



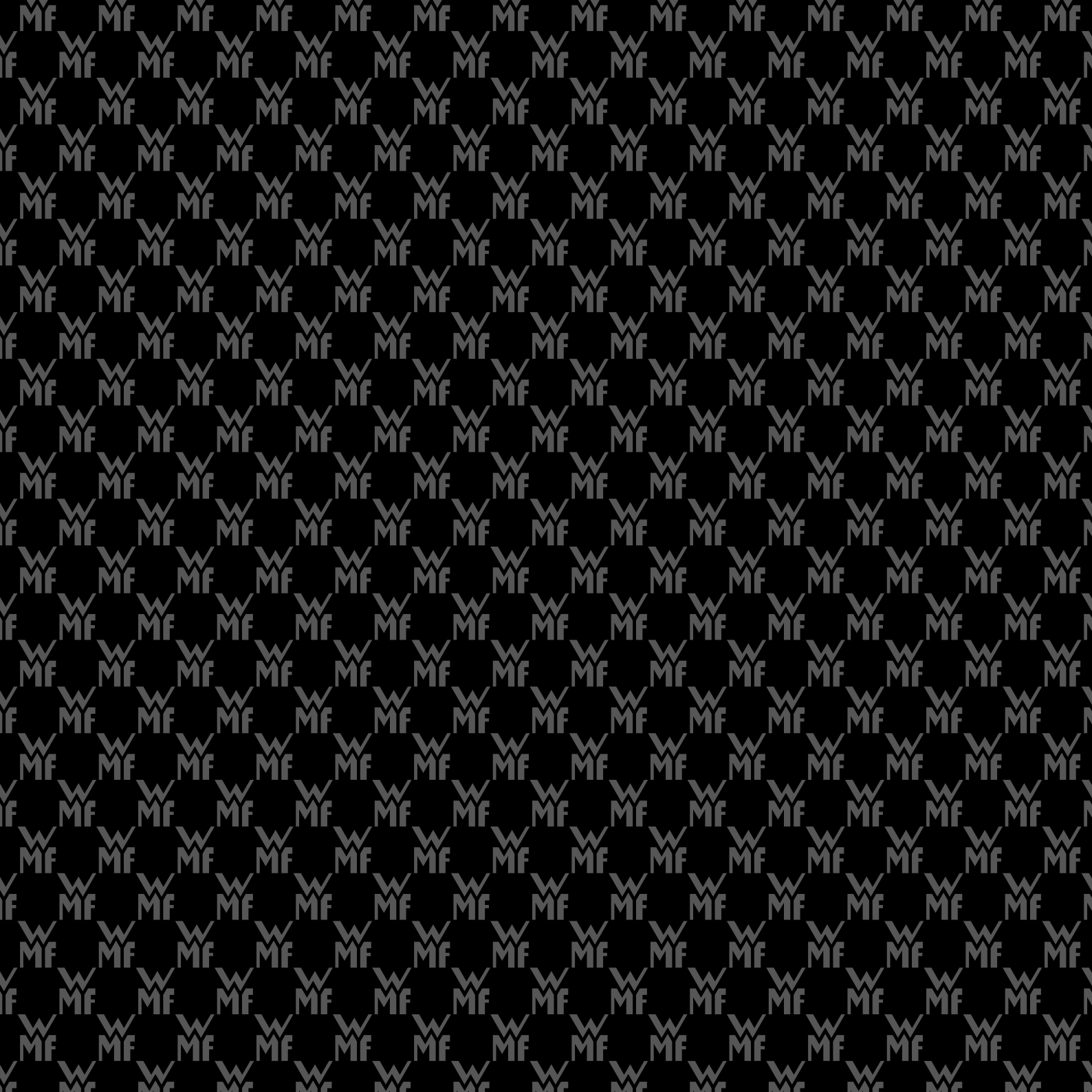
## WMF 5000 S+

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Quality Time. When  
indulgence cannot wait.



[www.wmf-coffeemachines.com](http://www.wmf-coffeemachines.com)



# Contents

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- 4 **WMF 5000 S+**  
Quality Time. When indulgence cannot wait.
  
- 6 **Highlights**  
Discover the WMF 5000 S+
  
- 11 **Technical data**  
Performance features of the WMF 5000 S+
  
- 12 **Accessories**  
An extensive portfolio.
  
- 14 **Contact details**  
How to reach us.

WMF 5000 S+

## WMF 5000 S+

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### Quality Time. When indulgence cannot wait.

A range of applications as diverse as the variety of beverages: introducing the WMF 5000 S+, the high-performance coffee machine for those who want to provide superior moments of indulgence even at high output rates. Reliable, easy to operate and with a recommended output of 250 cups a day, the WMF 5000 S+ is designed to meet all your customer's needs.

All functions are intuitive to operate using the 10-inch touch display and can be set for service or self-service mode. What's more, each drink speciality can be individually configured and shown on the display. Highly effective components guarantee exceptional performance, ensuring outstanding beverage quality at high output rates. The forged heavy-duty brewer is the heart of the WMF 5000 S+, with performance consistently underscored by high-quality elements such as the stainless steel body or the automatically height-adjustable spout. The WMF 5000 S+ can even dispense coffee and hot water simultaneously thanks to the optional 400 V connection, all while maintaining an exceptionally high level of performance. The patented Dynamic Milk system sets the standard in terms of the appearance, taste and consistency of hot and cold milk foam, while the revolutionary Dynamic Coffee Assist constantly ensures the highest quality of all espresso-based coffee specialities offered by the WMF 5000 S+. The WMF CoffeeConnect digital solution allows you to fully leverage sustainable business models to increase the efficiency of your coffee enterprise.



## Highlights

- A** Choc Mixer
- B** 10-inch touch display
- C** Automatically height-adjustable spout
- D** Dynamic Coffee Assist
- E** Dynamic Milk Assist
- F** Parallel coffee and hot water preparation

## Highlights





### **10-inch touch display**

The clearly structured interactive colour display of the WMF 5000 S+ facilitates custom designs by selecting your own colour scheme and importing your own beverage images and even videos. Navigation with quick access to the main menu is intuitive thanks to touch and swipe functionality.

### **Toolbar**

An individually configurable toolbar on the display offers further intelligent customisation options and provides quick access to special functions.

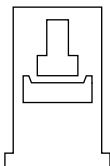
### **Individual beverage size**

Before each beverage dispensing operation, the user can determine the individual filling quantity via an easy-to-use touch slider.



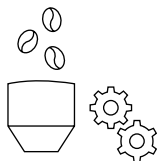
## Discover the WMF 5000 S+

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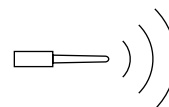
### Heavy-duty brewer

With a die-forged base frame and a large capacity of up to 19 g of ground coffee, the brewer – the beating heart of the machine – guarantees a long service life while ensuring maximum capacity.



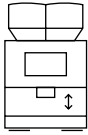
### Dynamic Coffee Assist

The intelligent Dynamic Coffee Assist permanently guarantees the highest quality of all espresso-based coffee specialties offered by the WMF 5000 S+. Once the beverage quality has been set, it is continuously monitored and the most important factors for enjoyment, such as the ground coffee quantity and grinding degree, are automatically adjusted if necessary. This way, brewing time, extraction and value remain consistent and you can be sure to offer your customers consistent coffee quality of the highest level at all times.



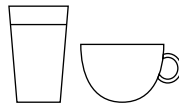
### Dynamic Milk Assist

The innovative Dynamic Milk Assist ensures the high and exceptionally consistent quality of all milk beverages. Using state-of-the-art sensors, the system continuously monitors the milk temperature and flow. These values are used, for example, to control the speed of the mixer, creating the perfect milk foam to match the preselected consistency. The Dynamic Milk Assist can also reliably detect when the milk is empty, even with Bag-in-Box systems.



### **Automatically height-adjustable spout**

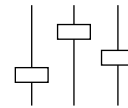
With the coffee spout correctly positioned, the beverage temperature remains perfect and unsightly splashes of milk on the housing are a thing of the past. To achieve this, the spout height of the WMF 5000 S+ automatically adjusts to every preset stored for the recipe. The automatic height adjustment function is available as standard in all WMF 5000 S+ machines.



### **PostSelection**

In the self-service mode, the PostSelection function can be used to guide guests through the menu as they select their beverage. Guests are taken through the individual beverage options step by step (such as cup size, with or without caffeine) before their drink of choice is prepared fully automatically. All beverages options can of course be tailored to the individual customer.

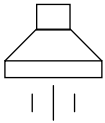
You can use the customer's time and attention whilst their beverage is prepared for on-screen advertising in the self-service area.



### **Individual customisation options**

The practical Small-Medium-Large (SML) function easily assigns each beverage selected to a different predefined cup volume. There is also the option to rearrange button layouts, add or take away buttons, or use different colours, backgrounds and transparencies. For example, a single-row self-service layout might be selected for use in the self-service environment. You can also upload and use your own beverage icons, backgrounds or button layouts.

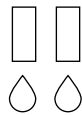




### Automatic cleaning

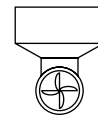
The daily cleaning functions are designed to work perfectly in tandem with one another. Daily cleaning is simple, quick and fully automatic, and there is no need to remove milk-carrying parts.

\*In the Easy Milk version, only the foamer head must be cleaned manually once a week and soaked in cleaning fluid.



### Parallel coffee and hot water preparation (in the 400 V variant)

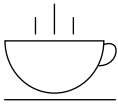
The perfect balance of speed and consistently high quality – hot water dispensing has no impact on the performance or quality of coffee dispensing, and both operations can be run simultaneously at any time.



### Choc Mixer

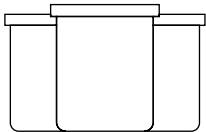
The patented Choc Mixer impresses with its easy handling, cleaning and maintenance. Thanks to the magnetic lock, correct insertion of the mixing cup is guaranteed. An integrated sensor also monitors the perfect fit of the mixer wheel.

## Highlights



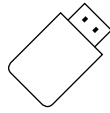
### SteamJet

The patented SteamJet warms every cup with steam in the shortest possible time – this means that beverages remain hot for a long time, guaranteeing perfect coffee indulgence.



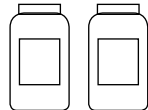
### Improved containers

For a completely harmonious overall impression, the three bean/powder containers each come with a lockable, stainless steel lid. With two coffee grinders and a powder container for topping or choc, a further type of ground coffee can also be added using the manual insert.



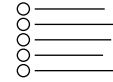
### HACCP-compliant operation

The WMF 5000 S+ easily supports HACCP-compliant operation. For example, the cleaning records are available to download, complete data backups can be performed and software updates are available via USB stick.



### 2-milk solution

The optional 2-milk solution allows you to use two types of milk, including normal, low-fat, soya or lactose-free. The automatic changeover rinsing function ensures that the two milk types do not come into contact with one another and only the selected milk type is used to prepare the beverage.



### Nutrition facts

When preparing a coffee speciality, the constituents and nutritional values for the selected beverage can be shown on the display.



325 mm



716 mm

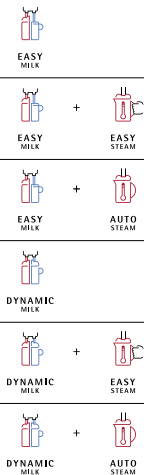


590 mm

## Technical data

WMF 5000 S+	Easy Milk		Dynamic Milk	
Recommended daily / max. hourly output*	Up to 250 cups			
Nominal power rating / mains power connection	3.01 – 3.51 kW 220 – 240 V	8.41 – 9.96 kW 380 – 415 V	3.01 – 3.51 kW 220 – 240 V	8.41 – 9.96 kW 380 – 415 V
Output per hour according to DIN 18873-2*				
Espresso / 2 espressos	144 / 220 cups			
Café crème / 2 café crèmes	112 / 136 cups			
Cappuccino / 2 cappuccinos	144 / 220 cups			
Cold milk beverages	√		√	
Cold milk foam beverages	–		√	
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		2.23 kWh	
Coffee bean hoppers	Right and left approx. 1100 g, central approx. 700 g			
Choc or topping hopper (optional)	Approx. 2000 g			
External dimensions (width / height** / depth)	325 / 716 / 590 mm			
Water connections	Constant water supply			
Empty weight (depending on the model)	Approx. 37 kg			
Continuous sound pressure level (LpA)***	< 70 dB(A)			

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



\* Performance was recorded using a machine with fixed water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The basis for the recommended max. daily capacity is the respective selected service concept. These average values are provided as a guide. Let our trained WMF personnel put together a customised coffee machine solution for you.

\*\* Height including coffee bean hoppers.

\*\*\* The A-rated sound pressure level LpA (slow) and LpA (impulse) at operating personnel work stations is under 79 dB(A) in any operating mode. Above 5°dKH (carbonate hardness), a WMF water filter must be fitted.

Technical changes are reserved.

## Accessories

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An extensive portfolio of additional devices.

The WMF Syrup Station ensures an exceptional taste experience for every beverage menu. Thanks to direct connection to the WMF 5000 S+, these coffee mix specialities can be saved as standard drinks on the coffee machine display in just a few simple steps, with over 20 different standard icons available.

There are no limits to creativity here: with the variation of up to four types of syrups in three different dosing quantities, users can release their individual recipe ideas without restrictions. Thanks to a design that is perfectly coordinated with the WMF coffee machines, the Center Cooler and Syrup Station are the perfect pair, giving "coffee hubs" an appealingly stylish look.





A small selection of the performance-enhancing accessories for the WMF 5000 S+

	<b>Countertop cooler</b>	<b>Cup Et Cool</b>	<b>Cup rack</b>	<b>Syrup Station</b>
Power supply	0.08 kW 220 – 240 V	0.2 kW 220 – 240 V	0.15 kW 220 – 240 V	-
External dimensions (width / height / depth)	230 / 353 / 530 mm	286 / 530 / 566 mm	286 / 530 / 539 mm	261 / 530.5 / 469 mm
Empty weight	Approx. 16.5 kg	Approx. 31 kg	-	Approx. 16 kg
Capacity	6.5 l	45 to 190 cups	60 to 260 cups	1 – 4 bottles
Removable seal	Yes	Yes	-	Yes
Lockable	Yes	Yes	-	Yes
Milk hose routing	Available on the left and right side	Available on the left and right side	-	-
Sensors	Milk temperature and milk empty message	Optional for milk temperature and milk empty message	-	-

Technical changes are reserved.

## Contact Details | How to contact us

### WMF Group GmbH

Eberhardstrasse 35  
73312 Geislingen/Steige

+49 7331 258 482  
professional-coffeemachines@wmf-group.com  
www.wmf-coffeemachines.com

### WMF Austria

Langer Weg 28  
6020 Innsbruck

+43 512 3302  
gastro@wmf.at  
www.wmf-kafeemaschinen.at

### WMF in Switzerland

Allmendweg 8  
4528 Zuchwil

+41 32 681 62 00  
vertrieb.schweiz@schaerer.com

### WMF België bvba

Boomsesteenweg 608  
2610 Wilrijk

+32 2 478 4876  
stijn.lorre@wmf.be  
www.wmf-coffeemachines.com/nl\_be

### WMF Española S.A.

Avda. Llano Castellano, 15  
28034 Madrid

+34 91 3341215  
maquinasdecafe@wmf.es  
www.wmf-coffeemachines.es

### WMF United Kingdom Ltd.

31 Riverside Way  
UB8 2YF Uxbridge

+44 1895 816100  
sales@wmf.uk.com  
www.wmf-coffeemachines.uk.com

### WMF France SARL

13-15 Rue Claude Nicolas Ledoux  
94000 Créteil

+33 1 49 80 80 10  
service.commercial@wmf.fr  
www.wmf-coffeemachines.fr

### WMF Nederland B.V.

Gyroscoopweg 82-84  
1042 AX Amsterdam

+31 20 480 80 85  
business@wmf.nl  
www.wmf-coffeemachines.nl

### WMF Japan Corporation K.K.

3-23-5 Nishi-Shinbashi, Minato-ku  
105 0003 Tokyo

+81 3 54083301  
wmfj@wmf-japan.co.jp  
www.wmf-japan.co.jp

### WMF China

1318 North Sichuan Road, ICP, Unit 1101  
200080 Shanghai

+8621 2601 6288  
coffeemachine@wmf-ap.com  
www.wmf-coffeemachines.com

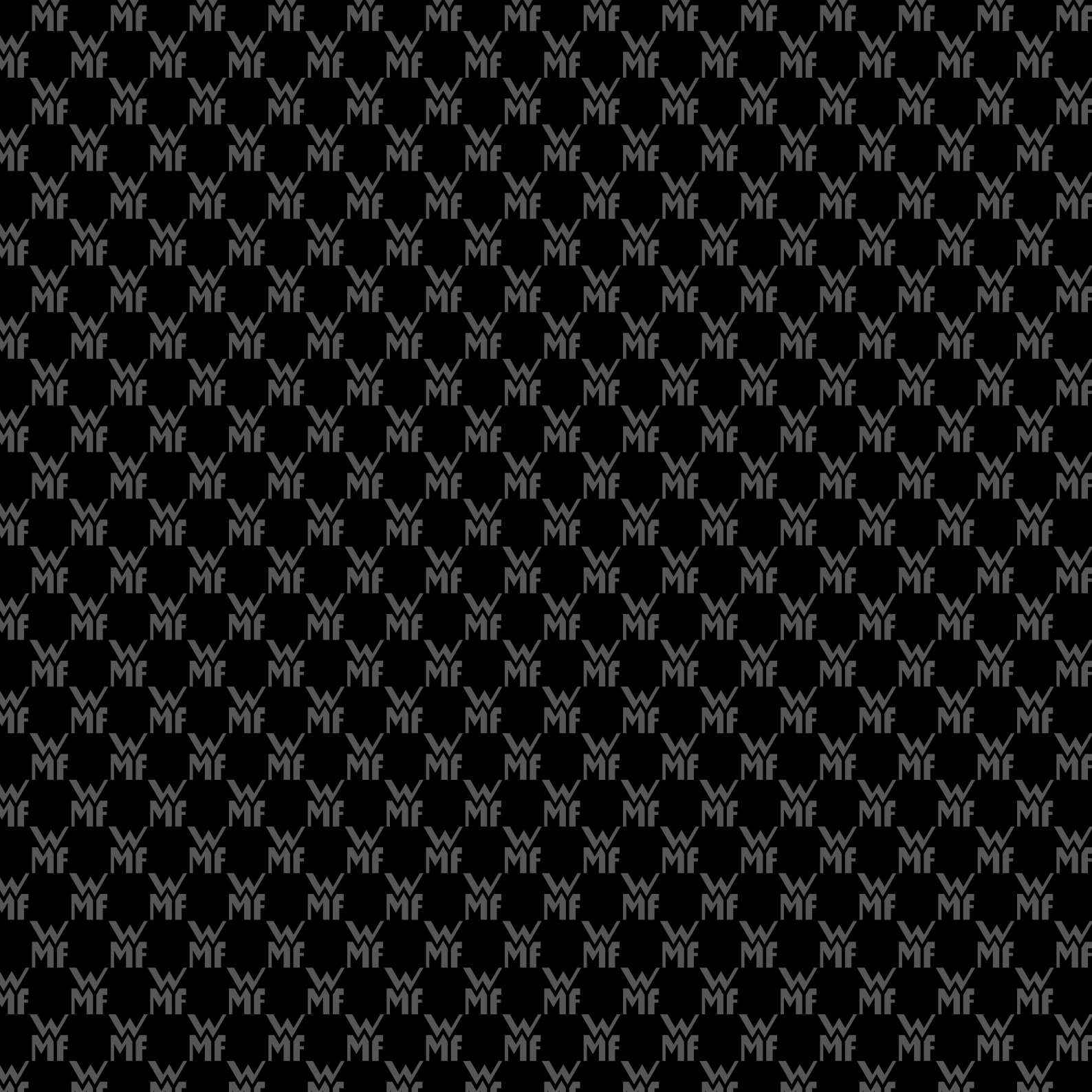
### WMF Latin America

Prime Time Tower, Piso 6 / Oficina 6A,  
Ave. La Rotonda  
Costa del Este, Ciudad de Panama  
+41795158903  
christoph.oliver@wmf.de  
www.wmf-coffeemachines.com

### WMF Americas Inc.

275 Bryan Road  
Dania Beach, Florida 33004

+1 888 496 3435  
coffee@wmfnorthamerica.com  
www.wmf-coffeemachines.us.com





[www.wmf-coffeemachines.com](http://www.wmf-coffeemachines.com)