The new WMF 1500S.

All you need for delicious coffee.

The WMF 1500S.

Simply better coffee.

Florian Lehmann, President – Coffee Machines Global Business Unit

Share those delicious moments.

Who is the WMF 1500S designed for?

Many catering establishments with low to medium demand for coffee, for example bakeries or bistros, prepare culinary delights for their customers every day. The 1500S will compliment these delights with the high quality coffee specialties it can offer, bringing back customers wanting more.

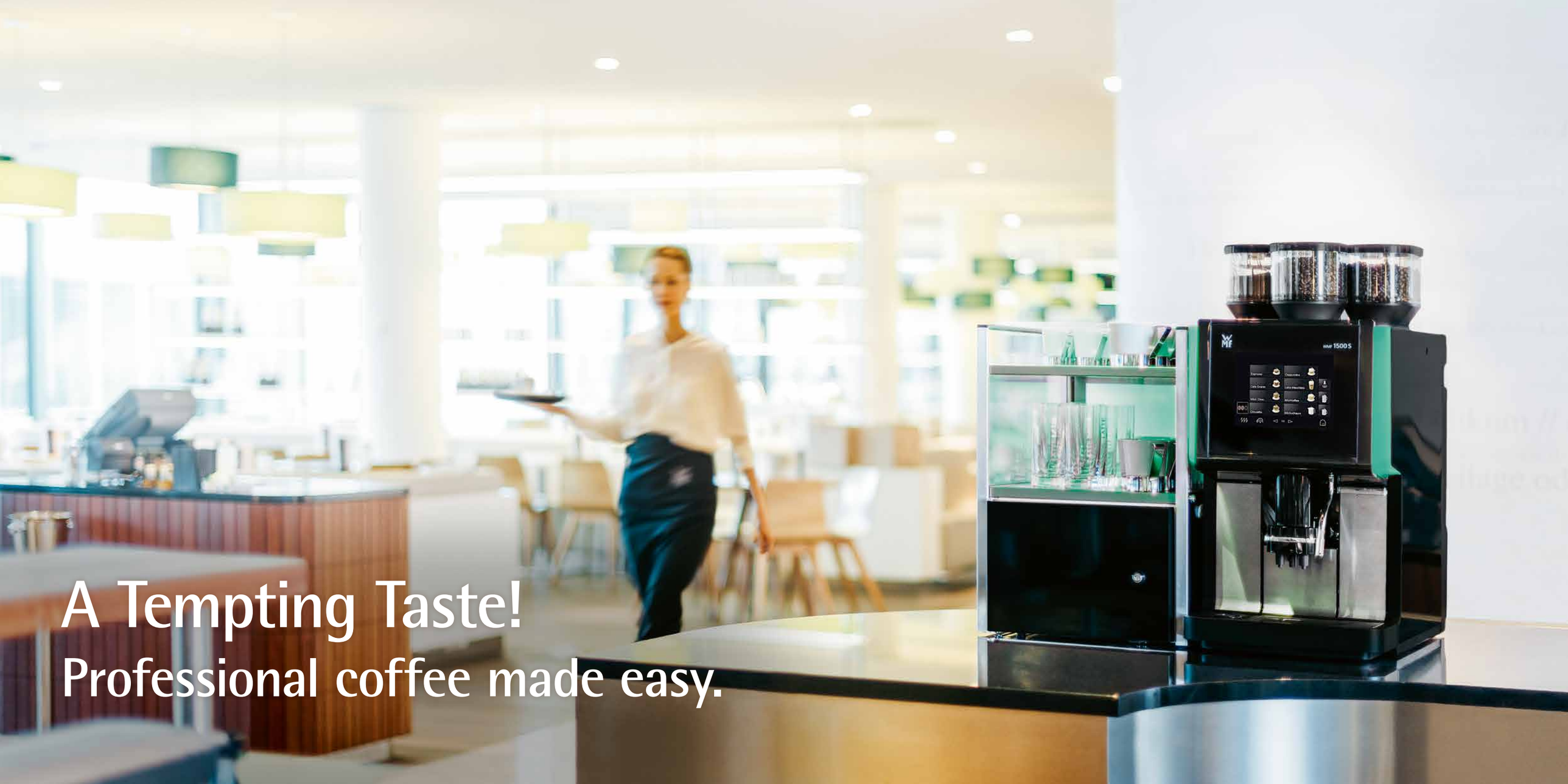
Is quality priority?

Absolutely. The 1500S reflects the gastronomic concept, mirroring the high build quality in the detail. Ensuring the finest coffee is served will only make the experience of the establishment even better!

What makes the WMF 1500S so special?

The WMF 1500S sets the professional standard for coffee enjoyment. It offers a wide choice of specialities, consistent quality, space-saving design, reliability, easy operation and great value for money. With the Dynamic Milk system, making coffee is child's play, from traditional Latte Macchiato and Cappuccino to the latest trends like iced coffee. The WMF 1500S makes coffee truly scrumptious.

"People want to experience gastronomic pleasure."



A Tempting Taste!

Professional coffee made easy.

The taste of quality

A great tasting business.

Smells like a great business opportunity.

Food and drink should be appealing. That is why the WMF 1500S is based on enjoyment. It perfectly rounds off those little everyday moments of gastronomic pleasure. The fully automatic machine does not only prepare high-quality coffee specialities for customers, but also makes life easier for your staff. Let the 1500S take the stress for your staff, by preparing many drink options tailored to your customers. That smells like a great business opportunity!.

Enjoyment all the way.

People are attracted by taste. Customers come in to enjoy their breaks, from the initial friendly welcome and fresh food through to a delicious cup of coffee. That is where the WMF 1500S comes in. It prepares professional coffee to a consistently high professional standard, while the Dynamic Milk system enables you to make a variety of coffee creations. Let the 1500S work its magic and make every day just that little bit more enjoyable.

The WMF 1500S makes the gastronomic experience even better.

The perfect moment of the day.

Discover the new WMF 1500S

The optional Dynamic Milk feature offers both hot and cold milk and foam - delivered completely automatically via the drinks nozzle. You can find out more on the next page.

The optional Remote Data Access system with telemetry technology means that important data is accessible at all times. This includes controlling the machine's operation and service counters as well as recording errors and incidents. On top of this, bi-directional data exchange is possible with the coffee machine (e.g. screensavers)

The self-service area includes a 'PostSelection' function which allows guests to request menu-driven drink options. The user is guided step-by-step through the individual options (cup size, decaf etc.) and then their desired drink is automatically prepared for them. All options can of course be tailored for each specific drink.

The Steam Jet brings every cup to the right temperature in seconds.

Basic maintenance work is easy to carry out yourself, so visits from WMF technicians are a rarity.

Capture your customers attention while they are making coffee by inserting adverts.

The impressive slender design makes room for extra coffee machines or accessories.

Automatic cleaning is activated by touchscreen - all you have to do is insert the cleaning tablet.

The illuminated side panels flash when attention is required (for example if the coffee beans need replenishing).

Large removable and lockable (optional) containers which are dishwasher-safe. Practical and easy to clean.

Large touchscreen display with a clear menu. 'The digital manual' is self - explanatory and displays automatic notifications on the machine's current activity.

With a choice between water tank or mains, the WMF 1500S can be adapted to any wishes and any type of water supply. It is as flexible as your organisation.

Back up data and download software updates and cleaning protocol with a USB stick, supporting you to conform with HACCP.

Six levels of eight buttons make it possible to programme up to 48 different drinks in single or double cups. Recipes and pictures can also be stored.

The Small-Medium-Large (SML) function arranges every drink into straightforward, predefined quantities.

Using the timer function, the coffee machine can be switched on and off at any time you choose. Individual functions and drinks can also be activated and deactivated. Easy to switch from service to self-service, from fresh milk to topping cream powder (depending on equipment), and so on.

Milk can be fed from the left, right or from below.

Perfectly integrated add-ons and sales devices lighten your workload and enhance performance.

It is possible to customise the layout of the menu with different arrangements from the numbers of keys to different colours and backgrounds. For example, in the self-service area you can choose a 'single-row self-service layout'. You can also upload and insert your own drink images, backgrounds or button layouts.

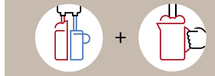
Technical specifications

WMF 1500S	Basic Milk	Easy Milk	Dynamic Milk
Recommended daily / max. hourly output*	up to 180 cups		
Power rating / Power supply	2.75–3.25 kW / 220–240 V		
Hourly output on DIN 18873-2* Espresso / 2 Espressi Café Crème / 2 Café Crème Cappuccino / 2 Cappuccini	 124 / 194 cups 96 / 122 cups 124 / 194 cups		
Cold milk drinks	–	✓	✓
Cold milk foam drinks	–	–	✓
Total hot water output per hour	143 cups		
Energy consumption per day on DIN 18873-2 Topping / Basic Milk	1.29 / 1.37 kWh		
Coffee bean capacity	right container approx. 650g, centre container approx. 550g		
Chocolate or other topping capacity (optional)	approx. 1200g		
Outer dimensions (width / height** / depth)	325 / 675 / 590 mm		
Water supply	Water tank (approx. 4 l) or water mains		
Empty weight (after fitting)	approx. 35 kg		
Continuous sound pressure level (LpA)***	< 70 dB(A)		

* The rate is measured with a fixed water machine and is dependent on cup size, quality settings, outlet, equipment and power rating. The recommended maximum daily output is based on established service concepts. These average values are for your guidance. Our trained staff can help you to find the right coffee machine solution for your needs.
** Height with coffee bean containers.
*** The A-rated sound pressure level LpA (slow) and LpA (impulse) in the operator's workplace is in any mode below 70 dB (A)
For water hardness of 5° dKH and above, a WMF water filter must be used.

ENERGY EFFICIENT
CERTIFIED BY HKI CERT

The WMF 1500S is now available in the following milk and steam combinations:



Accessories

Specifications

	Cup&Cool	Heated Shelving
Power rating / Power supply	0.2 kW 220–240 V	0.15 kW 220–240 V
Outer Dimensions (width / height / depth)	286 / 530 / 566 mm	286 / 530 / 539 mm
Empty weight	approx. 31 kg	approx. 27 kg
Removable milk intake	4.5 l	–
Maximum intake	45 to 190 cups	60 to 260 cups
Heated shelves	3, stainless steel	4, stainless steel
With thermostat	✓	✓
Suitable for self-service	✓	✓
Separate on / off switches	✓	–
Lighting (available in different colours)	✓	✓
Lockable	✓	–
Removable seals	✓	–
Sensor for milk temperature and empty alert	Optional	–

WMF Dynamic Milk

Milk foam finally tastes like milk.

Dynamic Milk is the new milk system from WMF that sets new standards in appearance, taste and variety. You can prepare hot milk foam in four consistencies and three varieties of cold milk foam as well as hot and cold milk. The highest level of flexibility: the milk foam can also be varied during drink preparation through a sequence of different consistencies.

Hot milk foam

Four different consistencies for hot coffee creations such as café au lait, cappuccino or latte macchiato.

Cold milk foam

Three varieties of coffee-milk specialities with cold foam, like milkshake or iced latte.

Simplest cleaning solution: Clean in Place, our new efficient cleaning technique, makes cleaning to HACCP standards quicker and easier, without having to disassemble any components.

HACCP CONFORM

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