The new WMF 1500 S.

The Yummy Factor.

Yummy yourself.

The WMF 1500 S. Simply making coffee yummier.

Florian Lehmann, President Global Coffee Machine Business

Share your yummy moment.

Who is the WMF 1500 S designed for?

Many gastronomic operations or businesses with small to medium-size coffee consumption, such as bakeries or bistros, create culinary experiences on a daily basis for their guests. And the WMF 1500 S, with its high-quality coffee specialities, achieves these moments of indulgence perfectly – so yummy in fact, you simply can't help sharing them.

What makes the WMF 1500 S so special?

The WMF 1500 S is the basic model for professional coffee indulgence. It offers a wide variety of specialities, consistently high quality, space-saving design, optimal reliability, user-friendliness and excellent price-performance ratio. And with the Dynamic Milk System, preparing the latest trendy specialities such as cold milk foam beverages, is just as much child's play as creating the classic latte macchiato or cappuccino. Above all, the WMF 1500 S puts the yummy factor into gastronomy.

Is quality priority?

Absolutely. The WMF 1500 S goes hand in glove with the fundamental principles of gastronomy: Quality down to the last detail. And this, of course, includes the coffee – a must for continuously enhancing the valuable reputation of your establishment.

"All of us want culinary moments of indulgence."

Yes to yummy! Professional
coffee made simple.

Quality with taste

Adding yumminess to your business.

Smells like yummy business.

Gastronomy has to entice. Fortunately, the WMF 1500 S offers a basis for indulgence. It crowns the day's little moments of culinary indulgence: A fully automatic machine that not only prepares high-quality coffee specialities for guests: it also makes work more attractive for staff. And practically operates by itself. Preparing coffee is a pleasure and seeing a contented smile on guests' faces is a real treat. Now, that's what we call yummy business!

Indulgence right down the line.

Yes to yummy! Customers will come when their brief timeout periods are made enjoyable – from the first welcome greeting, friendly service and freshly prepared dishes, right down to an exquisite coffee. And this is where the WMF 1500 S comes in. It prepares professional coffee indulgence to a consistently high standard. And with the Dynamic Milk System, the most extraordinary milk-coffee creations can be conjured up. Your timeout cuppa working its magic. Getting tastier and more attractive by the day. Simply yummy!

The WMF 1500 S has made the gastronomic experience even yummier.

This is our yummy moment of the day.

Discover the new WMF 1500 S

Optional: Dynamic Milk provides hot and cold milk, hot and cold milk foam – fully automated via the beverage spout. For more information, take a look at the back page.

Thanks to telemetric capacity via the Remote Data Access option, you are able to access important data whenever you want, e.g. for controlling beverage and service counters, error and event notification. Moreover, there is the option of bidirectional data exchange on the coffee machine (e.g. screensaver, recipes and software updates).

In the self-service area, beverage options can be requested by the guest via the "PostSelection" function on the display. They are guided step by step through the individual beverage options (cup size, with or without caffeine etc.) and crowned with the fully automatic preparation of their desired drink. All options can, of course, be independently set according to beverage specification.

The SteamJet brings every cup to the correct temperature in a matter of seconds.

Basic maintenance tasks you will be able to carry out yourself. Making your machine a rare sight for the WMF service technician.

You can use the customer's time and attention whilst their beverage is prepared for on-screen advertising in the self-service area.

With its impressively sleek dimensions, this head-turner makes room for additional coffee machines or add-on-devices.

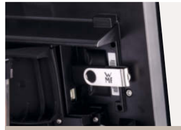
Automatic cleaning is activated via the touch display. Inserting a cleaning tablet is the only action required.

The illuminated side panels flash when action is required (e.g. when the coffee beans need refilling).

Large, removable, lockable product hoppers. The coffee bean hoppers are dishwasher-proof. Ideal for easy cleaning.

Large touch display with clear menu structure. The "digital operating manual" is self-explanatory and provides information about current operation status via the automatic messages on the display.

The option of having either a water tank or mains water connection enables you to adapt to all requirements and any kind of water supply - keeping you flexible at work.



Data backup, software updates and cleaning protocol downloads – download and set with a USB stick, in line with HACCP-compliant operation.

Eight beverage buttons over six levels enable up to 48 beverages in either single- or double-sized cups to be programmed. Recipes and pictures are also loggable.

Practical Small-Medium-Large functions (SML) simply match each desired beverage to the various predefined filling volumes.

Via the timer function the coffee machine can turn itself on and off at freely selected times. Some functions and beverages can be activated and deactivated. Simple switching from service to self-service, from beverages with fresh milk to topping powder (depending on configuration) etc.

Milk can flexibly be supplied from either left or right side, or underneath.

Perfectly coordinated add-on and vending devices alleviate labor and boost performance.

There is the option of customising keypad layouts using different key arrangement and number of keys, as well as various colours, backgrounds and transparencies. For example, in the self-service area, you might select a single-tier self-service layout. You can even upload and insert your own beverage images, backgrounds or keypad layouts.

Technical Specifications

WMF 1500 S	Basic Milk	Easy Milk	Dynamic Milk
Recommended daily / max. hourly output*	up to 180 Cups		
Nominal output / Power supply	2.75–3.25 kW / 220–240 V		
Hourly output according to DIN 18873-2* Espresso / 2 Espressi Café Crème / 2 Café Crème Cappuccino / 2 Cappuccini	 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 Topping / Basic Milk	1.29 / 1.37 kWh		
Coffee bean hopper	on the right approx. 650 g, centered approx. 550g		
Chocolate or topping hopper (optional)	approx. 1200 g		
Outer dimensions (width / height** / depth)	325 / 675 / 590 mm		
Water supply	Water tank (approx. 4 l) or mains water		
Empty weight (depending on configuration)	approx. 35 kg		
Continuous sound pressure level (LpA)***	< 70 dB(A)		

* Performance has been determined by a machine with a fixed water supply and is dependent on cup size, quality settings, discharge, configuration and nominal output. The recommended maximum daily output 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 hopper and lock (without key).
*** The A-rated sound pressure level LpA (slow) and LpA (impulse) at service staff work stations is under 70 dB (A) in any operating mode.
Above 5° dKH (water hardness) a WMF water filter must be fitted.

ENERGY EFFICIENT
CERTIFIED BY HKI CERT

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

BASIC MILK + BASIC STEAM

EASY MILK + BASIC STEAM

DYNAMIC MILK + BASIC STEAM

Accessories

Technical specifications

	Cup&Cool	Cup
Nominal output / Power supply	0.2 kW 220–240 V	0.15 kW 220–240 V
Outer Dimensions (width / height / depth)	286 / 530 / 566 mm	286 / 530 / 539 mm
Empty weight	approx. 31 kg	approx. 27 kg
Removable milk tank	4.5 l	–
Max. cup capacity	45 to 190 cups	60 to 260 cups
Heatable shelf floors	3, stainless steel	4, stainless steel
With thermostat	✓	✓
Suitable for self-service	✓	✓
Separate on / off button	✓	–
Illumination (can be set to different colours)	✓	✓
Lockable	✓	–
Removable seal	✓	–
Sensor for milk temperature and empty milk signal	optional	–

WMF Dynamic Milk

Milk foam that finally tastes like milk.

Dynamic Milk is the new milk system from WMF. It sets a benchmark in terms of appearance, taste and variety, enabling you to prepare hot milk foam in four different consistencies and cold milk foam in three serving variations, in addition to hot and cold milk. Dynamic Milk is extremely flexible: even during beverage preparation, the milk foam can be varied by combining a string of different consistencies.

Hot milk foam

Four different consistencies for hot foam favourites, including caffé latte, cappuccino and latte macchiato.

Cold milk foam

Three refreshing options for coffee specialities made with cold milk foam e.g. milkshakes and iced lattes.

Cleaning made simple: Clean in Place, the efficient, new cleaning process, ensures the fastest, simplest HACCP-compliant cleaning yet – and without having to disassemble any equipment.

HACCP CONFORM

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