

The new WMF 5000 S

More indulgence per hour.



Coffee to go, go, go

Because indulgence now has pace. The new WMF 5000 S.



Florian Lehmann, President Global Coffee Machine Business

Speeding up quality

What inspired WMF to develop the fully-automated WMF 5000 S?

New technology makes us feel we can live life faster. We're no longer prepared to wait. We expect instant gratification – the products we order, instantly delivered.

With the WMF 5000 S, it is precisely this need we are addressing: we've developed a machine that packs the performance capacity of a large, fully-automated coffee machine into a slim, sleek appliance. With the WMF 5000 S, we are offering a machine that not only makes fantastic coffee, but produces consistently high quality faster – and is easy to use, to boot.

Which particular features make the WMF 5000 S so unique?

Our technical innovations play a key role here. The machine benefits, for example, from a high-performance brewer that is generally only used in large coffee machines. This reliably ensures high-speed, top quality coffee over the long haul. Equally, the Dynamic Milk system, which prepares hot and cold milk, as well as a full range of hot and cold milk foam consistencies, guarantees a completely natural milk flavour. That's how we satisfy every individual customer taste and requirement.

Why should no business be without a WMF 5000 S?

Quite simple. The WMF 5000 S has an inbuilt recipe for success: The more indulgence created per hour, the greater your daily turnover. And that should appeal to anyone wanting to achieve business success through sheer love of coffee.





Florian Lehmann,
President Global Coffee Machine Business



"People today expect their every desire to be instantly fulfilled."





Endless specialities.
In a flash.

Prepare top quality. More quickly.

Sheer indulgence – express delivery

Because today – every second counts

One of the biggest challenges is being able to respond flexibly to peak service times. It's not only a matter of staff organisation but also machine capacity. The WMF 5000 S ensures, for example, that during the morning rush hour on the streets, customers are all quickly served and satisfied. And that's no longer down to staff, but a consistently top quality, high-speed preparation process. These are of course major success factors which facilitate higher turnover on a daily basis.

Pace you can depend on

The WMF 5000 S is like a loyal team member you can always depend on: pulling its weight and always fast enough when it counts. At the same time, it's intuitive and easy to use. Just as staff aim to please customers with a friendly smile, this fully-automated team member gives you a perfectly tailored drink at the touch of a button – for each and every customer.
The WMF 5000 S not only offers high performance, but can be cleaned efficiently and thoroughly. Because, as we know, nobody can afford to wait.



It's all about speed and consistently high quality.

Many people drink their coffee on the way to work – Where every second counts!



Discover the new WMF 5000 S



Dynamic Milk provides hot and cold milk, hot and cold milk foam – fully automated through the beverage spout. The new cleaning process "Clean in Place" ensures time-saving HACCP-compliant cleaning without having to remove the milk foamer from the appliance and dismantle it.

Thanks to telemetry capacity via the Remote Data Access option, you are able to access important data virtually wherever and whenever you want.



You can use the customer's time and attention whilst their beverage is prepared for on-screen advertising in the self-service area.



In the self-service mode, the guest can request a tour of beverage options via "Post Selection". The guest is then guided step-by-step through the individual beverage options (cup size, with or without caffeine...) until their desired beverage is fully automatically prepared. All beverage options can of course be tailored to the individual customer.



The Steam Jet brings every cup to the correct temperature in a matter of seconds.



No more noisy coffee machines disrupting conversations - noise emission has been significantly reduced.



Premium materials such as stainless steel side panels or lids emphasize the machine's professional appearance.



With its impressively sleek dimensions, this head-turner makes room for additional coffee machines or add-on-devices.



Automatic cleaning is activated via the touch display. Inserting a cleaning tablet is the only action required.



The illuminated side panels flash when action is required (e.g. when the coffee beans need refilling).



Large, removable, lockable product hoppers. The coffee bean hoppers are dishwasher-proof. Ideal for easy cleaning.



Large touch display with clear menu structure. The "digital operating manual" is self-explanatory and provides information about current operation status via the automatic messages on the display.



Robust components, such as the heavy-duty brewer with its large holding capacity of up to 19g of ground coffee and a high-performance pump, ensure a long service life and peak performance.



Data backup, software updates and cleaning protocol downloads – download and set with a USB stick, in line with HACCP-compliant operation.



Perfectly coordinated add-on and vending devices alleviate labor and boost performance.



Practical Small-Medium-Large functions (SML) simply match each desired beverage to the various predefined filling volumes.



Thanks to the timer function, the coffee machine can turn itself on and off at times that suit you. Certain functions and beverages can be activated/deactivated. So, it's easy to switch from served to self-service, from beverages with fresh milk to topping powder etc.



Milk can flexibly be supplied from either left or right side, or underneath.



Rapid hot milk and foam at the push of a button – or the classic way with Auto Steam or Easy Steam.



You have the option of using keyboard layouts with both a different button arrangement and number of buttons, as well as various colours, backgrounds and transparencies. This enables users to select a single tier self-service layout in the self-service area. You can also upload and insert your own beverage images.



Technical specifications







WMF 5000 S	Easy Milk		Dynamic Milk	
Recommended daily / max. hourly output[1]	up to 250 cups			
Nominal output / Power supply	2.75–3.25 kW / 220–240 V	5.9–7.1 kW / 380–415 V	2.75–3.25 kW / 220–240 V	5.9–7.1 kW / 380–415 V
Hourly output according to DIN 18873-2* Espresso / 2 Espressi Café Crème / 2 Café Crème Cappuccino / 2 Cappuccini	144 / 220 cups 112 / 136 cups 144 / 220 cups			
Total hot water output / hour	160 cups	180 cups	160 cups	180 cups
Energy loss per day according to DIN 18873-2	1.55 kWh		1.65 kWh	
Hot milk beverages	✓		✓	
Hot milk foam beverages	✓		✓	
Cold milk beverages	✓		✓	
Cold milk foam beverages	no		✓	
Cleaning system	Easy Clean[2]		Clean in Place[3]	
Coffee bean hopper	on the left or right 1100 g, centered 550g			
Chocolate or topping hopper	1200 g			
Outer dimensions (width / height / depth)	325 mm / 706[4] mm / 590 mm			
Water supply	Fixed water supply 3/8", TW10 (e.g. angle valve)			
Flow pressure	for fixed water supply, min. 0.2 MPa (2.0 bar) at 2 Liters min.			
Empty weight	ca. 37 kg			
Continuous sound pressure level (LpA) [5]	< 70 dB (A)			

[1] Performance has been determined by a machine with a fixed water supply and is dependent on cup-size, quality settings, discharge, configuration and nominal output. The recommended maximum daily output is based on our catalogued service concept. However, these average values serve merely as a guideline. Let our trained WMF team match the ideal coffee machine design to your specific needs.

[2] Fully automated cleaning system using cleaning tablets and cleaning container. A blue cleaning container equipped with cleaning tablet is connected up to the coffee machine in place of the milk container. The machine automatically dispenses water into the cleaning container to dissolve the tablet, cleaning the milk system fully automatically and providing a thorough final rinse with both water and steam. The foamer head needs to be manually cleaned once a week and submerged in cleaning fluid.

[3] In principle, the cleaning system Clean in Place functions just like Easy Clean. Although it also offers the advantage of no longer having to additionally remove and manually clean the foamer head.

[4] Height including bean hopper and with lock (without key).

[5] The A-rated sound pressure level LpA (slow) and LpA (impulse) at service staff work stations is under 70 dB (A) in any operating mode. Above 5° dKH (water hardness) a WMF water filter must be fitted.

ENERGY EFFICIENT
CERTIFIED BY HQ CERT

The WMF 5000 S is now available with the following milk and steam systems:

- **EASY MILK**
- **EASY MILK** + **EASY STEAM**
- **EASY MILK** + **AUTO STEAM**
- **DYNAMIC MILK**
- **DYNAMIC MILK** + **EASY STEAM**
- **DYNAMIC MILK** + **AUTO STEAM**

Accessories



Technical data

	Cup&Cool	Cup
Nominal output / Power supply	0.11 – 0.155 kW / 220 – 240 V	0.13 – 0.155 kW / 220 – 240 V
Outer dimensions (width / height / depth)	286 / 530 / 566 mm	286 / 530 / 539 mm
Empty weight approx.	approx. 31 kg	approx. 27 kg
Removable milk container capacity	4.5 litres	
Maximum inventory	45 to 186 cups	60 to 260 cups
Heatable shelf floors	3, Stainless steel	4, Stainless steel
With thermostat	✓	
Suitable for self-service	✓	✓
Seperate on / off button	✓	
Illumination (can be set to different colours)	✓	✓
Empty milk signal	optional	
Lockable	✓	
Removable seal	✓	
Sensor for milk temperature	optional	

Further details available in our main WMF catalog 2015/16.

WMF Photo Simu App 2.0

New version available. Update NOW!
How do our WMF Coffee Machines look operated at your premises? Simply take a look for yourself!

For Apple

For Android



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