

WMF 9000 S+

Wide selection, fast service.

WMF 9000 S+.

Tastes may vary, but the WMF 9000 S+ satisfies them all. For customised coffee creations of the highest level.



Outstanding beverage creations

- **Bean variety:** Enjoy coffee specialities made from different types of beans with up to four bean hoppers, four grinders and an additional manual insert.
- **Parallel preparation:** Prepare coffee and hot water while using the powerful steam wand at the same time for maximum efficiency.
- **Different tea temperatures:** Choose from three water temperatures for the precise preparation of different types of tea.

First-class performance

- Robust brewing system: The durable stainless steel brewing system with a capacity of 19 g delivers consistently high-quality coffee and requires minimal cleaning.
- **Dynamic Coffee Assist & Dynamic Milk:** Dynamic Coffee Assist automatically ensures consistently high coffee quality, while Dynamic Milk allows you to prepare hot and cold milk in seven different foam variations.



Customisable service

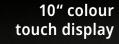
- **Self-service:** The intuitive touch display of the WMF 9000 S+ can be customised for different user groups ideal in self-service areas.
- Illuminated side panels: LED side panels with customisable colours flash for tasks such as bean refilling, ensuring immediate attention.
- Adjustable drink sizes: The fill quantity can be easily adjusted before dispensing via the touch slider, offering added convenience in everyday use.





Further specifications and technical details:





For easy navigation

LED illumination

Creates a delightful ambience

Up to 4 product hoppers

For a various choice of beverages

Hot water preparation

Parallel hot water and coffee preparation

Steam system

Perfect hot milk and foam results

Professional brewer & grinders

Perfect coffee consistently

SteamJet

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Steams cups to serve perfectly hot beverages

Electrical cup lift

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Ensuring perfect clearance for any type of cup

^{*} Image may contain/show additional options.

For places where coffee diversity meets high performance.

In fast food restaurants, coffee shops and bakeries, the WMF 9000 S+ delivers the highest coffee quality, no matter how fast the pace or how varied the demands. With smart functions, versatile accessories and maximum precision, it adapts flexibly to the needs of every type of business.



Quick service restaurants

Every minute counts in fast food restaurants. The WMF 9000 S+ is user-friendly and enables targeted customer engagement with trendy drinks and special offers via WMF CoffeeConnect. Additional sales devices optimise service.



Coffee shops

Cappuccino, espresso or oat latte – the WMF 9000 S+ delivers a wide range of delicious coffee drinks with the utmost precision. Up to four types of beans, individual tea temperatures and flexible milk systems enable all kinds of cold and hot drinks to be made.



Bakeries

Coffee adds to the enjoyment of your bakery. The WMF 9000 S+ effortlessly fulfills all coffee wishes, even during peak times. You can rely on consistent quality, maximum performance and durability, so you can always offer your customers the best coffee.

High quantity in high quality thanks to advanced features.

Discover more add-ons and payment devices:





AutoSteam

With the separate AutoSteam nozzle, you can heat milk and create three types of foam with individually adjustable density – for perfect milk foam just the way the customer wants it.



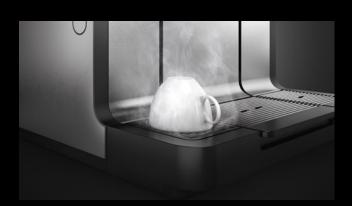
Height-adjustable cup table

The cup platform automatically adjusts to the drink and container. This ensures splash-free pouring and maintains the optimum temperature.



Syrup station

With the optional syrup station, you can use up to four types of syrup or spirits – for creative flavour variety and more choice in your offering.



SteamJet

With the SteamJet, each cup is heated in seconds using steam technology – for the ideal beverage temperature and long-lasting coffee enjoyment.



Up to 4 bean hoppers

The WMF 9000 S+ offers space for up to four types of beans or powders, such as espresso, café crème or decaffeinated varieties. Two grinders, powder containers and a manual feed slot further expand the selection.



WMF CoffeeConnect as standard.

The WMF 9000 S+ is digital-ready. Our telemetry solution connects your machines, provides insights into machine data and optimises processes. This allows you to improve the customer experience and implement completely new business models. For more information, visit www.wmf-coffeeconnect.com.

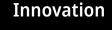


We are making history - every day. The development of our 'Made in Germany' coffee machines began back in 1927, the year in which we manufactured our first professional coffee machine. Since then, we have been continuously learning from our customers, in order to create the best coffee experience for you.

Tradition

Our long tradition of German engineering, craftsmanship and attention to detail is still evident today. We stand for the production of excellent coffee machines, comprehensive service and first-class coffee.





We are constantly setting new standards and developing

innovative solutions to help you optimise your coffee business.

Quality made in Germany

Design, product development, first-class materials, cutting-edge technology - our high-quality standards have brought us to where we are today. They ensure that every machine offers a long service life and outstanding performance.

Service

From installation and maintenance to repairs: our outstanding service solutions are designed to keep your machines up to date with the latest technology throughout their entire service life. We make sure your coffee machine works reliably and delivers excellent coffee.

Technical data







im 598 mm

WMF 9000 S+

Power connection – coffee and hot water output	3.4-3.8 kW / 220-240 V / 6.0-7.0 kW / 380-415 V
Recommended daily/max. hourly output	350 cups
External dimensions (width / height / depth)	390 / 744 / 598 mm
Water supply	mains water connection
Net weight	Approximately 67 kg
Generally lockable product containers and front panel	

^{*} Performance was determined using a machine with a fixed water connection and depends on cup sizes, quality settings, spout, equipment and rated power. The recommended maximum daily output is based on the respective service concept. These average values are for guidance only. Let our trained WMF staff put together a coffee machine solution tailored to your needs.

Get in touch now and let's take the next steps together.

How to reach us:

professional-coffeemachines@wmf-group.com www.wmf-coffeemachines.com



Alternatively, you can simply use the contact form via the QR code

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DESIGNED TO PERFORM