



# WMF 1100 S

PROFESSIONAL COFFEE QUALITY,  
IN A COMPACT DESIGN.

# WMF 1100 S

Perfect for smaller locations with a desire for great coffee, the WMF 1100 S delivers professional coffee perfection, compactly created and elegantly designed. It offers premium features usually found only in larger models with the highest standard of flexibility and portability. Designed for venues with an average daily requirement of 50 cups, the WMF 1100 S is the ideal solution for providing the very best in coffee, crafted with distinction and designed to perform.



## FEATURES



### COFFEE CONSISTENCY & FOAM QUALITY

Fully equipped with our proven core components, the professional brewer and integrated grinders guarantee consistent professional quality coffee in every cup. Thanks to the Basic Milk system automated milk frothing creates perfect milk foam for specialty beverages such as lattes and cappuccinos at the push of a button. Should handmade milk foam be on the menu, it can be created whenever desired using the optional Basic or Auto Steam wand.



### USER FRIENDLY

7 inch customizable and intuitive user-interface is ideal for both self-serve and staff operated environments.



### LARGE WATER TANK

The large (4.5 liter) internal water tank with integrated water filter allows for mobility for conference rooms or event locations. A fixed water supply including drainage connection is also available as an option.



### STEAM JET

Featuring advanced WMF technology, the SteamJet warms every cup in a few seconds. So every beverage is served at the ideal temperature.



### EASE OF INSTALLATION

Thanks to our Plug+Play technology, large water tank, and voltage requirements installation and start up is fast and straightforward without having to drill access points into your cabinets.

## FOOTPRINT



## TECHNICAL DATA

|  |   |
|--|---|
| Recommended daily output*                    | 50 cups   |
| Coffee bean hoppers (Extended Version)       | Approx. 2.43 lbs [1100 g]                         |
| Choc or topping hopper (Extended Version)    | Approx. 2.75 lbs [1250 g]                         |
| External dimensions (width / height / depth) | 12.8" x 21.7" x 22.1" [325 / 550 / 561 mm]        |
| Power supply                                 | 120 v / 15 amps                                   |
| Water supply                                 | Water tank (1.18 gal / 4.5L) / Fixed water supply |
| User interface                               | Touch Screen                                      |
| Clearance                                    | 8" [200 mm]                                       |
| Certifications                               | NSF, UL   |

\* 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.



CALIFORNIA RESIDENTS SEE PROP 65 WARNING:  
This product can expose you to chemicals including Bisphenol A (BPA) and Caffeic Acid, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information, visit [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

| MODEL CONFIGURATIONS         | 1311201321      | 1311201221  | 1311201222    |
|------------------------------|-----------------|-------------|---------------|
| Category                     | 1-Step          | 1-Step      | 1-Step        |
| Milk System                  | Basic Milk*     | Basic Milk* | Basic Milk*   |
| Steam Wand Options           | -               | -           | Basic Steam** |
| Water Tank (1.18 gal / 4.5L) | √               | √           | √             |
| Fixed Water Connection       | Optional        | Optional    | Optional      |
| Grinder(s)                   | 1 Grinder       | 2 Grinders  | 2 Grinders    |
| Powder Hopper                | 1 Powder Hopper | -           | -             |
| Hot Water Spout              | √               | √           | √             |
| Cleaning System              | Click+Clean     | Click+Clean | Click+Clean   |
| SteamJet                     | √               | √           | √             |
| Side Cooler                  | Required        | Required    | Required      |

\*Other model configurations are available via special order.

\*\*Basic Milk - The Basic Milk system is an automated milking frothing feature that can produce speciality beverages such as lattes and cappuccinos at the push of a button.

\*\*\*Basic Steam - The Basic Steam feature is available with our steam wand for manual steam allowing for milk type, texture and temperature flexibility.

\*\*\*\*List price inclusive of machine and extended hoppers.

| ACCESSORIES            | SIDE COOLER                               |
|------------------------|---|
| Model Number           | 1391926313                                |
| Power supply           | 115 v / 0.5 amps                          |
| Dimensions (W / H / D) | 8.9" x 13.5" x 18.5" [225 / 344 / 469 mm] |
| Capacity               | 1 Gallon Jug                              |





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DESIGNED TO PERFORM

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