### TECHNICAL DATA OVERVIEW.







790 mm

645 mm

#### WMF espresso NEXT

Recommended for an average daily requirement of*	300 cups
Nominal power rating/mains power connection	6.0-7.0 kW / 380-415 V
Total hot water output/hour	190 cups
Coffee bean hoppers	Approx. 550 g each
External dimensions (width/height/depth)	790/625/645 (715 with suspended cup storage) mm
Water supply	Fixed water supply
Empty weight (depending on the model)	Approx. 80 kg

<sup>\*</sup> 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.

## LET'S TAKE THE NEXT STEPS TOGETHER AND GET IN CONTACT SOON.

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#### DESIGNED TO PERFORM

wmf-espresso-next.com



COFFEE CULTURE'S NEW CHOREOGRAPHY, PERFECT REPEATABILITY TURNED INTO ART.

WMF espresso NEXT

# THE UNMISTAKABLE TASTE OF TRADITION COMBINED WITH THE UNDENIABLE BENEFITS OF AUTOMATION.

Making coffee is an artistic endeavour, involving passion in every step. The WMF espresso NEXT simplifies this process with an effortless and perfectly repeatable choreography. Just like a world-class athlete, the semi-automatic portafilter machine delivers passion, expertise and character with perfect consistency. It ensures high process reliability and ease of use – every time, every day, for every customer. Let your coffee business flow smoothly – with the WMF espresso NEXT.



#### CONSISTENT QUALITY - COFFEE AFTER COFFEE.

- Time-consuming and error-prone tasks are automated: grinding, tamping and milk frothing.
- The machine doses the correct amount of coffee directly into the portafilter and tamps it automatically.
- Two integrated grinders with precision-honed disks ensure optimal grind size for different beverages and the absolute reproducibility of good coffee quality.
- The WMF Auto Steam wand offers the convenience of automatically producing three different textures of milk foam for up to six different types of milk. Alternatively, the operator can choose to foam milk manually with the second Basic Steam wand.

#### PERFORM LIKE A BARISTA.

- The WMF espresso NEXT enables high-level coffee-making through fully automated processes at the push of a button, eliminating the need for extensive training or experience.
- Perfect for businesses facing staff shortages or frequent personnel changes.
- Excellent latte art is made possible by consistent milk foam quality.
- In terms of design, sound, and brewing process, the machine resembles a traditional portafilter.
- An authentic espresso bar atmosphere is ensured by artisanal coffee production.





#### **BOOST YOUR BUSINESS.**

- Simplified preparation steps provide more hands-free time.
- Parallel beverage preparation increases efficiency.
- Improved customer retention and increased revenue due to shorter waiting times.
- Auto Milk Dosing system measures the precise amount of milk needed for immediate foaming and produces zero waste – making it an environmentally friendly choice.



Compared to traditional portafilter machines, the WMF espresso NEXT reduces cappuccino preparation steps by up to 40%.



## TWO SEPARATE TOUCH DISPLAYS

- one for each brewing group.

## AUTOMATED DOSING AND TAMPING

ensures precise dosage and pressure every time, delivering 100% consistent results.

#### **DYNAMIC COFFEE ASSIST**

always provides the right grinding degree and doses the perfect amount of coffee directly into the portafilter.

**AMERICANO FUNCTION** 

- as easy as it gets.



#### **AUTO MILK DOSING**

produces zero waste, as the perfect amount of milk is dosed directly into the jug and can be frothed immediately.

## TWO SEPARATE PORTAFILTERS WITH PORTAFILTER RECOGNITION

with a menu-driven handling providing step-by-step guidance for operators. Faster workflows, a lower error ratio and higher revenues are guaranteed.