



WMF 1100 S

PROFESSIONAL COFFEE QUALITY,
IN A COMPACT DESIGN.

Contents

4

WMF 1100 S

6

Features & Innovations

20

Technical Data Overview

22

WMF Services

24

Accessory Equipment

26

WMF PhotoSimu App

28

Contact Details

WMF 1100 S

PROFESSIONAL COFFEE QUALITY,
IN A COMPACT DESIGN.

"In our office, many of the important conversations happen over a coffee, both with guests and between members of staff. The professional quality coffee made by the WMF 1100 S is not only good for everyone's mood, it's good for business too."

Looking for a way to give your staff extra energy and your guests a distinctive welcome? Investing in a professional coffee machine is a smart solution. The WMF 1100 S offers a variety of delicious, top-quality coffee and chocolate beverages at a finger touch. Ideal for locations with limited space and high standards, its compact design holds many premium features usually found in larger models. The option of double powder dispenser, for instance, is a highlight in this class of machine. Reliable performance and a long working life are guaranteed by the

professional brewer, while the SteamJet gets every cup to the perfect temperature in a few seconds using the natural power of steam to ensure the best coffee experience. Ease of use and ease of cleaning are especially important in an office environment. Thanks to its intuitive touch interface and user-friendly Click+Clean system, the WMF 1100 S couldn't be simpler to operate and maintain. Recommended for venues with an average daily requirement of 80 cups, there's simply no more solid introduction to the world of professional coffee.



Features & Innovations

FOR WMF CUSTOMERS,
THE FUTURE COMES AS STANDARD.

Perfect for smaller locations with a big desire for great coffee, the WMF 1100 S delivers professional quality in a minimal footprint. It offers premium features usually found only in larger models, as well as a variety of customisation options.

The WMF 1100 S is the ideal introduction to professional coffee making for offices, hotels, bistros and other venues. It provides the high quality and long-term reliability you expect from WMF in an especially compact design. Fully automated and easy to use for staff or guests, it represents a premi-

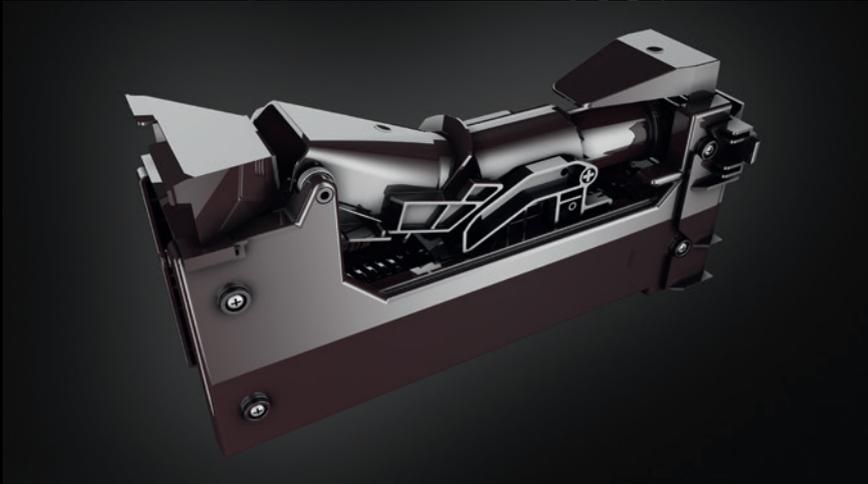
um solution for delicious espresso and coffee specialities with milk, which can be personalised to match your interior design or corporate branding requirements. Easy to clean and maintain, it offers the additional benefit of digital connectivity through the WMF CoffeeConnect platform.



WMF 1100 S

Performance

DELIVERING A PREMIUM COFFEE EXPERIENCE



PROFESSIONAL BREWER

Constructed with a high-quality polymer to guarantee an extra-long service life and maximum reliability, the professional brewer of the WMF 1100 S is lightweight, removable and has a 15 g capacity.

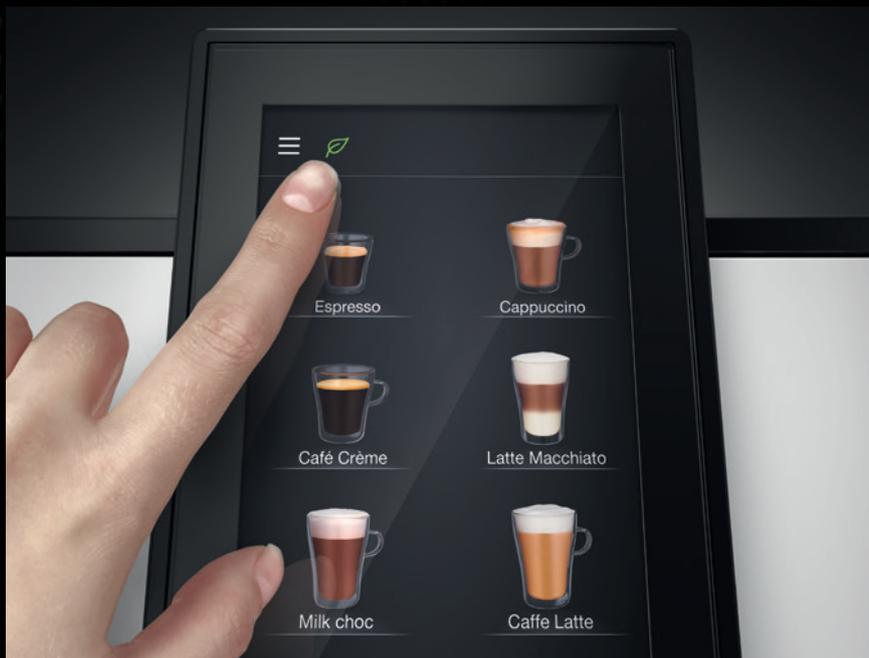


OUTPUT

Designed for venues with an average daily requirement of 80 cups, the WMF 1100 S is the ideal entry-level model for providing professional coffee varieties.

UP TO 2 COFFEE GRINDERS

The WMF 1100 S is equipped with up to two specially decoupled coffee grinders, allowing you to offer two types of coffee bean while ensuring low-noise operation. This is a critical advantage when using the fully automated coffee machine in offices or conference rooms.



ECO MODE

This energy-saving mode reduces the steam boiler temperature if no beverage is dispensed for 10 minutes, and therefore also reduces energy usage. When next needed, it only takes 15 seconds to heat up again.

Versatility

OUR INNOVATIONS, YOUR WAY



EXPANDABLE BEAN / TOPPING HOPPERS

To offer you a high level of customisation, either or both bean hoppers can be replaced with an expanded 1100 g bean hopper, a 2200 g powder hopper, or a 1250 g twin topping hopper, allowing you to offer a combination of chocolate powder and another topping, such as milk powder. This is an option you'll find on hardly any other machine in this class.



MANUAL INSERT OF FURTHER COFFEE TYPES

For even greater variety in your beverage offering, the handy manual insert provides the option of using a different kind of ground coffee for a particular beverage, e.g. decaffeinated espresso.



INTEGRATED BEAN HOPPERS

The WMF 1100 S comes with a choice of one or two integrated hoppers for coffee beans and/or variations like chocolate powder or other toppings. Standard capacity is 550 g for beans, 700 g for powder. The integrated hoppers allow you to use the WMF 1100 S in spaces where other machines are too tall, and they are designed for easy refilling, even if the machine is positioned under a kitchen wall unit.



MILK SYSTEM

Thanks to the fully automated Basic Milk system, the consistency, temperature and taste of milk and milk foam are always spot on. And should hand-made milk foam be on the menu, it can be created whenever desired using the optional Basic Steam wand. Moreover, the user-friendly Click+Clean function makes the milk system easy to clean, reducing the need for manual cleaning of the milk foamer to once a week.



HOT WATER OUTPUT

A separate spout for dispensing hot water at a standard temperature of around 95°C makes it easy to prepare tea and other infusions at a touch, allowing you to add further options to your beverage menu.



LARGE WATER TANK

Despite its compact dimensions, the WMF 1100 S contains a large, 4.5-litre internal water tank with an integrated water filter. You can also choose to install a constant water supply, including drainage connection, as an option.

WMF 1100 S

Quality

ENGINEERED FOR CONSISTENT PERFECTION



CUP TABLE

Integrated into the grounds box is a cup table that can adjust to cups of different sizes up to 100 mm in height, ensuring espresso is always served with no splashes and the perfect crema. The separate drip tray makes for easy handling and less cleaning.



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.

STEAM SYSTEM

You can use the Basic Steam system to quickly and easily warm milk and beverages like hot chocolate or mulled wine, and to create milk foam by hand whenever desired using the optional Basic Steam wand.



Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



7" COLOUR TOUCH DISPLAY

With its vertical swipe function, the intuitive design of the 7" colour touch display is easy to navigate, and you can customise the colour scheme and button layout to your specific requirements, making it suitable for both served and self-service environments.

CLEANING SYSTEM

The user-friendly Click+Clean function is automatically started when the machine is switched off, reducing the need for full system cleaning to once every 7 days, or after 250 brewing cycles. Easy-to-follow, animated step-by-step instructions on the user-friendly display guide the user through the cleaning process, for maximum convenience.



COMPACT SIZE

Thanks to its compact dimensions, the WMF 1100 S is ideal for locations with limited space available. Design features like the internal bean hoppers allow it to be placed where other professional coffee machines will not fit, for example below kitchen wall units.



ANIMATED USER MANUAL

On-screen images and animations provide clear, user-friendly indications of operating conditions and cleaning instructions, ensuring easy handling.

OVERFLOW PROTECTION

The drip tray is equipped with overflow protection: presence and fill level sensors block the machine when the limit is reached and when the drip tray is removed, eliminating the risk of spillages.



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.

GROUNDS DISPOSAL

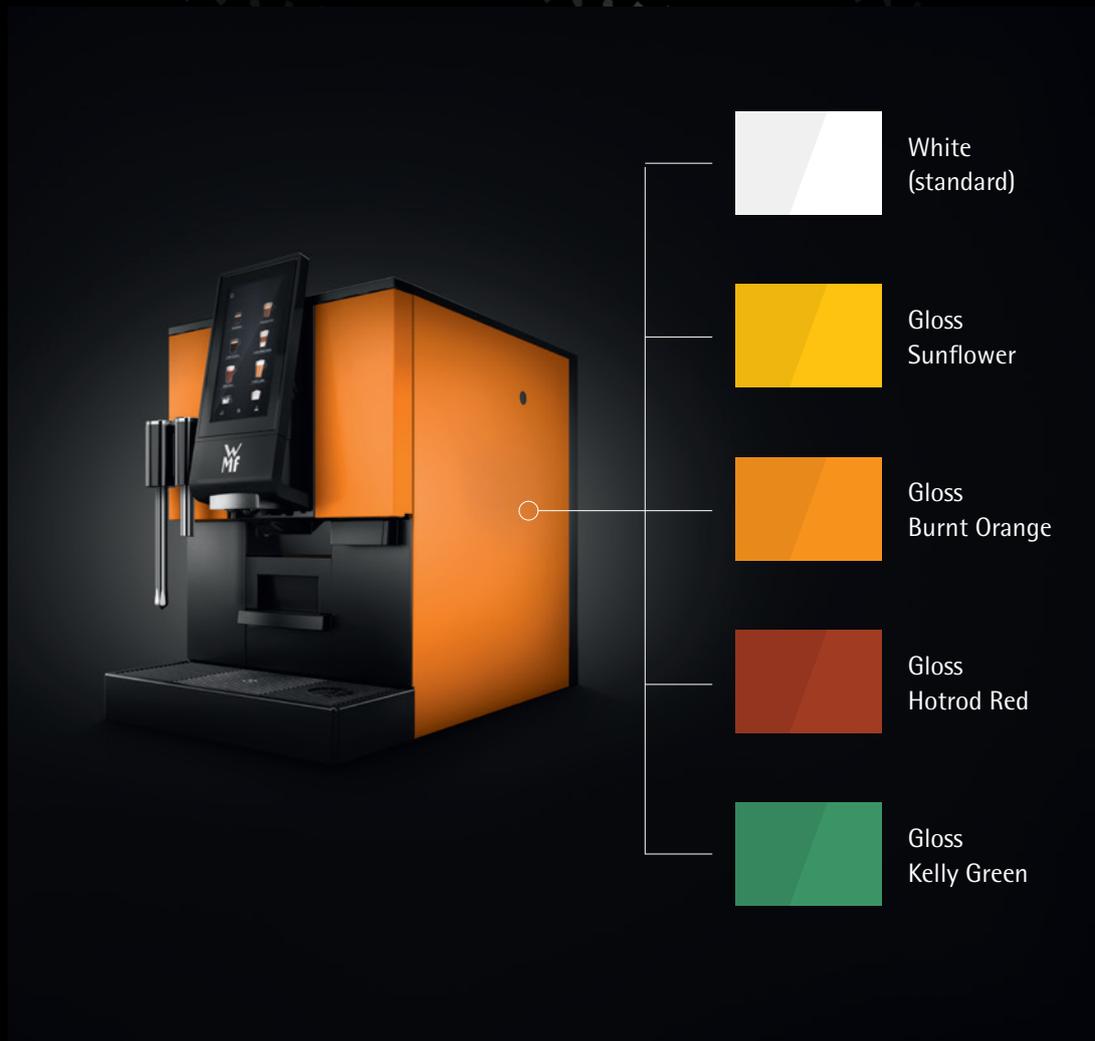
Disposing of used coffee grounds could not be simpler. As an alternative to the internal waste container, grounds can also be disposed of under the counter, via an outlet at the base of the machine.

PLUG+PLAY

The WMF 1100 S is equipped with Plug+Play functionality, so the process of setting up your new machine is fast and straightforward.

Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



COLOURS FOR EVERY TASTE

The outer walls of the WMF 1100 S come in a choice of five different on-trend colours, with many more available on request, as an optional extra. Whether you want to match your coffee machine to the decor of your workplace or your corporate design, you'll find the perfect solution.



CUSTOMISABLE DISPLAY

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

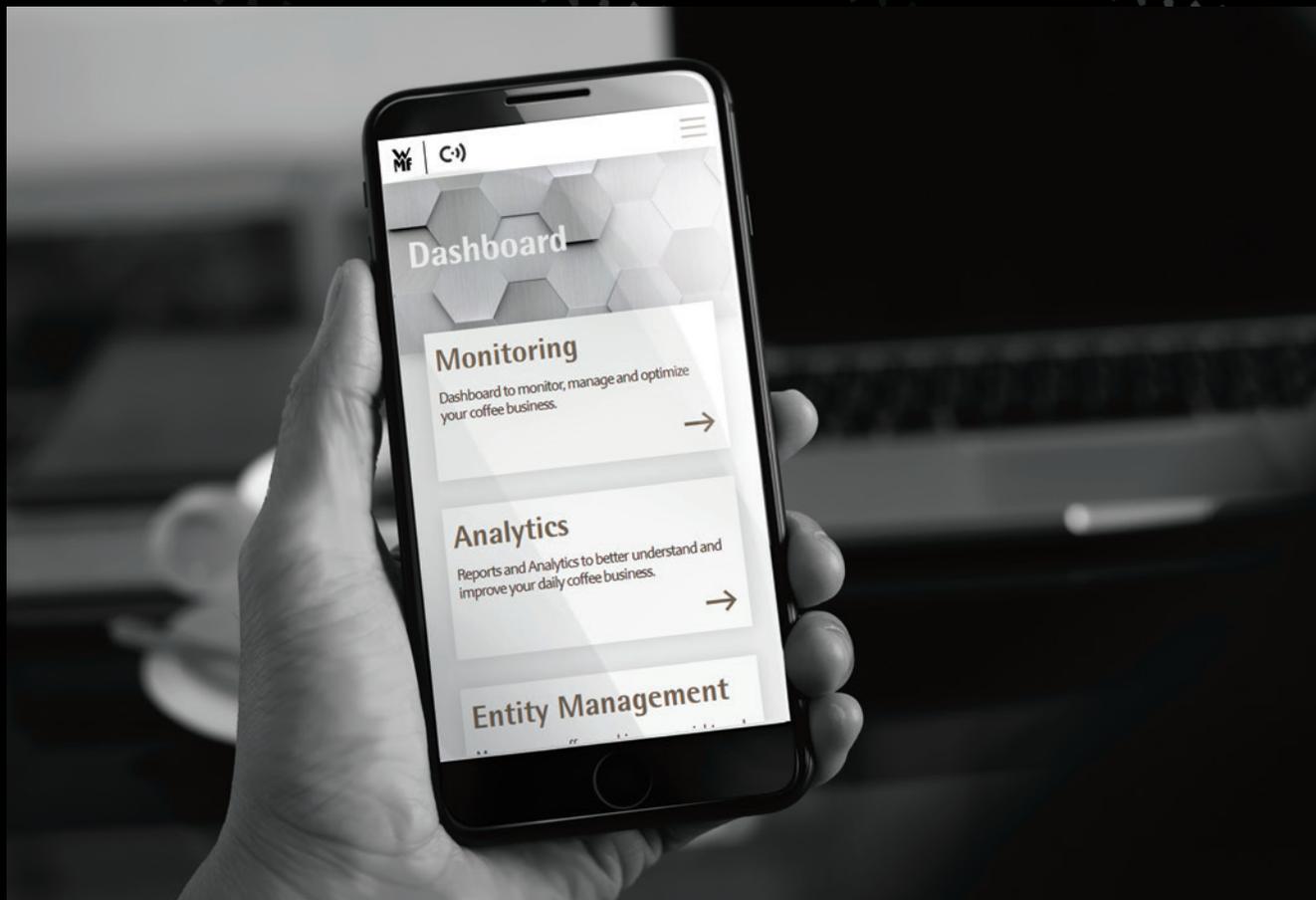
ADVERTISING

You can take advantage of the colourful 7" touch display to show advertising images to your customers or guests while their beverage is being prepared, encouraging additional sales.



Connectivity

COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



WMF COFFEE CONNECT

WMF CoffeeConnect is our pioneering digital cloud platform. It transforms the potential of your new WMF 1100 S and any other connected machines, giving them the ability to provide valuable data and receive instructions remotely. By collecting, analysing and processing information on sales, operation, consumption and maintenance, WMF CoffeeConnect gives you the power to optimize processes and reduce service costs. And that's only the beginning. You can also use it to increase turnover by sending advertising and special

offers directly from your desk to the machine's display. WMF CoffeeConnect offers functions to suit every requirement in the areas of machine management, maintenance and operation, and business performance. These functions are available in the form of either dashboard monitoring or reports. Additionally, our experts can create tailor-made analysis according to your needs, allowing you to take advantage of sophisticated Business Intelligence to gain in-depth insights into your coffee business.

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-of-the-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.



HACCP COMPLIANCE

Like all WMF professional coffee machines, the WMF 1100 S supports 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.

WMF 1100 S

Technical Data Overview

ALL THE FACTS AND FIGURES YOU NEED





325 mm



561 mm



500 mm

WMF 1100 S	BASIC MILK
Recommended for an average daily requirement of*	80 cups
Nominal power rating / mains power connection	2.3 kW / 230 V
Output per hour according to DIN 18873-2 Espresso / 2 espressi Café crème / 2 café crèmes Cappuccino	105 / 150 cups 75 / 90 cups 105 cups
Hot milk / hot foam beverages	√
Total hot water output / hour	90 cups
Energy loss per day according to DIN 18873-2	0.76 kWh
Coffee bean hoppers	Approx. 550 g
Choc or topping hopper (optional)	Approx. 450 g
External dimensions (width / height / depth)	325 / 500 / 561 mm
Water supply	Water tank / Fixed water supply
Empty weight (depending on the model)	Approx. 25.5 kg
Continuous sound pressure level (LpA)**	< 70 dB(A)

The WMF 1100 S is available with the following milk and steam systems:

	BASIC MILK
NO STEAM SYSTEM	√
BASIC STEAM	√
AUTO STEAM	√

* 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.

** 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.

Basic model 1: Basic Milk, Water tank, 1 grinder, Hot water spout, Click+Clean, SteamJet

Basic model 2: Basic Milk, Water tank, 1 grinder, 1 hopper, Hot water spout, Click+Clean, SteamJet

Basic model 3: Basic Milk, Water tank, 2 grinders, Hot water spout, Click+Clean, SteamJet

Selectable options at an additional charge:

Basic Steam, Twin Topping, Auto Steam*, Bluetooth stick for WMF MyCoffee App, Fixed water connection kit, coloured foliation.

*Not in combination with Basic Steam and Basic Milk (hot water spout positioned centrally)

WMF Services

PROVEN EXCELLENCE
AROUND THE GLOBE.

The moment a new WMF 1100 S 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, personalized service ensures each one provides a long life of reliable performance.

WMF builds cutting-edge professional coffee machines, and our service guarantee ensures they receive state-of-the-art treatment throughout their working lives. Our multinational service packages are customized to your needs, and regular training at WMF training centres ensures know-how is continuously passed on to our entire global service network.

Installation

Each machine is installed by a highly qualified technician, who knows how to fine-tune it to your specific needs, taking into account the type of water and inlet, your preferred beans, beverages, and more. Individual training on operation, cleaning and maintenance ensures your personnel and your machine work in perfect harmony. The result is the best cup of coffee for your customers, now and over the long term.

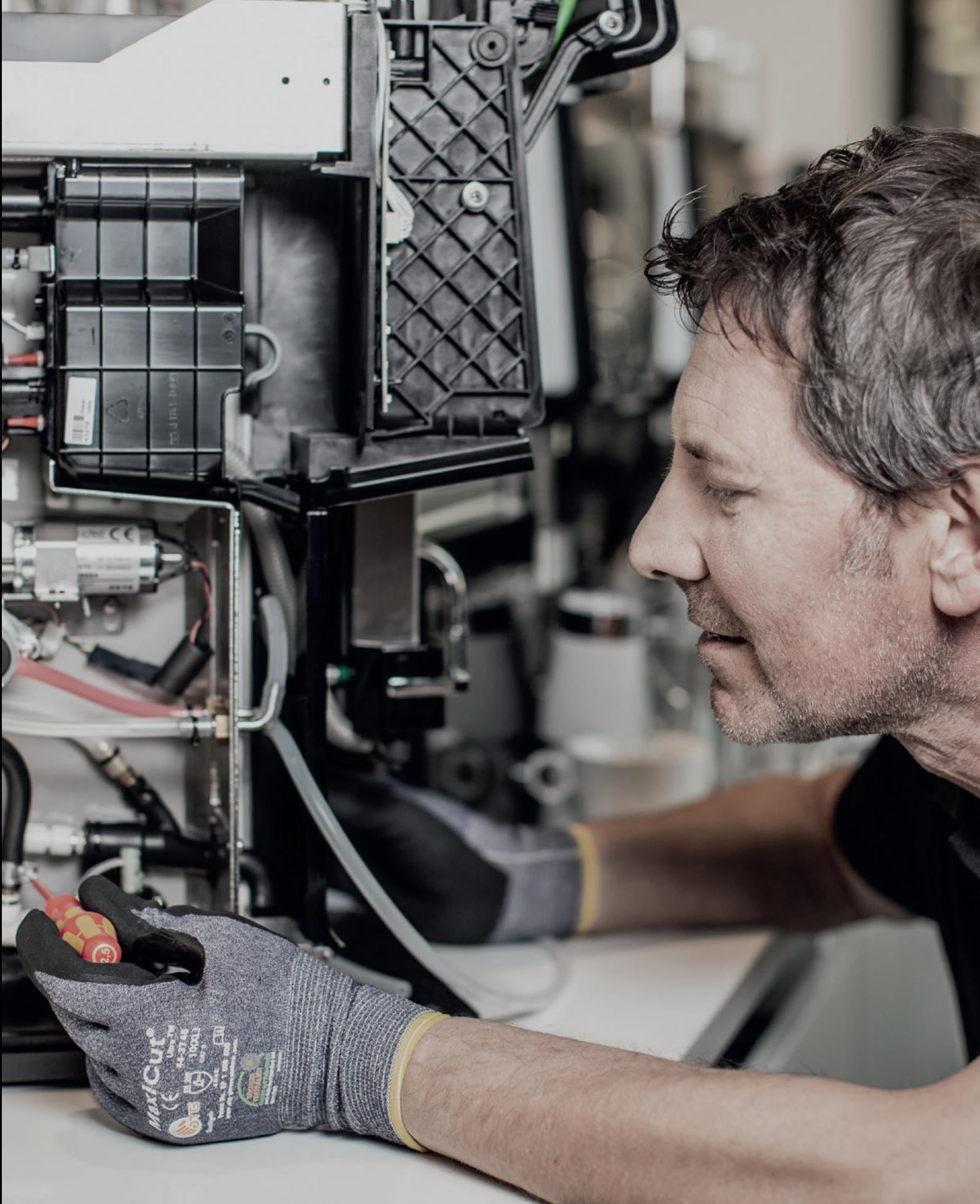
Maintenance

Only a well-maintained machine can guarantee consistently superb coffee.

That's why your service technician will check your machine regularly and systematically, updating the software, and cleaning and descaling when required. Our proactive service ensures a long life for your machine, while keeping you compliant with health, safety, security and environmental regulations. The innovative WMF CoffeeConnect digital platform offers an option for the efficient central management of your machines, allowing you to view service information anytime, anywhere - paving the way to predictive maintenance.

Break & Fix

In the rare event of a repair becoming necessary, WMF is your ideal partner. We use exclusively original parts, combining rapid availability with the highest quality. Our telephone support and experienced technicians will quickly get your machine operational again, so it can continue to deliver outstanding coffee quality and excellent returns on your investment.



maxiCut®
Ultra-Touch
66-3748
100043
EN
MADE IN ITALY

Accessory Equipment

EXTEND AND ENHANCE
YOUR WMF COFFEE MACHINE.

Each WMF accessory is perfectly coordinated with your WMF 1100 S, both aesthetically and technologically. Designed to optimise beverage quality and reduce effort, they enhance the experience of anyone using the machine.

Choose from a range of high-quality WMF accessories to complete your coffee offering. For example, storing cups at 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. A card reader makes payment easy in self-service situations, while a mobile coffee station can be especially useful for conferences and events. Naturally, each of these accessories, like all the others in the WMF range, is beautifully coordinated with the design of your WMF 1100 S.



	COUNTERTOP COOLER	CUP RACK, NARROW	CARD READER	COFFEE STATION 58
Nominal output / power supply	0.08 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	580 / 900 / 600 mm
Empty weight	Approx. 13.5 kg	Approx. 27 kg	Depending on model	33 kg
Removable milk insert	3.5 litres	-	-	-
Suitable for self-service	√	√	√	√
Lockable	√	-	-	-
Removable seal	√	-	-	-
Max. cup capacity	-	60 to 260 cups	-	-
Thermostat	-	√	-	-
Heatable shelves	-	4, stainless steel	-	-
Illumination (can be set to different colours)	-	√	-	-
Suitable for installation on the integrated technology insert up to	-	-	-	3.3 kW / 220 - 240 V
Capacity of fresh water tank	-	-	-	Optional, approx. 25 litres
Capacity of waste water tank	-	-	-	Optional, approx. 13 litres
Integrated grounds drawer	-	-	-	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.	The „Coffee station 58“ is flexible to use within one room, however, it must not be pushed across landings, doorsteps or other obstacles due to risk of tipping. In order to push it, please remove any objects (such as coffee machines and add-on units) from the top of the coffee station! Includes technical group

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 view your chosen product configuration exactly as it would appear. Just download the app to get started.

Download the app with the help of the QR code, then use the photo on the next page as a marker, or print a marker from the app. Place it in your desired location, scan it with your device and you're ready to go. You'll be able to see two different images on your device's display, one showing a photorealistic preview of your coffee machine, the other showing its design and dimensions.

iOS



Android





Contact Details

GET IN TOUCH TO FIND OUT MORE



A

WMF Group GmbH

Eberhardstrasse 35
73312 Geislingen/Steige

+49 7331 258 482
professional-coffeemachines@wmf-group.com
www.wmf-coffeemachines.com

B

WMF Austria

Langer Weg 28
6020 Innsbruck

+43 512 3302
gastro@wmf.at
www.wmf-kaeffemaschinen.at

C

WMF in Switzerland

Allmendweg 8
4528 Zuchwil

+41 32 681 62 00
vertrieb.schweiz@schaerer.com

D**SEB PROFESSIONAL BeLux BV**

Boomsesteenweg 608
2610 Antwerpen

+32 828 11 28
sales.belgium@seb-professional.com
www.wmf-coffeemachines.com/nl_be

E**SEB PROFESSIONAL Iberia S.A.**

Avda. Llano Castellano, 15
28034 Madrid

+91 3341216
maquinasdecafe@wmf.es
www.wmf-coffeemachines.es

F**SEB PROFESSIONAL UK Limited**

31 Riverside Way
UB8 2YF Uxbridge

+44 1895 816100
sales@wmf.uk.com
www.wmf-coffeemachines.uk.com

G**SEB PROFESSIONAL France SARL**

13 - 15 Rue Claude Nicolas Ledoux
94000 Créteil

+33 1 49 80 80 10
sales.france@seb-professional.com
www.wmf-coffeemachines.fr

H**WMF Nederland B.V.**

Gyroscoopweg 82-84
1042 AX Amsterdam

+31 20 480 80 85
business@wmf.nl
www.wmf-coffeemachines.nl

I**SEB PROFESSIONAL Japan**

13F Hamarikyu Parkside Place
5-6-10 Tsukiji, Chuoku
Tokyo, 104-0045

+81 3 3541 1941
wmfj@wmf-japan.co.jp
www.wmf-japan.co.jp

J**SEB PROFESSIONAL (Shanghai) Co., Ltd.**

1318 North Sichuan Road, ICP, Unit 1101
200080 Shanghai

+86 021 2601 6288
coffeemachine@wmf-ap.com
www.wmf-coffeemachines.com

K**SEB PROFESSIONAL LATAM & Caribbean**

PH Brazil 405, Oficina 7D
Avenida Brasil
Ciudad de Panama
Panama

+507 60171520
COliver@seb-professional.com
www.wmf-coffeemachines.com

L**SEB PROFESSIONAL North America**

15501 Red Hill Avenue, Suite 200
Tustin, California 92648

+1 888 496 3435
coffee@wmfnorthamerica.com
www.wmf-coffeemachines.us.com

WMF Group GmbH
GBU Professional Coffee Machines PCM
Eberhardstrasse 35
73312 Geislingen/Steige
Germany
Phone: +49 73 31 - 258 482
Fax: +49 73 31 - 258 792
professional-coffeemachines@wmf-group.com
www.wmf.com

63.8055.0391

All technical changes, typographical mistakes
and errors reserved for the entire contents.

Printed in Germany 09.19



WMF Professional Coffee Machines



DESIGNED TO PERFORM

wmf.com