



# WMF 1500 S+

UNPRECEDENTED COFFEE VERSATILITY,  
WITH GUARANTEED HIGH QUALITY.

# Contents

---

4

**WMF 1500 S+**

6

**Features & Innovations**

20

**Technical Data Overview**

22

**Customer Service**

24

**Accessory Equipment**

26

**WMF PhotoSimu App**

28

**Contact Details**

---

# WMF 1500 S+

UNPRECEDENTED COFFEE VERSATILITY,  
WITH GUARANTEED HIGH QUALITY.

"I need a coffee machine I can depend on to make consistently excellent coffee, and I want it to satisfy my customers' desire for variety at the same time. The WMF 1500 S+ fits the bill perfectly. It's the versatile choice for my business."

Geared towards small to medium-sized coffee enterprises operating in a wide range of environments, the WMF 1500 S+ blends impressive variety and high performance with the quality and reliability you expect from WMF. Recommended for venues with an average daily requirement of 180 cups, it captures the eye with its customisable 10" colour touch display and appeals to every taste with its professional choice of coffee specialities. With two grinders, you can offer two different kinds of freshly ground coffee beans. Moreover, Dynamic Coffee Assist technology provides a quality

promise for all espresso-based drinks, automatically adjusting coffee quantity and grinding degree to ensure every cup tastes just as good as the first. And that's not all. Thanks to the unprecedented option of WMF's Fresh Filtered Coffee technology, for the first time you can satisfy both filter coffee enthusiasts and fans of coffee specialities from a single machine with a small footprint. Add the choice of any of our three milk systems and the option to attach a Syrup Station, and you have the flexibility you need to create your ideal configuration and offer your customers all the variety they desire.



# Features & Innovations

FOR WMF CUSTOMERS,  
THE FUTURE COMES AS STANDARD.

Blending reliable performance with intuitive operation, the WMF 1500 S+ packs an eclectic array of advanced features into its slim dimensions. What's more, it can be tailored to meet your needs and satisfy your customers' preferences.

The WMF 1500 S+ is the versatile solution for providing premium coffee specialties. It combines the high quality and long-term reliability you expect from WMF with the flexibility you desire and the variety your customers appreciate. It delivers the ease of use

that ensures efficiency in both served and self-service environments. Add the benefits of pioneering digital connectivity, and you have all the ingredients you need to grow and evolve your coffee business over many years.



# 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 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+ can rapidly satisfy your customers, producing a wide variety of premium coffee specialities at the touch of a button.

UP TO  
**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

For maximum variety, the up to three hoppers of the WMF 1500 S+ offer you a choice of up to 2 types of coffee beans, chocolate powder or twin toppings. Machines equipped with two grinders and powder hoppers also provide the option of using the manual insert for ground coffee, for example for preparing decaffeinated coffee. The bean hoppers on the left and right can hold up to 1100 g of beans, and the central one has a 700 g capacity, while the powder hopper can hold up to 1.2 kg of powder. To optimize their visual impact, the hoppers share a coordinated design and each comes with a lockable lid. What's more, they are removable and dishwasher-safe for easy cleaning.

## VARIETY OF BEVERAGES

The interactive 10" colour touch display of the WMF 1500 S+ lets you save up to 40 different drinks in the basic view. Both single-cup and double-cup dispensing is possible, and numerous beverage parameters can be pre-programmed or set by the user for maximum flexibility.

## WATER SUPPLY

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

## CHOC MIXER

Designed to offer delicious chocolate specialities with minimum effort, the Choc Mixer promises easy handling and maintenance, thanks to a magnetic lock that guarantees correct insertion of the mixer bowl. Moreover, it is protected against damage by an integrated sensor that monitors the mixer wheel to ensure a perfect fit.



## FRESH FILTERED COFFEE

With WMF's innovative Fresh Filtered Coffee option, you can serve both filtered coffee and a wide range of coffee specialities from a single machine, offering maximum variety with a minimal footprint. Each cup of delicious filtered coffee is freshly brewed to a constant temperature, volume and flavour, for consistent high quality over time. And with every cup brewed to order, there's no waste!



## CHILLED COFFEE

This innovative option lets you serve even more specialities made with chilled coffee. By passing freshly brewed hot coffee through a heat exchanger to cool it down, it provides a rapid solution for preparing delicious iced coffee and other drinks, keeping the ice or ice cream deliciously frozen.



## SYRUP STATION

Providing even greater variety, the optional WMF Syrup Station adds an exceptional taste experience to any menu. It lets you create exciting additional flavours using up to four different kinds of syrup in three different dosing quantities. The specialities you create can easily be stored as standard drinks on the display, and identified by a choice of over 20 different icons.



## MILK SYSTEMS

The WMF 1500 S+ comes with a choice of three 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. The Dynamic Milk system offers an even wider range of possibilities, allowing the fully automatic preparation of four different consistencies of hot milk foam and three variations of cold milk foam, as well as hot and cold milk.

# Quality

ENGINEERED FOR CONSISTENT PERFECTION



## DYNAMIC COFFEE ASSIST

Dynamic Coffee Assist permanently guarantees the highest quality of all espresso-based coffee specialities offered by the WMF 1500 S+. Once beverage quality has been set, this unprecedented system continuously monitors the brewing flow, making automatic adjustments as necessary. This way, brewing time, extraction and value remain constant, so you know your customers will enjoy consistently excellent coffee.

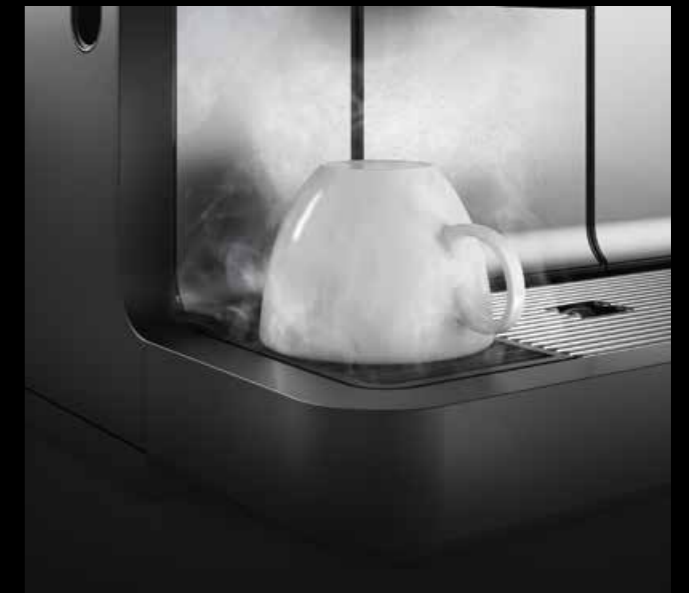
## DYNAMIC MILK ASSIST

Innovative Dynamic Milk Assist technology ensures the constant high quality of all milk drinks. Using state-of-the-art sensors, it continuously monitors the temperature in the cooler and the milk flow in the machine. Based on these values, it regulates factors like the pump speed to create perfect milk foam of the pre-selected consistency. In addition, Dynamic Milk Assist can also detect when the milk level is empty, even in bag-in-box systems



## AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

The spout on the WMF 1500 S+ automatically adjusts to the optimal height for each beverage selected, depending on the preset value for each recipe. So beverage temperature remains perfect, and unsightly splashes of milk on the housing are a thing of the past.



## BASIC STEAM SYSTEM

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

## STEAM JET

Featuring WMF technology, SteamJet warms every cup in a matter of seconds. So every drink is not only served at the ideal temperature but also remains hot for longer, for true coffee indulgence.

# Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS



## CLEANING SYSTEMS

Each of WMF's automated, HACCP-compliant cleaning systems is engineered to optimize efficiency and ease of use, simplifying the maintenance process and reducing costs. With Clean in Place, the machine automatically cleans and rinses itself with hot water and steam after dispensing water into a box containing a cleaning tablet. Easy Clean is similar, except that the foamer head needs to be cleaned manually once a week. With the Plug&Clean system, an adapter is removed from the milk box and plugged into the machine. The automatic program cleans the whole milk system with hot water and steam, while the foamer head has to be cleaned manually once a week. The Basic Clean system requires the coffee machine to be cleaned manually with a cleaning liquid, then rinsed with fresh water. The spout is also cleaned manually once a day and placed in cleaning liquid.

## 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.



## 10" COLOUR TOUCH DISPLAY

The WMF 1500 S+ immediately invites interaction with its attractive 10" colour touch display, featuring realistic product depictions and individual colour worlds. Navigation is intuitive, using familiar touch and swipe menus, with both served and self-service modes available. Perfect for presenting nutritional information, the display can also be used to show videos, for example to promote special offers at certain times of day.

## LANGUAGE SELECTION

The language used on the display of the WMF 1500 S+ can be customized 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+ can be set to turn itself on and off, or activate and deactivate certain functions and beverages, whenever you want.



# Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



## ILLUMINATED LED SIDE PANELS

The coloured side panels of the WMF 1500 S+ are illuminated with LED lighting, which can be adjusted to suit your ambience. Moreover, the panels flash when action is required, for example when it is time for a refill. This simple feature quickly attracts the operator's attention, even from a distance.

## BRANDING

The WMF 1500 S+ is ready to adapt to your specific requirements. That includes the option of featuring your own logo on the display screen menus, as well as customising colours and backgrounds, or uploading your own beverage symbols.

## NUTRITION FACTS

The display of the WMF 1500 S+ 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.



## INDIVIDUAL BEVERAGE SIZE

To make life even simpler for users, they can customize the filling quantity individually via an easy-to-use touch slider before their beverage is dispensed.



## ADVERTISING

The colourful 10" 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.

## BEVERAGE PARAMETER SETTING

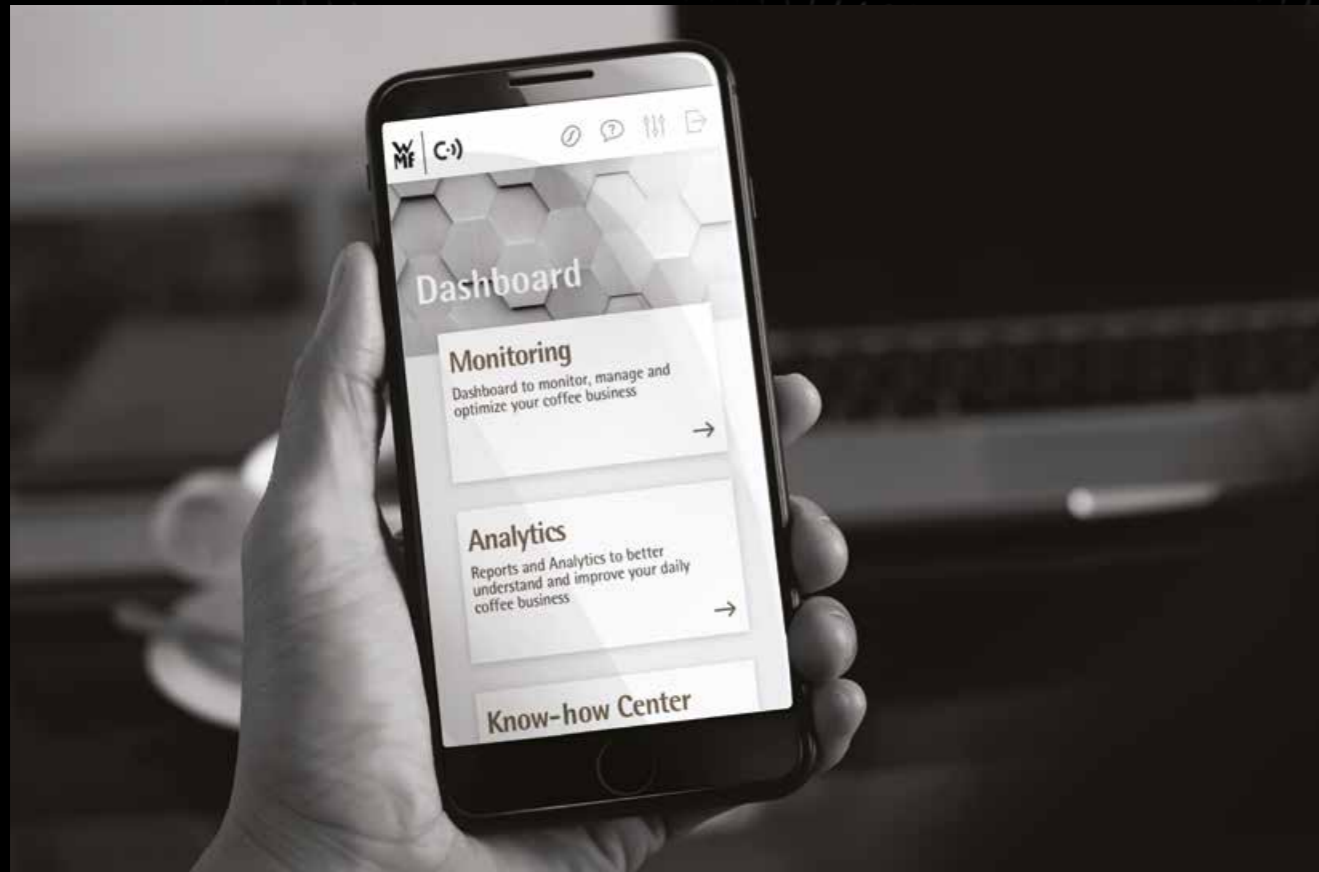
For ease of operation, the helpful "Small-Medium-Large" function lets you preset various desired filling volumes and match them to each beverage. You also have the option to rearrange button layouts, adding and removing buttons. For example, in a self-service environment you might choose a single-row layout.

## PRE-SELECT / POST-SELECT MODE

Pre-Select mode is ideal for staff, letting them select the size of the cup, the coffee strength or milk type, 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.

# Connectivity

COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



## WMF COFFEE CONNECT

WMF CoffeeConnect is our pioneering digital cloud platform. It transforms the potential of your new WMF 1500 S+ 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.

The WMF CoffeeConnect basic features are available free of charge, and you can access additional functions covering administration, operation and business performance monitoring and reporting through a series of different packages designed to suit every need. With the Tailor-Made and Self-Made Analytics options, you can even take advantage of sophisticated Business Intelligence tools to gain in-depth insights into your coffee business. In short, WMF CoffeeConnect can help you ride the wave of digitalization sweeping the world, and make your business more profitable.

## 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, providing end-to-end security. 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

Like all WMF professional coffee machines, the WMF 1500 S+ supports 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+	BASIC MILK	EASY MILK	DYNAMIC 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	-	√	√
Cold milk foam beverages	-	-	√
Total hot water output / hour	143 cups		
Energy loss per day according to DIN 18873-2	1.29 kWh	1.37 kWh	2.10 kWh
Coffee bean hoppers	Right and left approx. 1100 g, central approx. 550 g		
Choc or topping hopper (optional)	Approx. 2000 g		
External dimensions (width / height** / depth)	325 / 716 / 590 mm		
Water supply	Water tank (approx. 4.5 l) or fixed water supply		
Empty weight (depending on the model)	32 - 36 kg		
Continuous sound pressure level (LpA)***	< 70 dB(A)		

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

	BASIC MILK	EASY MILK	DYNAMIC 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 79 dB(A) in any operating mode. Above 5° dKH (carbonate hardness), a WMF water filter must be fitted.

BASIC MODELS	BASIC MODEL 1	BASIC MODEL 2	BASIC MODEL 3
Basic Milk	√	-	-
Easy Milk	-	√	-
Dynamic Milk	-	-	√
Plug+Clean	√	-	-
Easy Clean	-	√	-
Clean in Place	-	-	√

**Features included in basic model 1, 2 and 3:**

1 grinder, SteamJet, Jet Option, Basic Steam, hot water outlet, LED illumination, Dynamic Coffee Assist, automatically height-adjustable spout

**Selectable options at an additional charge:**

2<sup>nd</sup> grinder, choc/topping hopper, twin choc/twin topping

# Customer Service

OUR EXPERTISE  
AT YOUR DISPOSAL.

The moment a new WMF 1500 S+ 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 technologically state-of-the-art treatment throughout their working lives. We have the largest company-owned service organization for professional coffee machines in Europe. Regular training at WMF training centres ensures this know-how is continuously passed on to our entire global service network. So you can be sure your machine will operate perfectly for many years, delivering outstanding coffee quality and excellent returns on your investment.

#### Installation

Each WMF professional coffee machine is installed by a highly qualified and experienced technician, who knows how to fine-tune it to your specific environment and taste, taking into account the type of water and inlet, your preferred beans, the operating staff, and more. 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 quality. That's why your service technician will check your machine regularly and systematically, cleaning and descaling it when required. The innovative WMF CoffeeConnect digital platform now also offers an option for the efficient central management of WMF professional coffee machines as a service provider, allowing you to view service and maintenance information anytime, anywhere – paving the way to predictive maintenance.

#### Break & Fix

In the rare event of a repair becoming necessary, you can rest assured that WMF is your ideal partner. We use exclusively original parts, combining rapid availability with the highest quality. What's more, a technician with the right know-how will quickly be on hand to get your machine operational again, so it can keep contributing to the success of your business.



# Accessory Equipment

EXTEND AND ENHANCE  
YOUR WMF COFFEE MACHINE.

Combining elegance and intelligence, each WMF accessory is designed to complement your WMF 1500 S+ 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 cooling milk to the optimum temperature for conservation is every bit as important. The addition of syrups can offer your customers even more choice. Our range of accessories for the WMF 1500 S+ includes attractive Cup Racks and Coolers, combination Cup&Cool units, and a stylish Syrup Station. Naturally, as you would expect from WMF, every item is beautifully coordinated with the design of your coffee machine.



	MILK COOLER	CUP&COOL NARROW	CUP RACK NARROW	SYRUP STATION
Capacity	-	45 to 190 cups	60 to 260 cups	1 - 4 bottles
Removable milk container capacity	6.5 litres	4.5 litres	-	-
Illumination	-	√	√	-
Lockable	√	√	-	√
Removable seal	√	√	-	√
Shelves	-	3 heatable shelves	4 heatable shelves	-
External dimensions (W / H / D)	230 / 353 / 530 mm	286 / 530 / 566 mm	286 / 530 / 539 mm	261 / 530.5 / 469 mm
Power supply	0.08 kW / 220 - 240 V	0.15 kW / 220 - 240 V	0.15 kW / 220 - 240 V	-
Milk empty message	Optional	Optional	-	-
Sensors	Empty message, milk temperature	Milk temperature	-	-
Suitable for self-service	√	√	√	√
Thermostat	√	√	√	-
Empty weight	Approx. 16 kg	Approx. 32 kg	Approx. 28 kg	Approx. 16 kg

# 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 view your chosen product configuration exactly as it would appear. Just download the app to get started.

Download the app with the help of the QR code, then use the photo on the next page as a marker, or print a marker from the app. Place it in your desired location, scan it with your device and you're ready to go. You'll be able to see two different images on your device's display, one showing a photorealistic preview of your coffee machine, the other showing its design and dimensions.

iOS



Android



# Contact Details

GET IN TOUCH TO FIND OUT MORE



A

**WMF Group GmbH**  
Eberhardstrasse 35  
73312 Geislingen/Steige

+49 7331 258 482  
professional-coffeemachines@wmf-group.com  
www.wmf-coffeemachines.com

B

**WMF Austria**  
Langer Weg 28  
6020 Innsbruck

+43 512 3302  
gastro@wmf.at  
www.wmf-kaffeemaschinen.at

C

**WMF in Switzerland**  
Allmendweg 8  
4528 Zuchwil

+41 32 681 62 00  
vertrieb.schweiz@schaerer.com

D

**SEB Professional Belgium  
& Luxemburg NV**  
Boomsesteenweg 608  
2610 Antwerpen

+32 828 11 28  
sales.belgium@seb-professional.com  
www.wmf-coffeemachines.com/nl\_be

E

**WMF Española S.A.**  
Avda. Llano Castellano, 15  
28034 Madrid

+91 3341216  
maquinasdecafe@wmf.es  
www.wmf-coffeemachines.es

F

**SEB Professional UK**  
31 Riverside Way  
UB8 2YF Uxbridge

+44 1895 816100  
sales@wmf.uk.com  
www.wmf-coffeemachines.uk.com

G

**SEB Professional France SARL**  
13 - 15 Rue Claude Nicolas Ledoux  
94000 Créteil

+33 1 49 80 80 10  
sales.france@seb-professional.com  
www.wmf-coffeemachines.fr

H

**WMF Nederland B.V.**  
Gyroscoopweg 82-84  
1042 AX Amsterdam

+31 20 480 80 85  
business@wmf.nl  
www.wmf-coffeemachines.nl

I

**WMF Japan Corporation**  
Onarimon Yusen Building 10F  
3-23-5 Nishi-Shinbashi, Minato-ku  
Tokyo, Japan 105-0003

+81 3 54083301  
wmfj@wmf-japan.co.jp  
www.wmf-japan.co.jp

J

**SEB Professional (Shanghai) Co., Ltd.**  
1318 North Sichuan Road, ICP, Unit 1101  
200080 Shanghai

+86 021 2601 6288  
coffeemachine@wmf-ap.com  
www.wmf-coffeemachines.com

K

**SEB Professional LATAM & Caribbean**  
PH Brazil 405, Oficina 7D  
Avenida Brasil  
Ciudad de Panama  
Panama

+507 60171520  
Christoph.Oliver@seb-professional.com  
www.wmf-coffeemachines.com

L

**SEB Professional North America**  
15501 Red Hill Avenue, Suite 200  
Tustin, California 92648

+1 888 496 3435  
coffee@wmfnorthamerica.com  
www.wmf-coffeemachines.us.com

WMF Group GmbH  
GBU Professional Coffee Machines PCM  
Eberhardstrasse 35  
73312 Geislingen/Steige  
Germany  
Phone: +49 73 31 - 258 482  
Fax: +49 73 31 - 258 792  
professional-coffeemachines@wmf-group.com  
www.wmf.com

63.8383.0391  
All technical changes, typographical mistakes  
and errors reserved for the entire contents.





DESIGNED TO PERFORM

[wmf.com](http://wmf.com)