



Designed for environmentally friendly recycling

The materials used can be almost fully recycled. This reduces the need for new raw materials and protects the environment. The process starts by dismantling the machine completely. The recoverable materials are then physically separated and recycled.



Features	Standard (One Step)	Steam Milk (Two Step)	Dual Milk (One+Two Step)
Coffee specialties made with milk and milk foam, entirely automatically via the combi spout	•	–	•
Hot milk and milk foam semi-automatically via the steam valve	–	•	•
Coffee can be dispensed via the combi spout while milk foam is being prepared via the steam valve	–	•	•
Adjustable milk foam grader	•	•	•
Three milk foam grade settings:			
Superfine (e.g. for Latte Art)	–	•	•
Fine	–	•	•
Standard	–	•	•
Various types of milk can be used	–	•	•

The Specifications correspond to the 6.3 kW standard model. Technical data subject to change. Errors and omissions anywhere in this leaflet excepted.

WMF *bistro!* ... if you want more!

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NEW
with
DUAL MILK

With two milk solutions for every business and every client requirement.



For perfect coffee specialties at the touch of a button



and/or with that 'individually made barista feeling'



with a choice of different grades of milk foam an hot milk.



WMF *bistro!*
... for "creative artists in milk"!

For “creative artists in milk”!



bistro!

NEW
with
DUAL MILK



New milk solutions for every business and every client requirement

The WMF bistro! with ‘Dual Milk’ combines the advantages of the standard and steam milk versions in a single machine. At busy times you can prepare all the coffee specialities made with milk quickly and automatically, at the touch of a button. And you can also offer your clients that individually made ‘barista feeling’, by creating foam and heating milk in a jug placed underneath. You still hear the traditional steam noise, but a sensor stops steam dispensing when the set temperature is reached.

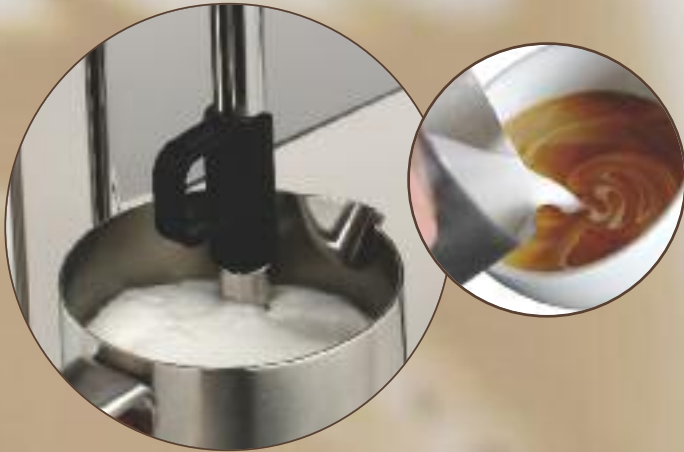
In addition, you have a choice of three grades of milk foam: superfine, fine and standard. ‘Superfine’ is an extremely dense foam with a shiny, creamy consistency, which can normally only be produced by a barista with a lot of skill and experience. And with the necessary skill, this is also the secret of making tricky Latte Art creations. ‘Fine’ is the normal quality for Cappuccino, etc. ‘Standard’ is used when volume and lots of milk foam are needed. Of course you can always give clients who really love foam an airy extra ‘blob’.

Different types of milk can be used, too. That enables you to meet special requests, for instance for lactose-free milk, soya milk or low fat milk.

To heat large quantities of milk quickly, use the steam wand. The milk is automatically heated at the touch of a button until the programmable temperature sensor stops the process.



Perfect coffee specialities at the touch of a button



and/or with that ‘individually made barista feeling’.



With a choice of different grades of milk foam and hot milk.



Even tricky Latte Art creations turn out well (with the necessary skill!).



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