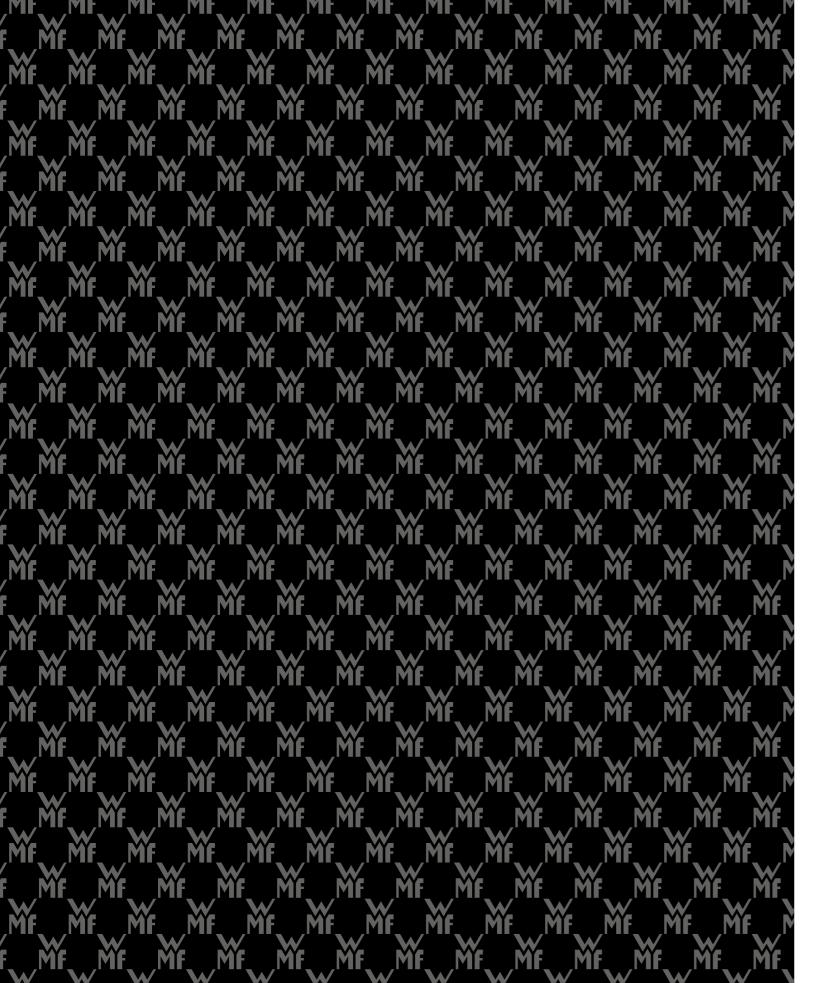


RELIABLE COFFEE QUALITY, BLENDING ROBUSTNESS AND EASY SERVICE.



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RELIABLE COFFEE QUALITY, BLENDING ROBUSTNESS AND EASY SERVICE.

"I'm looking for an easy, reliable way to serve my customers excellent coffee specialities and other premium beverages, with a minimum of effort when it comes to maintenance and servicing. The WMF 1300 S is the solution I've been waiting for."

you the flexibility to create a variety of robustly and effortlessly. different beverages. The WMF 1300 S is

Offering a rich menu of professional a reliable all-rounder, recommended for coffee and chocolate specialities, the venues with an average daily require-WMF 1300 S builds on the success of ment of 120 cups. It will be at home earlier models with a range of new fea- in all kinds of locations, from bakertures for even greater dependability and ies and self-service locations to quick serviceability. The option of two coffee service restaurants, convenience stores grinders lets you offer your customers and small to medium-sized restaurants. two different kinds of freshly ground Compact, attractive and designed to coffee beans for added variety. And perform over the long term, the WMF WMF's professional milk system gives 1300 S satisfies a wide variety of needs,



Features **& Innovations**

FOR WMF CUSTOMERS, THE FUTURE COMES AS STANDARD.

The WMF 1300 S takes advantage of tried and tested technology to provide outstanding reliability. Easy to use and equally easy to maintain, it boasts a variety of new features as well as a range of configuration options to meet the needs of your coffee business.

a wide range of consumer preferenc- Connect platform.

The compact footprint of the WMF es. And whether your coffee business 1300 S is packed with all the innova- is served or self-service, it will help you tion and precision engineering required meet your needs with robust, easy-toto ensure the excellent quality and de- use technology. There's even the option pendability you expect from WMF. It to enjoy all the advantages of digital boasts an array of features to satisfy connectivity through the WMF Coffee-



WF

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.





OUTPUT

WMF 1300 S

Recommended for venues with an average requirement of 120 cups per day, the WMF 1300 S is designed to satisfy customers in a wide variety of environments with its robust and reliable performance.



ECO MODE

You can take advantage of the Eco Mode settings on the WMF 1300 S to reduce energy consumption during periods of light use.

FEATURES & INNOVATIONS

UP TO 2 COFFEE GRINDERS

-The WMF 1300 S is equipped with up to two specially decoupled coffee grinders, allowing you to offer two types of coffee beans while ensuring low-noise operation. This is a critical advantage when using the fully automated coffee machine in offices or conference rooms.

Versatility our innovations, your way

FLEXIBLE BEAN HOPPERS CONFIGURATION

To allow you to offer your customers an appealing choice of beverages, the WMF 1300 S comes with the option of up to two hoppers for different kinds of coffee beans plus another hopper for chocolate or milk powder. They are removable for easy cleaning, and you also have the option of lockable hoppers.

MANUAL INSERT OF FURTHER COFFEE TYPE

For greater flexibility even on models with three hoppers, an additional coffee type such as decaffeinated coffee can be dispensed through the manual insert, offering the benefit of even more choice for your customers.



CHOC MIXER

The Choc Mixer promises easy handling and maintenance thanks to a magnetic lock and an integrated sensor that guarantee correct insertion of the mixer bowl, eliminating the risk of leaks and damage.

MILK SYSTEMS

The WMF 1300 S currently comes with the Basic Milk system, making it easy to prepare classic coffees with hot milk and hot milk foam, like cappuccino, latte macchiato and latte.



- FEATURES & INNOVATIONS

VARIETY OF BEVERAGES

Offering a wide choice of premium beverages, the WMF 1300 S lets you prepare each drink in either a single or double-sized cup. Recipes and pictures can also be logged.

WATER SUPPLY

The choice of either using an internal water tank or connecting the WMF 1300 S to a fixed water connection gives you added flexibility over the machine's positioning, to suit any venue.

HOT WATER OUTPUT

To facilitate the filling of cups or pots for tea or other infusions, the WMF 1300 S offers the option of a decentralised hot water outlet as an alternative to the standard central beverage spout.



Quality ENGINEERED FOR CONSISTENT PERFECTION



STEAM JET

Featuring advanced WMF technology, the SteamJet warms every cup in a few seconds using the natural power of steam. So every beverage is not only served at the ideal temperature but also remains hot for longer, for true coffee perfection.

BASIC STEAM SYSTEM

You can use the Basic Steam system to quickly and easily warm up beverages, and to create hot milk and foam results by hand whenever desired, using the optional Basic Steam wand.



MANUAL GRI NDER ADJUSTMENT

To ensure your customers enjoy consistently excellent coffee, it is possible to make adjustments to the grinding degree if and when necessary. This way, the ideal ratio between brewing time and extraction can be maintained.

FEATURES & INNOVATIONS





HEIGHT-ADJUSTABLE SPOUT

The beverage spout can be manually adjusted to the ideal height for any cup, mug or jug, in a range of 60 mm to 169 mm, so unsightly splashes are eliminated.

Usability All the functions you need at your fingertips

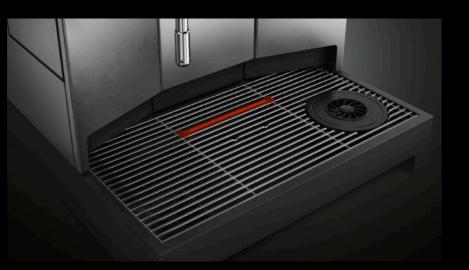


7" COLOUR TOUCH DISPLAY

The eye-catching 7" colour touch display is simple for staff or self-service operators to navigate smoothly and quickly, using intuitive gestures like swiping and scrolling. What's more, the menus can be easily adjusted to meet your requirements, for example for self-service or served venues, while the Pre-Select toolbar offers handy options for staff.

CUP STOP & DRIP TRAY

Fitted as standard, the adjustable cup stop reduces unsightly spillages and splashes by ensuring each cup is positioned correctly under the beverage spout. The drip tray can be removed for easy cleaning and emptying.



OVERFLOW PROTECTION

Protection against overfilling is provided by a fill level sensor that blocks beverage dispensing when the drip tray is full, while a presence sensor also locks the machine if the drip tray has been removed.

COMPACT SIZE

With its impressively sleek dimensions, the WMF 1300 S is ideal for venues with limited space, and leaves plenty of room for additional coffee machines or add-on-devices in venues where more space is available.

STANDARD ILLUMINATION FLASHING

The cup and coffee dispenser are illuminated by a convenient light, which also flashes to alert staff when any maintenance operations, such as refilling beans, are required.

FEATURES & INNOVATIONS



CLEANING SYSTEM

Automatic cleaning is easily activated via the touch display, simplifying the maintenance process through intuitive animation and text. To clean all coffee machine parts that come into contact with coffee, just insert a cleaning tablet.



Customisation

WMF 1300 S

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



COLOURS FOR EVERY TASTE

As an optional extra, the front and side panels of the WMF 1300 S may be requested in a choice of fashionable colours, allowing you to match your coffee machines to your decor or your corporate design.

LED ILLUMINATION

The lighting strips on the sides of the Pre-Select mode is ideal for staff, let- For ease of operation, the helpful ment the ambience of your venue.

PRE-SELECT / POST-SELECT MODE

WMF 1300 S are illuminated with at- ting them select the size of the cup, the "Small-Medium-Large" function lets tractive LED lighting, in a range of col- coffee strength, then the beverage. The you preset various desired filling volours which can be adjusted to comple- alternative, Post-Select mode, is per- umes and match them to each beverfectly suited to self-service sales: the age. You also have the option to recustomer first selects a beverage and arrange button layouts, adding and can then specify additional settings.

BEVERAGE PARAMETER SETTING

removing buttons.

BRANDING

The colour scheme, background images and button layouts of the menus on the 7" touch display can be individually customised to match your branding requirements.

Today's special: Espresso & Muffin

W

2.50 Euro

FEATURES & INNOVATIONS

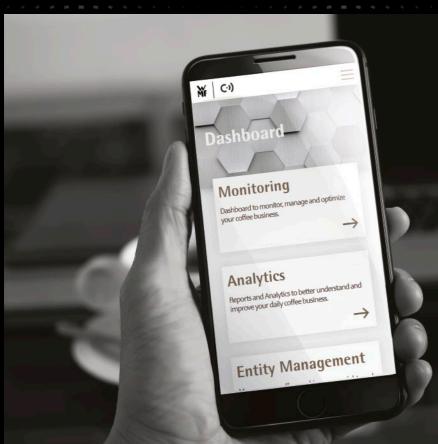
ADVERTISING

The colourful 7" 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.



WMF PROFESSIONAL COFFEE MACHINES

Connectivity COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



WMF COFFEE CONNECT

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. It transforms the potential of your WMF coffee machine and WMF CoffeeConnect offers functions to suit every requireany 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 gives 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

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. 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 ────

— 574 mm —

WMF 1300 S	BASIC MILK	
Recommended for an average daily requirement of*	120 cups	
Display size	7" touch display	
Number of programmable beverages	24	
Grounds container volume	450 g	
Nominal power rating / mains power connection	2.0 - 2.4 kW / 220 - 240 V	
Output per hour according to DIN 18873-2 Espresso / 2 espressi Café crème / 2 café crèmes Cappuccino / 2 cappuccinos	110 / 160 80 / 92 110 / 160	
Total hot water output / hour	110 cups	
Energy loss per day according to DIN 18873-2	1.02 kWh	
Coffee bean hoppers	Left and right approx. 650 g, central approx. 550 g	
Powder hopper	Approx. 1200 g	
External dimensions (width / height** / depth)	325 / 670 / 574 mm	
Water supply	Water tank (approx. 4 I) or fixed water supply	
Empty weight (depending on the model)	Approx. 40 kg	
Continuous sound pressure level (LpA)***	< 70 dB(A)	

Basic model 1: Without milk system, water tank, hot water central, 1 grinder, Basic Clean, LED illumination

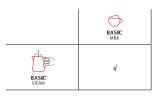
Basic model 2: Basic Milk, water tank, hot water central, 1 grinder, Plug+Clean, SteamJet, LED illumination

TECHNICAL DATA OVERVIEW





The WMF 1300 S is available with the following milk and steam systems:



¹ Available from early 2021.

Valuate information and 2021. • 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 70 dB(A) in any operating mode. Above 5° dKH (carbonate hardness), a WMF water filter must be fitted.

WMF Services

PROVEN EXCELLENCE AROUND THE GLOBE.

The moment a new WMF coffee machine rolls off the production line is not the end of our commitment to quality. We design and build each machine to be a success from day one. And our extensive, personalised service ensures each one provides a long life of reliable performance.

WMF builds cutting-edge professional That's why your service technician will

Installation

AL COFFEE MACHINES

Each machine is installed by a highly fine-tune it to your specific needs, tak- the way to predictive maintenance. ing into account the type of water and inlet, your preferred beans, beverages, Repair and more. Individual training on operanow and over the long term.

Maintenance

guarantee consistently superb coffee. your investment.

coffee machines, and our service guar- check your machine regularly and sysantee ensures they receive state-of-the- tematically, updating the software, and art treatment throughout their working cleaning and descaling when required. lives. Our multinational service packages Our proactive service ensures a long life are customised to your needs, and regu- for your machine, while keeping you lar training at WMF training centres en- compliant with health, safety, securisures know-how is continuously passed ty and environmental regulations. The on to our entire global service network. innovative WMF CoffeeConnect digital platform offers an option for the efficient central management of your machines, allowing you to view service inqualified technician, who knows how to formation anytime, anywhere - paving

In the rare event of a repair becoming tion, cleaning and maintenance ensures necessary, WMF is your ideal partner. your personnel and your machine work We use exclusively original parts, comin perfect harmony. The result is the bining rapid availability with the highbest cup of coffee for your customers, est quality. Our telephone support and experienced technicians will quickly get your machine operational again, so it can continue to deliver outstanding Only a well-maintained machine can coffee quality and excellent returns on



Accessory Equipment

EXTEND AND ENHANCE YOUR WMF COFFEE MACHINE.

WMF accessories are beautifully coordinated with your coffee machine to ensure seamless elegance and efficiency. Each one is designed to enhance the experience for users and add value to your coffee business.

To complement your WMF 1300 S and complete your coffee hub, we offer a range of high-quality WMF accessories. For example, storing cups at the right temperature is crucial for enjoying coffee specialities of the highest quality, and cooling milk to the optimum temperature for conservation is every bit as important, while a card reader makes payment easy in self-service situations. Naturally, each of these accessories, like all the others in the WMF range, is beautifully coordinated with the design of your WMF 1300 S.



	COUNTERTOP COOLER	CUP RACK, NARROW	CARD READER	CUP&COOL, NARROW
Nominal output / power supply	0.08 kW / 220 - 240 V	0.15 kW / 220 - 240 V	-	0.15 kW / 220 - 240 V
Outer dimensions (W / H / D)	228 / 344 / 469 mm	286 / 530 / 539 mm	130 / 500 / 350 mm	286 / 530 / 566 mm
Empty weight	Approx. 13.5 kg	Approx. 28 kg	Depending on model	Approx. 32 kg
Removable milk insert	3.5 litres	-	-	4.5 litres
Suitable for self-service	1	\checkmark	√	√
Lockable	1	-	-	√
Removable seal	1	-	-	√
Max. cup capacity	-	60 to 260 cups	-	45 to 190 cups
Thermostat	-	\checkmark	-	V
Heatable shelves	-	4, stainless steel	-	3, stainless steel
Illumination (can be set to different colours)	-	1	-	V
Sensor for milk temperature	-	-	-	Optional
Plug+Clean integrated into cooler	-	-	-	Optional
Milk empty message (if available in machine)	-	-	-	Optional
Accepts	-	-	Card reader small for MDB reader only	-
Other information	-	-	1 coffee machine connected, always fitted on the right of the machine. The card reader is provided by the customer and sent to WMF for installation. Compatibility of the reader must always be checked in advance.	-







WMF PhotoSimu App

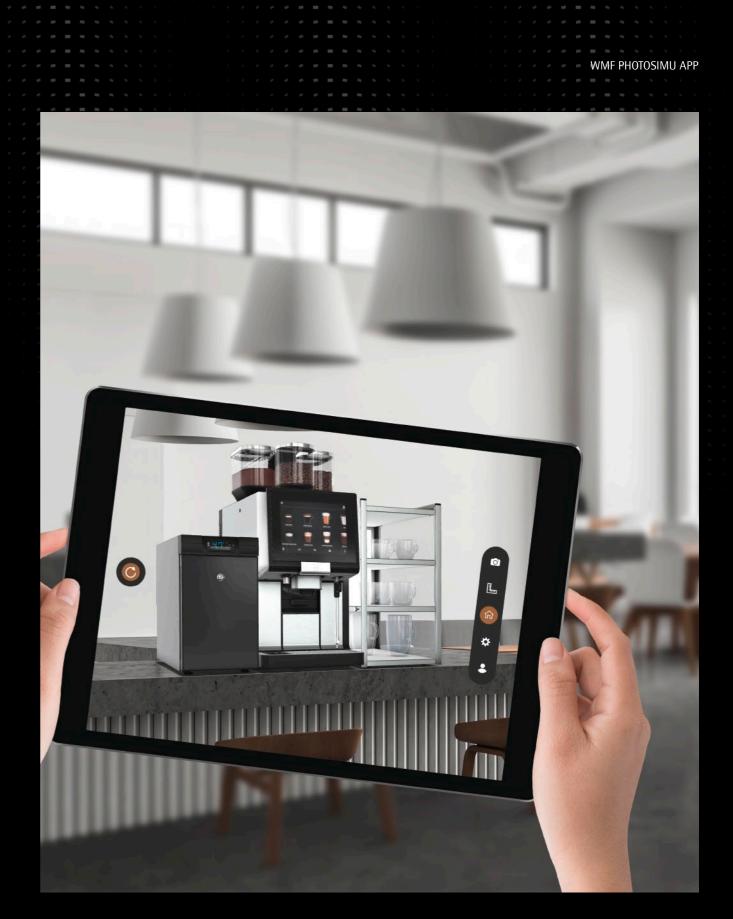
VISUALISE YOUR WMF COFFEE MACHINE IN YOUR BUSINESS.

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 PROFESSIONAL COFFEE MACHINES

Contact Details GET IN TOUCH TO FIND OUT MORE

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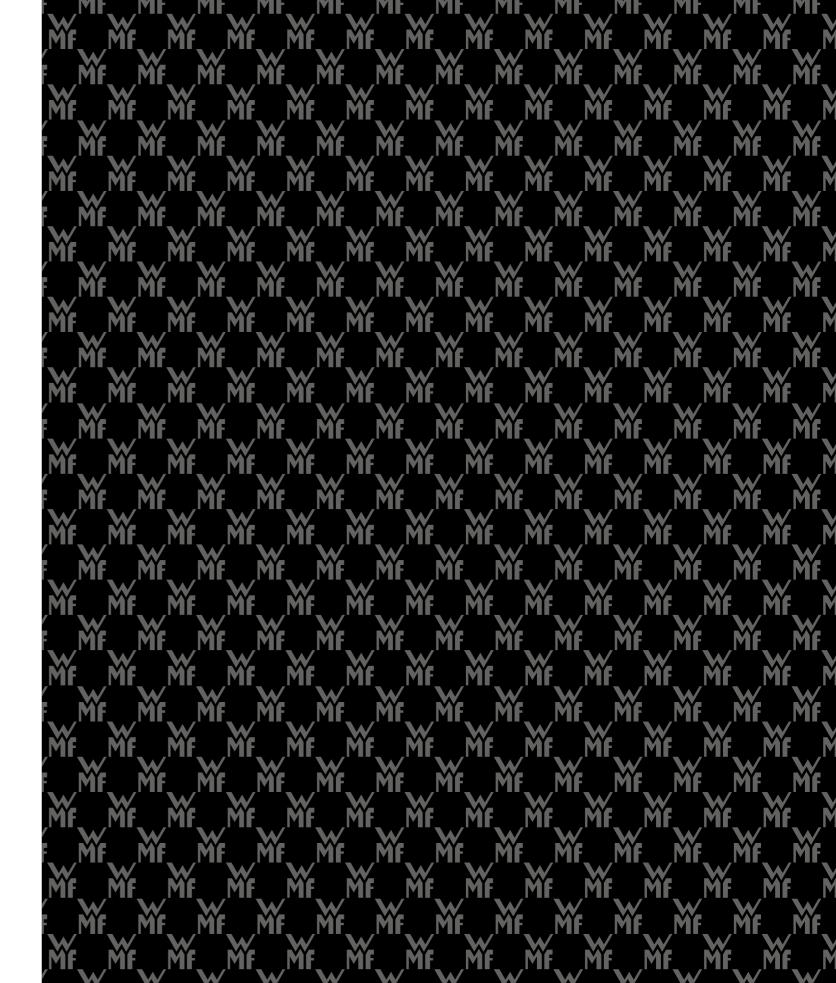
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DESIGNED TO PERFORM

wmf.com