



WMF espresso NEXT

NEXT LEVEL
BARISTA EXPERIENCE.

AUTOMATED PASSION IN EVERY STEP OF THE PROCESS.

Perfection relies on consistency. The new WMF espresso NEXT guarantees high process reliability and ease of use – every time, every day, for every customer. Bridging the gap between two different worlds, the WMF espresso NEXT combines the unmistakable taste of tradition with the undeniable benefits of automation.



CONSISTENT QUALITY – COFFEE AFTER COFFEE.

- Time-consuming and error-prone tasks are automated: grinding, tamping and milk foaming.
- The machine precisely doses the correct amount of coffee directly into the portafilter and tamps it automatically.
- Two integrated grinders with precision-honed disks allow for fine grinding of various beverages, providing absolute reproducibility of good coffee quality.
- The WMF Auto Steam offers the convenience of automatically producing different textures of milk foam for any type of milk.

PERFORM LIKE A BARISTA.

- The WMF espresso NEXT enables high-level coffee-making through fully automated processes at the push of a button, eliminating the need for extensive training or experience.
- Perfect for businesses facing staff shortages or frequent personnel changes.
- Creating excellent Latte Art is made possible by consistent milk foam quality.
- In terms of design, sound, and brewing process, the machine resembles a traditional portafilter.
- An authentic espresso bar atmosphere is ensured by artisanal coffee production.



BOOST YOUR BUSINESS.

- Simplified preparation steps provide more hands-free time.
- Parallel beverage preparation increases efficiency.
- Improved customer retention and increased revenue due to shorter waiting times.
- Auto Milk Dosing system measures the precise amount of milk needed for immediate foaming: produces zero waste – making it an environmentally friendly choice.

 **40%**
less steps

Compared to traditional portafilter machines, the WMF espresso NEXT reduces the manual cappuccino preparation steps by up to 40%.

Cafe

AUTOMATED DOSING AND TAMPING

ensures precise dosage and pressure every time, delivering 100% consistent results.

AUTO MILK DOSING

produces zero waste, as the perfect amount of milk is dosed directly into the jug and can be frothed immediately.

DYNAMIC COFFEE ASSIST

always provides the right grinding degree and doses the perfect amount of coffee directly into the portafilter.

HIGH GRADE MATERIALS
made in Germany.

TWO SEPARATE PORTAFILTERS WITH PORTAFILTER RECOGNITION

with a menu-driven handling providing step-by-step explanations for operators. Accelerate workflows, a lower error ratio and higher revenues are guaranteed.

TWO SEPERATE DISPLAY SCREENS

– one for each brewing group.

ONE TOUCH AMERICANO FUNCTION

– as easy as it gets.



TECHNICAL DATA OVERVIEW



790 mm



625 mm



540 mm

WMF espresso NEXT

Recommended for an average daily requirement of*	300 cups
Nominal power rating/mains power connection	6.0 – 7.0 kW / 380 – 415 V
Total hot water output/hour	190 cups
Coffee bean hoppers	Approx. 550 g each
External dimensions (width/height/depth)	790/625/540 (600 with suspended cup storage) mm
Water supply	Fixed water supply
Empty weight (depending on the model)	Approx. 75 kg

* 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.

LET'S TAKE THE NEXT STEPS TOGETHER
AND GET IN CONTACT SOON.

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DESIGNED TO PERFORM

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