

WMF Espresso NEXT

Automated Espresso Machine

The WMF Espresso NEXT combines the charm of a traditional machine with the efficiency of automation. Designed for seamless operation, it automates grinding, tamping, and milk foaming, ensuring barista-quality coffee at the push of a button. With intelligent technology, precision dosing, and user-friendly controls, it delivers consistent results, perfect for busy cafés, restaurants, and hospitality environments.



WMF Espresso NEXT

WMF Espresso NEXT

Offering a perfect mix of tradition and innovation, the WMF NEXT delivers premium espresso quality with fully automated ease. Its precision engineering ensures consistency in every cup, reducing manual steps and boosting workflow efficiency. No matter the commercial setting this machine guarantees a barista quality coffee experience with minimal training required.

CONSISTENT QUALITY

With dual integrated grinders and WMF Dynamic Coffee Assist, the Espresso NEXT monitors extraction, automatically adjusting the settings of the machine for optimal flavour. Additionally, the auto milk dosing system precisely measures milk, reducing waste and ensuring consistent texture for lattes, cappuccinos, and more.

ADVANCED BREWING

The WMF Espresso NEXT ensures high-quality espresso with minimal effort. By constantly monitoring the extraction process, it maintains optimal brewing conditions, adjusting grind size and coffee quantity as needed. Its intelligent settings allow for premium brewing with the perfect temperature, extraction time, and coffee strength in every cup.

SMART AUTOMATION

From one-touch americanos to expertly frothed milk, the WMF Espresso NEXT is designed to improve operational efficiency using its intuitive system that ensures quick training and easy operation. Parallel beverage preparation allows multiple drinks to be made at once, reducing wait times and improving customer satisfaction.

SEAMLESS INTEGRATION

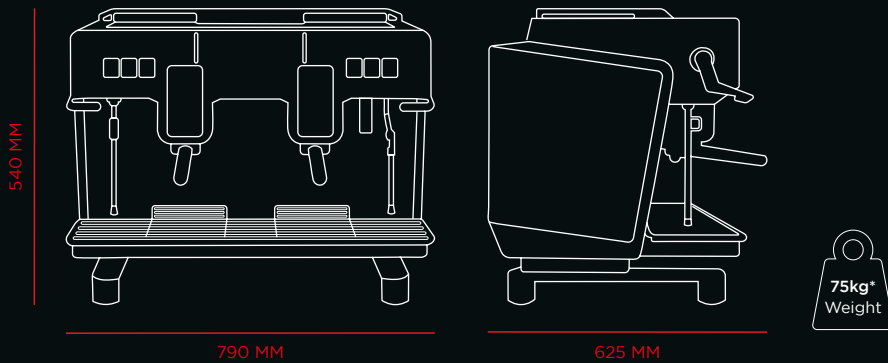
Featuring a space-saving design and streamlined operation, this machine fits effortlessly into any hospitality environment. Its energy-efficient build and precise ingredient dosing help to minimise waste for maximum user efficiency. Designed for use in high-volume commercial settings, the WMF Espresso NEXT enables a smooth, hands-free operation.



“

The WMF Espresso NEXT truly hits the perfect balance of delivering barista quality beverages through an automated system, no matter the user.”

Technical Information



*Dependent on model

Specification

Product ID	SCHRCESPNEXT
Cups per Hour	Up to 190
Cups per Day	Up to 300
Drink Configurations	7
Standard Drinks Configurations	Ristretto, Espresso, Café crème, Cappuccino, Latte, Espresso macchiato, Americano and Hot Water.
Bean Hopper Capacity	550g each
Milk	Fresh Milk and Alternative Milks
Energy	380 – 415 v
Water	Mains Fed
Colour Options	Black

Have You Thought About?



PKG-TRAD

Consumables Starter Package - Traditional Machine



BARISTA

Barista Training for Clients

Get in Touch

liquidline.co.uk
sales@liquidline.co.uk
0800 849 9110

liquidline.ie
sales@liquidline.ie
01 263 6363