



WMF 1500 S Classic

CLASSIC COFFEE SPECIALITIES,
BLENDING QUALITY AND VARIETY.

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WMF 1500 S Classic

CLASSIC COFFEE SPECIALITIES,
BLENDING QUALITY AND VARIETY.

"My business is all about satisfying my customers' desire for variety and quality. I need to be able to do that efficiently and reliably. And I know I can always count on the WMF 1500 S Classic to deliver the coffee specialities that my customers love."

With its space-saving design, outstanding reliability and variety of high-quality coffee specialities, the WMF 1500 S Classic is an attractive solution for small to medium-sized enterprises wishing to offer customers special moments of indulgence. It is also ideal for businesses wanting to treat their staff to a little extra indulgence during breaks. With the option of two grinders, you can offer your customers or staff two different kinds of freshly ground coffee beans for added variety. And with a choice of milk systems available, you have the flexibility to create your own ideal configuration. Recommended for venues with an average daily requirement of 180 cups, the WMF 1500 S Classic prepares professional coffee indulgence of a consistently high quality. It also captures the eye with its colour touch display and appeals to every taste with its professional choice of coffee specialities. Best of all, it could not be simpler to use.



Features & Innovations

FOR WMF CUSTOMERS,
THE FUTURE COMES AS STANDARD.

The WMF 1500 S Classic combines user-friendly performance with total dependability, boasting a collection of advanced features in a compact design. Better still, it offers a range of configuration options to satisfy your specific business needs.

Ensuring efficiency and ease of use in both served and self-service environments, the WMF 1500 S Classic boasts all the features and flexibility required to meet a range of business needs and satisfy a variety of customer desires. Wherever there is demand for premium coffee specialities, it's the go-to solution. And because it is designed and built to WMF's exacting standards, you can rest assured it will continue to deliver high quality coffee indulgence over the long term.



Performance

DELIVERING A PREMIUM COFFEE EXPERIENCE



PROFESSIONAL BREWER

Made in Germany from a hardwearing, high-tech polymer to guarantee you performance and reliability over many years of service, the professional brewer has a 15 g capacity and is removable for easy cleaning and maintenance.



UP TO 2 COFFEE GRINDERS

To offer your customers a wide choice of premium coffee specialities, up to two different grinders can be used to create a range of recipes. Robust, quick and extremely quiet, these long-lasting, high-performance grinders are electronically controlled and finely adjusted.

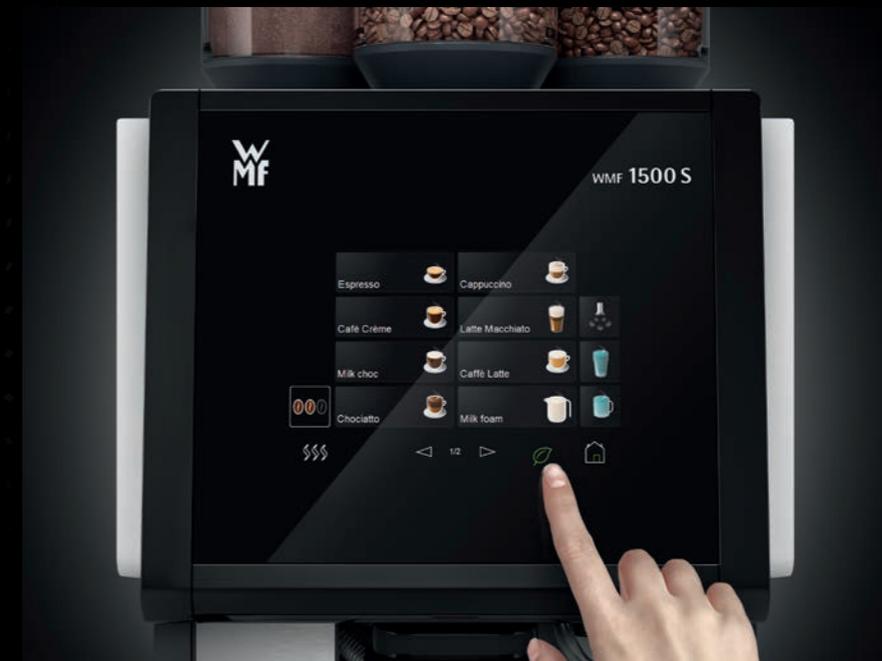
OUTPUT

Recommended for venues with an average requirement of 180 cups per day, the WMF 1500 S Classic can rapidly satisfy your customers, producing a wide variety of premium coffee specialities at the touch of a button.

DESIGNED FOR

180

CUPS PER DAY



ECO MODE

You can take advantage of the Eco Mode settings to reduce energy consumption during periods of light use.

Versatility

OUR INNOVATIONS, YOUR WAY



FLEXIBLE BEAN HOPPERS CONFIGURATION

The WMF 1500 S Classic comes with up to three hoppers for a choice of up to two types of coffee bean, chocolate powder or toppings. The bean hoppers on the left and right can hold up to 650 g of beans, and the central one has a 550 g capacity, while the powder hopper can hold up to 1.2 kg of powder. Machines equipped with just two powder hoppers also provide the option of using the manual insert for ground coffee, for example for preparing decaffeinated coffee. You also have the option of hoppers that are lockable, as well as removable for easy filling and dishwasher-safe for easy cleaning.

CHOC MIXER

Designed to offer delicious chocolate specialities with minimum effort, the Choc Mixer promises easy handling and maintenance. Fitted behind the front panel, it is simple to remove using the handle located on the spout.

VARIETY OF BEVERAGES

With eight beverage buttons over six levels, you can prepare up to 48 beverages in either single or double-sized cups. Recipes and pictures can also be logged.

WATER SUPPLY

The choice of either using an internal water tank or connecting the WMF 1500 S Classic to a fixed water connection gives you added flexibility over the machine's positioning, enabling you to adapt to any environment.



MANUAL INSERT OF FURTHER COFFEE TYPE

On machines with only two bean hoppers, up to 180 g of an additional coffee type, such as decaffeinated filter coffee, can be dispensed through the manual insert. This offers the benefit of greater choice.

MILK SYSTEMS

The WMF 1500 S Classic comes with a choice of two WMF milk systems. Basic Milk prepares classic coffees with hot milk and hot milk foam, such as cappuccino, latte macchiato and latte. Easy Milk enables you to tap into the market for cold milk mixed beverages too, automatically dispensing cold milk as well as hot milk or hot milk foam.



Quality

ENGINEERED FOR CONSISTENT PERFECTION



BASIC STEAM SYSTEM

Used in conjunction with one of the WMF milk systems, the Basic Steam system allows any user to achieve perfect hot milk and foam results. It can also be used to quickly and easily warm drinks such as mulled wine and hot chocolate.



BARISTA BUTTON

The barista button at the bottom of the touch display (indicated by three coffee beans) lets the operator easily increase or reduce the quantity of ground coffee by 15% for the next beverage, for a perfectly customised coffee experience.

HEIGHT-ADJUSTABLE SPOUT

The WMF 1500 S Classic is available with a single spout, ideal for self-service venues, or with a double spout for served operations. The spout height can be easily adjusted by hand, making room for cups of up to 175mm in height.



Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



CLEANING SYSTEM

Automatic HACCP-compliant cleaning of your WMF 1500 S Classic is easily activated via the touch display, simplifying the maintenance process and reducing costs. To clean all coffee machine parts that come into contact with coffee, just insert a cleaning tablet.

COMPACT SIZE

With its impressively sleek dimensions, this head-turner makes room for additional coffee machines or add-on-devices.

BASIC MAINTENANCE

You can easily carry out basic maintenance tasks by yourself, so the WMF technician will only be required for periodic service maintenance.



8" COLOUR TOUCH DISPLAY

The touch display has a clear menu structure, making it easy to navigate, and automatic messages provide useful information about current operational status. You can also use the display to browse the animated digital operating manual. The button layout and colour scheme can be customised to your specific requirements, making it suitable for both served and self-service environments. You can even upload and insert your own beverage images, backgrounds or keypad layouts.

LANGUAGE SELECTION

The language used on the display of the WMF 1500 S Classic can be customised to make it easy for anyone to operate. Customers and staff can even select their own language during operation.

TIMER FUNCTIONS

The WMF 1500 S Classic can be set to turn itself on and off, or activate and deactivate certain functions and beverages, whenever you want.

BEVERAGE ORDER SETTING

To save time and effort, the display includes an option to pre-select multiple beverages in a single order. These beverages are then automatically produced one after the other.

Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



ADVERTISING

The colourful 8" touch display also offers you opportunities to increase sales through eye-catching advertising or tailored special offers. So while your customers' beverages are being prepared, you can take advantage of their time and attention.

CUSTOMISABLE DISPLAY

The WMF 1500 S Classic is ready to adapt to your specific requirements. That includes the option of customising colours and backgrounds, or uploading your own beverage symbols.

NUTRITION FACTS

The display of the WMF 1500 S Classic is also perfect for showing nutritional information about the beverage being prepared, which can be very useful for compliance with tightening regulatory requirements. Information about various bean and powder types is already stored in the machine, and data on other recipes can easily be imported.

PRE-SELECT / POST-SELECT MODE

Pre-Select mode is ideal for staff, letting them select the size of the cup, the coffee strength, then the beverage. The alternative, Post-Select mode, is perfectly suited to self-service sales: the customer first selects a beverage and can then specify additional parameters.

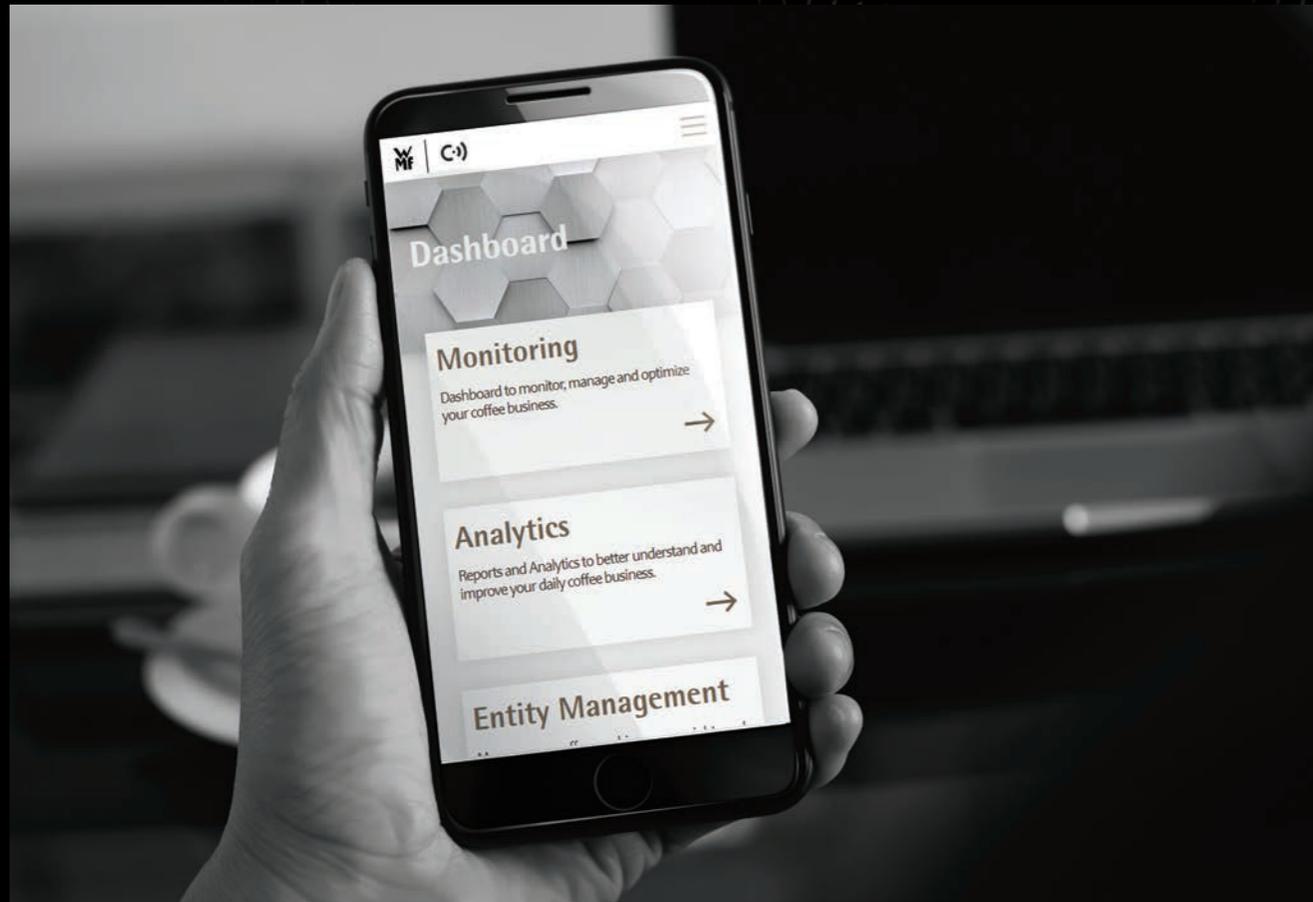


BEVERAGE PARAMETER SETTING

For ease of operation, the helpful "Small-Medium-Large" function lets you preset various desired filling volumes and match them to each beverage. You also have the option to rearrange button layouts, adding and removing buttons.

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



WMF 1500 S Classic	BASIC MILK	EASY MILK
Recommended for an average daily requirement of*	180 cups	
Nominal power rating / mains power connection	2.75 - 3.5 kW / 220 - 240 V	
Output per hour according to DIN 18873-2		
Espresso / 2 espressi	124 / 194 cups	
Café crème / 2 café crèmes	96 / 122 cups	
Cappuccino / 2 cappuccinos	124 / 194 cups	
Cold milk beverages	-	✓
Total hot water output / hour	143 cups	
Energy loss per day according to DIN 18873-2	1.29 / 1.37 kWh	
Coffee bean hoppers	Right approx. 650 g, central approx. 550 g	
Choc or topping hopper (optional)	Approx. 1200 g	
External dimensions (width / height** / depth)	325 / 675 / 590 mm	
Water supply	Water tank (approx. 4 l) or fixed water supply	
Empty weight (depending on the model)	Approx. 35 kg	
Continuous sound pressure level (LpA)***	< 70 dB(A)	

The WMF 1500 S Classic is available with the following milk and steam systems:

	BASIC MILK	EASY MILK
BASIC 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.

** Height including coffee bean hoppers

*** 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, Powder dispenser (Choc or Topping), Jet Option, Basic Steam, Basic Clean

Basic model 2: Basic Milk, Fixed water connection, 1 grinder, Powder dispenser (Choc or Topping), Jet Option, Basic Steam, Plug+Clean

Basic model 3: Basic Milk, Water tank, 2 grinders, Jet Option, Basic Steam, Basic Clean

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.

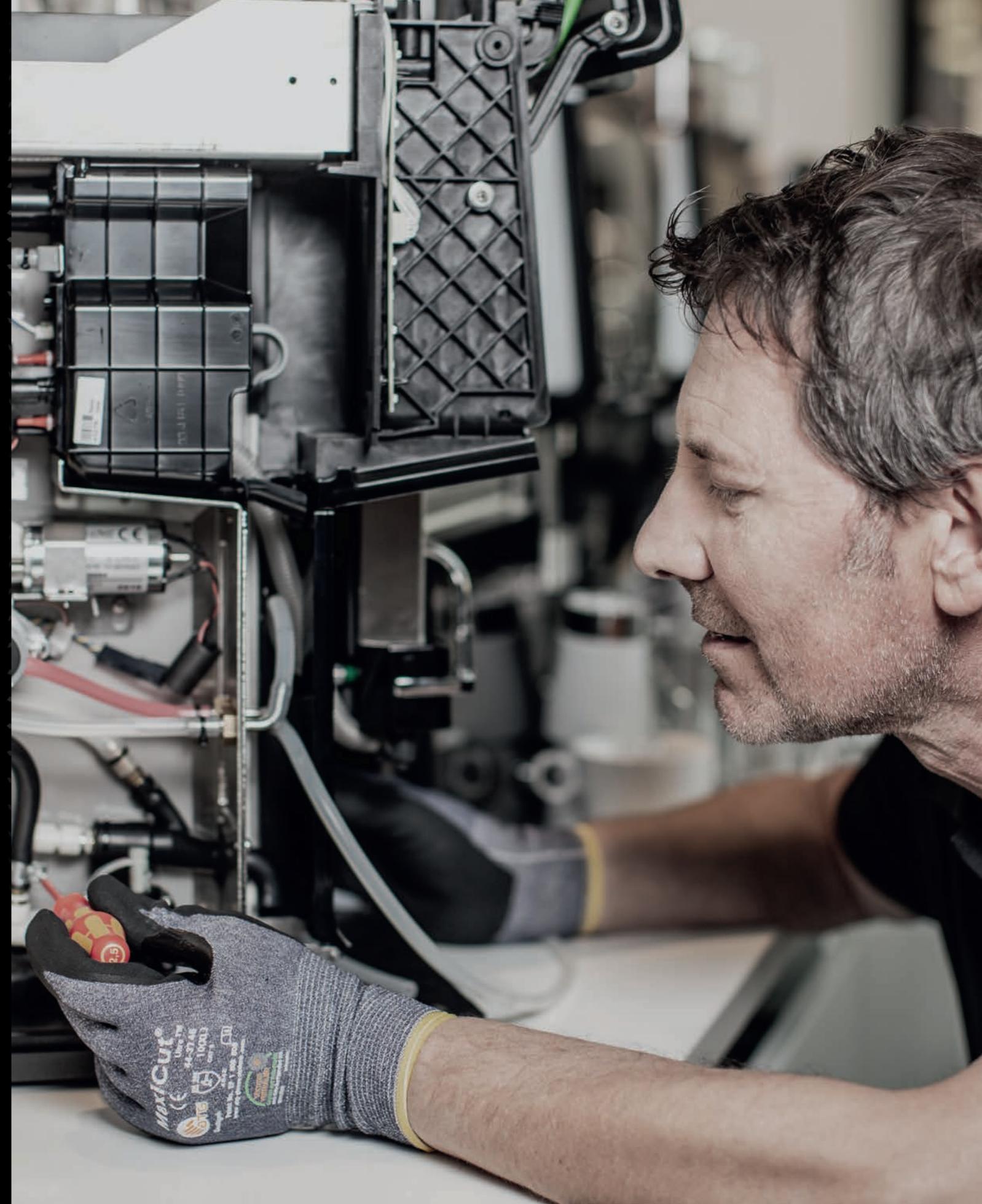
Maintenance

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.

Combining elegance and intelligence, each WMF accessory is designed to complement your WMF 1500 S Classic perfectly and enhance the experience for operating personnel and coffee consumers alike.

Choose from a range of high-quality WMF accessories to complete your coffee offering. Pre-heating cups to the right temperature is crucial for enjoying coffee specialities of the highest quality, while chilling milk to the optimum temperature for conservation is every bit as important. Payment systems provide the finishing touch for self-service venues. Our range of accessories for the WMF 1500 S Classic includes attractive Cup Racks and Coolers, combination Cup&Cool units, and Coin or Card Readers. Naturally, as you would expect from WMF, every item is beautifully coordinated with the design of your coffee machine.



	UNDER-MACHINE COOLER	CUP&COOL NARROW	CUP RACK NARROW	COIN CHECKER
Nominal output / power supply	0.07 kW / 220 - 240 V	0.15 kW / 220 - 240 V	0.15 kW / 220 - 240 V	-
Outer dimensions (W / H / D)	345 / 300 / 539 mm	286 / 530 / 566 mm	286 / 530 / 539 mm	105 / 502 / 350 mm 170 / 604 / 496 mm
Empty weight	Approx. 22 kg	Approx. 31 kg	Approx. 27 kg	-
Removable milk insert	9.5 litres	4.5 litres	-	-
Max. cup capacity	-	45 to 190 cups	60 to 260 cups	-
Thermostat	-	√	√	-
Heatable shelves	-	3, stainless steel	4, stainless steel	-
Suitable for self-service	√	√	√	√
Sensor for milk temperature	Optional	Optional	-	-
Illumination (can be set to different colours)	-	√	√	-
Milk empty message (if available in machine)	Optional	Optional	-	-
Lockable	√	√	-	-
Removable seal	√	√	-	-
Accepts	-	-	-	Coins from 5 cent to 2 euro and WMF tokens (no change return)
Connection of up to	-	-	-	1 coffee machine
Other information	-	-	-	Always fitted on the right of the machine. An individual price can be set for each beverage.

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



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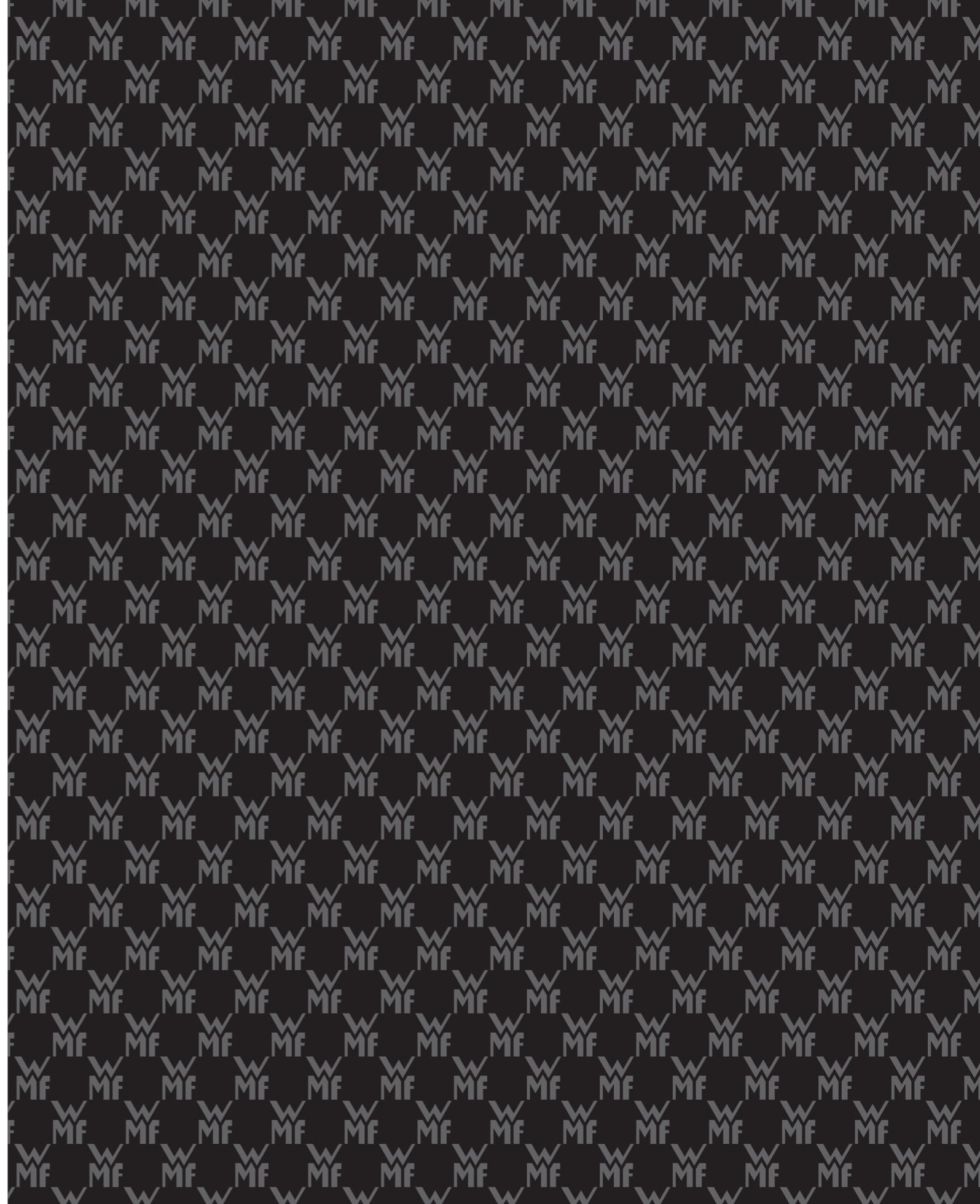
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DESIGNED TO PERFORM

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