



Artistic design: buhner + gestaltung, dornstadt/Altm. Photography: Michael Reiger/foodesign, Gesslingen

TECHNISCHE DATEN	WMF cup & cool	WMF combiNation S4	Milkcooler	Cup rack	
Rated power	200 W	3,3 kW	6,3 kW	70 W	210 W
Hourly output					
Espresso		300 cups	300 cups		
Café Crème		190 cups	240 cups		
Hot water output/hour		24 litres	48 litres		
Cooling				Infinitely variable cooling system	
Coffee beans hopper		4 ¥ 1 kg	4 ¥ 1 kg		
Capacity					
Milk cooler tank	Approx. 9,5 litres		4 litres		
Cups	60 - 120				90 - 140
Electricity supply	1/N/PE 50 Hz/230V	1/N/PE 50 Hz/230 V	3/N/PE 50 Hz/400 V	1/N/PE 50 Hz/230 V	1/N/PE 50 Hz/230 V
External dimensions					
Width	350 mm		450 mm	250 mm	350 mm
Height	604 mm	Without hoppers	650 mm	619 mm	600 mm
		With hoppers	1310 mm		
		Beans hoppers	660 mm		
Depth	498 mm		590 mm	560 mm	498 mm
Empty weight	Approx. 31 kg		Approx. 80 kg	Approx. 32 kg	Approx. 25 kg

Technical data subject to change without notice. If the local water has a carbonate hardness over 5°, a WMF water filter must be fitted in the supply line to the machine.

WMF combiNation S4

A professional Barista

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A professional Barista



A good idea



Preparing coffee is without a doubt an art in its own. But the real skill lies in optimising the individual coffee pleasure by preparing one's own coffee blends from freshly ground beans.

So it's not surprising that the WMF combiNation S4, with its four independently controlled grinders, is a match even for professional baristi.

As well as the blending proportions for the four types of coffee, other key quality factors, such as water quantity, water temperature, milk froth quality and quantity can be set via the display.

Once these parameters have been set up, the S4 automatically keeps them constant, faster and more economically than any semi-automatic machine. Eight programmable product keys are provided for the purpose.

Even elaborate coffee creations always turn out perfect, simply at the touch of a button: Espresso, Ristretto, Café Crème, Latte Macchiato, Cappuccino, filter coffee or milky coffee (Caffe Latte)... there are no bounds to the imagination.



In addition, customised blends can be specified at any time, via the touch screen display. - According to preference, skill and taste.

The bars in the diagram indicate the proportions of the coffee products used, by weight.

