Geislingen/Steige (Germany), 29th April 2019

The perfect espresso, handmade automatically –
and now even better!

WMF espresso fully automatic portafilter machine now with digital solution packages and new convenience functions

**Not only is the WMF espresso fully automatic portafilter the very embodiment of Italian barista flair and outstanding coffee quality, it also delivers results with unparalleled reliability. Now, this unique blend of features is being made even better thanks to a digital power pack that will allow customers of the Geislingen-based coffee machine manufacturer to benefit from innovative WMF CoffeeConnect and Dynamic Coffee Assist technology in WMF espresso machines. Two large optional bean hoppers (each holding 1100 grammes) plus the option of a second Auto Steam spout on the right-hand side of the machine create even more flexibility.**

In the world of coffee, the desire to keep improving quality and ensure that standards remain as consistently high as possible has always been one of the biggest drivers of new solutions. To meet these aims, the WMF Group creates fully automatic machines and WMF espresso fully automatic portafilter machines that are the last word in reliability and stability – for every coffee concept. Now, the industry leader is shining an even bigger spotlight on its expertise in this area by launching a new quality campaign for the WMF espresso. This involves integrating WMF Dynamic Coffee Assist technology into its machines, giving a boost to reliability and stability thanks to self-regulating quality control loops. This digital control technology will enable machines to monitor their own operation and automatically adjust their settings if necessary. The principle revolves around the assistant system monitoring the brewing time: through this, it detects whether an automatic, electric adjustment of the grinding degree is required and then performs this function.

Not only that, but the WMF espresso now offers the ability to connect to the WMF CoffeeConnect telemetry solution as standard. This generates a digital environment that is used for cross-location online monitoring of coffee quality, production readiness and machine availability, and for functions such as intelligent adaptation of daily maintenance tasks and automated, central procurement.

WMF espresso: Anyone can be a barista

The WMF espresso fully automatic portafilter machine represents a revolution in coffee preparation, enabling any user to whip up a barista-standard espresso or café crème right from their very first attempt. With the WMF espresso, every process that has conventionally been a manual one now runs fully automatically. The service staff only works in the traditional way for any steps that involve hissing and steaming. This makes the entire coffee preparation process exceptionally fast and stable – and consigns expensive, time-consuming training sessions firmly to the past. The user inserts the portafilter into the machine and chooses the desired beverage – and that’s it! Foaming milk at the same time is also child’s play with the WMF espresso.

In addition to a traditional manual steam spout, the machine also has what is known as an “Auto Steam” function to automatically produce hot milk and milk foam in up to three different consistencies. A second steam spout on the right-hand side of the machine is now available as an option.

**Image request**

You can find images on our media portal http://press-n-relations.amid-pr.com (search term “WMF\_espresso\_Update”)

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**About the WMF Group**

For more than 160 years, the WMF Group brands have been synonymous with the best cooking, drinking and eating culture. Every day, several hundred million people worldwide use WMF, Silit and Kaiser products to prepare, cook, eat, drink and bake at home. Or they enjoy coffee specialities and dishes made with WMF, Schaerer and HEPP products in the gastronomy or hotel industry. Our employees are passionate about bringing people together – be it at home, on the road or in upscale restaurants – and providing them with precious and delicious moments to share. And they can do this with products that produce the best culinary experiences thanks to an excellent design, perfect functionality and top quality. Our traditional company was founded in 1853 in Geislingen an der Steige, Germany and has been a part of the French Groupe SEB consortium since the end of 2016.