

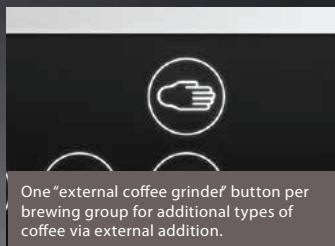


The WMF espresso

Perfect espresso. Handmade automatically.



The new WMF espresso detects the portafilter automatically, controls the brewing time, signals when the grinding degree needs readjusting, grinds the coffee and tamps with 100 consistency. Everything you need for a perfect espresso.



One "external coffee grinder" button per brewing group for additional types of coffee via external addition.



Heatable cup storage with soft closure.



Two air cooled bean hoppers for different types of coffee beans (Espresso and/or Café Crème).



Milk foam preparation (fully-automatic or traditional by using the manual steam wand).



Extensive software settings via Touch Display.



Brewing time monitoring and software-assisted grinding degree setting.



Double-sided, upward-folding cup grids.



Steam Jet for centralised preheating of up to two cups.

Technical data? Here you go!

Hourly Output ¹ Espresso or Café Crème Cappuccino, Latte Macchiato or Cafe Latte	up to 300 cups up to 240 cups
Power supply	6,0 – 7,0 kW / 380 – 415 V
Coffee bean hopper	each approx. 550 g
Dimensions (width / height / depth)	723 / 580 / 540 (600 with open cup storage) mm
Empty weight	75 kg
Continuous sound pressure level (LpA) ²	< 70 dB (A)

¹ Depending on the power supply and recipe settings

² The A-rated sound pressure level LpA (slow) and LpA (impulse) 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.



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