



The new WMF 9000 S+

World class performance.

The symphony of perfect taste.



Performed by the WMF 9000 S+

The new WMF 9000 S+. A maestro of perfect taste. One that fulfils the most individual requirements and meets the highest standards of enjoyment in a playful way. Anywhere, at any time. In a gourmet restaurant or a busy station bistro, the breakfast room of a premium hotel or the town bakery. Even with a wide variety

of drinks – such as when a tour group needs to be served quickly – the same level of perfection can be found in each delicious espresso. Whether subito, dolce or forte, solo or tutti – the live performance of the WMF 9000 S+ is always one thing above all: maestoso.



Solo. Perfection in every beverage.

Perfection to enjoy.

Masterful enjoyment – brought to perfection in every single beverage. Fully orchestrated in the most important coffee discipline of them all: the espresso. Thanks to the high-end components on the new WMF 9000 S+, each beverage is a harmonious performance of flavour and visuals, right down to the finest detail. For a guaranteed exquisite coffee experience.

Consummate flavour for milk beverages.

With Dynamic Milk, milk foam really does taste of milk. Whether hot or cold, fluid, creamy or fluffy and foamy.

The individual coffee note.

The WMF 9000 S+ enables creation of most individual coffee specialities. Particularly smart: with the WMF MyCoffee App, you can even create beverages using a smartphone or tablet.

Full steam ahead to a perfect solo.

Espresso only tastes good when it's hot. And this is why it needs a preheated cup. No problem with the patented WMF SteamJet.

Great performance for tea lovers.

Full aroma for every individual tea type. The WMF 9000 S+ offers three pre-set hot water temperatures to suit different requirements.



Simply scan the QR code and experience perfection in detail.





Service that speaks your language

Worldwide, we ensure that highly qualified experts devote themselves to your machine. Just like our WMF machines, our service is always technologically state-of-the-art.



Dynamic Milk

The patented milk system enables four consistencies of hot milk foam and three variations of cold milk foam, as well as hot and cold milk.



Manual milk foamer

For a great barista feeling. If you want to and are able to, you also have the option to create hot milk and milk foam using the Auto Steam and Easy Steam functions as well as use them to heat beverages.



WMF MyCoffee App (optional)

Using the WMF MyCoffee App, coffee customers can create their own individual coffee recipes – directly on their smartphones. Coffee, milk and foam volumes and even the cup size can be selected.



SteamJet

The patented WMF SteamJet gets every cup to the right temperature in the shortest space of time. For the best coffee quality.



Small-Medium-Large function

Different predefined cup volumes can easily be specified for each beverage.



Hot water regulation

Three hot water temperatures that can be pre-set for various tea types as well as improved dispensing temperature accuracy mean that making optimal tea is even easier.



Beverage settings

There are pre-defined differing quality levels for each individual beverage. The ground coffee quantity, water volume and water temperature can also be set for each drink and it is even possible to mix coffee types from all bean hoppers.

Tutti. Performance that caters for all needs.

Maximum efficiency that dances to your tune.
The sheer sophistication of being able to pull out all the stops with regard to flavour, variation and volume. The excellent performance of the WMF 9000 S+ gives you the freedom you need for each desired sequence. This is guaranteed by the electronically adjustable high-performance pump and heavy duty brewer, among other elements.

All options to hand.

The layout and function of the new operating concept can be flexibly adapted to suit various user groups on the 10-inch display. Optimised for service personnel and self-service.



Complete freedom when it comes to orchestration.
Our accessories for an easier everyday life at work. Whether a milk cooler or cup rack, water filter or cashless payment system and much more. With these accessories, the WMF 9000 S+ can adapted to suit all individual requirements.

Allegro. Quick and easy cleaning.

A cleaning function that is perfectly attuned. Simple, quick, fully automatic. And thanks to "Clean in Place", the milk system cleaning is always HACCP-compliant.



Simply scan the QR code and experience superior performance.



Operating concept

The new intuitive operating concept: easier to understand, more individual and flexible. The configurable operating interface can be adapted to suit the needs of various user groups. This makes communication with the machine much easier for operating personnel and also for self-service customers. The configuration of the layout and special functions also open up new freedoms.



Pre-Select

Pre-Select is the operating mode for trained technicians. Staff first select the size of the container, the coffee strength or milk type, then the beverage.



Post-Select

Post-Select, the comfortable operating mode for self-service sales with step-by-step selection of the beverage. The customer first selects a beverage and can then specify additional parameters themselves.



10-inch touch display

The new 10-inch touch display makes you want more. With realistic product depictions, individual colour worlds and appealing, animated advertising integration. With a maximum overview thanks to a clear menu structure and thus the highest level of user friendliness.



Digital user manual

Automatic notifications on the display regarding current processes are self-explanatory. Short film sequences support personnel in operating the device.



WMF CoffeeConnect

Telemetry solutions enable the coffee machine to be monitored and controlled via PC, tablet or smartphone from anywhere.



Clean in Place cleaning

Fully-automatic cleaning system for WMF milk system that uses a cleaning tablet. The foamer head remains in the machine and does not have to be manually cleaned.



Grinders

The robust and long-lasting high-performance grinders can be electronically controlled, finely adjusted and are extremely quiet and quick.



Disposal of coffee grounds

The machine has a comfortably large and easy-to-clean grounds container. If the capacity of the coffee grounds hopper is not sufficient, there is also the option to collect coffee grounds in a larger container under the counter. There must be a recess in the counter to permit this.



Accessories

Perfectly coordinated add-on devices and vending machines make work easier and increase efficiency.



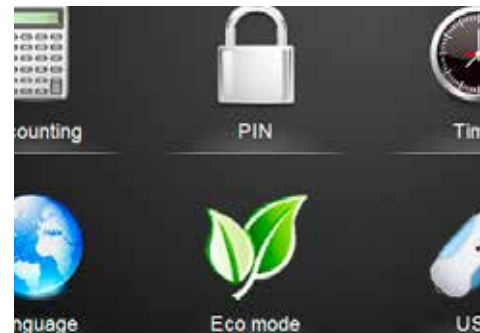
Maximum performance

Reliable top performance: thanks to the innovative high-performance grinders that tangibly reduce secondary processing time, a high-performance pump and solid heavy duty brewer.



Timer function

The machine can be switched on and off at a time of your choice. Individual functions and beverages can be activated/deactivated. Conversion from service to self-service or from fresh milk to toppings is possible.



Eco mode

Reduces energy consumption during periods of lower utilisation.



Heavy duty brewer

Solid components such as the drop-forged base frame guarantee a long life, including the brewer, the heart of the machine.

Ensemble. Variability is the order of the day.

Impressive worlds of taste.

The new WMF 9000 S+ can manage the whole range of drink specialities. Whether cold or hot beverages, coffee, milk, tea or chocolate variations. An almost unlimited variety of drinks and flavours.

Dolce. The new chocolate experience.

Chocolate preparation redefined: the newly developed Choc mixer by WMF makes handling simpler, runs more quietly and has a longer life.



Milky harmony.

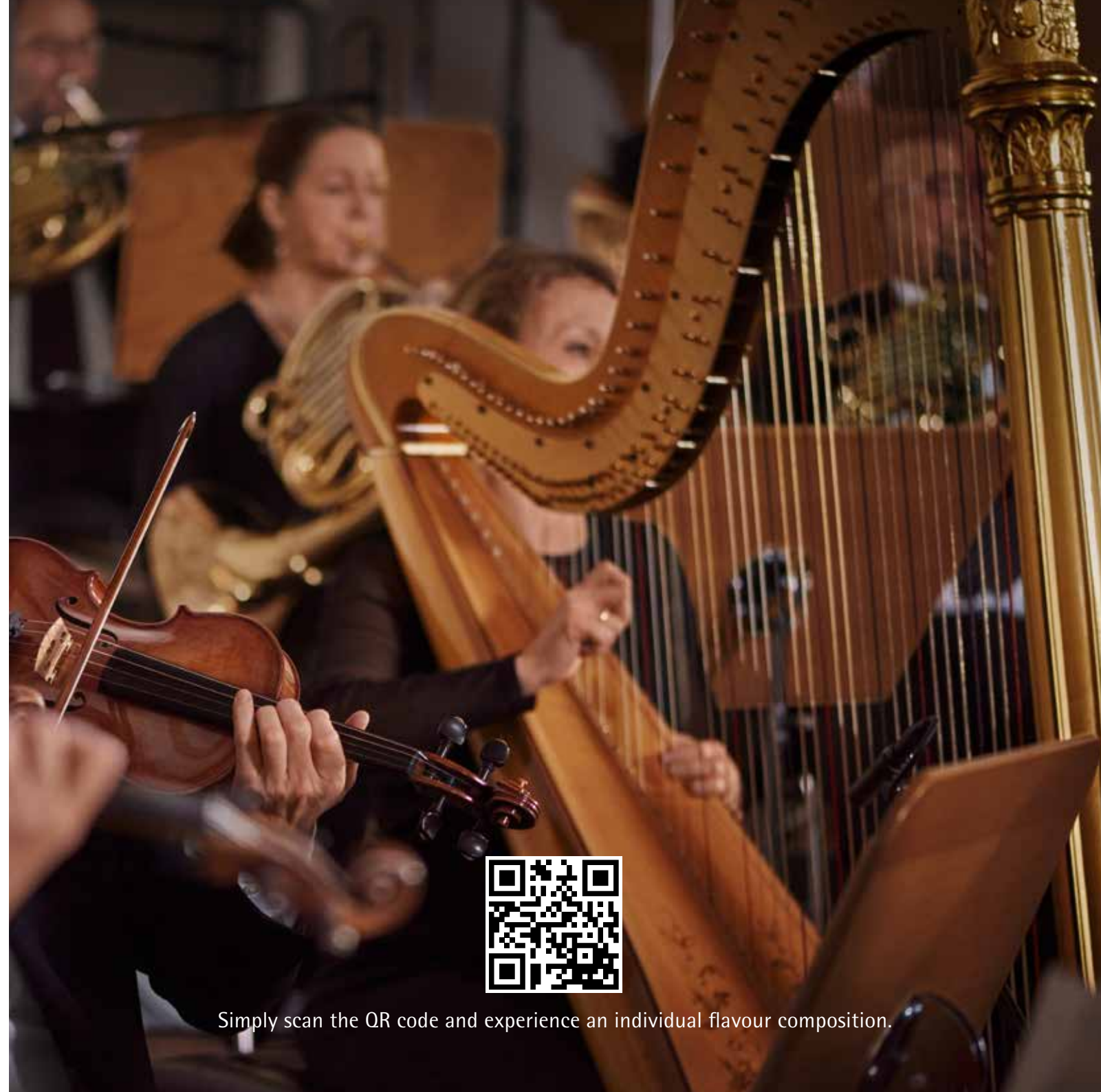
The optional Dynamic Milk 2-milk solution enables the use of two different milk types, such as additional soya milk or lactose-free milk.

New flavour compositions.

Up to four bean hoppers enable the creation of new flavour and aroma compositions.



Simply scan the QR code and experience an individual flavour composition.





Advertising possibilities

Additional turnover right in front of your nose. On the 10-inch display, advertising animations or special offers can be integrated in SB mode (self-service mode).



Removable product hoppers

The four product hoppers are easy to remove (with central lock). They are also dishwasher-proof for practical and easy cleaning.



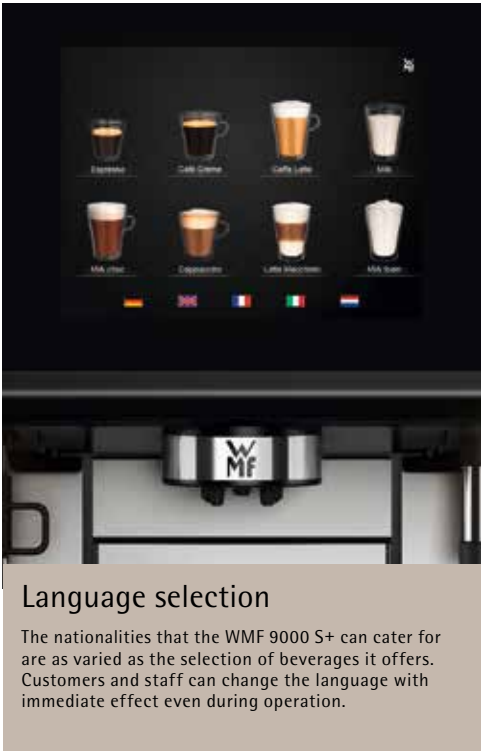
Dynamic Milk 2-milk

Enables the use of two milk types such as normal and low-fat, soya milk or lactose-free milk. The latter guarantees automatic cleaning on changeover, meaning that the designation "low lactose" can be used for beverages.



Illumination

The illumination of the side parts and bean hopper can be adjusted individually to suit each ambience. The side parts also flash when you need to do something (e.g. when the coffee beans need to be refilled).



Language selection

The nationalities that the WMF 9000 S+ can cater for are as varied as the selection of beverages it offers. Customers and staff can change the language with immediate effect even during operation.



Choc mixer

The new Choc mixer for tasty milk chocolate or chociatto appeals with its simple handling, low maintenance requirements and extra long life. More chocolate drinks, lower lifecycle costs.



Individual beverage settings

Coffee, milk and foam volume and even the cup size can be flexibly and individually specified.



Manual insert

Enables the additional use of e.g. decaffeinated coffee for individual cups.

Technical data



WMF 9000 S+	Dynamic Milk	
Recommended daily/max. output per hour ¹	up to 350 cups	
Nominal output/power supply	2.75–3.25 kW/ 220–240 V	5.9–7.1 kW/ 380–415 V
Hourly output according to DIN 18873-2 ¹	Espresso/2 Espresso 150/242 cups Café crème/2 café crème 130/152 cups Cappuccino/2 cappuccini 150/238 cups	
Total hot water output/hour	120 cups	190 cups
Energy loss per day according to DIN 18873-2	2.59 kWh	2.59 kWh
Hot milk beverages	✓	
Hot milk foam beverages	✓	
Cold milk beverages	✓	
Cold milk foam beverages	✓	
Cleaning system	Clean in Place ²	
Coffee bean hopper	Large rear approx. 1200 g, small front approx. 700 g	
Chocolate or topping hopper (optional)	Approx. 1200 g	
Outer dimensions (width/height ³ /depth)	390/744/598 mm	
Water supply	Fixed water supply	
Empty weight	Approx. 67 kg	
Continuous sound pressure level (LpA) ⁴	< 70 db (A)	

¹ Performance was recorded using a machine with fixed water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The basis for the recommended max. daily capacity is the respective selected service concept. These average values are provided as a guide. Let our trained WMF personnel put together a customised coffee machine solution for you.

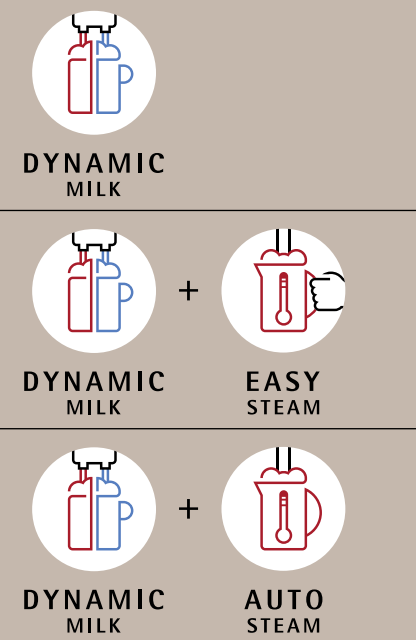
² The cleaning system Clean in Place has the advantage that the foamer head no longer has to be removed and manually cleaned.

³ Height with bean hopper with lock, no key.

⁴ The A-weighted sound pressure level LpA (slow) and LpA (impulse) in the operating personnel's workplace is always under 70 dB in every mode of operation (A).
From 5° dKH (carbonate hardness), a WMF water filter must be fitted.



The WMF 9000 S+ is available with the following milk and steam systems:



Accessories



Technical data

	Cup&Cool wide	Cup wide
Nominal power rating/mains power connection	0.2 kW/ 220–240 V	0.16 kW/ 220–240 V
External dimensions (width/height/depth)	368/530/565 mm	368/530/539 mm
Empty weight	approx. 32 kg	approx. 28 kg
Removable milk insert capacity	9.5 litres	
Max. capacity	45 to 130 cups	88 to 320 cups
Heated shelf floors	2, stainless steel	4, stainless steel
With thermostat	✓	
Suitable for self-service	✓	✓
Illumination (various colour settings)	✓	✓
Milk empty message	optional	
Lockable	✓	
Removable seal	✓	
Sensor for milk temperature	optional	

WMF Dynamic Milk

Milk foam that finally tastes like milk.

Dynamic Milk is the patented milk system from WMF. It sets standards in terms of appearance, flavour and variety. It enables the preparation of hot milk foam in four consistencies, has three foam level variations for cold milk foam and provides hot and cold milk. Extremely flexible: the milk foam can also be varied during beverage preparation by adding layers of differing consistency.



Hot milk foam

Four different consistencies for hot creations such as café au lait, cappuccino and latte macchiato.



Cold milk foam

Three variations for milk foam coffee specialties with cold foam such as milkshakes or iced latte.



Cleaning at its simplest: Clean in Place, the new efficient cleaning process, enables HACCP-compliant cleaning that is quicker and simpler than ever and does not require parts of the machine to be removed.



Passion. Teamwork. Perfection.

The driving force behind WMF Professional Coffee Machines.

Our personnel team is a perfectly coordinated orchestra of highly qualified soloists. Regardless of whether they work in sales, development or manufacture. An ensemble of people who work together all over the globe and who have one thing in common: a love of coffee. A passion that is reflected in our work every single day. With a standard of quality that is also expressed

by the fact that we produce exclusively from our location of Geislingen and with a test quota of 100%, we thoroughly and consistently check each individual machine. Only in this way can it be successful: the masterful performance of the symphony of good taste – "made in Germany". At every moment. A thousand times over. In every single cup of coffee.



Certification of the WMF quality management system in accordance with DIN ISO 9001 and the WMF environmental management system in accordance with DIN ISO 14001



Test it virtually:
the WMF 9000 S+ in your location.

With the WMF PhotoSimu app 3.0 you can see immediately how well the WMF 9000 S+ fits into your location. Simply download the app and get started.

For Apple



For Android



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