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Luxurious froth

WMF Dynamic Milk sets new standards in preparing perfect milk froth

Whether you like your froth liquid, creamy, firm or airy, the new “Dynamic Milk” system from the Geislingen-based premium manufacturer WMF has everything you need to prepare your own milk froth creations. A patent has been filed for the new milk system. Depending on the recipe, Dynamic Milk offers four different consistencies for hot milk froth and up to three variations for adding cold milk froth. The result: coffee and milk creations which set new standards in variety, appearance and taste. WMF Dynamic Milk will be unveiled to the general public for the first time at the Internorga 2015 trade fair.

Some people like to build little towers, some are true masters when it comes to latte art, while others love the traditional milk supplement or are adept at forming layers of ingredients in a latte macchiato glass. People’s tastes may differ greatly, but in future milk artists will have one thing in common: professional support provided by WMF Dynamic Milk. The new HACCP-compliant pump system for WMF fully automatic coffee machines meets all requirements for milk froth preparation and ensures perfect Barista quality. Besides the four different consistencies for hot creations (liquid, creamy, firm and airy) and three variations of coffee and milk specialities (liquid, creamy and firm) with cold froth, the pump system also enables you to store filling volumes and varying consistencies in a drink for each recipe. This makes each individual cup an unprecedented visual and culinary treat.

The basis for the patent-filed system is an active mixer that combines milk and air to form a delicious, homogeneous and stable emulsion. Depending on the required temperature and the density and porosity, gastronomes receive a proportion of froth of 60 to 90 per cent. Steam heating based on the traditional Barista method ensures that the intense milk flavour is fully preserved in any froth consistency. You can also prepare coffee and milk creations in any chosen sequence, with the brown coffee around the edge of the cappuccino so typical of Italian restaurant culture now forming automatically.

Intelligent technology for efficient cleaning

The milk system’s innovative mixer technology has more to offer than a consistently high froth quality in a number of different consistencies: WMF Dynamic Milk is also impressive with regard to every aspect of cleaning. The highlight: the froth is prepared in the machine itself, making a separate frothing chamber on the dispenser redundant. This means that time-consuming cleaning is a thing of the past. You no longer need to dismantle the combined dispenser and disassemble its parts for cleaning that meets HACCP requirements. The new, efficient cleaning procedure is

called “Clean in Place” and is available in all WMF fully automatic coffee machines equipped with Dynamic Milk.

Photo request

You can see images on our media portal at <http://press-n-relations.amid-pr.com> (search for „WMF DynamicMilk“. We will also be pleased to send you this file by e-mail on request. Contact: wmf@press-n-relations.de.



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About the WMF Group

For more than 160 years, the brands that make up the WMF Group have represented the best in cooking, drinking and dining. Every day, hundreds of millions of people around the world use WMF, Silit and Kaiser products to prepare food, cook, bake, eat and drink in the comfort of their own home. And when they are not doing that, they are enjoying coffee specialities and foods prepared by the hotel and catering industry using products from WMF, Schaerer or Hepp. Our employees are passionate about bringing people together, whether at home, on the move or at high-end restaurants, in order to give them shared moments that are both precious and delicious. This is all possible thanks to our products, whose exceptional design, perfect functionality and highest quality provide wonderful culinary experiences. Our company has a proud tradition, and was founded in Geislingen an der Steige in Germany back in 1853. Almost 6,000 employees provide culinary joy at more than 40 locations worldwide. The WMF Group achieved sales of EUR 1,024.3 million in 2014.