

coffee wakes up the world



WMF *bistro!*

if you want

more!



WMF *bistro!*

As good design is in accordance with functionality

more! Design

The WMF bistro! lifestyle look clearly sets it apart from the appearance of conventional machines. A design that reflects the trend of the times in any setting. No matter which colour you choose for the illumination: now for the first time, ALL the shades can be selected via the display, just as you wish.

Each time you use the machine, you will appreciate its quality and well thought-out ergonomics, as MORE design also means MORE functionality and intuitive operation.

more!

Quality



As quality pays for itself

The WMF bistro! is the consistent further development of our most successful professional coffee machine worldwide. It is designed to meet the tough demands of the catering sector, down to the last detail. A high-quality stainless steel brewer and professional grinding disks made from especially hardened steel are solid arguments for longer life, even in heavy use.

The new milk foamer cleaning system offers appreciable extra convenience and is just one of many innovations at your disposal with your WMF bistro!. From the coffee bean hopper to the boiler, everything is dimensioned to cope with high-volume demand in the shortest possible time.

MORE innovations, improvements and further developments, all with the sole aim of offering you the best WMF bistro! ever!





WMF *bistro!*

As it provides maximum capacity

more!
Power

The WMF bistro! has plenty of reserves of power, for your peace of mind even at peak times.

Perfect coffee specialities in a matter of seconds, two-cup portioning even for Latte Macchiato or optional jug filling are no problem. You will be impressed by MORE power and reliability, and your customers by MORE coffee quality and taste.



Ristretto



Espresso



Espresso Macchiato



Café Crème



Cappuccino



Latte Macchiato



Latte



Hot Milk



Choc



Chociatto



Coffee**



Jug



Tea*



Latte Macchiato Corretto*



Caffè con Ghiaccio*



Flavoured Coffee*

more!

Specialities

As more selection increases your coffee output

* Easy to make via manual input for even more individuality

**optional

The WMF bistro! offers you a selection of 16 different specialities – at the touch of a button. The keys and quantities are freely programmable to suit your particular requirements. The extended selection increases your product range and thus, naturally, your sales potential. The spout height is adjustable up to 170 mm to allow even tall jugs to be filled with delicious coffee. Your customers want MORE every day, so why should you be satisfied with less?



more!

Individuality

As every single coffee should fully meet your customer's expectations

Each customer likes their coffee a certain way, whether strong, normal or mild. The WMF bistro! makes it easy for you to satisfy every requirement: straightforward selecting and setting options via the touch screen display allow perceptibly more individuality. The coffee strength, cup size and water quantity are indicated in an intuitive guide.

The result: coffee from the WMF bistro! simply tastes of MORE.



"mild"



"normal"



"strong"

more!

Flexibility

– you can set the standards!

You'll soon adjust to the fact that all the settings on the WMF bistro! are easy to use. It's no problem to program the button allocation according to your requirements or to swap the labels around.

You can change the cup size without altering the recipe, or you can check the number of products sold via the built in drinks counter.

An individual temperature is allocated to every single product, to ensure optimum flavour development.

In addition, you can check any of the product ingredients, such as milk, milk foam or Espresso. If you have several machines in use at different locations, this guarantees that a Cappuccino tastes the same at each one and, above all, equally good. That's quality management!

The WMF bistro! simply offers you MORE possibilities.



more!

Options

From coffee to go to self-service –
because no two businesses are alike



The WMF bistro! is impressive as it is, but with the right accessories, work is twice as easy, thanks to optimised work flow and use of space. The attractive lifestyle design is perfectly tuned to the WMF bistro! The following accessories are available: cupboard, cup dispenser, Cup&Cool, under-machine cooler, under-counter cooler for large amounts of cooled milk.

Options for everyone who simply wants MORE than the standard during expansions.



optional
with integral
CHOC



more!

Choc

As it produces perfect milk, chocolate and coffee specialities

As well as Cappuccino and Latte Macchiato, two other hot beverages are becoming more and more popular: Chocolate and Chociatto. The WMF bistro! creates these milky delights automatically, and without any additional space requirement – thanks to the integral chocolate reservoir. MORE options, MORE sales and MORE taste experiences in LESS space.



more!

Milk output

At the touch of a button with the MILKPOWER option

The WMF bistro! has the MILKPOWER option for anyone who needs lots of hot milk quickly.

Many conventional coffee machines often run out of steam when dispensing XL size portions and recipes with a high proportion of milk, because they are only optimised for "brewing coffee" and the big milk demand slows down their operation considerably.

That doesn't happen with the WMF bistro! MILKPOWER. The under-machine cooler, available as an optional extra, enables you to produce quantities that would previously almost have needed two machines - and it doesn't take up any extra space!

WMF bistro! MILKPOWER – MORE milk works.



optional
with
MILKPOWER

Simply
makes
more
MILK!



Features	Standard (One Step)	Steam Milk (Two Step)	Dual Milk (One+Two Step)
Coffee specialities made with milk and milk foam, fully automatically via combi spout (One Step)	•	–	•
Hot milk and milk foam semi-automatically via the steam wand (Two Step)	–	•	•
Simultaneous provision of coffee through the combi spout and preparation of milk foam through the steam spout.	–	•	•
Adjustable milk foam	–	•	•
Milk foam quality in three steps adjustable:	Superfine (e.g. for Latte Art)	•	•
	Fine	•	•
	Standard	•	•
Various types of milk can be used	–	•	•

more manual options

As the **STEAMPOWER** option enables you to foam the milk like a barista

The WMF bistro! with "Dual Milk" combines the advantages of the standard and steamed milk version in one device. In peak hours, you can prepare all coffee specialities with milk quickly and fully automatically at the press of a button, just as you would with the standard model, but you can also provide your guests with the manual "barista feeling" of the steamed milk version, which works according to the two-step principle. This means that you produce milk foam and heat milk in a vessel under the steam spout. The traditional steam sound is retained, but a sensor stops the steam production once the set temperature has been reached.

You can even choose between three milk foam qualities: fine, superfine and standard. "Superfine" is an extremely dense milk foam with a creamy gloss consistency that is otherwise only achieved by a barista with the right touch and plenty of experience. With some dexterity, even difficult latte art creations can thus be achieved. "Fine" is the normal quality for Cappuccino & Co. "Standard" is used where volume and lots of additional milk foam are required. You can make it "extra fluffy" for guests with a special liking for milk foam.

It is also possible to use different types of milk. You can thus meet and actively cater for special needs, e.g. for lactose-free milk or soya milk. Quickly heat large amounts of milk, using the steam spout. Milk is automatically heated with steam at the press of a button until the programmed temperature sensor switches the process off.

It does not matter whether the Dual Milk or Steam Milk version is being used: the result is always the same: MORE milk foam with an optimal consistency.

Plug +Clean

Milk foamer
cleaning
system



The Central Institute for Nutrition and Food Research at Munich Technical University has confirmed that Plug+Clean achieves the same state of hygiene as daily disinfection with cleaning agents. HACCP-compatible cleaning with fewer chemicals and more comfort. What more could you want?



Attach the milk hose to the adapter...



Start the cleaning program... that's it!



**Because you have more interesting things to do
than spend time cleaning the machine**

The WMF bistro! has an automated cleaning program. The patented "Plug+Clean" function cleans all components in contact with milk even more easily now. Place the milk hose onto the adapter, start the automated cleaning program and enjoy your free evening. The WMF bistro! and the optional Plug+Clean function give you significantly MORE free time.

more!
Time for other things



STANDARD MODELS:

	WMF bistro! 3,3 kW	WMF bistro! 6,3 kW
Rated power	3,3 kW	6,3 kW
Hourly output		
Espresso	300	300
Cappuccino	200	220
Café Crème	200	220
Choc (optional)	120	120
Coffee beans hopper	1 kg	1 kg
Choc reservoir (optional)	500 to 1,000 g, depending on the chocolate powder	500 to 1,000 g, depending on the chocolate powder
Power supply	1/N/PE - 50 Hz/230 V	1/N/PE - 50 Hz/400 V
External dimensions (width/height/depth)	453 mm / 745 mm (including beans hopper) / 554 mm	453 mm / 745 mm (including beans hopper) / 554 mm
Empty weight	80 kg	80 kg
Continuous sound pressure level (Lpa)**	< 70 dB (A)	< 70 dB (A)

* Depending on cup sizes, quality settings and spout

** The A-rated sound pressure level Lpa (slow) and Lpa (pulsed) at the operator's workplace is below 70 dB (A) in every operating mode. A WMF water filter must be fitted if the water hardness is 5° carbonate hardness or greater.

Technical data subject to change. Errors and omissions anywhere in this leaflet reserved.

WMF *bistro!* ... if you want more!

WMF AG Coffee Machines International

D-73312 Geislingen/Steige Germany

Phone +49 73 31 - 25 8 482 · Fax +49 73 31 - 25 8 792

professional@wmf.de · <http://www.wmf-kaffeemaschinen.de>

30XX # 63 8007 0391 Printed in Germany XX.XX