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# The WMF 1100 S

Size matters

Size matters. In convenience stores and small businesses worldwide.

# Great taste for the small coffee business.

Our successful business model: Compact size, easy handling, great taste.

Anything and everything. In the smallest possible space. That is the concept behind every convenience store, as well as the new WMF 1100 S. And that is precisely why it will fit your own convenience store perfectly too. Despite the machine's compact size, it can completely match our larger fully automatic models on features and indulgence. Thanks to the Basic Milk System and integrated chocolate dispenser, professional, premium quality coffee specialities are easy to prepare for customers and staff alike. The intuitive touch display makes it particularly easy to handle and can also be used in self-service mode, as well as an advertising display. And the smart cleaning concept works just as impressively.

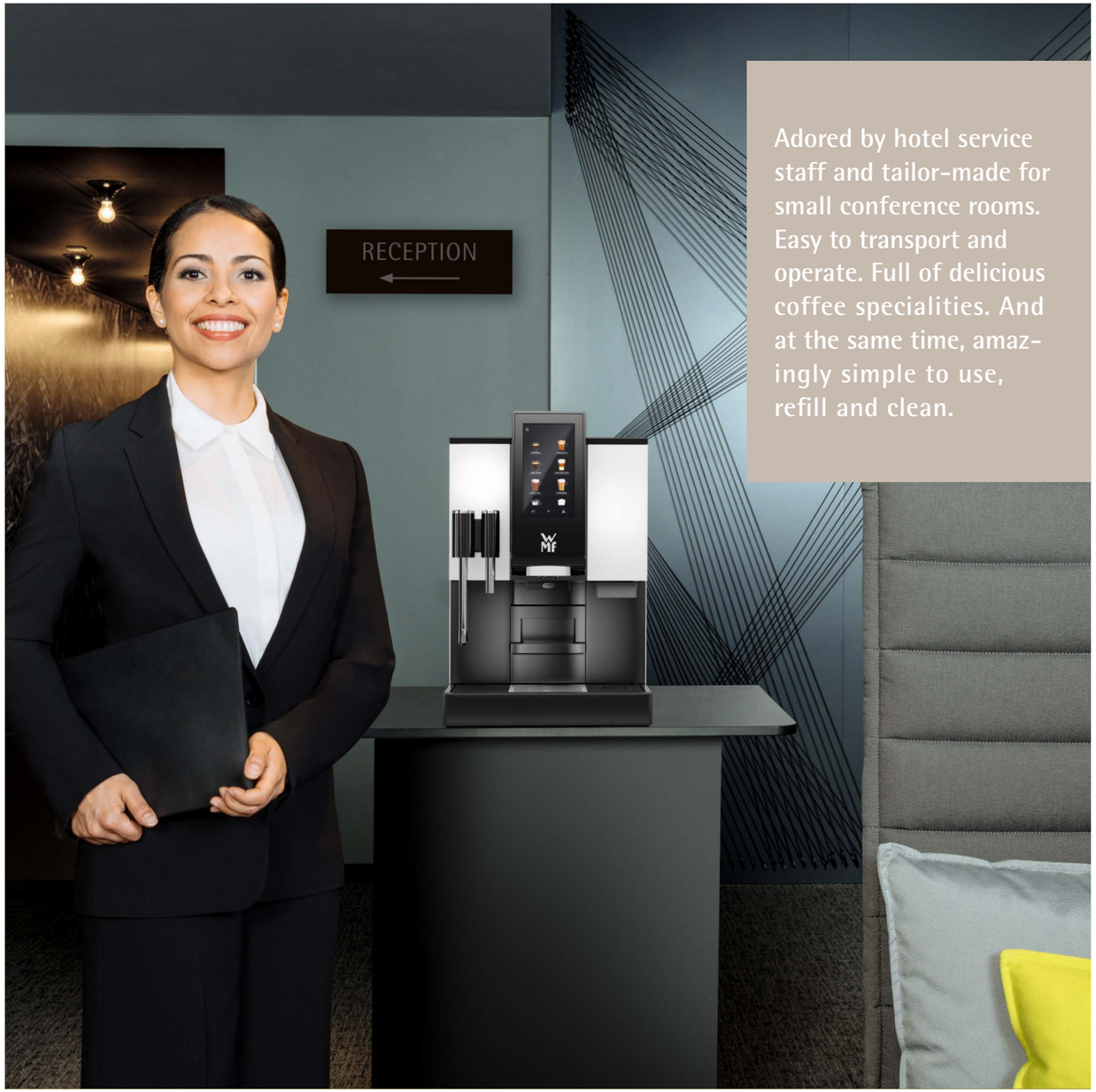
Customers often come in for a small bite to eat but then leave with a delicious coffee speciality too. Simply fantastic.

Size matters. Wherever flexibility is needed.

# Making your stay more indulgent.

## Top service staff with sizable benefits.

From small conference rooms to hotel lobbies and business lounges, the new WMF 1100 S diffuses a relaxed coffee-bar feel as quick as coffee aroma. It combines compact proportions with professional features that enable the most diverse mix of coffee & milk specialities. And with high quality design and range of flavours, no coffee requirement is left unfulfilled. Practicality scores too: A self-service mode can be effortlessly activated via the cutting-edge touch display. All in all, a full service package that offers the perfect dimensions for smaller hotels and catering businesses.




Adored by hotel service staff and tailor-made for small conference rooms. Easy to transport and operate. Full of delicious coffee specialities. And at the same time, amazingly simple to use, refill and clean.

Size matters. In your company coffee corner.

# Simply making your office-life tastier.

## Indulge like a pro.

Thanks to the compact dimensions of the WMF 1100 S, professional coffee indulgence is finally finding its feet in offices too, fitting perfectly in the most confined of coffee corners. With gastro-approved professional technology, it provides absolute reliability for demanding office life. Sumptuous coffee specialities, moreover, ensure top staff motivation day in, day out. And quietly, due to its separate grinders. Even that awkward office topic "cleaning" is eliminated thanks to the fully automatic cleaning concept.

## Coffee hits by staff favourite.

Equipped with the Basic Milk System and choc dispenser, even the most sophisticated of favourite recipes can be customised with the machine – Via both the convenient touch display with its cutting-edge operating concept and the super smart WMF MyCoffee App.

Office coffee. Now available with completely new taste dimensions. The WMF 1100 S fits perfectly in any office kitchen and offers premium quality for all beverage variations. Reliably. Every day of the week.

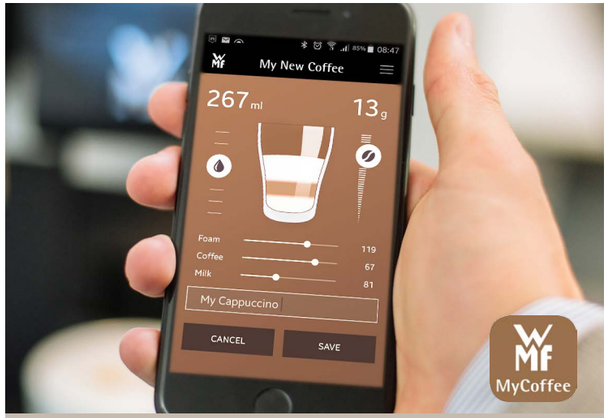
User-friendliness that wows the world over.

# Size matters.
# Taste matters.
# Smart matters.

Despite its compact size, the WMF 1100 S offers a complete taste experience – even as an entry-level model. And no wonder, since it has been developed and built with the very same standards of quality and reliability as our larger fully automatic coffee machines. Thanks to numerous enhancement options, from the WMF MyCoffee App to the telemetric system WMF CoffeeConnect, it provides smarter WMF solutions right across the board.

## 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 smartphone. The app also enables them to select their favourite speciality, in order to customise coffee, milk and milk foam amounts, or even cup size.

## 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. If an optional choc dispenser has been integrated, then delicious chocolate beverages such as milk choc or chociatto can be enjoyed at the touch of a button.

## Easy cleaning

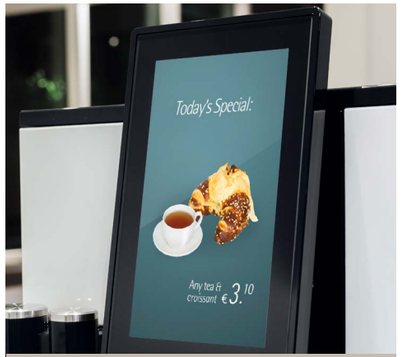
With the patented Click&Clean function, the milk system is easy to clean. Soaking the milk foamer every day is no longer necessary. In fact, manual cleaning has been reduced to just once a week. Animated step-by-step cleaning instructions can be found on the touch display.

## Topping variations (optional)

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

## 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.

## 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.

## Eco mode

Reduces energy consumption when workload decreases.

## 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.

## Grounds container

Comfortable size. Easy to access, empty and clean.

## SteamJet

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

## Plug&Play

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

## Hot water spout

For tea preparation.

## 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.

## 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 smart-phone.

## Manual coffee supply

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

## Water tank

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

# Technical specifications

| WMF 1100S | BASIC MILK + BASIC STEAM | BASIC MILK | TOPPING |
|---|---|---|---|
| Recommended daily / maximum hourly output* | Up to 80 cups | | |
| Hourly output according to DIN 18873-2*<br>Espresso / 2 Espressi<br>Café Crème / 2 Café Crème<br>Cappuccino | <br>105 / 150 cups<br>75 / 90 cups<br>105 cups | | |
| Fresh milk beverages | ✓ | ✓ | – |
| 1 or 2 integrated coffee hoppers / Enhancements (choc or topping variations, generally only 1 coffee hopper) | Approximately 550 g /<br>With enhancements approx. 1,100 g<br>(Filling capacity dependent on coffee bean size) | | |
| Chocolate or topping hopper (optional) / Enhancements (Topping variations generally without chocolate) | Approx. 450 g<br>with enhancements approx. 1,250g<br>(Filling capacity depends on powder used) | | |
| SteamJet (Feature to pre-heat cups) | ✓ | ✓ | – |
| 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 | Approximately 0.76 kWh / day | | |
| Outer dimensions (width / height** / depth) | 325 x 500 x 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 inclusive display
Height of top cover without display and enhancements: 460 mm
Height of product hopper enhancements inclusive 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

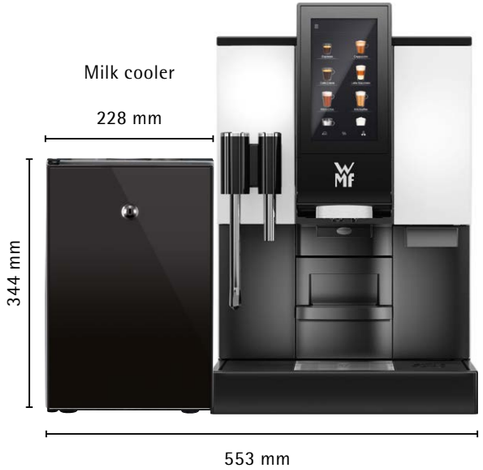
The WMF 1100 S is available with the following milk and steam systems:

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

# Accessories




| | Cooler |
|---|---|
| Article number | 03.9190.0001 |
| Nominal output / Power supply | 0.08 kW<br>230 V |
| Outer dimensions (width / height / depth) | 228 x 344 x 469 mm |
| Empty weight | Approx. 13.5 kg |
| Removable milk tank with a capacity | Approx. 3.5 l |
| With thermostat | ✓ |
| Suitable for self-service | ✓ |
| Lockable | ✓ |
| Removable seal | ✓ |

# Models

| Version 1 | Tank · 1 Grinder · Choc · BASIC MILK · NO STEAM · NO STEAMJET |
|---|---|
| Article number | 03.1120.0311 |
| Weight | Approx. 25.5 kg |
| Power | 1P/N/E 230 V, 1.9 - 2.3 kW |
| Water Tank | Approx. 4.5 L · optional Fix Water Connection available |
| Outlet Height | Outlet Height 110 - 175 mm |
| Hopper Sizes | 1 Grinder 550 g · 1 Choc Container 450 g |

| Version 2 | Tank · 2 Grinders · BASIC MILK · BASIC STEAM · STEAMJET |
|---|---|
| Article number | 03.1120.1212 |
| Weight | Approx. 25.5 kg |
| Power | 1P/N/E 230 V, 1.9 - 2.3 kW |
| Water Tank | Approx. 4.5 L · optional Fix Water Connection available |
| Outlet Height | Outlet Height 110 - 175 mm |
| Hopper Sizes | 2 Grinders @ 550g |

| Version 3 | Tank · 1 Grinder · Choc · BASIC MILK · BASIC STEAM · STEAMJET |
|---|---|
| Article number | 03.1120.1312 |
| Weight | Approx. 25.5 kg |
| Power | 1P/N/E 230 V, 1.9 - 2.3 kW |
| Water Tank | Approx. 4.5 L · optional Fix Water Connection available |
| Outlet Height | Outlet Height 110 - 175 mm |
| Hopper Sizes | 1 Grinder 550 g · 1 Choc Container 450 g |