



WMF 2-MILK SOLUTION



MORE CHOICE FOR YOUR CUSTOMERS,
WITH TWO DIFFERENT MILK ALTERNATIVES.

WMF's 2-Milk Solution lets you offer your customers greater variety by giving you the option of connecting two different milk alternatives to the same WMF professional coffee machine. So customers can select their preferred coffee creation with their choice of regular milk or an alternative like plant-based milk or low-lactose milk. Whatever their preference, they can be sure of savouring the perfect milk or milk foam with every speciality beverage.

DESIGNED TO PERFORM

HOW WMF 2-MILK SOLUTION WORKS

Available on machines with the WMF Dynamic Milk system, the 2-Milk Solution makes it possible to attach two different milk alternatives to the same machine, for example adding low-fat or low-lactose milk¹ to the menu, or plant-based alternatives like soya, oat or almond drinks². Beverages using each alternative are easy to configure in the software, and the choice for the next beverage can also be changed in either Pre-Select or Post-Select mode. WMF Dynamic Milk allows the fully automatic production of four different consistencies of hot milk foam and three variations of cold milk foam, as well as hot and cold milk. The milk is heated by steam and thus resembles the traditional output from a semi-automatic machine, preserving that authentic, milky taste.



AVAILABLE FOR:



WMF 5000 S+

YOUR BENEFITS OF WMF 2-MILK SOLUTION

- **GREATER CUSTOMER CHOICE:**
With two different milk alternatives on the menu, you can offer even greater variety.
- **EASY CONFIGURATION:**
Beverages can be preset with each milk type, and changed via Pre- or Post-Selection.
- **FLEXIBLE POSITIONING:**
With the Center Cooler, the 2-Milk Solution can be connected on the left or right of the machine. It is also available for the Under-Machine Cooler, which can be integrated in / under the counter.
- **CONSTANT DOSING ACCURACY:**
The integrated stainless steel pump head ensures constant dosing of solid foams.
- **CONSISTENT MILK FOAM QUALITY:**
The Dynamic Milk Assist constantly monitors milk flow and temperature, automatically adjusting to ensure consistent milk foam quality.
- **CONVENIENT CLEANING:**
Clean in Place means no need to remove the foamer for HACCP-compliant cleaning. The milk tube is cleaned and flushed after every use.

1. 99.9% lactose-free, as cross-contamination of the milk types cannot be ruled out
2. Percentage of milk foam may vary depending on plant-based milk
3. With Dynamic Milk System

Specialty Beverage Solutions

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