

Shown in full size



Di 19.01.10 14:53

WMF 2000 S



2x

DECAF



Espresso
2x Espresso



Cappuccino
2x Cappuccino

Café Crème
2x Café Crème



Latte Macchiato
Espr. Macchiato

Pot Café Crème
2x Pot Café Crème



Milk coffee
Chociatto

Milk foam
Milk



Milk choc
Choc



... Like a Barista



Features	Standard (One Step)	Steam Milk (Two Step)	Dual Milk (One+Two Step)
Coffee specialties 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)	-	•	•
Adjustable milk foam	•	•	•
Three milk foam quality levels:			
Superfine (e.g. for Latte Art)	-	•	•
Fine	-	•	•
Standard	-	•	•
Various types of milk can be used	-	•	•
Increased milk output	•	•	•
Option S, M, L (products selectable in various sizes S=Short, M=Medium, L=Large)	•	•	•



Features

WMF 2000 S

The WMF 2000 S Variants:

The WMF 2000 S is offered in 3 basic versions with various product containers. In a modular process, you can configure your own individual machine. Numerous variants are possible, running the gamut from the One Step standard entry-level model with one grinder to the Dual Milk model with two grinders and Twin-Choc.



The WMF 2000 S Features:

Milk foam quality "superfine"
With this extremely dense foam with a shiny, creamy consistency, even tricky latte art creations turn out well (with the necessary skill!).

Milk foam quality "fine"
This milk foam is the right choice for cappuccino, etc.

Milk foam quality "standard"
This is for a voluminous milk foam for extra-large quantities and layered products. Typical product: latte macchiato.

One foam for all purposes
Using the milk foam buttons, it is possible to select three different qualities of milk foam.

Milk foam with "Barista feeling"
Milk foam and hot milk can be prepared via the steam wand with the traditional steam sound, but with automatic cut-off.

Extra-hot milk
can be prepared at up to 85 °C via the steam wand by continuously pressing the corresponding milk button.

Quality management
For espresso, after the initial extraction there is a preinfusion and postextraction; café crème, on the other hand, is brewed directly. Factors like these are stored in 5 quality levels, freely selectable for each coffee.

The intelligent WMF 2000 S
Alter the cup volume of ground coffee and all the other settings will be adjusted automatically. For consistently good coffee.

Self-explanatory display
The display guides you through the machine, step by step. It also shows all the operating sequences as well as useful information.

The "Barista symbol"
The next brew can be made stronger or weaker as the client desires by means of this symbol on the touch screen display.

The "hot rinse option"
Press this symbol to preheat all the parts in contact with the coffee. Hot espresso right from the very first cup and after extended waiting periods.

Great design
Subtle elegance by day and dramatic effect by night. Any RGB colour can be set and is adjustable at any time.

Slim build
A WMF 2000 S is only a little bit wider than the long side of an A4 page. So there's room for two even on the smallest counter.

Hot chocolate and chociatto
Almost any creation involving chocolate and coffee can be produced with lots of fresh milk.

Perfect coffee specialties
From espresso to chociatto, the WMF 2000 S does everything simply at the touch of a button and all in perfect quality. (One Step and Dual Milk model)

Height-adjustable spout
Fills containers ranging from 70 to 180 mm in height. For breakfast service or office use, it is also possible to dispense a jug of coffee.

Clever key allocation
Key labelling is as simple as product allocation. Just print out and press on a new label.

Hot water
is produced by the WMF 2000 S at the touch of a button for tea, for example.

Manual insert
On machines with 2 product hoppers, it is possible to use a third type of coffee (e.g., decaffeinated) via manual insert. Machines with 3 hoppers have only one cleaning chamber.

Automatic cleaning
at the touch of a button. That saves time and cuts operating costs.

Plug+Clean
The patented, optionally available Plug+Clean milk cleaning system effortlessly cleans all parts in contact with milk.

Large coffee grounds container
The large coffee grounds container is centrally positioned for easy access.

Well thought-out product hoppers
The hoppers can be closed before removing to make cleaning and refilling easier.

Auxiliary units
such as cup racks, milk coolers, vending units or the new paper cup dispenser make the WMF 2000 S a team player – also in self-service use.

Easy maintenance
You can do the basic maintenance yourself. That means fewer visits by the WMF service engineer.

Permanent descaling
A WMF water filter extends maintenance intervals, enhances taste and prolongs the service life of the machine.

Designed for friendly environmentally recycling
The materials used can be almost fully recycled. This reduces the need for new raw materials and protects the environment.

Service
A worldwide service network unique in the industry covering more than 70 countries ensures that you can always rely on your WMF coffee machine.

FEATURES UNIQUE TO THE STEAM MILK AND DUAL MILK VARIANTS

Technical Data WMF 2000 S	
Rated power	5.5 kW
Recommended daily output	up to 200 cups
Max. hourly output*	200 cups
Total hot water capacity / hour	24 l
Coffee bean hoppers left and right	1000 g
Coffee bean hopper centre	550 g
Choc container (optional)	approx. 1000 g
Twin-Choc container (optional), each side	approx. 500 g
Power supply	400 V
External dimensions (width / height / depth)	325 mm / 680 mm / 556 mm
Empty weight depending on features	approx. 33-43 kg
Continuous sound pressure level (Lpa)**	< 70 dB (A)

* Depending on cup sizes and quality settings.
** 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.