



WMF 2000 S

THE FLEXIBLE BEAN TO CUP MACHINE!

WMF 2000 S



Expand your WMF 2000 S to an even more powerful coffee machine station with perfectly matched accessories. For example here with the narrow CupItCool, the WMF 2000 S with two grinders and a chocolate hopper as well as the cup rack.

WMF 2000 S technical data

Recommended daily output / max. hourly output*	up to 200 cups
Power supply	3 kW / 230 V; 5.5 kW / 400 V
Total hot water output per hour	24 litres
Energy loss per day in accordance with DIN 18873-2, Basic Milk / Active Milk	1.42 / 1.53 kWh
1 or 2 coffee bean hoppers left and right	approx. 1000 g
Central coffee bean hopper	approx. 550 g
Chocolate hopper	approx. 1000 g
Twin chocolate hoppers	2 x approx. 550 g
Dimensions (width / height / depth)	326 mm / 680 mm / 556 mm
Empty weight, depending on fittings	approx. 33 - 43 kg
Continuous sound pressure level (LpA)**	< 70 dB (A)

* Recommended daily output / max. hourly output. The hourly output depends on the cup size, quality settings, spout, features and power supply. The basis for the recommended maximum daily output is the respective stored service concept. Let our trained WMF staff assemble the coffee machine solution that meets your needs.
 ** The A-rated sound pressure level LpA (slow) and LpA (impulse) at the workplace of the staff using the machine is less than 70 dB (A) in every mode.
 From 5° dKH (carbonate hardness), a WMF water filter is recommended.

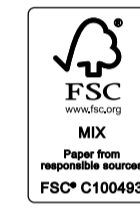


Our complete catalogue contains lots of additional information on the following topics

- A performance overview showing all coffee machines
 - Made-in-Germany production
 - Milk and Steam Systems (Basic Milk, Easy Milk, Active Milk, Basic Steam, Easy Steam and Auto Steam)
 - Additional equipment (such as cup racks, coolers, CupItCool, vending devices, etc.)
 - Customer service (maintenance contracts, cleaning supplies, descaler, etc.)
 - Speciality coffees (which specialities can be prepared with which coffee machines)
- You can request the complete catalogue from our customer service centre using the order number 63.8042.0391.

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Mixing the perfect milk drink

In the Active Milk version, the machine automatically prepares milk drinks and foamy milk drinks, whether hot or cold.



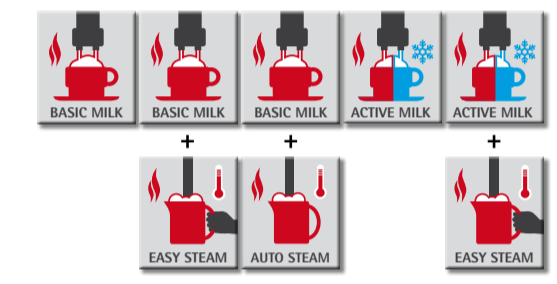
Hot chocolate and chocciatto

Almost any creation involving chocolate / coffee recipe can be made with plenty of fresh milk.



Plug+Clean

All milk-carrying parts are easily cleaned with the patented Plug+Clean.



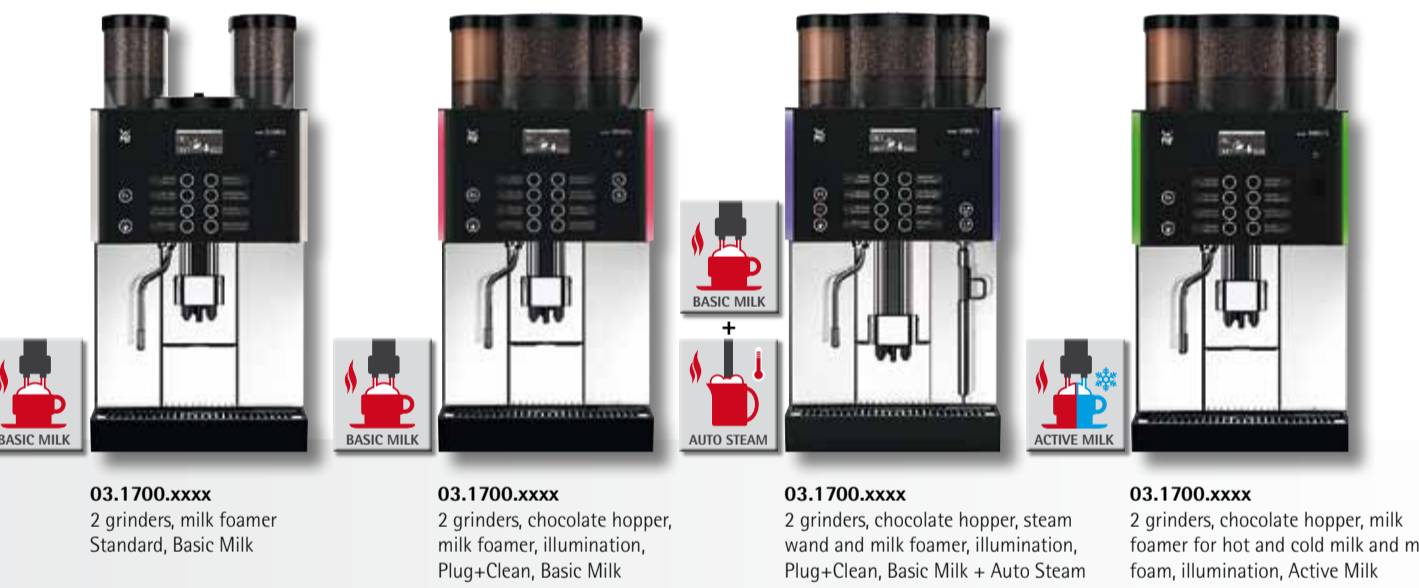
The WMF 2000 S is available with the following milk and steam systems.

The information on the milk system, as well as the drinks that can be prepared with it, can be found in our product range of coffee machines.

www.wmf-coffeemachines.com

WMF 2000 S - The flexible bean to cup machine!

A primary feature of the WMF 2000 S is its handling of milk – it satisfies even the highest demands when it comes to preparing speciality coffees. Foamed-milk drinks can be prepared using different methods. The Basic Milk version using the integrated milk foamer, which can also be combined with a steam wand (as an option). The Active Milk version, whereby the machine automatically prepares milk drinks and frothy milk drinks, whether hot or cold.



03.1700.xxxx

2 grinders, milk foamer
Standard, Basic Milk

03.1700.xxxx

2 grinders, chocolate hopper,
milk foamer, illumination,
Plug+Clean, Basic Milk

03.1700.xxxx

2 grinders, chocolate hopper, steam
wand and milk foamer, illumination,
Plug+Clean, Basic Milk + Auto Steam

03.1700.xxxx

2 grinders, chocolate hopper, milk
foamer for hot and cold milk and milk
foam, illumination, Active Milk

Example of use



Mercur Hotel Stuttgart City Center



Café Meran, Stuttgart-Bad Cannstatt



Pig Museum at the old slaughterhouse, Stuttgart



Hotel Ochsen, Merkingen



Café Tobac, Stuttgart



FEATURES

THE FLEXIBLE BEAN TO CUP MACHINE!



Hot chocolate and chociatto
Almost any creation involving chocolate / coffee recipe can be made with plenty 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.



Hot water
is produced by the WMF 2000 S at the touch of a button for tea, for example or even, at the same time, specialty coffees.



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



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



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 switch-off.



Mixing the perfect milk drink
In the Active Milk version, the machine automatically prepares milk drinks and foamy milk drinks, whether hot or cold.



Easily adjustable spout height
Containers with an ultimate height of 180 mm can be filled. A jug of coffee can also be filled, for meetings for example, by inputting a PIN.



Plug+Clean
All milk-carrying parts are easily cleaned with the patented Plug+Clean.



Reaching new heights
If you want to have even more space under the WMF 2000 S, the 10 cm high "feet" – which are sold separately – easily provide even more "leg room". And this also means that the area below the machine can be cleaned effortlessly.



Mobile coffee enjoyment
A mobile station makes the WMF 2000 S even more flexible. You can take your machine almost anywhere with you. All you need is a socket.



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



Great design
Subtle elegance by day and dramatic effect by night. Any RGB colour can be set and is adjustable at any time. This means that you can always use the right colour to set the right mood.



We can fill any cup
The practical Small-Medium-Large (SML) function will help you to easily assign three predefined mug or cup sizes to each required drink.



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.



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



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.



Well thought-out hopper
The hoppers can be locked before removal, to make cleaning and refilling very much easier.



Manual insert
On machines with 2 product hoppers, it is possible to use a third type of coffee (e.g., decaffeinated) via manual insert.



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



Topping, Twinchoc or Twin topping
These easy to handle topping versions are primarily designed for simple use. The twin topping version even allows mixed drinks to be prepared with coffee, milk topping powder AND choc.



Auxiliary units and vending units
Cup racks, milk cooler or mug dispenser, combined with vending units like a coin checker, coin changer, banknote or card reader, complete the self-service operation facilities.



Large coffee grounds container
The large capacity coffee grounds container is centrally positioned for easy access. But for anybody who feels that this spacious hopper is still not big enough, they can also choose the optional ground discharge through the counter top.



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.



Easy maintenance
You can do the basic maintenance yourself. That means fewer visits from the WMF Service Engineer.



Environmentally friendly thanks to »Green WMF«
Reduced energy consumption, fewer chemicals and nearly complete recycling are just a few points of the sustainable WMF concept.



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.



ISO certifications
The WMF business division for coffee machines is certified in accordance with DIN 9001/ quality management and DIN 14001 / environmental management.



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



Full-size image of the machine