



Designed for
80 cups
per day



PROFESSIONAL COFFEE QUALITY,
IN A COMPACT DESIGN.



WMF 1100 S

DESIGNED TO PERFORM

Urbancoffee.dk



INTUITIVE TOUCH INTERFACE

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.



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.



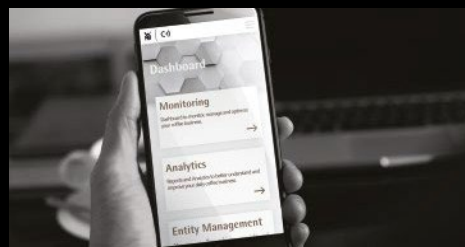
CLICK+CLEAN SYSTEM

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. Animated step-by-step instructions on the display guide the user through the cleaning process.



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.



WMF COFFEE CONNECT

By collecting, analysing and processing data from your machine or sending information to your machine, WMF CoffeeConnect gives you the power to optimise processes, reduce service costs, and increase turnover.



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.



WMF ACCESSORY EQUIPMENT

WMF accessory equipment is designed to optimise beverage quality and reduce the daily workload in both served and self-service venues. Options include attractive cup warming racks, milk coolers and mobile coffee stations.

TECHNICAL SPECIFICATIONS

| | |
|--|---------------------------------|
| 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 | 105 / 150 cups |
| Café crème / 2 café crèmes | 75 / 90 cups |
| Cappuccino | 105 cups |
| Hot milk / hot foam beverages | √ |
| Total hot water output / heure | 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) |

* 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° dF-H (carbonate hardness), a WMF water filter must be fitted.

Available with the following milk and steam systems:

| | NO STEAM SYSTEM | BASIC STEAM | AUTO STEAM |
|------------|-----------------|-------------|------------|
| BASIC MILK | √ | √ | |