



COFFEE



Coffee culture's new choreography,
perfect repeatability turned into art.

WMF espresso NEXT

The unmistakable taste of tradition combined with the undeniable benefits of automation.

The WMF espresso NEXT simplifies processes with an effortless and perfectly repeatable choreography. Just like a world-class athlete, it delivers passion, expertise and character with perfect consistency, high process reliability and ease of use.



Consistent quality – coffee after coffee

- Time-consuming and error-prone tasks are automated: grinding, tamping and milk frothing.
- The machine doses the correct amount of coffee directly into the portafilter and tamps it automatically.
- Two integrated grinders with precision-honed disks ensure optimal grind size for different beverages and the absolute reproducibility of good coffee quality.
- The WMF Auto Steam wand offers the convenience of automatically producing three different textures of milk foam for up to six different types of milk.

Perform like a barista

- The WMF espresso NEXT enables high-level coffee-making through fully automated processes at the push of a button, eliminating the need for extensive training or experience.
- Perfect for businesses facing staff shortages or frequent personnel changes.
- Excellent latte art is made possible by consistent milk foam quality.
- In terms of design, sound, and brewing process, the machine resembles a traditional portafilter.
- An authentic espresso bar atmosphere is ensured by artisanal coffee production.



Boost your business

- Simplified preparation steps provide more hands-free time.
- Parallel beverage preparation increases efficiency.
- Improved customer retention and increased revenue due to shorter waiting times.
- Auto Milk Dosing system measures the precise amount of milk needed for immediate foaming and produces zero waste – making it an environmentally friendly choice.



Further
information
and downloads:



COFF

Further specifications and technical details:



Two separate touch displays

one for each brewing group – enable a simple and intuitive operation. At the same time, they support efficient, parallel work on the machine.

Automated dosing and tamping

ensures precise dosage and pressure every time, delivering consistent results.

Dynamic Coffee Assist

always provides the right grinding degree and doses the perfect amount of coffee directly into the portafilter.

High grade materials

made in Germany

Auto Milk Dosing

produces zero waste, as the perfect amount of milk is dosed directly into the jug and can be frothed immediately.

Two separate portafilters with portafilter recognition

and menu-driven operation, providing step-by-step guidance for operators and ensuring faster workflows.

One touch americano function

at the touch of a button, the hot water for the Americano is dispensed directly into the cup.

* Image may contain/show additional options.

For places, where barista craftsmanship meets convenience.

The WMF espresso NEXT excels wherever authentic espresso enjoyment and ease of use are required – from coffee shops to hotels and restaurants, as well as quick-service restaurants and petrol stations. It combines the barista flair of a traditional portafilter machine with the reliability of a fully automatic machine, consistently delivering perfect results – cup after cup.



Coffee Shops

For coffee shops, every move counts: The WMF espresso NEXT delivers authentic espresso flavor and reliable quality, even when untrained staff are working behind the counter. Trained baristas additionally benefit from expanded functions that offer greater flexibility and creative freedom.

Convenience stores and petrol stations

A broad offering and fast service strengthen customer loyalty. With a capacity of up to 300 cups per day, the WMF espresso NEXT expands the beverage offer and ensures satisfied guests around the clock.





Hotels and restaurants

Guests expect barista flair while also demanding consistently high coffee quality. The WMF espresso NEXT delivers exactly this balance, combining the character of a traditional portafilter machine with the easy operation of a fully automatic machine.



Quick service restaurants

When things need to move quickly, quality must not suffer. The WMF espresso NEXT enables an effortlessly authentic coffee experience and allows employees without barista experience to prepare high-quality coffee creations in a short amount of time.

Automated precision – features that make barista-quality effortless.

Discover more add-ons and payment devices:



Automatic dosing and tamping

Delivers 100% consistent results. The integrated grinder and tamper ensure consistently top-quality coffee, cup after cup.



WMF Dynamic Coffee Assist

Continuous monitoring of the extraction automatically adjusts the grind and dose to ensure consistently high espresso quality.



WMF Auto Steam

Provides the convenience of automatically producing perfect milk foam quality for any type of milk – including plant-based alternatives.



Auto Milk Dosing

The perfect amount of milk is dosed directly into the jug, can be frothed immediately, and produces no waste.



Americano function

The Americano function allows you to prepare a delicious Americano with just one touch of a button.



CoffeeConnect

WMF CoffeeConnect as standard.

The WMF espresso NEXT is digital-ready. Our telemetry solution connects your machines, provides insights into machine data and optimizes processes. This allows you to improve the customer experience and implement completely new business models.

For more information, visit www.wmf-coffeeconnect.com.

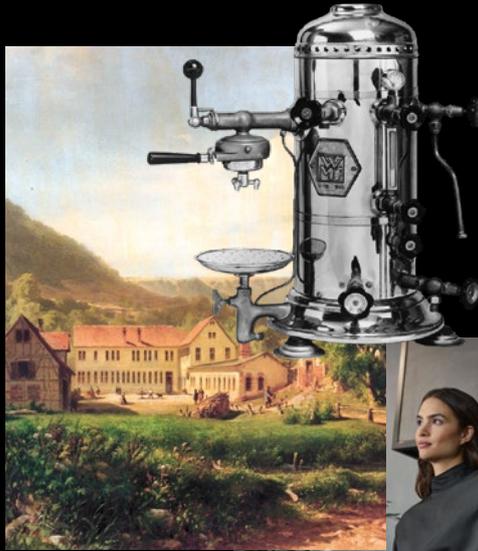


We are making history – every day. The development of our ‘Made in Germany’ coffee machines began back in 1927, the year in which we manufactured our first professional coffee machine. Since then, we have been continuously learning from our customers, in order to create the best coffee experience for you.

Tradition

Our long tradition of German engineering, craftsmanship and attention to detail is still evident today.

We stand for the production of excellent coffee machines, comprehensive service and first-class coffee.



Quality made in Germany

Design, product development, first-class materials, cutting-edge technology – our high-quality standards have brought us to where we are today. They ensure that every machine offers a long service life and outstanding performance.



Innovation

We are constantly setting new standards and developing innovative solutions to help you optimize your coffee business.



Service

From installation and maintenance to repairs: our outstanding service solutions are designed to keep your machines up to date with the latest technology throughout their entire service life.

We make sure your coffee machine works reliably and delivers excellent coffee.

Technical data



790 mm



558 mm

(626 with suspended cup storage)



625 mm

WMF espresso NEXT

Recommended for an average daily requirement	300 cups
Nominal power rating / mains power connection	6.0–7.0 kW / 380–415 V
Total hot water output / hour	190 cups
Coffee bean hoppers	Approx. 550 g each
External dimensions (width / height / depth)	790 / 625 / 558 mm (626 mm with suspended cup storage)
Water supply	Fixed water supply
Empty weight (depending on the model)	Approx. 80 kg

* 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.

Get in touch now and
let's take the next steps together.

How to reach us:

professional-coffeemachines@wmf-group.com
www.wmf-coffeemachines.com



Alternatively, you can
simply use the contact
form via the QR code

WMF GmbH • WMF Platz 1 • 73312 Geislingen/Steige • Germany

Art.-Nr. 63.8389.0391

DESIGNED TO PERFORM

wmf-coffeemachines.com