

coffee wakes up the world



WMF *cafemat!* ... lovely, fresh filter coffee

# Coffee

# Coffee



Perfect filter coffee with the WMF *cafemat!*

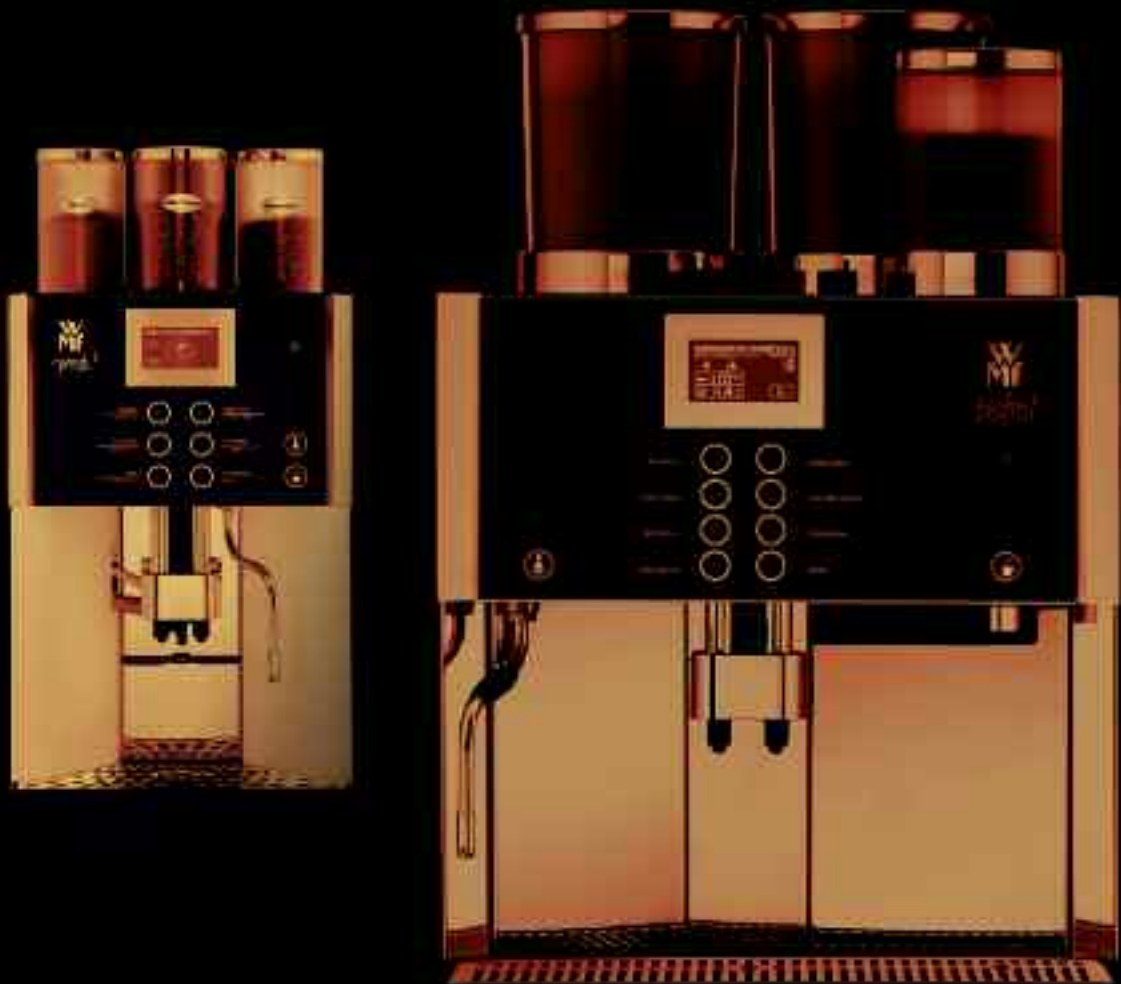


# The cupmaster

There's always something special about the enjoyment of filter coffee from the WMF cafemat! The expertise acquired in over 100 years of coffee machine development has resulted in a perfection that makes drinking coffee an experience. To obtain the full flavour of a perfect filter coffee, it's not just the quality of the ground coffee and the water that matter, but also the finely tuned interaction of the brewing temperature and the brewing duration. This is where the WMF cafemat! operates with the reliability that makes it indispensable for everyday professional use. Anyone can make coffee – but making good coffee is a job for specialists – like the WMF cafemat!



Coffee



# In good company

**Each better-looking than the next**

The new WMF cafemat! carries on the attractive design line of the successful WMF bistro! and WMF presto! models. The high quality materials, perfect finish and clear use of forms make the WMF cafemat! a trend-setter in its class. Integrating seamlessly with any set up, it testifies to its owner's high standards.

# Coffee

Freshly made, as it should be



Every cup perfect –

## thanks to the fresh-brew function

The WMF cafemat!'s modular design makes it the ideal coffee machine for every requirement. Even the smallest version offers sufficient capacity reserves to serve a large group of diners or customers speedily with fragrant filter coffee.

Even if the WMF cafemat! is equipped with a storage reservoir, the optionally available fresh-brew function enables a cup or a pot of coffee to be freshly brewed when required. And the small ground coffee hopper is available as an option in order to provide a second coffee product if desired.



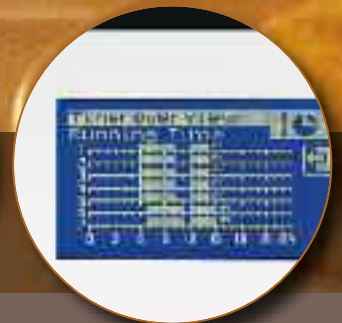
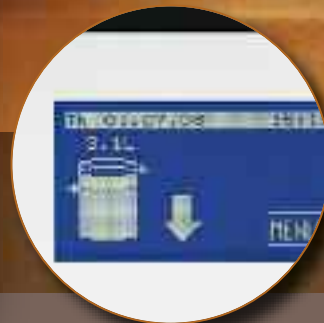
# Coffee

Convincing



## Large quantities of fragrant coffee directly into the jug

Guests, staff and customers are becoming more and more sophisticated. The coffee served in restaurants, at the office and in canteens has to be perfect, and it has to be served without delay. Nobody is willing to wait nowadays. The optional multi-brew arm enables you to brew straight into an insulated container placed under the spout. That saves lots of time, the coffee is dispensed directly into the appropriate container and maintains its aroma.



## Fresh brewed in advance – for breakfast without having to wait

Many coffee machines cannot cope with busy times such as during breakfast service. But the WMF cafemat! makes it so easy to plan ahead. The timer can be programmed via the display so that the set quantity is ready in the storage reservoir at the specified time. The storage reservoir holds three litres at exactly the right temperature and seals in the flavour. Automatic refill brewing ensures the level is kept topped up according to the quantity set.



# Coffee

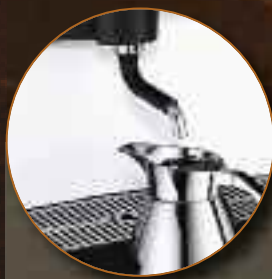
A fresh start to the day



# Coffee

At any height

...giving you a head start



There's nothing more annoying than a coffee machine where different sizes of container will not fit under the spout. That means time wasted pouring from one to another, with the resulting quality impaired. Fortunately, the WMF cafemat! can cope with a big range of heights and sizes\*. Flexible filling of single cups, two cups, pots and jugs

\* depending on the version



1 ground coffee hopper,  
lockable  
Flip-up spout  
Power rating 3.3 or 6.3 kW



1 ground coffee hopper, lockable  
1 flavour-sealed storage reservoir  
1 small ground coffee hopper,  
lockable, e.g. for decaf  
coffee, with granulate cleaning  
Power rating 6.6 kW

Jug  
Double Jug



Cup  
Double Cup



# Coffee



2 ground coffee hoppers for 2 products, lockable  
Multi-brew arm at right  
Flip-up spout  
Power rating 3.3 or 6.6 kW



Pot

Mug  
Double Mug



1 ground coffee hopper, lockable  
1 flavour-sealed storage reservoir  
Multi-brew arm at right  
Power rating 6.6 kW

# Choice of partner

...getting to know the different models

The four machines shown above are only a small selection from an almost limitless range of modular options. You can specify your "very own" WMF cafemat! from a variety of equipment features. That's what makes every WMF cafemat! a specialist in its field. The easiest way to tell them apart is by the reservoirs. See-through reservoirs, large or small for ground coffee, large silver storage reservoir, small silver reservoir for cleaning granulate. You have a choice of two power ratings, 3.3 or 6.6 kW. The models with a storage reservoir are always 6,6 kW. The more powerful version is characterised by higher brewing and hot water capacity.

# Coffee

## Streetworker



The WMF cafemat! also handles waiter accounting with customary professional flair. The optional waiter lock and the proven WMF Intelligent Control Box ensure problem-free accounting, either in stand-alone mode or when connected to nearly any till system. That means you operate your till as normal, and that saves costs and cuts the familiarisation time to almost nil.





## Working together

But the astonishing diversity of the WMF cafemat! doesn't end there. You can extend it by adding purpose-designed accessories, so everything goes together and works together. Combine the successful WMF bistro! model for coffee specialities with the coordinating vending units (coin checker, coin changer or card reader) to turn your machine line-up into a fully integrated self-service unit. And because they all come from the same manufacturer, you have consistent design, top quality and a single point of contact.

# Coffee



From the single cup to the insulated jug, any container can be filled without any problem.



An optional multi-brew arm at the side dispenses three stored quantities and can cope with tall jugs.



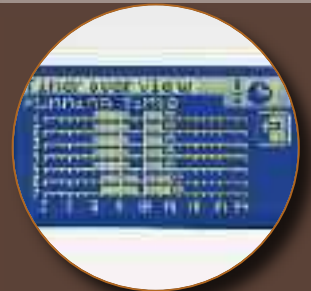
The optional fresh-brew function provides fresh single cups and pots, even on machines with a storage reservoir.



Optional granulate cleaning allows timer-controlled cleaning to be carried out automatically, with or without switching off the machine.



Even in the storage reservoir version, a second coffee product (such as decaf) can optionally be brewed.



The coffee machine automatically carries out refill brewing in the storage reservoir. Timer-controlled and volume-controlled.

You can never have too much of a good thing.



Waiter accounting is professionally handled, too, with the optional waiter lock.



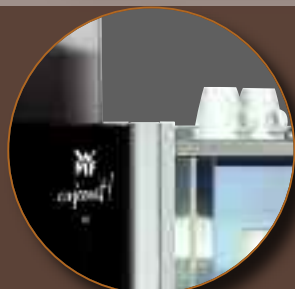
A large grouts collector or optional grouts disposal through the counter perceptibly cut down on maintenance.



Each product button can be allocated as desired on two levels (e.g., pot and jug). This is selected by pressing the 2x button.



The product buttons can be allocated and labelled as desired for flexibility, especially in self-service use.



Accessories (cup rack and vending units) provide useful, matching extensions.



The display provides information about quantities prepared, availability, cleaning messages or settings.



Handy hot water dispensing for tea in two sizes of container provides additional flexibility.



For continuing enjoyment and more satisfied customers.  
 A WMF water filter improves the coffee quality and extends the life of your machine.  
 Filtering minimizes scaling and the associated loss of quality.  
 A WMF water filter must be fitted if the water hardness is 9° carbonate hardness or greater.



**TECHNICAL DATA**

	WMF cafemat! without storage reservoir	WMF cafemat! with storage reservoir
Rated power*	3.3 / 6.3 kW	6.3 kW
Hourly output, filter coffee*	200 / 280 cups	300 Tassen
Hourly output, hot water	24 litres / 48 litres	48 litres
Storage reservoir, filter coffee	-	3.0 litres
Ground coffee hopper, large	each 1.6 kg (second reservoir optional)	1,6 kg
Ground coffee hopper, small	-	0.5 kg (optional, only on coffee machine with fresh-brew function)
Granulate cleaner portioner	1.0 kg (optional)	1.0 kg (optional)
Power supply*	1/N/PE - 50 Hz/230 V / 3/N/PE - 50 Hz/400 V /	3/N/PE - 50 Hz/400 V
External dimensions:		
Width	450 mm	450 mm
Height (with ground coffee hopper)	734.5 mm	734.5 mm
Depth	550 mm	550 mm
Empty weight**	approx. 60 kg	ca. 62 kg

Technical data subject to change without notice. \*Data indicated are for basic version. Refer to rating plate for special versions. \*\*The values indicated are a GUIDE and may vary according to several factors.

**WMF *cafemat!*** ... for lots of top quality coffee

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