



# WMF 1100 S

PROFESSIONAL COFFEE QUALITY,  
IN A COMPACT DESIGN.

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# WMF 1100 S

PROFESSIONAL COFFEE QUALITY,  
IN A COMPACT DESIGN.

"In our office, many of the important conversations happen over a coffee, both with guests and between members of staff. The professional quality coffee made by the WMF 1100 S is not only good for everyone's mood, it's good for business too."

Looking for a way to give your staff extra energy and your guests a distinctive welcome? Investing in a professional coffee machine is a smart solution. The WMF 1100 S offers a variety of delicious, top-quality coffee and chocolate beverages at a finger touch. Ideal for locations with limited space and high standards, its compact design holds many premium features usually found in larger models. The option of double powder dispenser, for instance, is a highlight in this class of machine. Reliable performance and a long working life are guaranteed by the professional brewer, while the SteamJet gets every cup to the perfect temperature in a few seconds using the natural power of steam to ensure the best coffee experience. Ease of use and ease of cleaning are especially important in an office environment. Thanks to its intuitive touch interface and user-friendly Click+Clean system, the WMF 1100 S couldn't be simpler to operate and maintain. Recommended for venues with an average daily requirement of 80 cups, there's simply no more solid introduction to the world of professional coffee.





# Features & Innovations

FOR WMF CUSTOMERS,  
THE FUTURE COMES AS STANDARD.

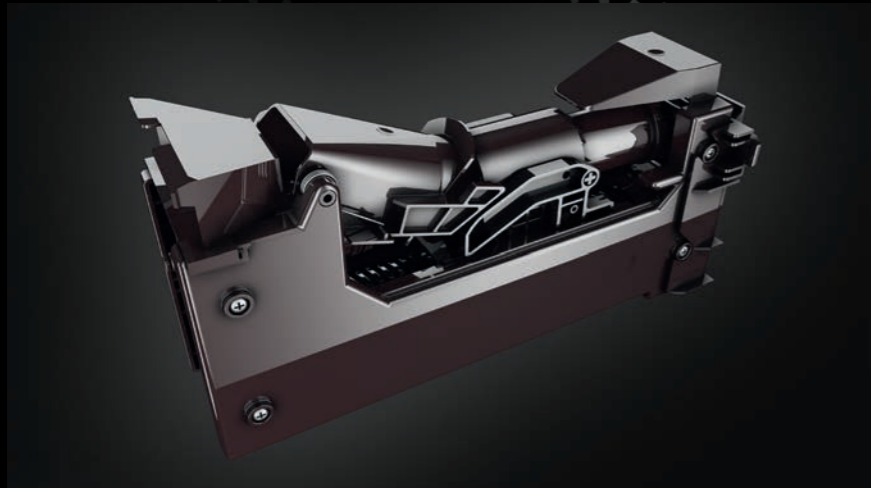
Perfect for smaller locations with a big desire for great coffee, the WMF 1100 S delivers professional quality in a minimal footprint. It offers premium features usually found only in larger models, as well as a variety of customisation options.

The WMF 1100 S is the ideal introduction to professional coffee making for offices, hotels, bistros and other venues. It provides the high quality and long-term reliability you expect from WMF in an especially compact design. Fully automated and easy to use for staff or guests, it represents a premium solution for delicious espresso and coffee specialities with milk, which can be personalised to match your interior design or corporate branding requirements. Easy to clean and maintain, it offers the additional benefit of digital connectivity through the WMF CoffeeConnect platform.



# Performance

DELIVERING A PREMIUM COFFEE EXPERIENCE



## PROFESSIONAL BREWER

Constructed with a high-quality polymer to guarantee an extra-long service life and maximum reliability, the professional brewer of the WMF 1100 S is lightweight, removable and has a 15 g capacity.

## UP TO 2 COFFEE GRINDERS

The WMF 1100 S is equipped with up to two specially decoupled coffee grinders, allowing you to offer two types of coffee bean while ensuring low-noise operation. This is a critical advantage when using the fully automated coffee machine in offices or conference rooms.



DESIGNED FOR

# 80

CUPS PER DAY



## OUTPUT

Designed for venues with an average daily requirement of 80 cups, the WMF 1100 S is the ideal entry-level model for providing professional coffee varieties.



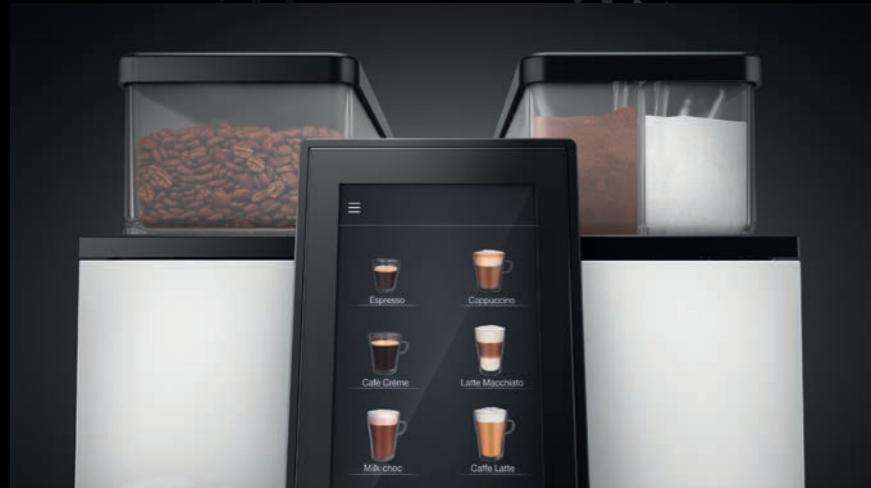
## ECO MODE

This energy-saving mode reduces the steam boiler temperature if no beverage is dispensed for 10 minutes, and therefore also reduces energy usage. When next needed, it only takes 15 seconds to heat up again.



# Versatility

OUR INNOVATIONS, YOUR WAY



## EXPANDABLE BEAN / TOPPING HOPPERS

To offer you a high level of customisation, either or both bean hoppers can be replaced with an expanded 1100 g bean hopper, a 2200 g powder hopper, or a 1250 g twin topping hopper, allowing you to offer a combination of chocolate powder and another topping, such as milk powder. This is an option you'll find on hardly any other machine in this class.



## MANUAL INSERT OF FURTHER COFFEE TYPES

For even greater variety in your beverage offering, the handy manual insert provides the option of using a different kind of ground coffee for a particular beverage, e.g. decaffeinated espresso.



## INTEGRATED BEAN HOPPERS

The WMF 1100 S comes with a choice of one or two integrated hoppers for coffee beans and/or variations like chocolate powder or other toppings. Standard capacity is 550 g for beans, 700 g for powder. The integrated hoppers allow you to use the WMF 1100 S in spaces where other machines are too tall, and they are designed for easy refilling, even if the machine is positioned under a kitchen wall unit.



## MILK SYSTEM

Thanks to the fully automated Basic Milk system, the consistency, temperature and taste of milk and milk foam are always spot on. And should handmade milk foam be on the menu, it can be created whenever desired using the optional Basic Steam wand. Moreover, the user-friendly Click+Clean function makes the milk system easy to clean, reducing the need for manual cleaning of the milk foamer to once a week.



## HOT WATER OUTPUT

A separate spout for dispensing hot water at a standard temperature of around 95°C makes it easy to prepare tea and other infusions at a touch, allowing you to add further options to your beverage menu.



## LARGE WATER TANK

Despite its compact dimensions, the WMF 1100 S contains a large, 4.5-litre internal water tank with an integrated water filter. You can also choose to install a constant water supply, including drainage connection, as an option.

# Quality

ENGINEERED FOR CONSISTENT PERFECTION



## CUP TABLE

Integrated into the grounds box is a cup table that can adjust to cups of different sizes up to 100 mm in height, ensuring espresso is always served with no splashes and the perfect crema. The separate drip tray makes for easy handling and less cleaning.



## 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.

## STEAM SYSTEM

You can use the Basic Steam system to quickly and easily warm milk and beverages like hot chocolate or mulled wine, and to create milk foam by hand whenever desired using the optional Basic Steam wand.





# Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



## 7" COLOUR TOUCH DISPLAY

With its vertical swipe function, the intuitive design of the 7" colour touch display is easy to navigate, and you can customise the colour scheme and button layout to your specific requirements, making it suitable for both served and self-service environments.

## CLEANING SYSTEM

The user-friendly Click+Clean function is automatically started when the machine is switched off, reducing the need for full system cleaning to once every 7 days, or after 250 brewing cycles. Easy-to-follow, animated step-by-step instructions on the user-friendly display guide the user through the cleaning process, for maximum convenience.



## COMPACT SIZE

Thanks to its compact dimensions, the WMF 1100 S is ideal for locations with limited space available. Design features like the internal bean hoppers allow it to be placed where other professional coffee machines will not fit, for example below kitchen wall units.



## ANIMATED USER MANUAL

On-screen images and animations provide clear, user-friendly indications of operating conditions and cleaning instructions, ensuring easy handling.

## OVERFLOW PROTECTION

The drip tray is equipped with overflow protection: presence and fill level sensors block the machine when the limit is reached and when the drip tray is removed, eliminating the risk of spillages.



## 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.

## GROUNDS DISPOSAL

Disposing of used coffee grounds could not be simpler. As an alternative to the internal waste container, grounds can also be disposed of under the counter, via an outlet at the base of the machine.

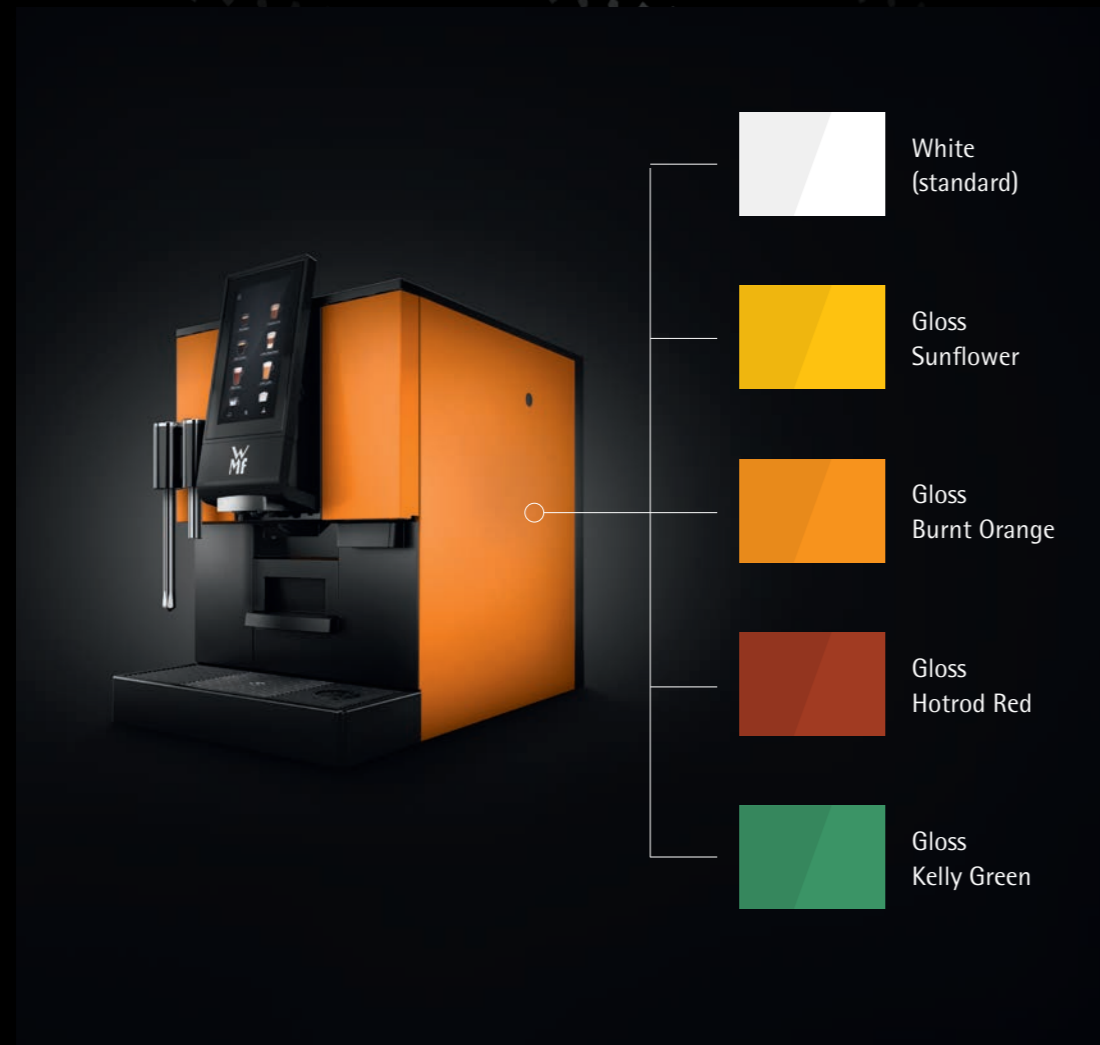
## PLUG+PLAY

The WMF 1100 S is equipped with Plug+Play functionality, so the process of setting up your new machine is fast and straightforward.



# Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



## COLOURS FOR EVERY TASTE

The outer walls of the WMF 1100 S come in a choice of five different on-trend colours, with many more available on request, as an optional extra. Whether you want to match your coffee machine to the decor of your workplace or your corporate design, you'll find the perfect solution.



## CUSTOMISABLE DISPLAY

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

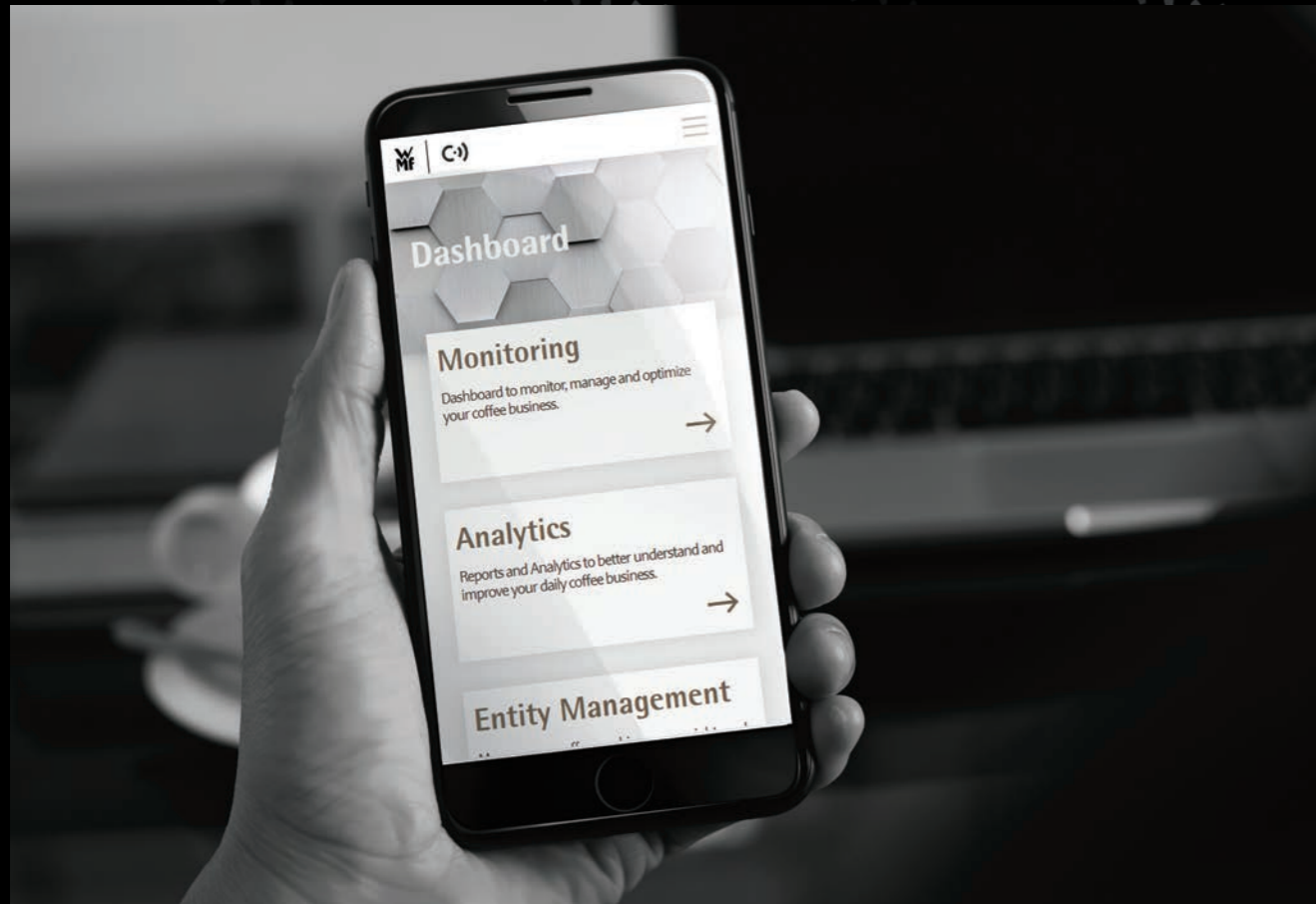
## ADVERTISING

You can take advantage of the colourful 7" touch display to show advertising images to your customers or guests while their beverage is being prepared, encouraging additional sales.



# Connectivity

COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



## WMF COFFEE CONNECT

WMF CoffeeConnect is our pioneering digital cloud platform. It transforms the potential of your 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



325 mm



561 mm




500 mm

## WMF 1100 S

## BASIC MILK

|  |                                 |
|--|---------------------------------|
| Recommended for an average daily requirement of* | 80 cups                         |
| Nominal power rating / mains power connection    | 2.3 kW / 230 V                  |
| Output per hour according to DIN 18873-2         |                                 |
| Espresso / 2 espressi                            | 105 / 150 cups                  |
| Café crème / 2 café crèmes                       | 75 / 90 cups                    |
| Cappuccino                                       | 105 cups                        |
| Hot milk / hot foam beverages                    | ✓                               |
| Total hot water output / hour                    | 90 cups                         |
| Energy loss per day according to DIN 18873-2     | 0.76 kWh                        |
| Coffee bean hoppers                              | Approx. 550 g                   |
| Choc or topping hopper (optional)                | Approx. 450 g                   |
| External dimensions (width / height / depth)     | 325 / 500 / 561 mm              |
| Water supply                                     | Water tank / Fixed water supply |
| Empty weight (depending on the model)            | Approx. 25.5 kg                 |
| Continuous sound pressure level (LpA)**          | < 70 dB(A)                      |

The WMF 1100 S is available with the following milk and steam systems:

|                 |   |            |
|-----------------|---|------------|
|                 |  | BASIC MILK |
| NO STEAM SYSTEM | ✓   |            |
| BASIC STEAM     | ✓   |            |
| AUTO STEAM      |   |            |

\* 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.

\*\* 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:** Basic Milk, Water tank, 1 grinder, Hot water spout, Click+Clean, SteamJet

**Basic model 2:** Basic Milk, Water tank, 1 grinder, 1 hopper, Hot water spout, Click+Clean, SteamJet

**Basic model 3:** Basic Milk, Water tank, 2 grinders, Hot water spout, Click+Clean, SteamJet

### Selectable options at an additional charge:

Basic Steam, Twin Topping, Auto Steam\*, Bluetooth stick for WMF MyCoffee App, Fixed water connection kit, coloured foliation.

\*Not in combination with Basic Steam and Basic Milk (hot water spout positioned centrally)



# WMF Services

PROVEN EXCELLENCE  
AROUND THE GLOBE.

The moment a new WMF coffee machine rolls off the production line is not the end of our commitment to quality. We design and build each machine to be a success from day one. And our extensive, personalized service ensures each one provides a long life of reliable performance.

WMF builds cutting-edge professional coffee machines, and our service guarantee ensures they receive state-of-the-art treatment throughout their working lives. Our multinational service packages are customized to your needs, and regular training at WMF training centres ensures know-how is continuously passed on to our entire global service network.

## Installation

Each machine is installed by a highly qualified technician, who knows how to fine-tune it to your specific needs, taking into account the type of water and inlet, your preferred beans, beverages, and more. Individual training on operation, cleaning and maintenance ensures your personnel and your machine work in perfect harmony. The result is the best cup of coffee for your customers, now and over the long term.

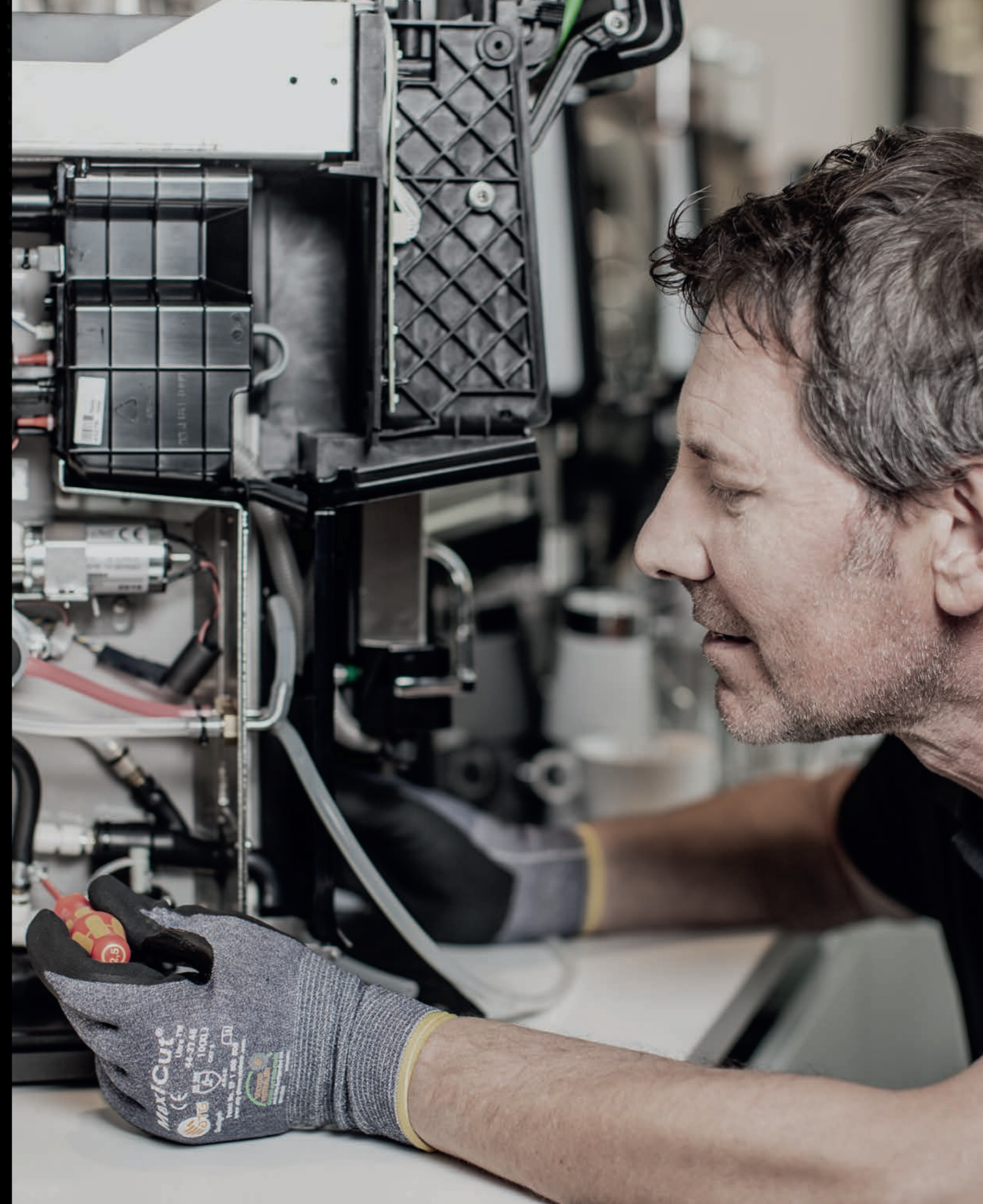
## Maintenance

Only a well-maintained machine can guarantee consistently superb coffee.

That's why your service technician will check your machine regularly and systematically, updating the software, and cleaning and descaling when required. Our proactive service ensures a long life for your machine, while keeping you compliant with health, safety, security and environmental regulations. The innovative WMF CoffeeConnect digital platform offers an option for the efficient central management of your machines, allowing you to view service information anytime, anywhere - paving the way to predictive maintenance.

## Repair

In the rare event of a repair becoming necessary, WMF is your ideal partner. We use exclusively original parts, combining rapid availability with the highest quality. Our telephone support and experienced technicians will quickly get your machine operational again, so it can continue to deliver outstanding coffee quality and excellent returns on your investment.





# Accessory Equipment

EXTEND AND ENHANCE  
YOUR WMF COFFEE MACHINE.

Each WMF accessory is perfectly coordinated with your WMF 1100 S, both aesthetically and technologically. Designed to optimise beverage quality and reduce effort, they enhance the experience of anyone using the machine.

Choose from a range of high-quality WMF accessories to complete your coffee offering. For example, storing cups at the right temperature is crucial for enjoying coffee specialities of the highest quality, while cooling milk to the optimum temperature for conservation is every bit as important. A card reader makes payment easy in self-service situations, while a mobile coffee station can be especially useful for conferences and events. Naturally, each of these accessories, like all the others in the WMF range, is beautifully coordinated with the design of your WMF 1100 S.



|   | COUNTERTOP COOLER     | CUP RACK, NARROW      | CARD READER   | COFFEE STATION 58   |
|---|-----------------------|-----------------------|---|---|
| Nominal output / power supply                                       | 0.08 kW / 220 - 240 V | 0.15 kW / 220 - 240 V | -   | -   |
| Outer dimensions (W / H / D)  | 228 / 344 / 469 mm    | 286 / 530 / 539 mm    | 130 / 500 / 350 mm  | 580 / 900 / 600 mm  |
| Empty weight  | Approx. 13.5 kg       | Approx. 27 kg         | Depending on model  | 33 kg   |
| Removable milk insert   | 3.5 litres            | -                     | -   | -   |
| Suitable for self-service   | √                     | √                     | √   | √   |
| Lockable  | √                     | -                     | -   | -   |
| Removable seal  | √                     | -                     | -   | -   |
| Max. cup capacity   | -                     | 60 to 260 cups        | -   | -   |
| Thermostat  | -                     | √                     | -   | -   |
| Heatable shelves  | -                     | 4, stainless steel    | -   | -   |
| Illumination (can be set to different colours)                      | -                     | √                     | -   | -   |
| Suitable for installation on the integrated technology insert up to | -                     | -                     | -   | 3.3 kW / 220 - 240 V  |
| Capacity of fresh water tank  | -                     | -                     | -   | Optional, approx. 25 litres   |
| Capacity of waste water tank  | -                     | -                     | -   | Optional, approx. 13 litres   |
| Integrated grounds drawer   | -                     | -                     | -   | 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. | The „Coffee station 58“ is flexible to use within one room, however, it must not be pushed across landings, doorsteps or other obstacles due to risk of tipping. In order to push it, please remove any objects (such as coffee machines and add-on units) from the top of the coffee station! Includes technical group |

# WMF PhotoSimu App

VISUALIZE 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



A

**WMF Group GmbH**  
Eberhardstrasse 35  
73312 Geislingen/Steige

+49 7331 258 482  
professional-coffeemachines@wmf-group.com  
www.wmf-coffeemachines.com

B

**WMF Austria**  
Langer Weg 28  
6020 Innsbruck

+43 512 3302  
gastro@wmf.at  
www.wmf-kaffeemaschinen.at

C

**WMF in Switzerland**  
Allmendweg 8  
4528 Zuchwil

+41 32 681 62 00  
vertrieb.schweiz@schaerer.com

D

**SEB PROFESSIONAL BeLux BV**  
Boomsesteenweg 608  
2610 Antwerpen

+32 828 11 28  
sales.belgium@seb-professional.com  
www.wmf-coffeemachines.com/nl\_be

E

**SEB PROFESSIONAL Iberia S.A.**  
Avda. Llano Castellano, 15  
28034 Madrid

+91 3341216  
maquinasdecafe@wmf.es  
www.wmf-coffeemachines.es

F

**SEB PROFESSIONAL UK Limited**  
31 Riverside Way  
UB8 2YF Uxbridge

+44 1895 816100  
sales@wmf.uk.com  
www.wmf-coffeemachines.uk.com

G

**SEB PROFESSIONAL France SARL**  
13 - 15 Rue Claude Nicolas Ledoux  
94000 Créteil

+33 1 49 80 80 10  
commercial-fr@seb-professional.com  
www.wmf-coffeemachines.fr

H

**SEB PROFESSIONAL Nederland B.V.**  
Gyroscoopweg 82-84  
1042 AX Amsterdam

+31 20 480 80 85  
business@wmf.nl  
www.wmf-coffeemachines.nl

I

**SEB PROFESSIONAL Japan**  
13F Hamarikyu Parkside Place  
5-6-10 Tsukiji, Chuoku  
Tokyo, 104-0045

+81 3 3541 1941  
wmfj@wmf-japan.co.jp  
www.wmf-japan.co.jp

J

**SEB PROFESSIONAL (Shanghai) Co., Ltd.**  
1318 North Sichuan Road, ICP, Unit 1101  
200080 Shanghai

+86 021 2601 6288  
coffeemachine@wmf-ap.com  
www.wmf-coffeemachines.com

K

**SEB PROFESSIONAL LATAM & Caribbean**  
PH Brazil 405, Oficina 7D  
Avenida Brasil  
Ciudad de Panama  
Panama

+507 60171520  
COliver@seb-professional.com  
www.wmf-coffeemachines.com

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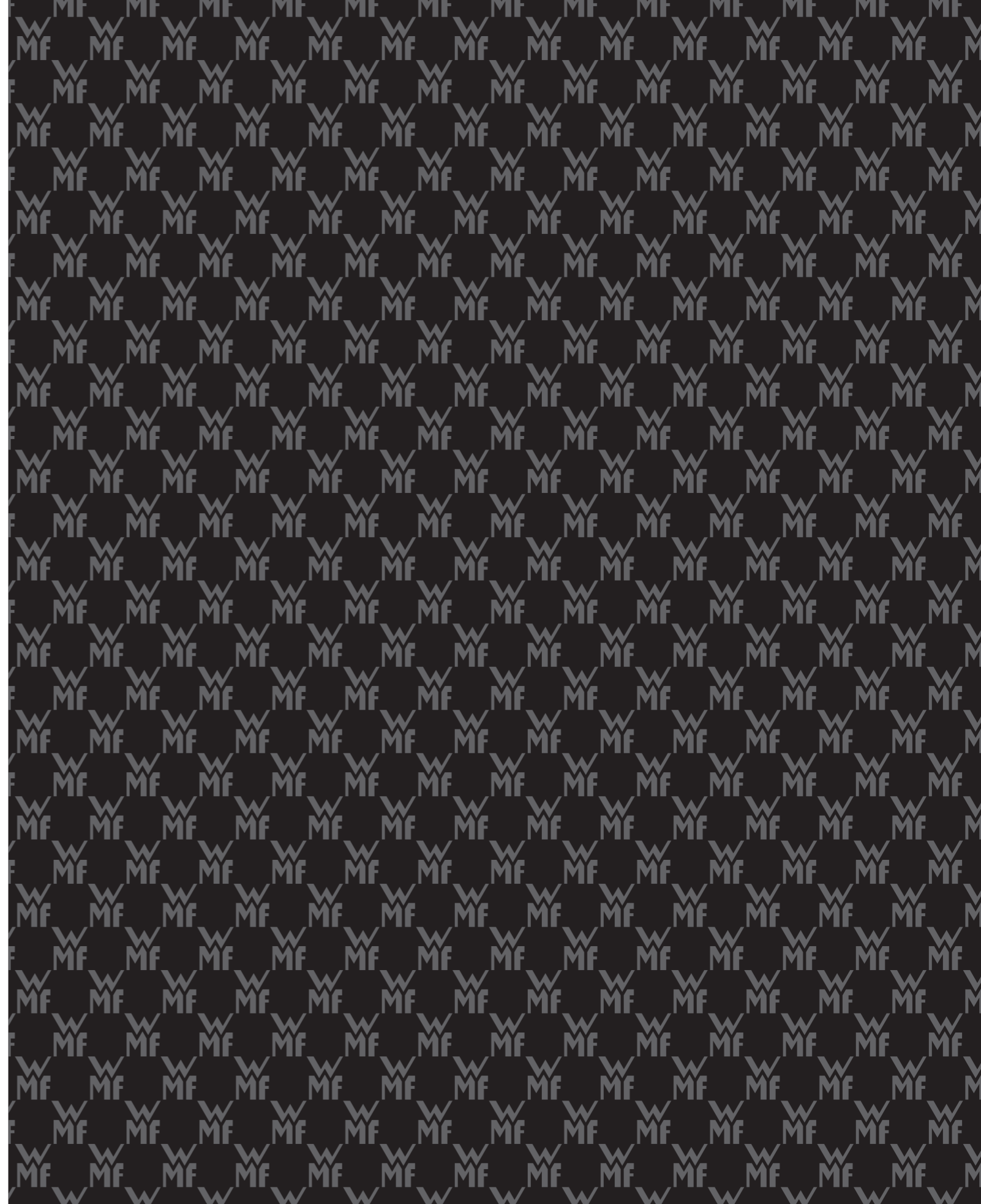
**SEB PROFESSIONAL North America**  
15501 Red Hill Avenue, Suite 200  
Tustin, California 92648

+1 888 496 3435  
coffee@wmfnorthamerica.com  
www.wmf-coffeemachines.us.com

WMF Group GmbH  
GBU Professional Coffee Machines PCM  
Eberhardstrasse 35  
73312 Geislingen/Steige  
Germany  
Phone: +49 73 31 - 258 482  
Fax: +49 73 31 - 258 792  
professional-coffeemachines@wmf-group.com  
www.wmf.com

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DESIGNED TO PERFORM

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