

The new WMF 1100 S.

Your Office All-Star.

Your Office All-Star.

The new WMF 1100 S with professional technology.





Incl. the WMF MyCoffee App.

Tailor-made coffee at the touch of a button.

Drive and indulgence for a better office life.

Five reasons why you will love your Office All-Star.

From now on, you can sit back and relax over the issue of office coffee. By investing in a professional coffee machine, you are promoting a better working environment, ensuring fresh drive and motivation every day with the help of exquisite coffee specialities. And that's not all. You are also in the hands of absolute coffee pros and fully benefit from the advice and know-how of a professional service – from the very first point of contact.

1. Quality.

A wiser investment.

As with all major office purchases, top priority goes to quality. This applies to your coffee machine no less than that high-end printer or premium quality office furniture. The WMF 1100 S is a professional coffee machine, specially geared to the office and a guaranteed wise investment when it comes to optimal taste, durability and quality.





2. Reliability.

The professional solution.

At last, absolutely unanimous agreement and enthusiasm throughout the team on the matter of office coffee. With full-flavoured beverage specialities that are guaranteed to delight guests and customers. From the initial consultation and installation to competent contact persons. All this is reflected in both the reliability of intuitive operation and simplicity of machine cleaning. Just perfect for the office, where everyone needs to use it. And a practical plus: For service queries, there is always a trained contact person available with an answer – who will also come by if necessary.

3. Indulgence.

Your personal kick-starter.

Exquisite coffee specialities you can rely on every day in the office. Tastiness guaranteed. Cappuccino perfection for that morning motivation boost or that extra after-lunch espresso kick.





4. Individuality.

The ultimate taste explosion.

The WMF 1100 S offers a huge variety of coffee specialities that leaves plenty of room for individual tastes. From the espresso type and latte-lover to the chocoholic and caffeine junkie. The Office All-Star understands all your needs.

5. Digitalisation.

The smart solution.

The intuitively operated user interface makes a wide range of beverages possible at the touch of a button. Uniquely smart: the MyCoffee App for phones and tablets enables favourite recipes to be created and then saved in their own name.



Your office. Your colour scheme. Your taste.

The newcomer. Made to match your company.

An office star in no time. Only the new WMF 1100 S can work such magic. Before long, it literally becomes the central hub of the office. So the matter of colour is not entirely unimportant. Looking to be completely in harmony with your office environment or place a stronger emphasis on office life? Then choose from five preconfigured colours – and many more on request. Your machine. Your choice.





White (Standard)



Gloss Sunflower



Gloss Burnt Orange



Gloss Hotrod Red



Gloss Kelly Green

Professional technology from the global market leader.

King-size moments of indulgence “Made in Germany”.

In addition to high-quality coffee beans, water and fresh milk, you also need one major ingredient for the ultimate taste experience: Professional technology. This is traditionally developed here in Geislingen, and like all our professional catering machines, the Office All-Star is also produced on site. With the same quality standards, care and cutting-edge technology. A passion for coffee from the global market leader for fully automatic industrial coffee machines that you can now experience every day. In your office.



Beverage variety

The WMF 1100 S has something for everyone. From hot beverages with or without milk, to those with or without milk foam. Espresso, ristretto, cappuccino, café crème, espresso macchiato or caffè latte. The beverage variety is endless.



Coffee indulgence

A perfect cup of coffee is a real kick-starter before a long office day and a very welcome afternoon push.



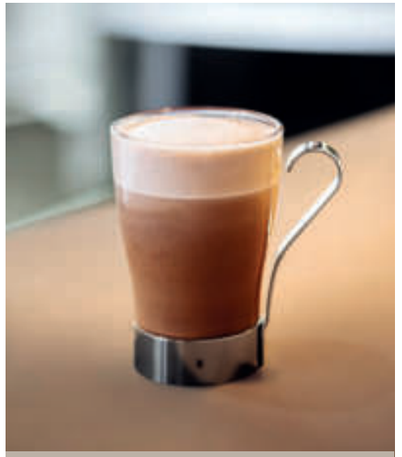
Milk foam paradise

From hot milk to hot milk foam, thanks to the Basic Milk System, consistency, temperature and taste are always just right.

Taste Tradition

Research and innovation have been a well-practised tradition for us since 1927. And always with the aim of further perfecting user comfort and taste experience – cup after cup.





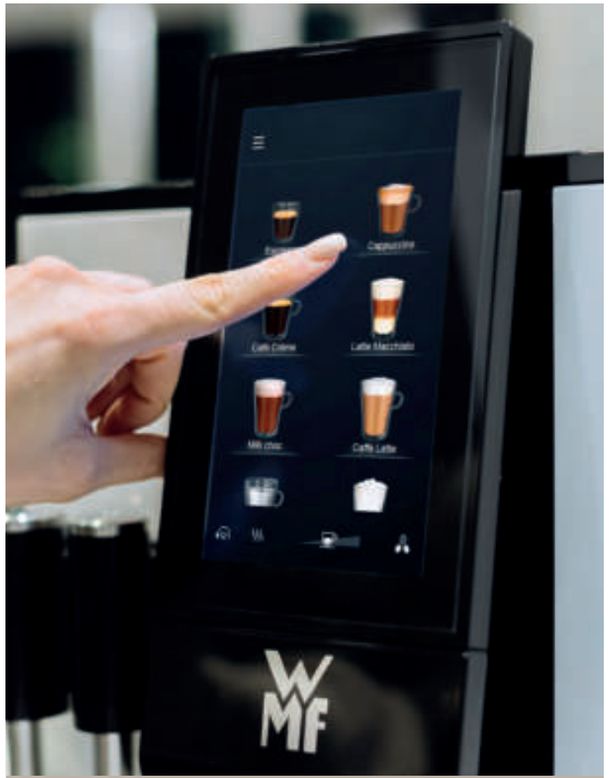
Hot chocolate (optional)

With the integrated choc dispenser, mouth-watering chocolate beverages such as milk choc or chociatto can be enjoyed at the touch of a button and sweeten your day.

Discover the new WMF 1100 S.



WMF 1100 S with Basic Steam

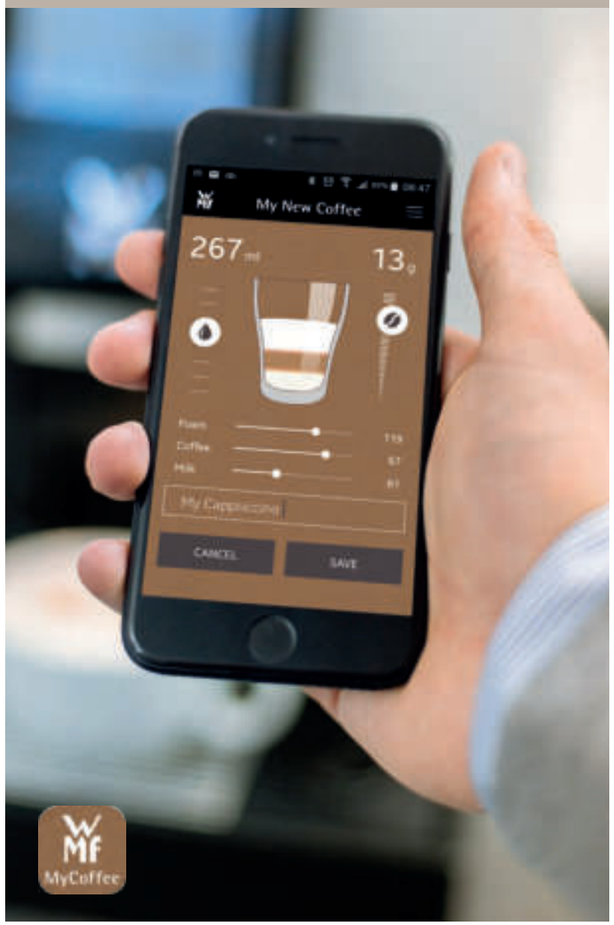


Intuitive touch display

With its vertical swipe function, the intuitive service design of the 7 inch touch display enables quick and purposeful guidance through the various menus – sophisticated ergonomics that simplify more than just the self-service area. Animated descriptions offer staff effective service support. Favourite recipes, images and background colours can be easily recorded. And there is also the option of customising templates.

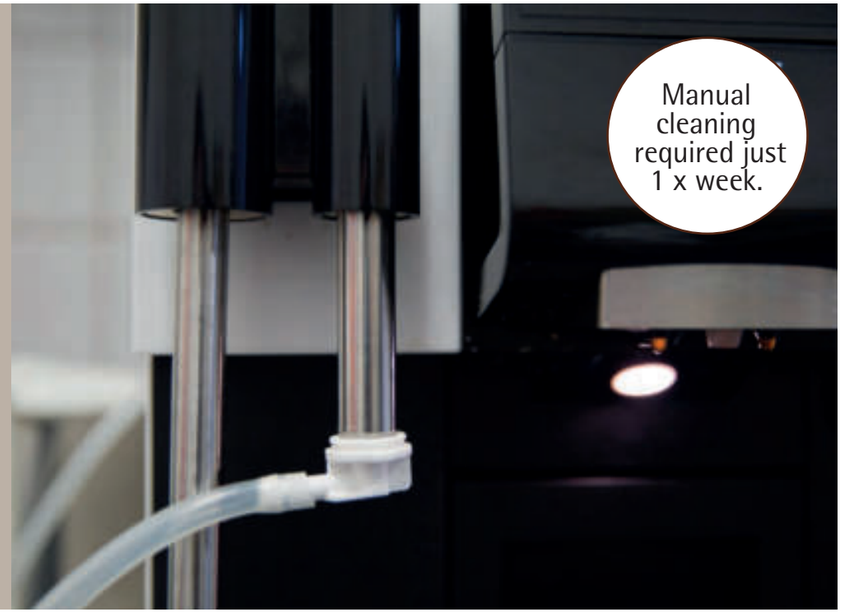
WMF MyCoffee App (optional)

Thanks to the WMF MyCoffee App, coffee customers are able to create their own individual coffee recipes – directly on their smartphones. The app also enables them to select their favourite speciality, in order to customise coffee, milk and milk foam amounts, or even cup size.



Easy cleaning

With the patented Click&Clean function, the milk system is easy to clean. Soaking the milk foamer every day is no longer necessary. In fact, manual cleaning has been reduced to just once a week. Animated step-by-step cleaning instructions can be found on the touch display.





Compactness

Thanks to its compact dimensions, the WMF 1100 S fits under standard kitchen units problem-free. It can be flexibly installed wherever space is limited.



Illumination

Standard illumination directs the control hub and flashes when actions such as coffee bean refills are required.



Advertising

The heightened attention of guests during beverage selection can be used for advertising purposes in the self-service area. Images and animation can be easily recorded.



Grounds container

Comfortable size. Easy to access, empty and clean.



Basic Steam (optional)

Basic Steam heats beverages, milk and milk foam via the steam wand.



Data security

Data backup (e.g. of cleaning protocols for HACCP documentation) and software updates with the help of a USB stick.



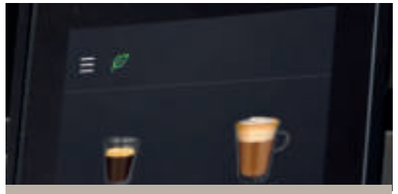
SteamJet

The patented Steamjet gets every cup to the perfect temperature in seconds.



Plug&Play

„Plug&Play" is installed for easy self-set-up.



Eco mode

Reduces energy consumption when workload decreases.



Professional brewer

A true pro that guarantees a long service life and peak performance.



WMF CoffeeConnect (optional)

Telemetric solutions enable the coffee machine to be monitored and managed from anywhere via pc, tablet or smartphone.



Noise reduction

Pleasantly lower operating volume. The machine works quietly thanks to separate grinders.



Hopper enhancements (optional)

Lockable bean and powder hopper enhancements double storage capacity.



Cup table

With its fold-out function, the cup table guarantees optimal clearance height, even for small cups.



Overflow protection

Overflow protection of the drip tray thanks to liquid level sensor. There is also the option of a drainage connection.



Hot water spout

For tea preparation.



Water tank

Larger 4.5 litre water tank. Optionally available: Connection to a mains water supply, as well as an integrated water filter.



Manual coffee supply

Provides the option of using a different kind of ground coffee for a particular drink e.g. decaffeinated coffee.



Topping variations (optional)

Using topping powder instead of fresh milk (less effort cooling, cleaning and storing).

Technical specifications







WMF 1100 S without Basic Steam

WMF 1100 S	Basic Milk	Basic Milk + Basic Steam	Topping
Recommended daily/ max. hourly output*	Up to 80 cups		
Nominal output/Power supply	1.9–2.3 kW/230 V		
Hourly output according to DIN 18873-2* Espresso/2 Espressi Café Crème/2 Café Crème Cappuccino	 105/150 cups 75/90 cups 105 cups		
Fresh milk beverages	✓	✓	-
1 or 2 integrated coffee hoppers / Enhancements (choc or topping variations, generally only 1 coffee hopper)	approx. 550 g / with enhancements approx. 1100 g (Filling capacity dependent on coffee bean size)		
Chocolate or topping hopper (optional)/ Enhancements (Topping variations generally without chocolate)	approx. 450 g/ with enhancements approx. 1250g (Filling capacity depends on powder used)		
Steamjet	✓	✓	-
Total hot water output/hour	110 cups (22 litres)		
Manual milk foaming and beverage heating	-	✓	-
Energy loss per day according to DIN 18873-2 Topping/Basic Milk	approx. 0.76 kWh/day		
Outer dimensions (width/height**/depth)	325/500/561 mm		
Water tank	approx. 4.5 litres		
Empty weight depending on configuration	25.5 kg		
Continuous sound pressure level (LpA)***	< 70 dB(A)		

* Performance is dependent on cup-size, quality settings, discharge, configuration and nominal output. The recommended maximum daily output 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 incl. display
Height of top cover without display and enhancements: 460 mm
Height of product hopper enhancements incl. lock (without key): 556 mm

*** The A-rated sound pressure level LpA (slow) and LpA (impulse) at service staff work stations is under 70 dB (A) in any operating mode.

Above 5° dKH (water hardness) a WMF water filter must be fitted.

ENERGY EFFICIENT
CERTIFIED BY HKI CERT

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



BASIC MILK + BASIC STEAM

BASIC MILK – hot milk, hot milk foam, fully automatic via the beverage spout.

BASIC STEAM – heats beverages, milk and milk foam via the steam lance. Manual activation and deactivation.



BASIC MILK

BASIC MILK – hot milk, hot milk foam, fully automatic via the beverage spout.

Accessories and enhancements

Fine tuning for your Office All-Star.

Your favourite coffee creations taste best with fresh milk. Fact. So the countertop cooler provides the perfect accompaniment for your Office All-Star – in addition to a whole range of unique enhancement options.

- **Steam system**
  Basic Steam heats beverages, milk and hot milk foam via the steam lance.
- **Mains water connection**
  Convenient water supply: Directly from the tap.
- **Ground coffee collection via the counter**
  If you exceed the ground coffee hopper capacity, any surplus ground coffee can be stored in a larger container under the counter.
- **Water filter**
  Descaling and water conditioning enables coffee to reveal its full aroma. Perfectly.
- **MyCoffee App**
  Available now via smartphone! The convenient way to create individual coffee recipes. Bluetooth dongle included.
- **Telemetry**
  Monitor and manage your coffee machine from anywhere with WMF CoffeeConnect via PC, tablet or smartphone.
- **Payment systems**
  Connection to a range of payment systems based on individual requirements. We are always happy to advise.



Milk cooler

Go virtual! The WMF 1100 S directly on site.

Thanks to the WMF PhotoSimu App 3.0, you can instantly check how well the WMF 1100 S matches your office.

Simply download the app, download and print the marker and start.

For Apple

For Android



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