



WMF 5000 S+

EXCELLENT COFFEE INDULGENCE,
EFFORTLESS IN ANY ENVIRONMENT.

Contents

4

WMF 5000 S+

6

Features & Innovations

20

Technical Data Overview

22

Customer Service

24

Accessory Equipment

26

WMF PhotoSimu App

28

Contact Details

WMF 5000 S+

EXCELLENT COFFEE INDULGENCE,
EFFORTLESS IN ANY ENVIRONMENT.

"In my business, it's all about delivering consistent high quality and choice, quickly. My customers want great coffee, their way, and they want it fast. The WMF 5000 S+ ticks all the boxes. So even at peak times, I can rely on it to perform perfectly."

If you're running a busy restaurant, café or bakery, you want to serve a wide range of premium coffee specialties, and you want to serve them rapidly. The WMF 5000 S+ has the power and the agility to satisfy all your customers, at the pace they demand. Its two grinders, two possible milk variants and optional Syrup Station offer countless sophisticated beverage choices. With the option of WMF's unprecedented Fresh Filtered Coffee technology, it can even satisfy filter coffee enthusiasts to the best. And it can dispense coffee and hot water in parallel, thanks to the optional 9 kW heating capacity. Recommended for venues with an average daily requirement of 250 cups, it meets

the needs of medium to large businesses with ease. All this is made possible by the machine's robust design, high-grade components and cutting-edge features. From the elegant metal housing and durable heavy-duty brewer to the high-voltage power supply and optimized boiler, every component is engineered to guarantee high performance and maximum reliability over the long term. The intuitive 10" colour touch display catches the eye and makes ordering easy in both served and self-service situations. Meanwhile the Dynamic Coffee Assist and Dynamic Milk Assist technologies constantly monitor and adjust the relevant factors to ensure consistently high quality of both coffee and milk.



Features & Innovations

FOR WMF CUSTOMERS,
THE FUTURE COMES AS STANDARD.

Representing a remarkable feat of engineering and design, the elegant profile of the WMF 5000 S+ accommodates a surprising array of high-performance features, customisable options and customer-focused innovations.

The WMF 5000 S+ blends elegant looks with user-friendly operation, high-quality components with future-proof digital connectivity, and impressive performance with extensive configuration and customisation options. In short, it combines excel-

lent coffee indulgence with effortless operation in any environment. Most importantly, it's built for total reliability over the long term. So both you and your customers can keep on enjoying the fruits of WMF innovation for years to come.



Performance

DELIVERING A PREMIUM COFFEE EXPERIENCE



HEAVY-DUTY BREWER

The heavy-duty, stainless steel brewer is made in Germany with hardwearing components to guarantee you high performance and maximum reliability over many years of service. Its design features a robust, die-forged frame and a fine sieve for preparing finer recipes, while its 19 g capacity permits larger brewing batches in a single step. As it is permanently installed in the machine, the brewer requires no additional cleaning.

HIGH OUTPUT

Recommended for venues with an average daily requirement of 250 cups, the WMF 5000 S+ makes premium coffee specialities fast. So you can be confident that everyone will be served promptly, even in high-volume situations.

UP TO
250
CUPS PER DAY



PARALLEL COFFEE AND HOT WATER PREPARATION

To let you keep pace with high demand even at peak times, 400 V models of the WMF 5000 S+ can simultaneously dispense coffee drinks and hot water. This is made possible by the optimized boiler, which delivers an increased heating power of 9 kW.



UP TO 2 COFFEE GRINDERS

To offer your customers a wide choice of premium coffee specialities, up to two different grinders can be used to create a range of recipes. Robust, quick and quiet, these long-lasting, high-performance grinders are electronically controlled and finely adjusted.



ECO MODE

You can take advantage of the Eco Mode settings to reduce energy consumption during periods of light use.

Versatility

OUR INNOVATIONS, YOUR WAY



LARGE BEAN HOPPERS

For maximum variety, the WMF 5000 S+ comes with up to three hoppers, allowing you to offer two different kinds of coffee beans. There's also a hopper for topping or chocolate powder that can hold up to 2 kg of powder, and a further type of ground coffee such as decaffeinated coffee can be added to the manual insert. The bean hoppers on the left and right can hold up to 1,100 g of beans, and the central one has a 700 g capacity. To optimize their visual impact, the hoppers share a coordinated design and each comes with a lockable, stainless steel lid. What's more, they are removable and dishwasher-safe for easy cleaning.

MILK SYSTEM

Enabling you to tap into the market for cold milk mixed beverages as well as hot coffee specialities, the Easy Milk system automatically dispenses cold milk as well as hot milk or hot milk foam via the beverage spout. The Dynamic Milk system offers an even wider range of possibilities, allowing the fully automatic preparation of four different consistencies of hot milk foam and three variations of cold milk foam, as well as hot and cold milk.



2-MILK SOLUTION

Thanks to the optional 2-milk solution, you can offer two different types of milk, for example giving your customers the choice of low-fat, soya or low-in-lactose milk. The automatic switch valve function ensures the two milk types do not come into contact with each other, and only the selected milk type is used to prepare the beverage.

CHOC MIXER

Designed to offer delicious chocolate specialities with minimum effort, the Choc Mixer promises easy handling and maintenance, thanks to a magnetic lock that guarantees correct insertion of the mixer bowl. Moreover, it is monitored by an integrated sensor that recognizes whether it is correctly positioned to avoid leakages.



FRESH FILTERED COFFEE

With WMF's innovative Fresh Filtered Coffee option, you can serve both filtered coffee and a wide range of coffee specialities from a single machine, offering maximum variety with a minimal footprint. Each cup of delicious filtered coffee is freshly brewed to a constant temperature, volume and flavour, for consistent high quality over time. And with every cup brewed to order, there's no waste!



SYRUP STATION

Providing even greater variety, the optional WMF Syrup Station adds an exceptional taste experience to any menu. It lets you create exciting additional flavours using up to four different kinds of syrup in three different dosing quantities. The specialities you create can easily be stored as standard drinks on the display, and identified by a choice of over 20 different icons.



CHILLED COFFEE

This innovative option lets you serve beverages made with chilled coffee. By passing freshly brewed hot coffee through a heat exchanger to cool it down, it provides a rapid solution for preparing delicious iced coffee and other drinks, keeping the ice or ice cream deliciously frozen.

Quality

ENGINEERED FOR CONSISTENT PERFECTION



STEAM SYSTEMS

WMF steam systems allow any user achieve perfect hot milk and foam results. Easy Steam uses a semi-automatic steam lance that switches off on reaching the prescribed temperature to make traditional milk frothing much easier. Auto Steam, with its separate steam lance, lets you adapt milk foam density for each individual coffee creation, and produces three different types of milk foam completely automatically.

DYNAMIC MILK ASSIST

Innovative Dynamic Milk Assist technology ensures the constant high quality of all milk drinks. Using state-of-the-art sensors, it continuously monitors the temperature in the cooler and the milk flow in the machine. Based on these values, it regulates factors like the pump speed to create perfect milk foam of the pre-selected consistency. In addition, Dynamic Milk Assist can also detect when the milk level is empty, even in bag-in-box systems.

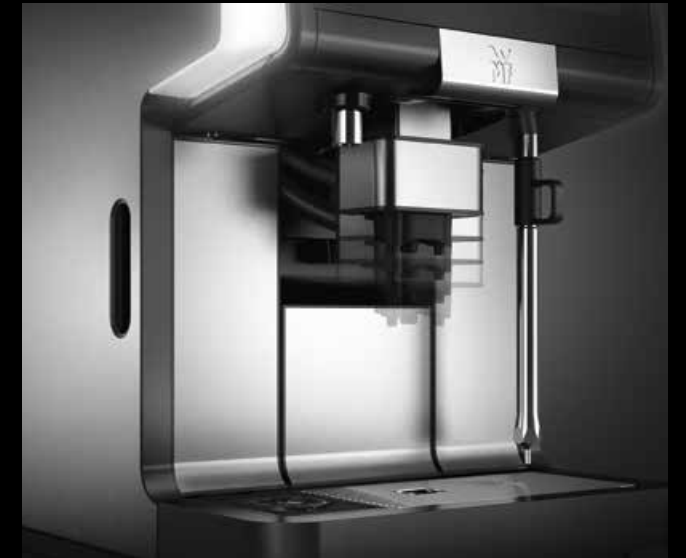


HIGH-GRADE METAL COMPONENTS

The stainless steel housing of the WMF 5000 S+ not only makes an excellent visual impression; it is also built to last. Like the heavy-duty brewer and high-performance coffee grinders, it is made to the highest standards at WMF's factory in Geislingen, Germany, to ensure a long service life for your coffee machine.

STEAM JET

Featuring WMF technology, SteamJet warms every cup in a matter of seconds. So every drink is not only served at the ideal temperature but also remains hot for longer, for true coffee indulgence.



AUTOMATIC HEIGHT-ADJUSTABLE SPOUT

The spout on the WMF 5000 S+ automatically adjusts to the optimal height for each beverage selected, depending on the preset value for each recipe. So beverage temperature remains perfect, and unsightly splashes of milk on the housing are a thing of the past.

DYNAMIC COFFEE ASSIST

Dynamic Coffee Assist permanently guarantees the highest quality of all espresso-based coffee specialities offered by the WMF 5000 S+. Once beverage quality has been set, this unprecedented system continuously monitors the brewing flow, making automatic adjustments as necessary. This way, brewing time, extraction and value remain constant, so you know your customers will enjoy consistently excellent coffee.

Usability

ALL THE FUNCTIONS YOU NEED AT YOUR FINGERTIPS

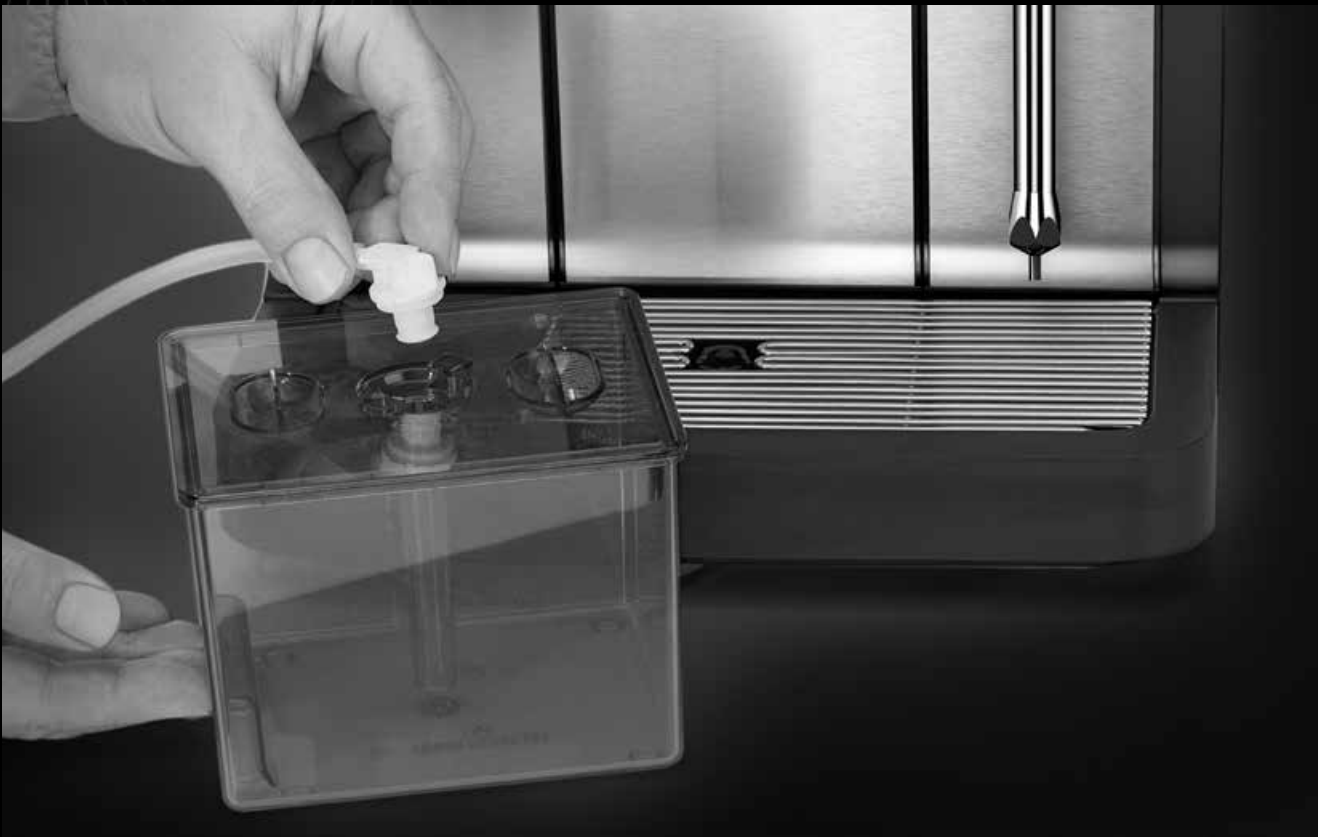


10" COLOUR TOUCH DISPLAY

The WMF 5000 S+ immediately invites interaction with its attractive 10" colour touch display, featuring realistic product depictions and individual colour worlds. Navigation is intuitive, using familiar touch and swipe menus, with both served and self-service modes available. Perfect for presenting nutritional information, the display can also be used to show videos, for example to promote special offers at certain times of day.

BEVERAGE ORDER SETTING

To save time and effort, the display includes an option to pre-select multiple beverages in a single order. These beverages are then automatically produced one after the other.



CLEANING SYSTEMS

The Clean in Place system is the ultimate in user-friendly efficiency. The machine automatically cleans and rinses itself with hot water and steam after dispensing water into a box containing a cleaning tablet. The Easy Clean system is similar, except that on models with this system the foamer head has to be cleaned manually once a week.

NUTRITION FACTS

The display of the WMF 5000 S+ is also perfect for showing nutritional information about the beverage being prepared, which can be very useful for compliance with tightening regulatory requirements. Information about various bean and powder types is already stored in the machine, and data on other recipes can easily be imported.

TIMER FUNCTIONS

The WMF 5000 S+ can be set to turn itself on and off, or activate and deactivate certain functions and beverages, whenever you want.

LANGUAGE SELECTION

The language used on the display of the WMF 5000 S+ can be selected to make it easy for anyone to operate. Customers and staff can even select their own language during operation.

Customisation

TAILOR YOUR COFFEE MACHINE TO YOUR BUSINESS



ILLUMINATED LED SIDE PANELS

The coloured side panels of the WMF 5000 S+ are illuminated with LED lighting, which can be adjusted to suit your ambience. Moreover, the panels flash when action is required, for example when it is time for a refill. This simple feature quickly attracts the operator's attention, even from a distance.

BRANDING

The WMF 5000 S+ is ready to adapt to your specific requirements in every way. That includes the option of featuring your own logo on the display screen menus, as well as customising colours and backgrounds, or uploading your own beverage symbols.

PRE-SELECT / POST-SELECT MODE

Pre-Select mode is ideal for staff, letting them select the size of the cup, the coffee strength or milk type, then the beverage. The alternative, Post-Select mode, is perfectly suited to self-service sales: the customer first selects a beverage and can then specify additional parameters.



ADVERTISING

The colourful 10" touch display also offers you opportunities to increase sales through eye-catching advertising or tailored special offers. So while your customers' beverages are being prepared, you can take advantage of their time and attention.

BEVERAGE PARAMETER SETTING

For ease of operation, the helpful "Small-Medium-Large" function lets you preset various desired filling volumes and match them to each beverage. You also have the option to rearrange button layouts, adding and removing buttons. For example, in a self-service environment you might choose a single-row layout.

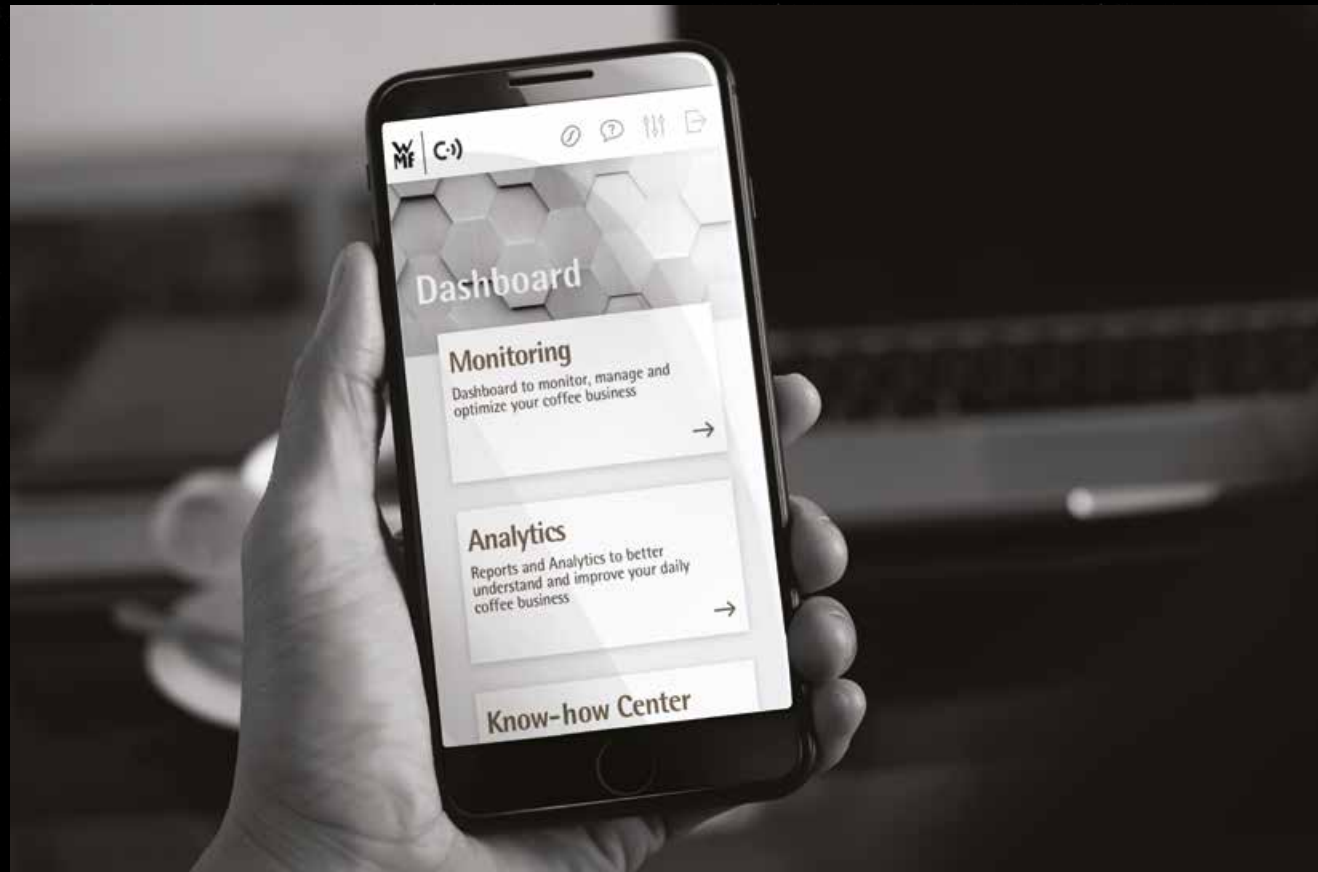


INDIVIDUAL BEVERAGE SIZE

To make life even simpler for users, they can customize the filling quantity individually via an easy-to-use touch slider before their beverage is dispensed.

Connectivity

COFFEE EXCELLENCE MEETS DIGITAL SOLUTIONS



WMF COFFEE CONNECT

WMF CoffeeConnect is our pioneering digital cloud platform. It transforms the potential of your WMF 5000 S+ and any other connected machines, giving them the ability to provide valuable data and receive instructions remotely. By collecting, analysing and processing information on sales, operation, consumption and maintenance, WMF CoffeeConnect gives you the power to optimize processes and reduce service costs. And that's only the beginning. You can also use it to increase turnover by sending advertising and special offers directly from your desk to the machine's display.

The WMF CoffeeConnect basic features are available free of charge, and you can access additional functions covering administration, operation and business performance monitoring and reporting through a series of different packages designed to suit every need. With the Tailor-Made and Self-Made Analytics options, you can even take advantage of sophisticated Business Intelligence tools to gain in-depth insights into your coffee business. In short, WMF CoffeeConnect can help you ride the wave of digitalization sweeping the world, and make your business more profitable.

DATA SECURITY

We know that your data is crucial to your business success. That is why the platform we have developed for WMF CoffeeConnect meets state-of-the-art infrastructure standards. The service offering is protected against cybercrime by a multi-layered IT architecture, providing end-to-end security. We have also implemented a cutting-edge Identity and Access Management system that supports IoT requirements, providing multi-factor and role-based access to data and systems.



HACCP COMPLIANCE

Like all WMF professional coffee machines, the WMF 5000 S+ supports HACCP-compliant operation with ease. For example, cleaning records are available to download, complete data backups can be performed, and software updates are available via USB stick.

Technical Data Overview

ALL THE FACTS AND FIGURES YOU NEED



325 mm



590 mm



716 mm

WMF 5000 S+	EASY MILK		DYNAMIC MILK	
Recommended for an average daily requirement of*	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 espressi Café crème / 2 café crèmes Cappuccino / 2 cappuccinos	144 / 220 cups 112 / 136 cups 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. 1000 g, central approx. 700 g			
Choc or topping hopper (optional)	Approx. 2000 g			
External dimensions (width / height** / depth)	325 / 716 / 590 mm			
Water supply	Fixed 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:

	EASY MILK	DYNAMIC MILK
NO STEAM SYSTEM	√	√
EASY STEAM	√	√
AUTO STEAM	√	√

* Output is determined using a machine with constant water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The recommended maximum daily capacity 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.
** 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.

BASIC MODELS	BASIC MODEL 1	BASIC MODEL 2
Easy Milk	√	-
Dynamic Milk	-	√
Easy Clean	√	-
Clean in Place	-	√
Power supply: 3.01-3.51 kW / 220-240 V	√	√

Features included in basic model 1 and 2:

1 grinder, SteamJet, Jet Option, hot water outlet, LED illumination, Dynamic Coffee Assist, automatic height-adjustable spout

Selectable options at an additional charge:

Power supply: 8.41 – 9.96 kW / 380 – 415 V, Easy Steam or Auto Steam, 2-Milk Solution (only for Dynamic Milk), 2nd grinder, choc/topping hopper, twin choc/twin topping

Customer Service

OUR EXPERTISE AT YOUR DISPOSAL.

The moment a new WMF 5000 S+ rolls off the production line is not the end of our commitment to quality. We design and build each machine to be a success from day one. And our extensive, personalized service ensures each one provides a long life of reliable performance.

WMF builds cutting-edge professional coffee machines, and our service guarantee ensures they receive technologically state-of-the-art treatment throughout their working lives. We have the largest company-owned service organization for professional coffee machines in Europe. Regular training at WMF training centres ensures this know-how is continuously passed on to our entire global service network. So you can be sure your machine will operate perfectly for many years, delivering outstanding coffee quality and excellent returns on your investment.

Installation

Each WMF professional coffee machine is installed by a highly qualified and experienced technician, who knows how to fine-tune it to your specific environment and taste, taking into account the type of water and inlet, your preferred beans, the operating staff, and more. The result is the best cup of coffee for your customers, now and over the long term.

Maintenance

Only a well-maintained machine can guarantee consistently superb coffee quality. That's why your service technician will check your machine regularly and systematically, cleaning and descaling it when required. The innovative WMF CoffeeConnect digital platform now also offers an option for the efficient central management of WMF professional coffee machines as a service provider, allowing you to view service and maintenance information anytime, anywhere – paving the way to predictive maintenance.

Break & Fix

In the rare event of a repair becoming necessary, you can rest assured that WMF is your ideal partner. We use exclusively original parts, combining rapid availability with the highest quality. What's more, a technician with the right know-how will quickly be on hand to get your machine operational again, so it can keep contributing to the success of your business.



Accessory Equipment

EXTEND AND ENHANCE
YOUR WMF COFFEE MACHINE.

Combining elegance and intelligence, each WMF accessory is designed to complement your WMF 5000 S+ perfectly and enhance the experience for operating personnel and coffee consumers alike.

Choose from a range of high-quality WMF accessories to complete your coffee offering. Pre-heating cups to the right temperature is crucial for enjoying coffee specialties of the highest quality, while cooling milk to the optimum temperature for conservation is every bit as important. The addition of syrups, fruit purées or spirits can offer your customers even more choice. Our range of accessories for the WMF 5000 S+ includes attractive Cup Racks and Coolers, combination Cup&Cool units, and a stylish Syrup Station. Naturally, as you would expect from WMF, every item is beautifully coordinated with the design of your coffee machine.



	CENTER COOLER	CUP & COOL WIDE	CUP RACK WIDE	SYRUP STATION
Max. cup capacity	-	45 – 130 cups / mugs	88 – 320 cups / mugs	-
Capacity	10.5 litres milk tank	9.5 litres milk tank	-	1 – 4 bottles
Illumination	-	√	√	-
Lockable	√	√	-	√
Removable seal	√	√	-	√
Shelves	-	2 heatable shelves	4 heatable shelves	-
External dimensions (W / H / D)	261 / 530.5 / 469 mm	368 / 530 / 565 mm	368 / 530 / 539 mm	261 / 530.5 / 469 mm
Power supply	220 – 240 V	220 – 240 V	220 – 240 V	-
Milk empty message	√	√	-	-
Sensors	Empty message, milk temperature	Milk temperature	-	-
Coolant	R600a	-	-	-
Milk hose conduction	Possible at the right or left side	Possible at the right or left side	-	-
Empty weight	Approx. 16 kg	Approx. 32 kg	Approx. 28 kg	Approx. 16 kg

WMF PhotoSimu App

VISUALIZE YOUR WMF COFFEE MACHINE
IN YOUR BUSINESS.

Want to know what a WMF professional coffee machine would look like in your own place of business? With the WMF PhotoSimu app, you can use your smartphone or tablet to view your chosen product configuration exactly as it would appear. Just download the app to get started.

Download the app with the help of the QR code, then use the photo on the next page as a marker, or print a marker from the app. Place it in your desired location, scan it with your device and you're ready to go. You'll be able to see two different images on your device's display, one showing a photorealistic preview of your coffee machine, the other showing its design and dimensions.

iOS



Android



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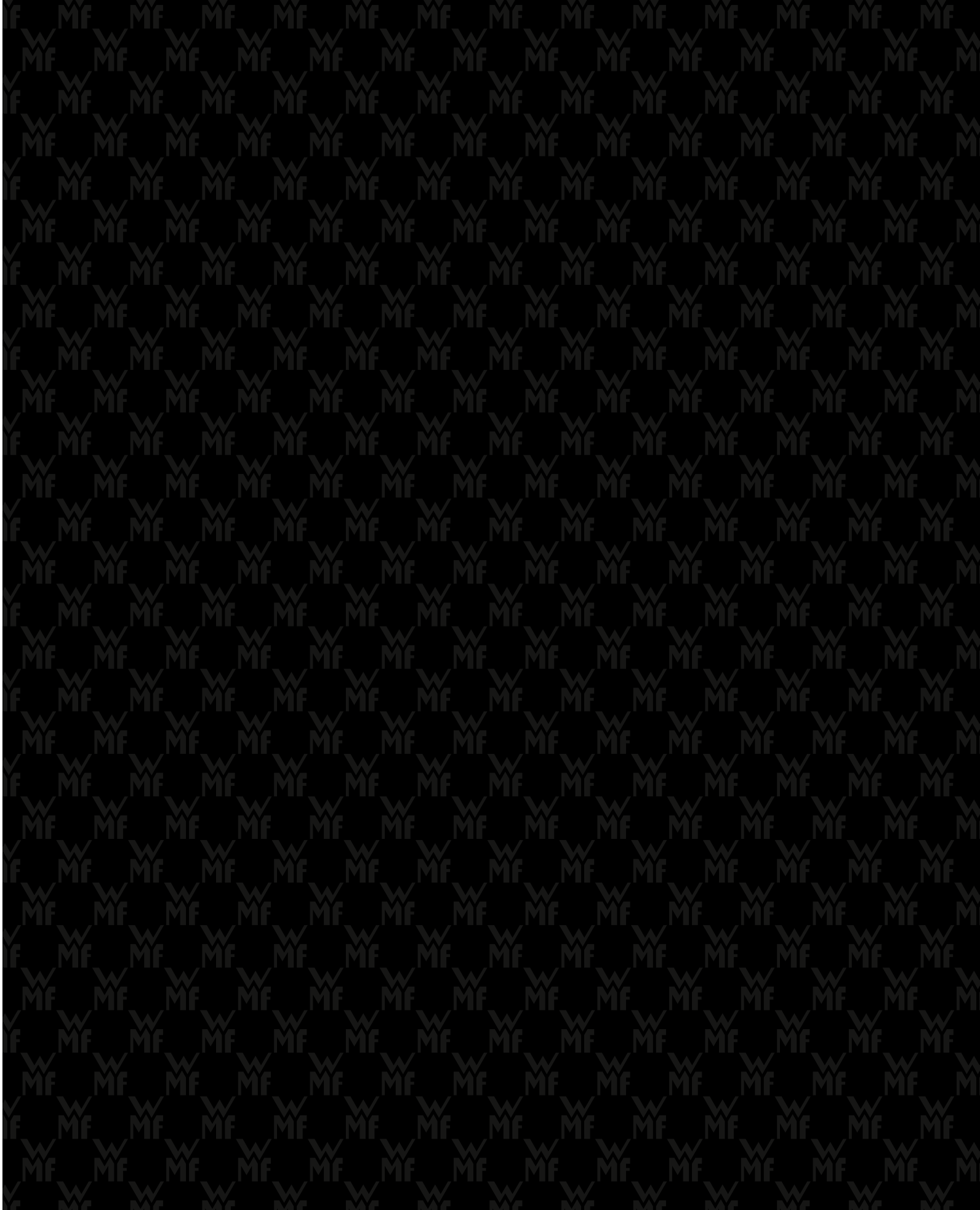
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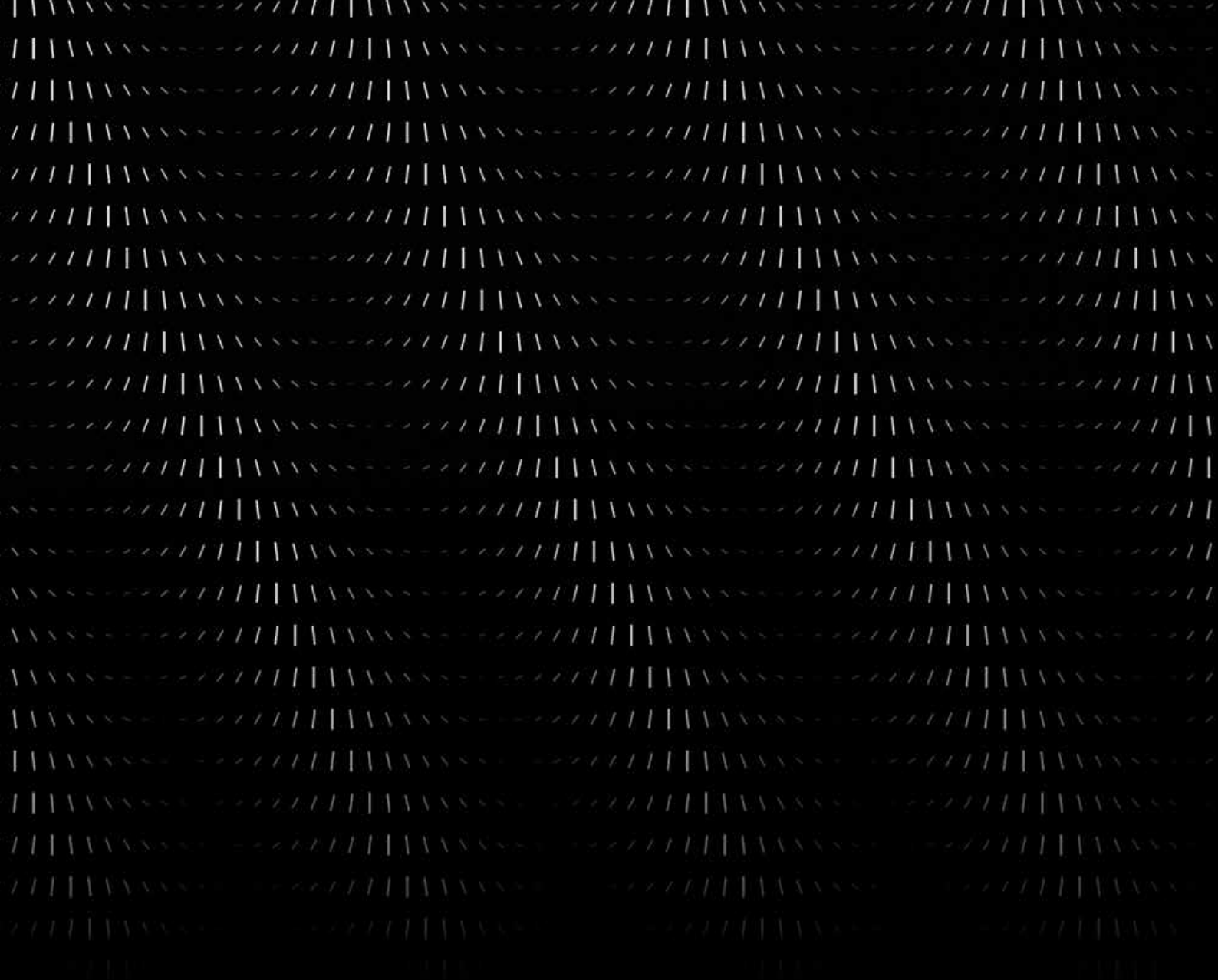
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DESIGNED TO PERFORM

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