



CHILLED COFFEE



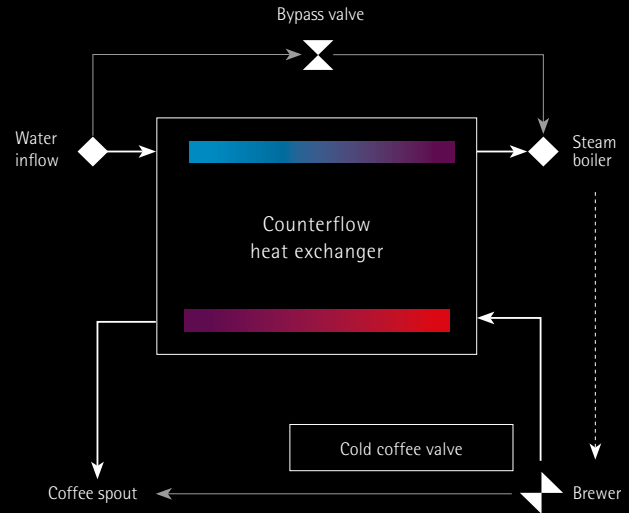
THE IDEAL CHILLED COFFEE SOLUTION,
RAPIDLY SERVED FOR GREATER CHOICE.

Offer your customers a wide new range of speciality recipes with or without milk or syrups, thanks to the ingenious Chilled Coffee system available with the WMF 5000 S+. It works by freshly brewing an individual cup of hot coffee then rapidly cooling it, providing a quick and smart way to prepare delicious iced coffee and other distinctive drinks. The result? Less melted ice cubes or ice cream, for a better looking, better tasting cooled beverage.

DESIGNED TO PERFORM

HOW THE CHILLED COFFEE SYSTEM WORKS

This ingenious system lets you offer a tempting variety of chilled coffee specialities, while giving you the added advantage of energy efficiency. First, hot coffee is prepared in the brewing unit of the WMF 5000 S+. Then, before it reaches the spout, it flows through a counterflow heat exchanger*. At the same time, the cold fresh water for the next cup flows to the boiler in the opposite direction. As they pass each other in the counterflow heat exchanger, the coffee becomes cooler while the water gets warmer. So the water requires less heating in the boiler and the coffee emerges already cooled, with no additional refrigeration needed. Not only does this save energy, it also means your chilled coffee beverages look and taste superb, with more ice or ice cream remaining intact.



*Only selected drinks pass through the counterflow heat exchanger. All other drinks are delivered via the normal route, at the usual temperature.

RECIPES WITH CHILLED COFFEE

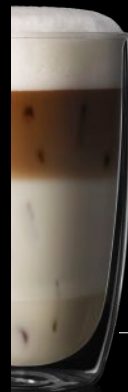
CHILLED GIN TONIC

1. Lemon slice
2. 25-35 ml Chilled Espresso
3. 40 ml Gin
4. 120 ml Tonic Water
5. Ice-cubes



ALMOND LATTE

1. 50-80 ml Milk Foam
2. Ice-cubes
3. 25-35 ml Chilled Espresso
4. 110-170 ml Milk
5. 20 ml Almond Syrup



Discover more WMF recipes
with Chilled Coffee

