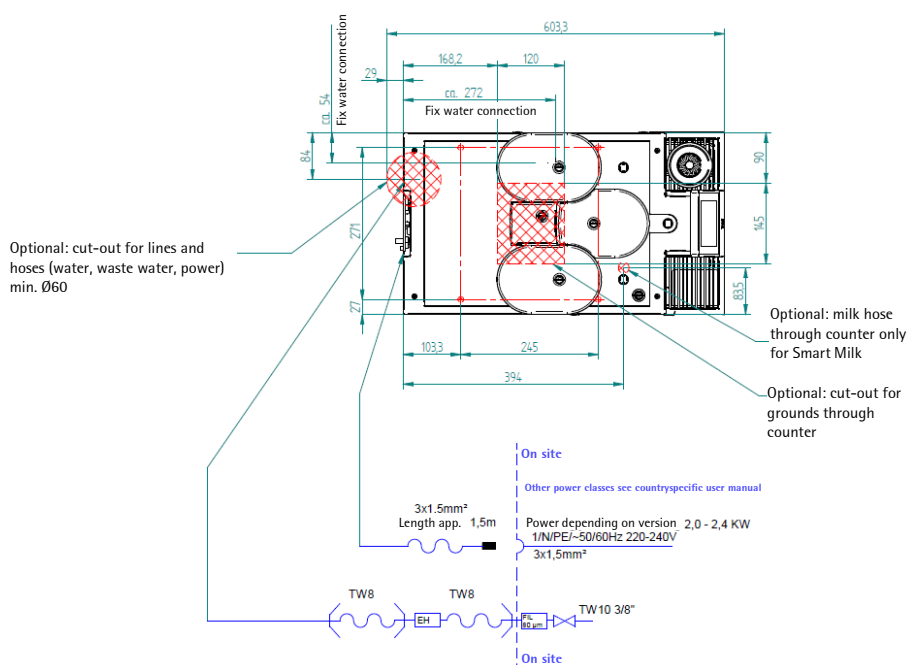
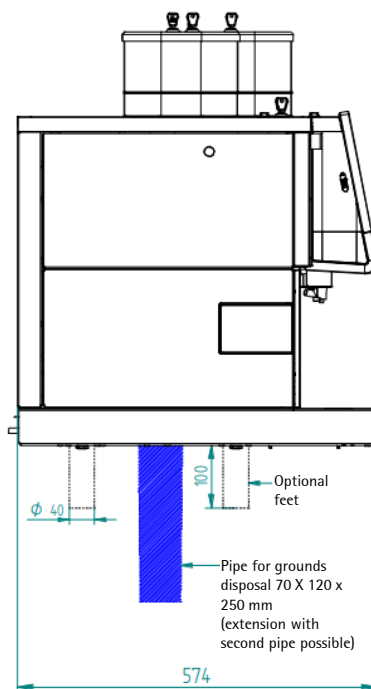
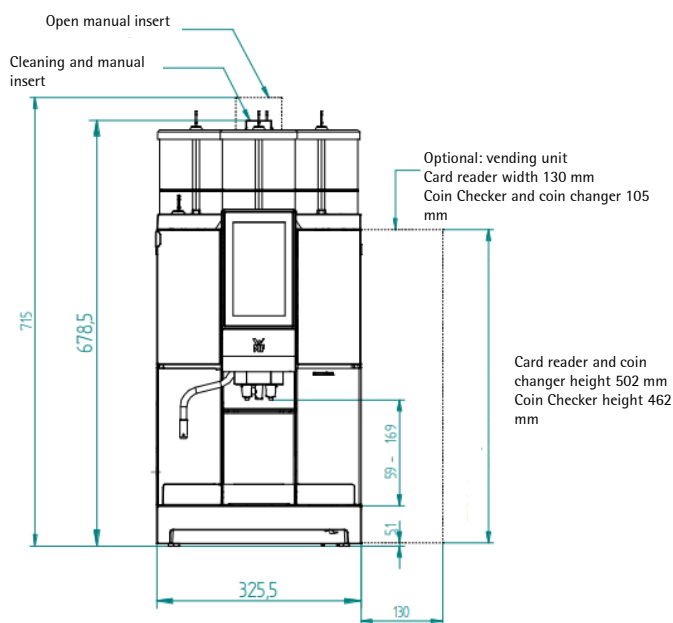


WMF 1300 S

RELIABLE COFFEE QUALITY,
BLENDING ROBUSTNESS AND EASY SERVICE.

WMF coffeemachines

WMF 1300 S planning information



WMF 1300 S planning information

Conditions for usage and installation

Any necessary on-site preparatory work for electricity, water and drainage connections at the customer's premises is to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF service engineers may only connect the coffee machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any on-site installation work prior to connection. The potential equalisation terminal is installed by WMF Service if needed.

Dimensions and empty weight	Width Height Depth Clearance height Weight	325 mm 669 mm 561 mm 60 – 169 mm Approx. 35 kg (depending on the model)
Water supply	Water supply line Inlet temperature Water drain tube (optional)	3/8 inch hose connector with mains tap, and filter with 0.08 mm mesh size, on site. At least 0.2 MPa (2 bar) flow pressure at 2 l/min (standard). Maximum 0.6 MPa (6 bar). Maximum 35 °C. Tube a minimum of DN 19, minimum downward slope of 2 cm/m
For use at altitude above NN	< 2000 m	
Electrical data	Nominal power rating	2.0 – 2.4 kW
	Power supply	220–240 V 50 / 60 Hz (1 / N / PE), country specific power supply available
	Degree of protection	IP X0
	Protection Class	I
Installation Clearance	For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 60 mm at the back. A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended. The height of the installation surface above the floor is at least 850 mm. If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine. If the coffee machine is operated with a water filter the additional space under the machine depending on the filter size has to be considered. For further information see filter instructions.	
Installation surface / water spray	The device must be placed and leveled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.	
Ventilation	If ventilation possibility is limited sufficient ventilation need to be provided e.g machine on feet extension, active ventilation, additional ventilation slots/ openings in counter area. Ventilation slots must not be covered. Under certain circumstances a forced ventilation on site is necessary to ensure heat dissipation.	

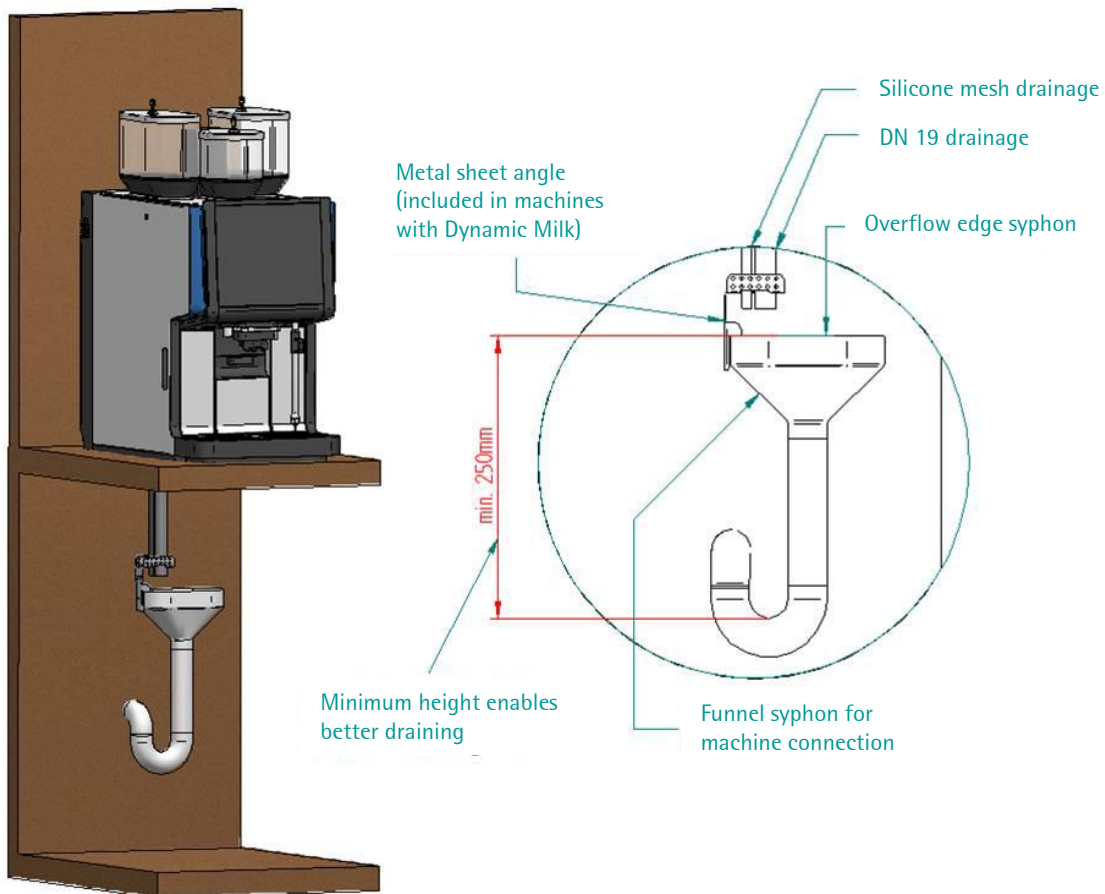
WMF 1300 S planning information

<p>Electrical connection</p>	<p>These specifications for the electrical connection and the standards quoted apply for connecting the coffee machine in EU. It may be necessary to also observe additional country-specific regulations. Outside the EU acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the coffee machine.</p> <p>The customer's on-site electrical system must be designed to meet countryspecific regulations per IEC 60364 and must match the information on the rating plate. An isolated ground socket or a country-specific single-phase socket for single-phase connection, or a 5-pole CEE / CEKON socket per DIN EN 50310 VDE 0800-2-310 or a country-specific multi-pole socket for a three-phase connection, must be available near the machine. The sockets are part of the customer's on-site installation. The mains cable must not come into contact with hot surfaces. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.</p> <p>In order to avoid possible faults from arising in our shielded data lines due to potential equalisation currents between the devices, an additional potential equalisation unit should be planned for devices connected to the vending system (see DIN EN 50310 VDE 0800-2-310). If the machine is intended to be installed in a large kitchen, it is recommended that it be equipped with a ground potential bonding conductor. The potential equalisation terminal is installed by WMF Service if needed.</p> <p>Important advice regarding accounting systems: In case of operation with a card reader an additional and separately fuse-protected shockproof socket must be installed onsite if necessary depending on type of card reader. The supplier of the card reader is to be asked for the required fuse protection. In order to prevent possibly occurring disturbances of our screened data lines by potential equalization currents between the units, an additional potential equalization according to VDE should be provided for units connected to an accounting system.</p>
<p>Water supply and drainage</p>	<p>The water supply must be located close to the machine (max. distance 800 mm). An anytime easily accessible and sufficiently dimensioned water tap (preferably ball tap) as well as a dirt filter with mesh size 0,080 mm must be installed below the counter in the water supply.</p> <p>For connection from below through the counter a cut-out must be made in the hatched area on-site according to drawing (see top view).</p> <p>For drinking water with carbonate hardness above 5°dKH (carbonate hardness), a WMF water filter should be fitted upstream.</p> <p>If the coffee machine is connected to a drain connection, a funnel siphon must be installed in the drain pipe.</p> <p>Please observe that the free drain (funnel siphon with sheet metal angle) is fitted vertically. This means that it must always be vertical to the water back pressure level that is reached. It must be fitted in a way that the given gradient of the drain hoses (2%) is observed.</p> <p>Additionally, the free drain must always be below the drains of the coffee machine and above the actual drain pipe connections (HT40, HT50 or similar) with respect to its height.</p> <p>To a funnel siphon with sheet metal angle max. two coffee machines with DN19 hose and black silicone fabric hose should be connected. Other devices (dishwasher, sink etc.) should be installed elsewhere.</p> <p>The free drain incl. hoses must not be exposed to heavy tensile, pressure or torsional load. Hereby, damage might be caused at the mechanical components of the free drain. Consequently, its usability may get lost.</p> <p>The on-site preliminary works for the drainage connection must be commissioned by the operator of the machine. They must be carried out by concession plumbers in compliance with the prevailing, national as well as local regulations.</p> <p>The following drawings serve to illustrate the drains and do not include any other connections, such as power or water infeed!</p>

WMF coffeemachines



WMF 1300 S planning information



Miscellaneous	Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).
	Maximum humidity	80 % relative humidity without condensation. Do not use device outdoors.
	Heat dissipation	0.056 kWh/h standby mode 2.3 kWh/h maximum use
	Continuous sound pressure level (Lpa)	< 70 dB(A)

For more information as the instruction manual , safety data sheets and certificates , see:
<http://mediacenter.wmf.com/servicecenter/>

All information refers to coffee machines/ equipment as standard version. Individual solutions can differ from the standard version.

Contents

4

WMF 1300 S

6

Features & Innovations

20

Technical Data Overview

22

WMF Services

24

Accessory Equipment

26

WMF PhotoSimu App

28

Contact Details

WMF 1300 S

RELIABLE COFFEE QUALITY,
BLENDING ROBUSTNESS AND EASY SERVICE.

"I'm looking for an easy, reliable way to serve my customers excellent coffee specialities and other premium beverages, with a minimum of effort when it comes to maintenance and servicing. The WMF 1300 S is the solution I've been waiting for."

Offering a rich menu of professional coffee and chocolate specialities, the WMF 1300 S builds on the success of earlier models with a range of new features for even greater dependability and serviceability. The option of two coffee grinders lets you offer your customers two different kinds of freshly ground coffee beans for added variety. And the WMF's professional milk system gives you the flexibility to create a variety of different beverages. The WMF 1300 S is

a reliable all-rounder, recommended for venues with an average daily requirement of 120 cups. It will be at home in all kinds of locations, from bakeries and self-service locations to quick service restaurants, convenience stores and small to medium-sized restaurants. Compact, attractive and designed to perform over the long term, the WMF 1300 S satisfies a wide variety of needs, robustly and effortlessly.



Features & Innovations

FOR WMF CUSTOMERS,
THE FUTURE COMES AS STANDARD.

The WMF 1300 S takes advantage of tried and tested technology to provide outstanding reliability. Easy to use and equally easy to maintain, it boasts a variety of new features as well as a range of configuration options to meet the needs of your coffee business.

The compact footprint of the WMF 1300 S is packed with all the innovation and precision engineering required to ensure the excellent quality and dependability you expect from WMF. It boasts an array of features to satisfy a wide range of consumer preferences. And whether your coffee business is served or self-service, it will help you meet your needs with robust, easy-to-use technology. There's even the option to enjoy all the advantages of digital connectivity through the WMF CoffeeConnect platform.



Performance

DELIVERING A PREMIUM COFFEE EXPERIENCE



PROFESSIONAL BREWER

Made in Germany from a hardwearing, high-tech polymer to guarantee you performance and reliability over many years of service, the professional brewer has a 15 g capacity and is removable for easy cleaning and maintenance.



UP TO 2 COFFEE GRINDERS

The WMF 1300 S is equipped with up to two specially decoupled coffee grinders, allowing you to offer two types of coffee beans while ensuring low-noise operation. This is a critical advantage when using the fully automated coffee machine in offices or conference rooms.

OUTPUT

Recommended for venues with an average requirement of 120 cups per day, the WMF 1300 S is designed to satisfy customers in a wide variety of environments with its robust and reliable performance.

DESIGNED FOR
120
CUPS PER DAY



ECO MODE

You can take advantage of the Eco Mode settings on the WMF 1300 S to reduce energy consumption during periods of light use.

Versatility

OUR INNOVATIONS, YOUR WAY



FLEXIBLE BEAN HOPPERS CONFIGURATION

To allow you to offer your customers an appealing choice of beverages, the WMF 1300 S comes with the option of up to two hoppers for different kinds of coffee beans plus another hopper for chocolate or milk powder. They are removable for easy cleaning, and you also have the option of lockable hoppers.

MANUAL INSERT OF FURTHER COFFEE TYPE

For greater flexibility even on models with three hoppers, an additional coffee type such as decaffeinated coffee can be dispensed through the manual insert, offering the benefit of more choice for your customers.



CHOC MIXER

The Choc Mixer promises easy handling and maintenance thanks to a magnetic lock and an integrated sensor that guarantee correct insertion of the mixer bowl, eliminating the risk of leaks and damage.

MILK SYSTEMS

The WMF 1300 S comes with the Basic Milk and Smart Milk system, making it easy to prepare classic coffees with hot and cold milk and hot milk foam, like cappuccino, latte macchiato and latte.



VARIETY OF BEVERAGES

Offering a wide choice of premium beverages, the WMF 1300 S lets you prepare each drink in either a single or double-sized cup. Recipes and pictures can also be logged.

WATER SUPPLY

The choice of either using an internal water tank or connecting the WMF 1300 S to a fixed water connection gives you added flexibility over the machine's positioning, to suit any venue.

HOT WATER OUTPUT

To facilitate the filling of cups or pots for tea or other infusions, the WMF 1300 S offers the option of a decentralised hot water outlet as an alternative to the standard central beverage spout.

Quality

ENGINEERED FOR CONSISTENT PERFECTION



BASIC STEAM SYSTEM

You can use the Basic Steam system to quickly and easily warm up beverages, and to create hot milk and foam results by hand whenever desired, using the optional Basic Steam wand.

MANUAL GRINDER ADJUSTMENT

To ensure your customers enjoy consistently excellent coffee, it is possible to make adjustments to the grinding degree if and when necessary. This way, the ideal ratio between brewing time and extraction can be maintained.

STEAM JET

Featuring advanced WMF technology, the SteamJet warms every cup in a few seconds using the natural power of steam. So every beverage is not only served at the ideal temperature but also remains hot for longer, for true coffee perfection.



HEIGHT-ADJUSTABLE SPOUT

The beverage spout can be manually adjusted to the ideal height for any cup, mug or jug, in a range of 60 mm to 169 mm, so unsightly splashes are eliminated.

Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



7" COLOUR TOUCH DISPLAY

The eye-catching 7" colour touch display is simple for staff or self-service operators to navigate smoothly and quickly, using intuitive gestures like swiping and scrolling. What's more, the menus can be easily adjusted to meet your requirements, for example for self-service or served venues, while the Pre-Select toolbar offers handy options for staff.

CUP STOP & DRIP TRAY

Fitted as standard, the adjustable cup stop reduces unsightly spillages and splashes by ensuring each cup is positioned correctly under the beverage spout. The drip tray can be removed for easy cleaning and emptying.



CLEANING SYSTEM

Automatic cleaning is easily activated via the touch display, simplifying the maintenance process through intuitive animation and text. To clean all coffee machine parts that come into contact with coffee, just insert a cleaning tablet.

OVERFLOW PROTECTION

Protection against overflowing is provided by a fill level sensor that blocks beverage dispensing when the drip tray is full, while a presence sensor also locks the machine if the drip tray has been removed.

COMPACT SIZE

With its impressively sleek dimensions, the WMF 1300 S is ideal for venues with limited space, and leaves plenty of room for additional coffee machines or add-on-devices in venues where more space is available.



STANDARD ILLUMINATION FLASHING

The cup and coffee dispenser are illuminated by a convenient light, which also flashes to alert staff when any maintenance operations, such as refilling beans, are required.

Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



COLOURS FOR EVERY TASTE

As an optional extra, the front and side panels of the WMF 1300 S may be requested in a choice of fashionable colours, allowing you to match your coffee machines to your decor or your corporate design.

LED ILLUMINATION

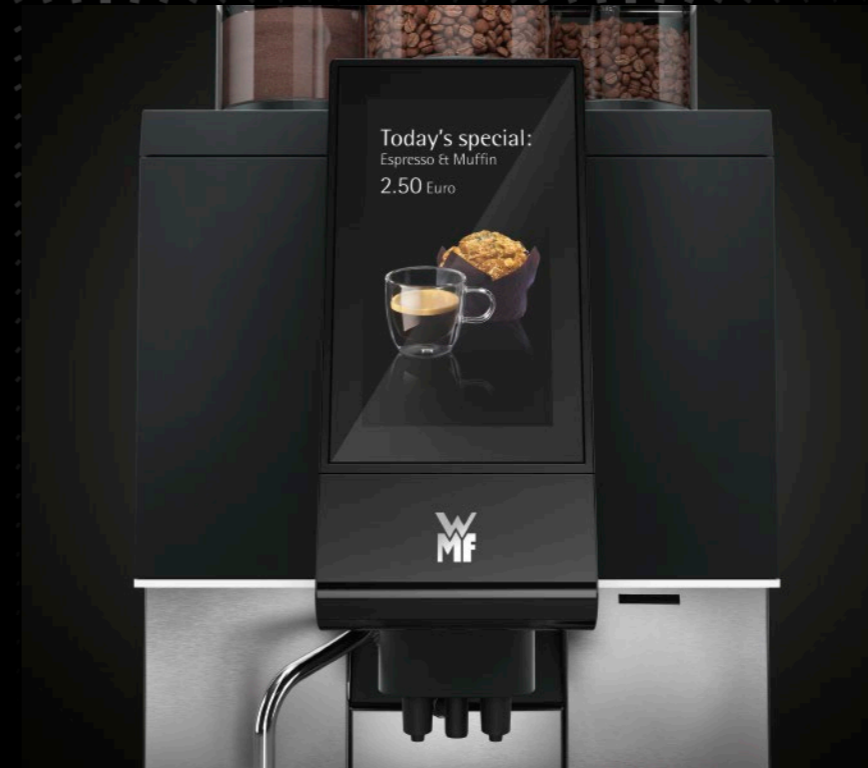
The lighting strips on the sides of the WMF 1300 S are illuminated with attractive LED lighting, in a range of colours which can be adjusted to complement the ambience of your venue.

PRE-SELECT / POST-SELECT MODE

Pre-Select mode is ideal for staff, letting them select the size of the cup, the coffee strength, then the beverage. The alternative, Post-Select mode, is perfectly suited to self-service sales: the customer first selects a beverage and can then specify additional settings.

BEVERAGE PARAMETER SETTING

For ease of operation, the helpful "Small-Medium-Large" function lets you preset various desired filling volumes and match them to each beverage. You also have the option to rearrange button layouts, adding and removing buttons.



ADVERTISING

The colourful 7" touch display also offers you opportunities to increase sales through eye-catching advertising or tailored special offers. So while your customers' beverages are being prepared, you can take advantage of their time and attention.

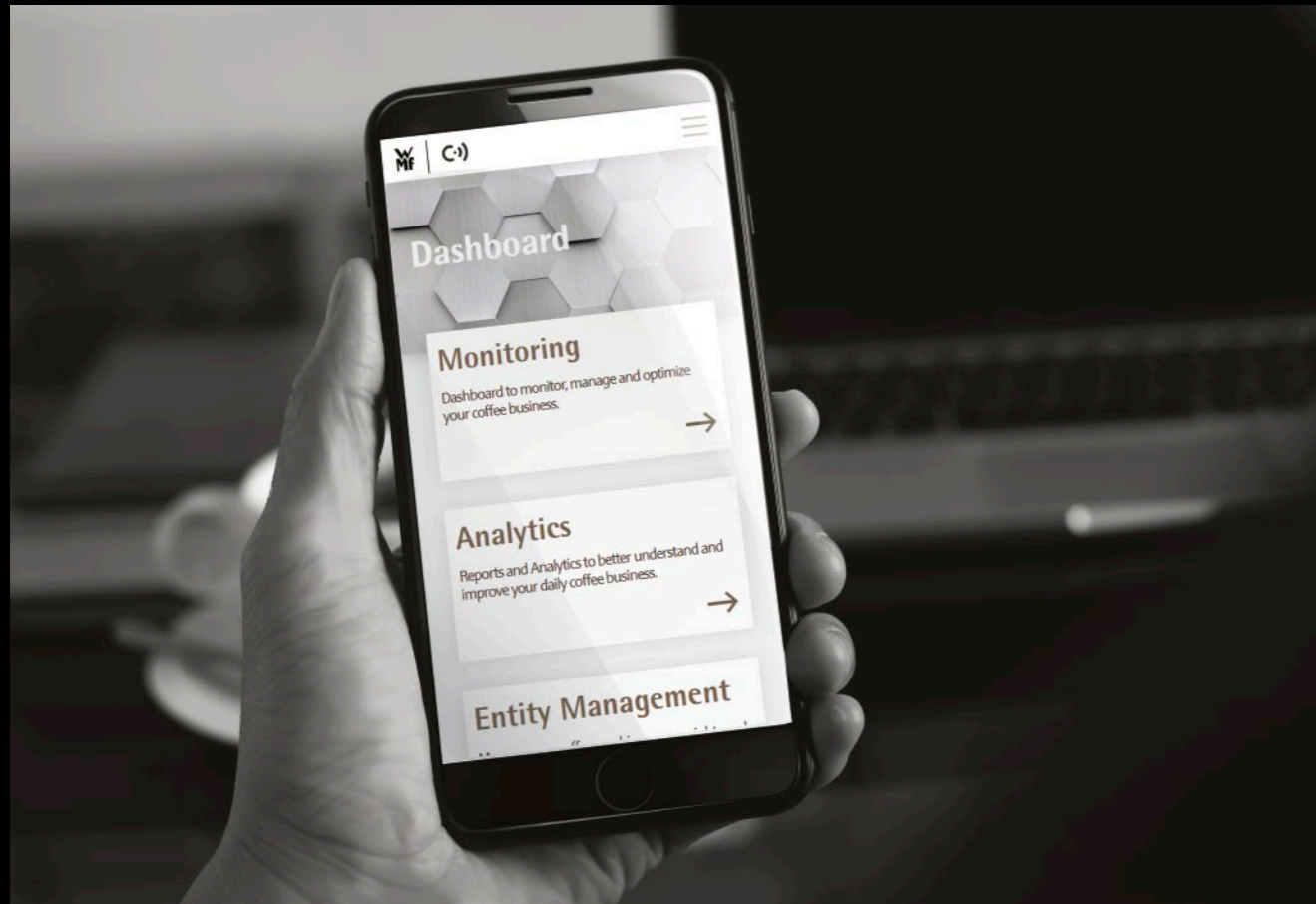
BRANDING

The colour scheme, background images and button layouts of the menus on the 7" touch display can be individually customised to match your branding requirements.



Connectivity

COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



WMF COFFEE CONNECT

WMF CoffeeConnect is our pioneering digital cloud platform. It transforms the potential of your WMF coffee machine and any other connected machines, giving them the ability to provide valuable data and receive instructions remotely. By collecting, analysing and processing information on sales, operation, consumption and maintenance, WMF CoffeeConnect gives you the power to optimize processes and reduce service costs. And that's only the beginning. You can also use it to increase turnover by sending advertising and special

offers directly from your desk to the machine's display. WMF CoffeeConnect offers functions to suit every requirement in the areas of machine management, maintenance and operation, and business performance. These functions are available in the form of either dashboard monitoring or reports. Additionally, our experts can create tailor-made analysis according to your needs, allowing you to take advantage of sophisticated Business Intelligence to gain in-depth insights into your coffee business.

DATA SECURITY

We know that your data is crucial to your business success. That is why the platform we have developed for WMF CoffeeConnect meets state-of-the-art infrastructure standards. The service offering is protected against cybercrime by a multi-layered IT architecture. We have also implemented a cutting-edge Identity and Access Management system that supports IoT requirements, providing multi-factor and role-based access to data and systems.



HACCP COMPLIANCE

All WMF professional coffee machines support HACCP-compliant operation with ease. For example, cleaning records are available to download, complete data backups can be performed, and software updates are available via USB stick.


Technical Data Overview

ALL THE FACTS AND FIGURES YOU NEED



WMF 1300 S	BASIC MILK & SMART MILK
Recommended for an average daily requirement of*	120 cups
Display size	7" touch display
Number of programmable beverages	24
Nominal power rating / mains power connection	2.0 - 2.4 kW / 220 - 240 V
Output per hour according to DIN 18873-2	
Espresso / 2 espressi	110 / 160
Café crème / 2 café crèmes	80 / 92
Cappuccino / 2 cappuccinos	110 / 160
Total hot water output / hour	110 cups
Energy loss per day according to DIN 18873-2	1.02 kWh
Coffee bean hoppers	Left and right approx. 650 g, central approx. 550 g
Powder hopper	Approx. 1200 g
External dimensions (width / height** / depth)	325 / 670 / 574 mm
Water supply	Water tank (approx. 4 l) or fixed water supply
Empty weight (depending on the model)	Approx. 40 kg
Continuous sound pressure level (LpA)***	< 70 dB(A)

The WMF 1300 S is available with the following milk and steam systems:

	BASIC MILK	SMART MILK
 BASIC STEAM	✓	✓

* Available from early 2021.
 * 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.
 ** Height including coffee bean hoppers.
 *** 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° dKH (carbonate hardness), a WMF water filter must be fitted.

Basic model 1: Without milk system, water tank, hot water central, 1 grinder, Basic Clean, LED illumination

Basic model 2: Basic Milk, water tank, hot water central, 1 grinder, Plug+Clean, SteamJet, LED illumination

WMF Services

PROVEN EXCELLENCE
AROUND THE GLOBE

At WMF, we are committed to your success and therefore offer service solutions that help our customers all over the world to get the best out of their machine.

Whatever the challenge, we provide the solution

As coffee is served in many different environments, our customer base is quite diverse. With almost 100 years of experience, WMF understands the challenges our customers face like nobody else. This wealth of experience is the basis for all our service designs.

CUSTOMER SATISFACTION



Machine Availability

Your ability to serve your customers at all times.



Coffee Quality

Serving your customer a premium and consistent coffee quality.

DAY-TO-DAY OPERATIONS



Operational Skills

Making sure machine and staff work hand in hand to please your customers.



Regulatory Compliance

Staying compliant with health, safety, security and environmental regulations.

COMMERCIAL SUCCESS



Plannable Follow-up Costs

Avoiding surprises and finding the right level of commercial stability.

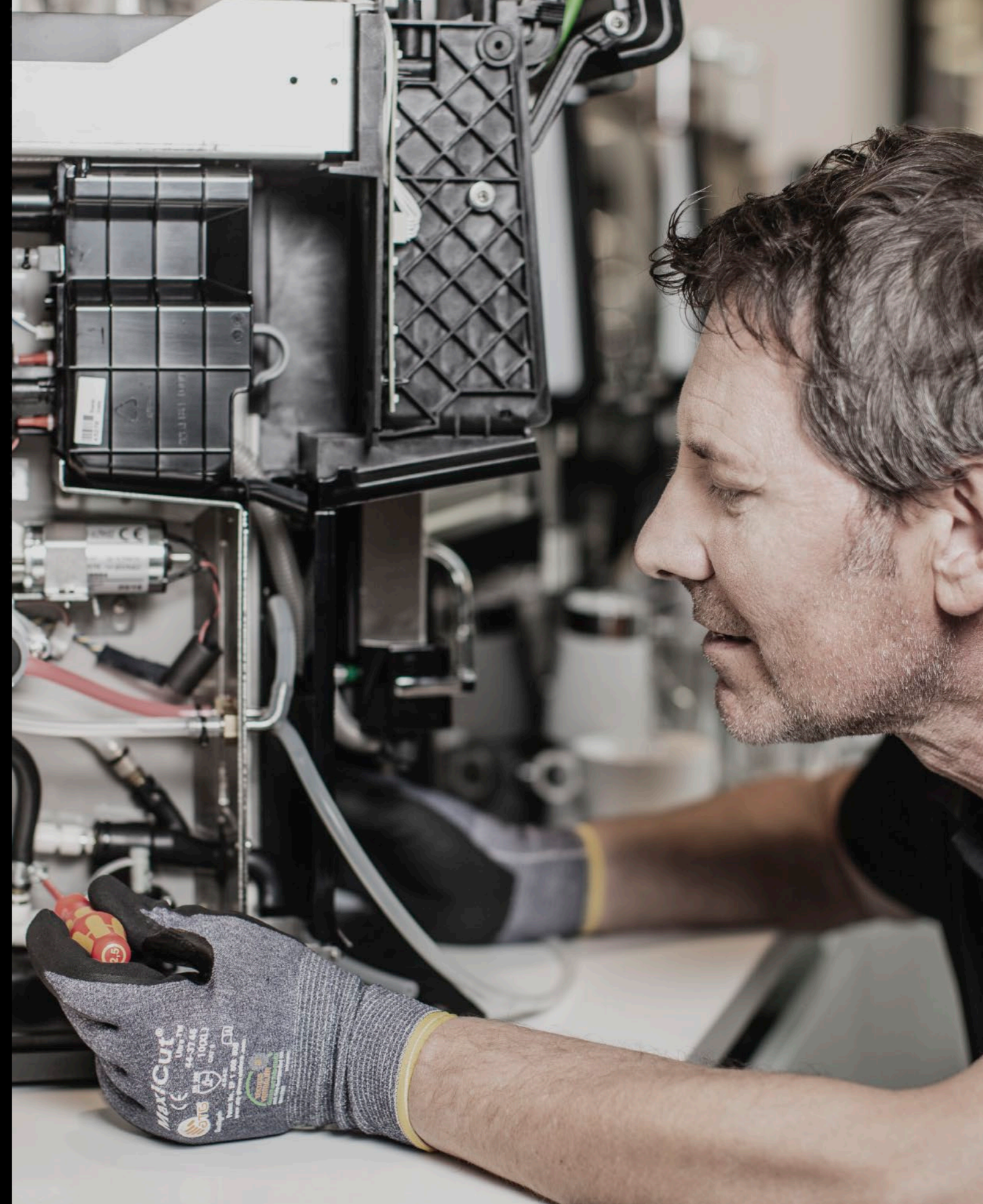


Investment Protection

Maximising the lifetime of your coffee machine.

For a long life of reliable performance

WMF coffee machines are a quality product and, together with our services, will perform over a very long lifetime. Truly understanding our customers' needs, we have developed standard service packages and add-ons that can be perfectly combined to satisfy your individual requirements. The fact that we only get one chance to make a first impression inspired the design of our installation services to deliver the right start to your success. Our preventive maintenance will ensure your machine always achieves its optimum performance, while we are by your side when you need us most with our repair services.



Accessory Equipment

EXTEND AND ENHANCE
YOUR WMF COFFEE MACHINE.

WMF accessories are beautifully coordinated with your coffee machine to ensure seamless elegance and efficiency. Each one is designed to enhance the experience for users and add value to your coffee business.

To complement your WMF 1300 S and complete your coffee hub, we offer a range of high-quality WMF accessories. For example, storing cups at the right temperature is crucial for enjoying coffee specialities of the highest quality, and cooling milk to the optimum temperature for conservation is every bit as important, while a card reader makes payment easy in self-service situations. Naturally, each of these accessories, like all the others in the WMF range, is beautifully coordinated with the design of your WMF 1300 S.



	COUNTERTOP COOLER	CUP&COOL, NARROW	CUP RACK, NARROW	CARD READER
Nominal output / power supply	0.08 kW / 220 - 240 V	0.15 kW / 220 - 240 V	0.15 kW / 220 - 240 V	-
Outer dimensions (W / H / D)	228 / 344 / 469 mm	286 / 530 / 566 mm	286 / 530 / 539 mm	130 / 500 / 350 mm
Empty weight	Approx. 13.5 kg	Approx. 32 kg	Approx. 28 kg	Depending on model
Removable milk insert	3.5 litres	4.5 litres	-	-
Suitable for self-service	√	√	√	√
Lockable	√	√	-	-
Removable seal	√	√	-	-
Max. cup capacity	-	45 to 190 cups	60 to 260 cups	-
Thermostat	-	√	√	-
Heatable shelves	-	3, stainless steel	4, stainless steel	-
Illumination (can be set to different colours)	-	√	√	-
Sensor for milk temperature	-	Optional	-	-
Plug+Clean integrated into cooler	-	Optional	-	-
Milk empty message (if available in machine)	-	Optional	-	-
Accepts	-	-	-	Card reader small for MDB reader only
Other information	-	-	-	1 coffee machine connected, always fitted on the right of the machine. The card reader is provided by the customer and sent to WMF for installation. Compatibility of the reader must always be checked in advance.

WMF PhotoSimu App

VISUALISE YOUR WMF COFFEE MACHINE
IN YOUR BUSINESS.

Want to know what a WMF professional coffee machine would look like in your own place of business? With the WMF PhotoSimu app, you can use your smartphone or tablet to easily project your chosen product configuration in your own business – exactly as it would appear. Just download the app to get started.

Download the app with the help of the QR code, scan then the location where you want to place your machine and you are ready to go. Thanks to Augmented Reality you will see your preferred machine either in a 3D room or in your real environment, photorealistic and true to its actual dimensions and design. The option to add accessories gives you the chance to see the complete solution of coffee machine and equipment in your business – ingeniously easy and intuitive.

Thanks to our new features, you can now find full product information at a glance and contact us directly via the app to send us your request.

iOS



Android



Contact Details

GET IN TOUCH TO FIND OUT MORE



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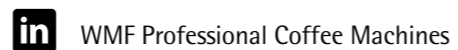
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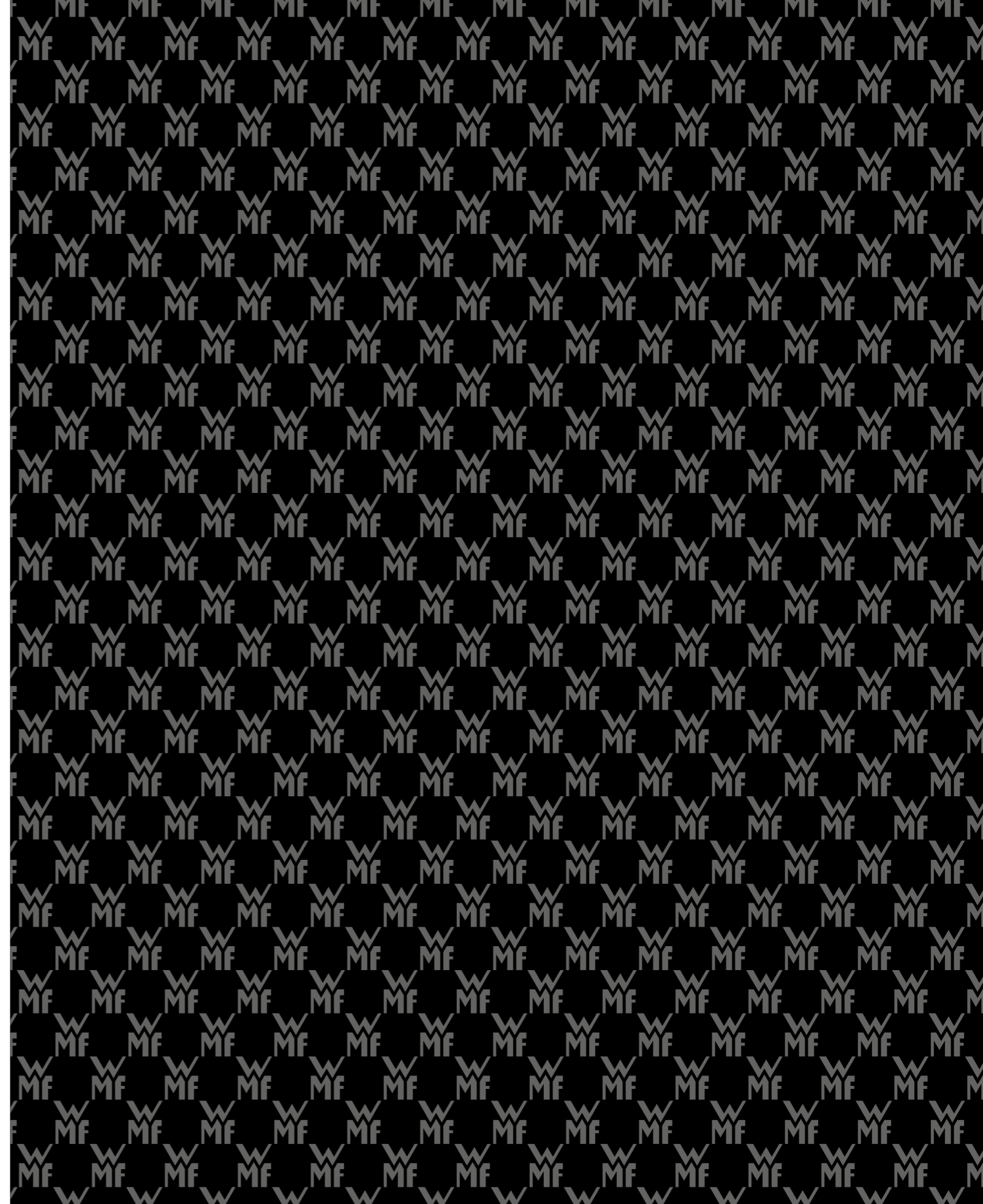
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WMF Professional Coffee Machines





DESIGNED TO PERFORM

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