



Geislingen, February 2019

Espresso perfection at home: the WMF Lumero Espresso Maker

## Discover your inner barista

**Starbucks, Costa Coffee, Caffé Nero, YOUR HOME! The new WMF Lumero Espresso Maker pours professional-grade espresso in the comfort of your own home. Conceived as a traditional pump espresso machine, it brews at 15 bar, has an integrated, manually controlled steaming system for creamy steamed milk, hot milk or hot water, and boasts a thermoblock heating system to ensure the ideal brewing temperature. The machine's design is just as impressive as its technology: The espresso maker's matt Cromargan® finish with WMF Ambient Light LED lighting is guaranteed to catch the eye in any setting.**

From full-moon brews to vintage roasts where the green coffee is matured for a long period of time before roasting, coffee enthusiasts try many unconventional approaches to discover new coffee specialities. Alongside innovative experiments, a number of coffee varieties have managed to achieve global fame and are seen as exquisite rare coffees:

**Monsoon coffee** – the hand-picked beans of this coffee are exposed to monsoon winds for seven weeks. Thanks to the damp monsoon air, the coffee exhibits a very special flavour and aroma, and is particularly low in acidity. Its slight nuttiness is complemented by hints of clove or cardamom and a curious syrupy sweetness.

**Hawaii Kona** – a true rarity in the coffee world: the beans for Hawaii Kona coffee grow in a constant tropical climate. The balance of sun and rain, along with the rich volcanic soil, make this coffee an exquisite speciality. Only those beans grown in the small region of Hawaii's western Kona District may bear the name of Kona.

**Blue Mountain Coffee** – this coffee speciality matures at lofty heights of around 1,600 metres in the bluish haze of Jamaica's Blue Mountains. The combination of incredibly rich soil, constant humidity and high altitude creates a unique set of growing conditions for the beans. The result is a coffee with a light to medium intensity and acidity. Special aromas with notes of lavender, cucumber and even a hint of wholegrain biscuits make Blue Mountain one of the world's most renowned and expensive coffees – and justifiably so.

### **Bean and machine – a unique relationship**

The ideal partner for the perfect coffee bean is undoubtedly a high-quality coffee machine; after all, the amount of water, quantity of coffee, and the brewing pressure play an enormous role in creating that perfect coffee moment. With the WMF Lumero espresso maker you can prepare espresso the traditional barista way. Three different portafilter attachments for one cup, two cups or all conventional coffee pads make it possible to prepare coffee whenever the mood strikes you. And if you feel like a creamy cappuccino, you can easily create some finely textured milk foam using the integrated, manually controlled steaming system.

### **Design and features**

- Material: Matt Cromargan® and LED lighting with WMF Ambient Light
- Start/stop button with indicator light
- Control knob with four settings (Zero, Steam pre-heating for milk frother function, milk frother, hot water)
- Three portafilter attachments (one cup, two cups and coffee pads)
- Thermoblock heating system with Rapid Heat warm-up time of 30 to 40 seconds
- Power rating and performance: 1,400 watts/15 bar (WMF High Performance)
- Height-adjustable drip tray for flexible usage with different cup sizes
- Removable water tank with level indicator (1.4 l capacity)
- Detachable drip tray



### Product range and material

Material: Matt Cromargan® and LED lighting with WMF Ambient Light  
Available from: March 2019

### About the WMF brand

The WMF brand has been setting standards with its innovations for more than 160 years. It is also an important source of inspiration within the market. Its products, their exceptional design, perfect functionality and highest quality whet the appetite for wonderful culinary experiences: from preparing and cooking through to dining and drinking – four moments in which the WMF brand sits at the heart of the customer's life. WMF products make cooking a pleasure. From preparing ingredients using kitchen knives with precise cutting performance and cooking with innovative cookware through to dining with stylish cutlery, decanters and table accessories, products from the WMF brand transform all these moments into something special. WMF is a brand within the WMF Group headquartered in Geislingen an der Steige, which has belonged to the French Groupe SEB consortium since the end of 2016.

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