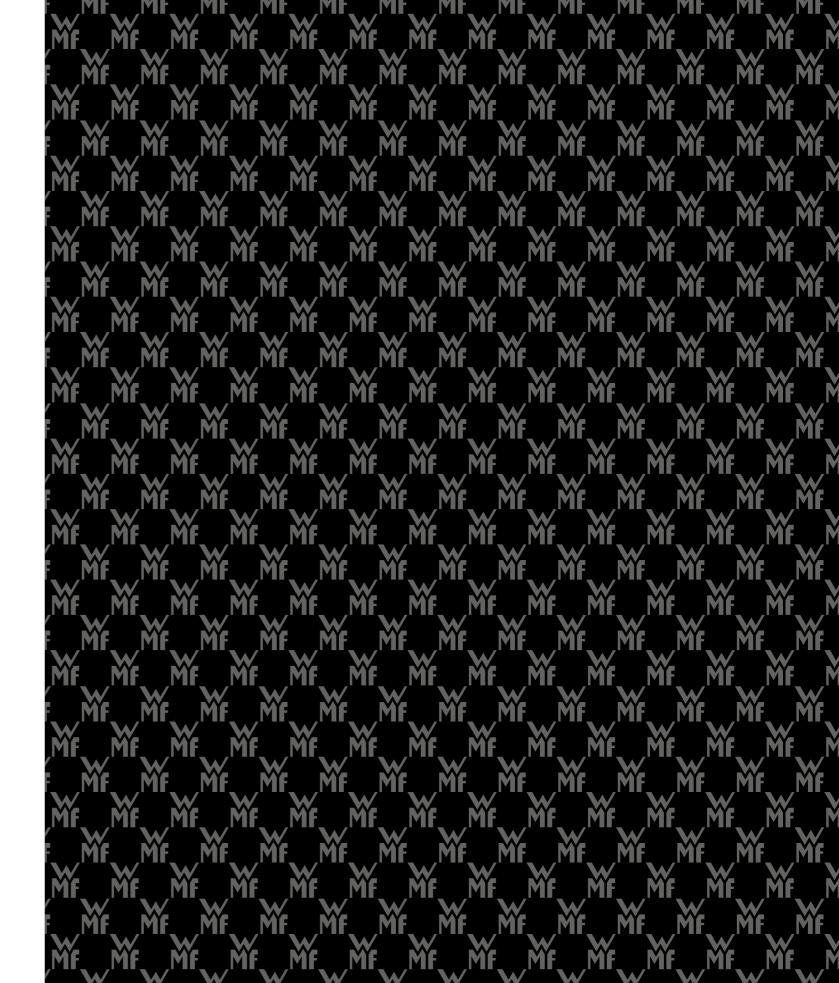
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#### DESIGNED TO PERFORM

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