

coffee wakes up the world



WMF *bistro!*

if you want

more!



WMF *bistro!*

As good design is in accordance with functionality

# more!

Design

The new 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 new WMF bistro! is the consistent further development of our most successful professional coffee machine worldwide, the WMF Bistro. 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 new WMF bistro!. From the coffee beans 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 a maximum capacity

**more!** Power

The new 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 the MORE power and reliability, and your customers by the MORE coffee quality and taste.



# more!

## Specialities

As more selection increases your coffee output

\* Easy to make via manual input for even more individuality  
 \*\*optional

The new 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?

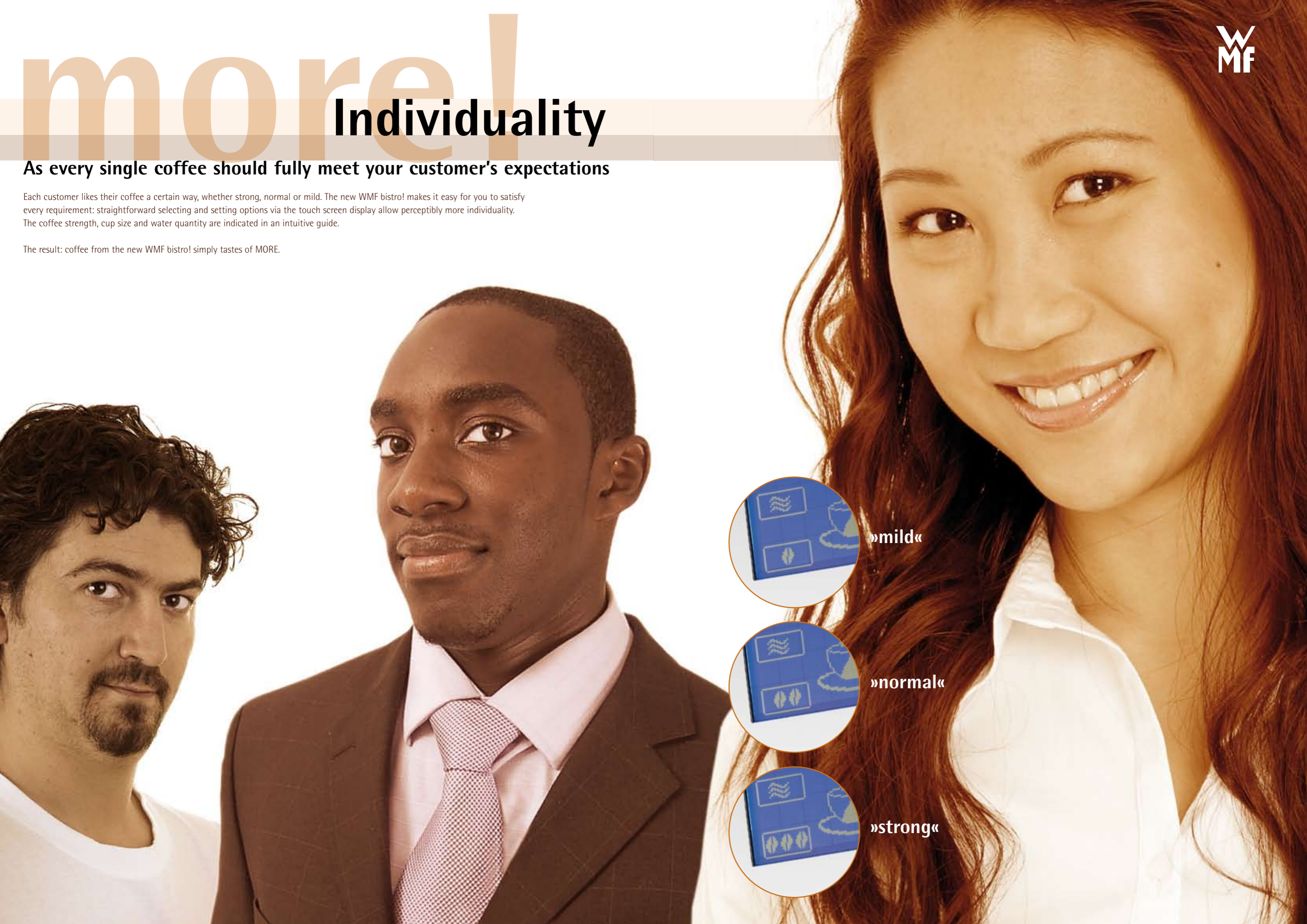
# more!

## 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 new 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 new 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 new 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 new WMF bistro! simply offers you MORE possibilities.



# more!

## Support

As you can never get enough assistance!



The new WMF bistro! is impressive on its own, and appropriate assistance makes things even easier. The attractive auxiliary appliances, in a coordinating lifestyle design, optimise operations as well as the available space.

The following auxiliary appliances are available: cup rack, Cup&Cool, under-machine cooler and under-counter cooler for large quantities of cooled milk. Options for anyone who simply wants MORE than just the usual, even for extended line ups.



# more!

## Choc

**NEW**  
with integral  
**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: Choc and Chociatto. The new 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 new 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 new 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 does it.



**NEW**  
with  
**MILKPOWER**



**NEW**  
with  
**STEAMPOWER**



# more!

## Manual options

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

The **STEAMPOWER** option on the new WMF Bistro is the perfect way to produce manually foamed milk froth automatically with increased steam power.

The milk is foamed in a jug underneath, just the way a barista does it. With one difference: the machine itself knows when the milk has reached the ideal temperature and it switches off automatically. The result is consistently the same: **MORE** milk foam of the optimum consistency.



**WORLD  
FIRST  
Plug&Clean**  
Milk foamer  
cleaning system



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 new WMF Bistro includes an automatic cleaning program. This world first, called Plug&Clean, allows you to clean all the parts in contact with the milk even easier than before. Just attach the milk hose to the adapter, start the automatic cleaning program – and look forward to some time off. The new WMF Bistro and the optional Plug&Clean function give you appreciably MORE leisure time.

**more!**  
Time for other things



**STANDARD MODELS:**

WM

WMF Bistro 6,3 kW

Rated power	3,3 kW	6,3 kW
<b>Hourly output</b>		
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)	450 mm / 733 mm (including beans hopper) / 555 mm	450 mm / 733 mm (including beans hopper) / 555 mm
Empty weight	80 kg	80 kg
Continuous sound pressure level (Lpa)**	< 70 dB (A)	< 70 dB (A)

\* The A-weighted mean sound pressure level Lpa (slow) and Lpa (impulse) at the operator's workplace is below 70 dB(A) in every operating mode. Technical data subject to change without notice. Errors and omissions accepted, for the entire content.

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