



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 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!



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 longer.



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.

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.

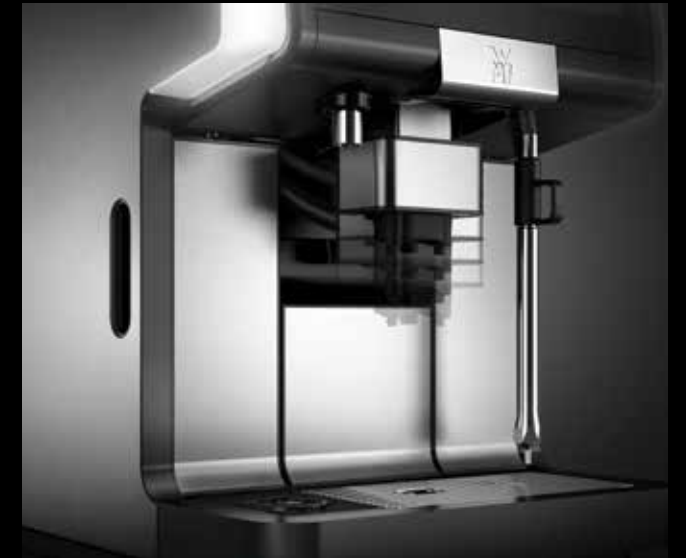


HIGH-GRADE METAL COMPONENTS

The stainless steel housing of the WMF 5000 S+ not only makes an excellent visual impression; it is also built to last. Like the high-performance coffee grinder burrs, they are 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

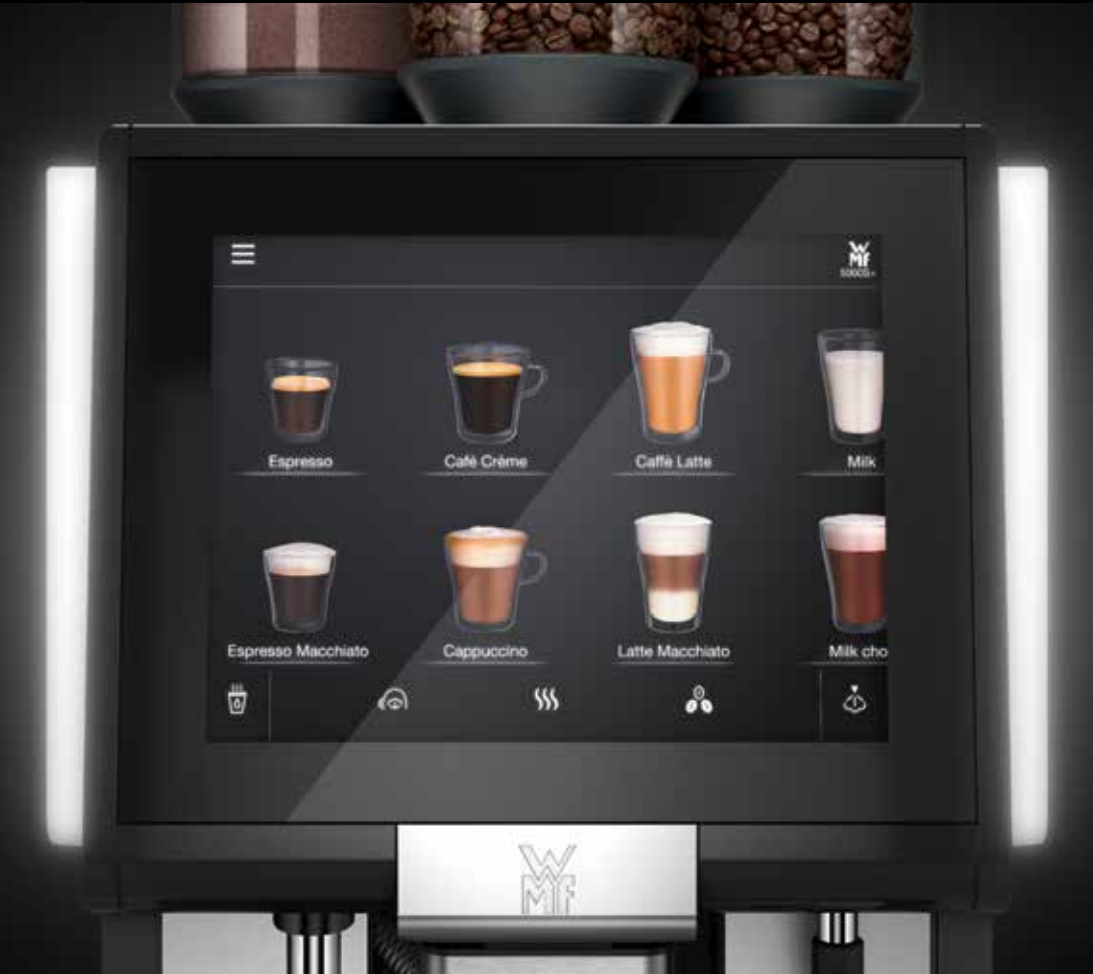
The spout on the WMF 5000 S+ automatically adjusts to the optimal height for each beverage selected, depending on the preset value for each recipe. So beverage temperature remains perfect, and unsightly splashes of milk on the housing are a thing of the past.

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 to the grinding degree or to the coffee quantity 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

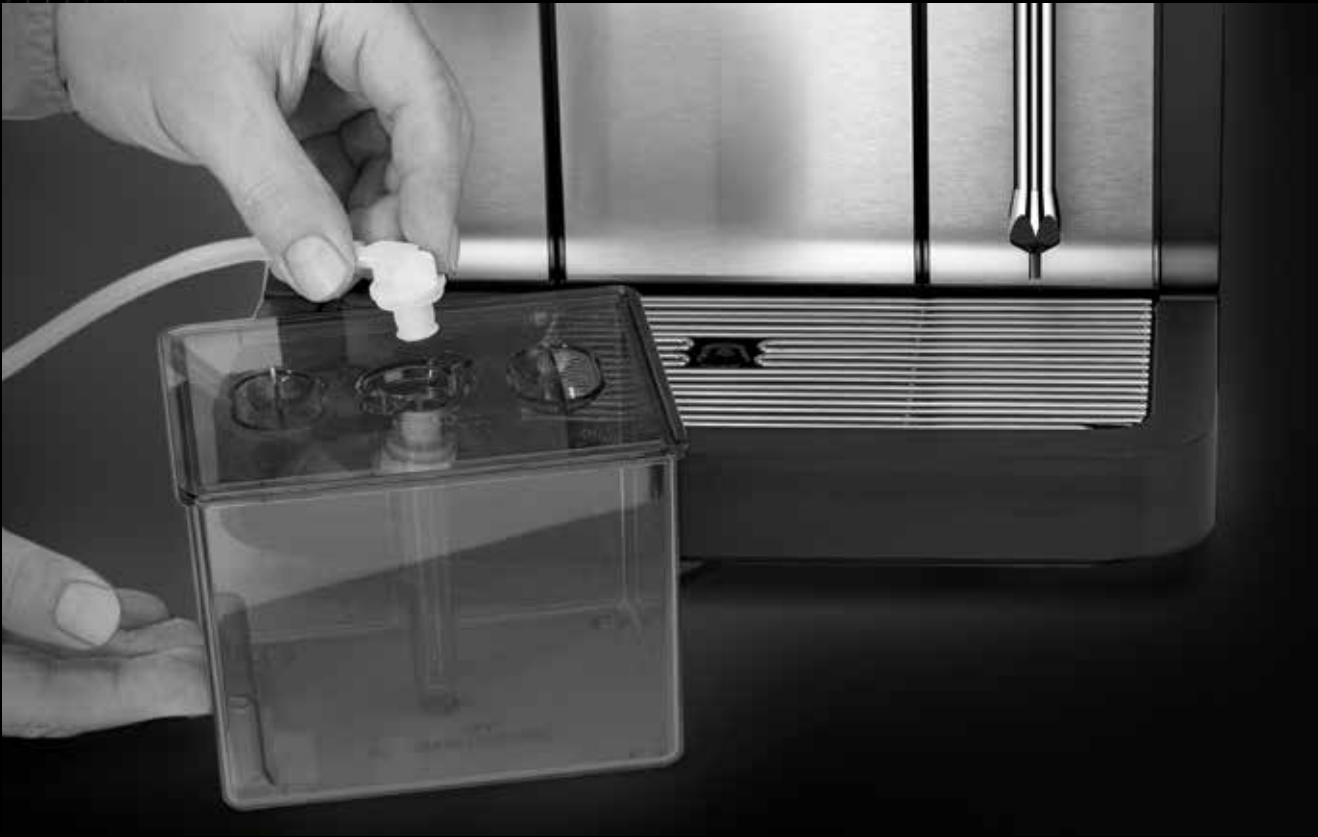


10" COLOUR TOUCH DISPLAY

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.

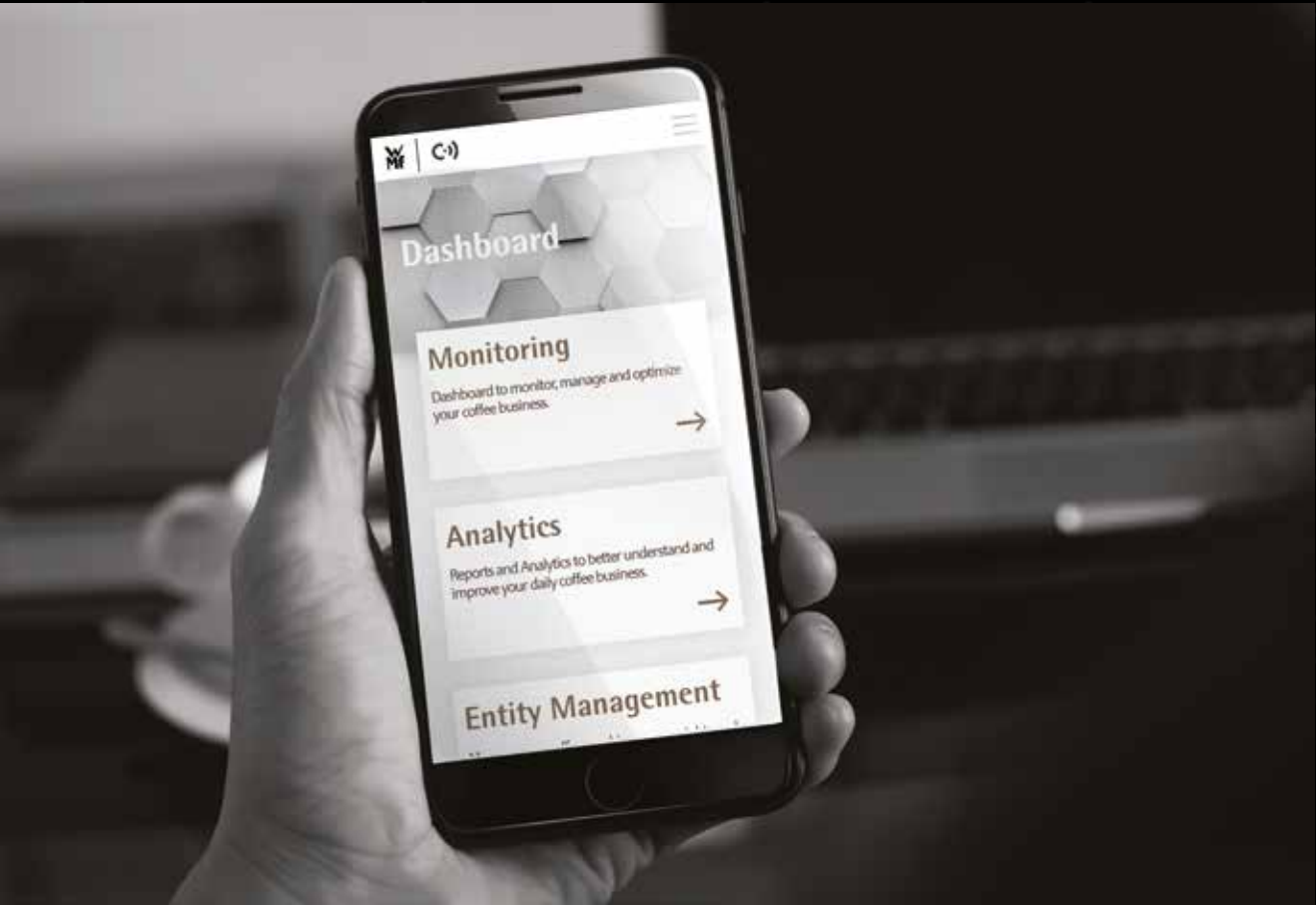


INDIVIDUAL BEVERAGE SIZE

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 coffee machine 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. WMF CoffeeConnect offers functions to suit every requirement in the areas of machine management, maintenance and operation, and business performance. These functions are available in the form of either dashboard monitoring or reports. Additionally, our experts can create tailor-made analysis according to your needs, allowing you to take advantage of sophisticated Business Intelligence to gain in-depth insights into your coffee business.

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. 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

All WMF professional coffee machines support 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	280 cups	160 cups	280 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, 2nd grinder, choc/topping hopper, twin choc/twin topping, Easy Steam, Auto Steam, Dynamic Milk, Chilled Coffee, FFC, 2-Milk Solution (only Dynamic Milk), Syrup configuration

WMF Services

PROVEN EXCELLENCE
AROUND THE GLOBE

At WMF, we are committed to your success and therefore offer service solutions that help our customers all over the world to get the best out of their machine.

Whatever the challenge, we provide the solution

As coffee is served in many different environments, our customer base is quite diverse. With almost 100 years of experience, WMF understands the challenges our customers face like nobody else. This wealth of experience is the basis for all our service designs.

CUSTOMER SATISFACTION



Machine Availability
Your ability to serve your customers at all times.



Coffee Quality
Serving your customer a premium and consistent coffee quality.

DAY-TO-DAY OPERATIONS



Operational Skills
Making sure machine and staff work hand in hand to please your customers.



Regulatory Compliance
Staying compliant with health, safety, security and environmental regulations.

COMMERCIAL SUCCESS



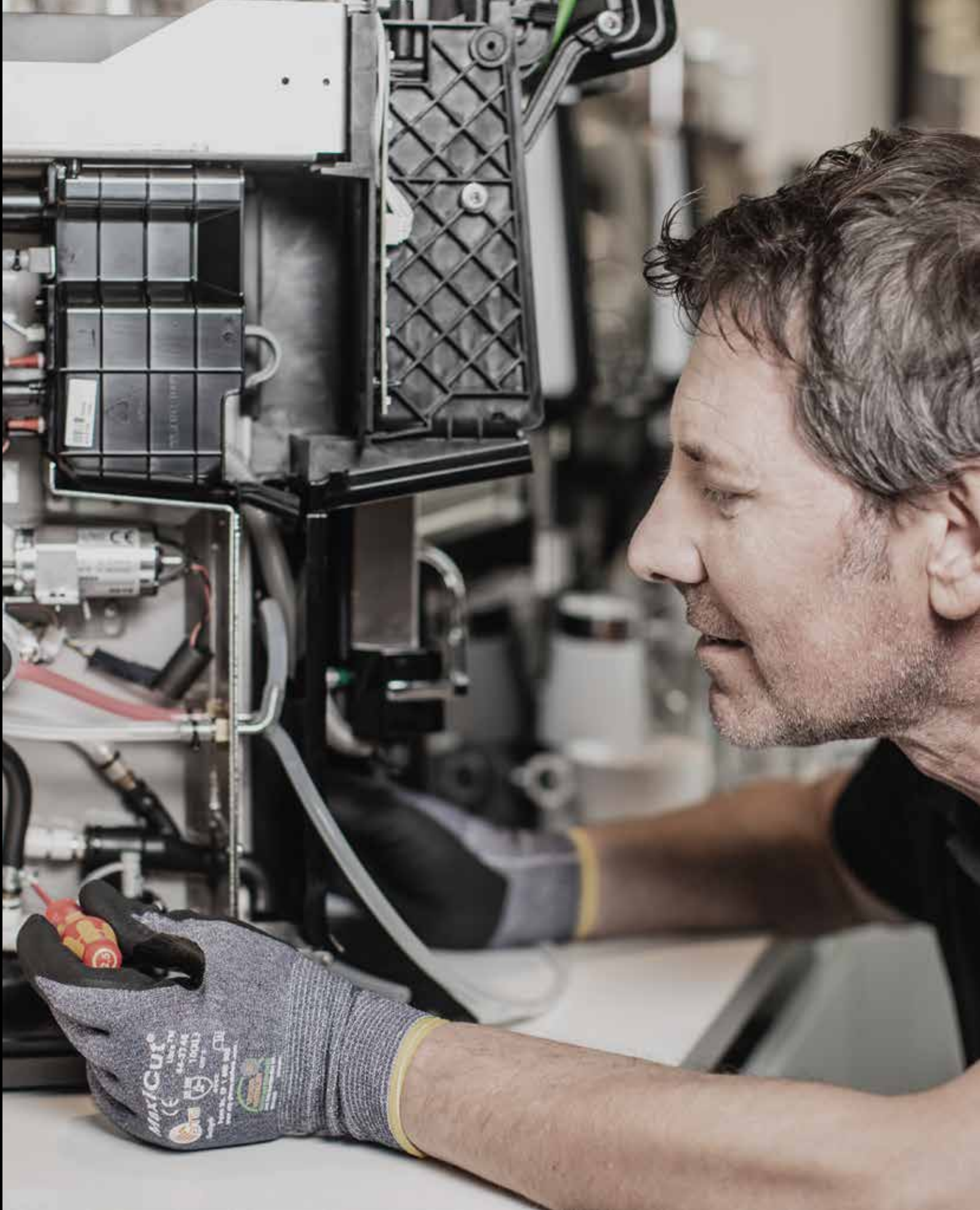
Plannable Follow-up Costs
Avoiding surprises and finding the right level of commercial stability.



Investment Protection
Maximising the lifetime of your coffee machine.

For a long life of reliable performance

WMF coffee machines are a quality product and, together with our services, will perform over a very long lifetime. Truly understanding our customers' needs, we have developed standard service packages and add-ons that can be perfectly combined to satisfy your individual requirements. The fact that we only get one chance to make a first impression inspired the design of our installation services to deliver the right start to your success. Our preventive maintenance will ensure your machine always achieves its optimum performance, while we are by your side when you need us most with our repair services.



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	R134a	-	-
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 easily project your chosen product configuration in your own business – exactly as it would appear. Just download the app to get started.

Download the app with the help of the QR code, scan then the location where you want to place your machine and you are ready to go. Thanks to Augmented Reality you will see your preferred machine either in a 3D room or in your real environment, photorealistic and true to its actual dimensions and design. The option to add accessories gives you the chance to see the complete solution of coffee machine and equipment in your business – ingeniously easy and intuitive.

Thanks to our new features, you can now find full product information at a glance and contact us directly via the app to send us your request.

iOS



Android



Contact Details

GET IN TOUCH TO FIND OUT MORE



A
WMF GmbH
WMF Platz 1
73312 Geislingen/Steige

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

B
WMF Austria
Langer Weg 28
6020 Innsbruck

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

C
WMF in Switzerland
Allmendweg 8
4528 Zuchwil

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

D
SEB PROFESSIONAL BeLux BV
Halfstraat 5_18
B-2630 Aartselaar | Belgium

+32 828 11 28
Belgium@seb-professional.com
www.wmf-coffeemachines.com/nl_be

G
SEB PROFESSIONAL France SARL
16-18 rue Dubrunfaut
75012 Paris I France

+33 1 49 80 80 10
France@seb-professional.com
www.wmf-coffeemachines.fr

J
SEB PROFESSIONAL (Shanghai) Co., Ltd.
1318 North Sichuan Road, ICP, Unit 1101
200080 Shanghai

+86 21 2601 6308
China@seb-professional.com
www.wmf-coffeemachines.com

E
SEB PROFESSIONAL Iberia S.A.
Avda. Llano Castellano, 15
28034 Madrid I España

+34 91 3341216
Spain@seb-professional.com
www.wmf-coffeemachines.es
www.wmf.com

H
SEB PROFESSIONAL Nederland B.V.
Gyroscoopweg 82-84
1042 AX Amsterdam
Showroombezoek op afspraak
+31 20 480 80 85
Netherlands@seb-professional.com
www.wmf-coffeemachines.com/nl_nl

K
SEB PROFESSIONAL LATAM & Caribbean
Guadalupe 10801 | P.O Box 75-2120 |
Goicoechea, San Jose | Costa Rica

+506 7016 9885
LATAM@seb-professional.com
www.wmf-coffeemachines.com

F
SEB PROFESSIONAL UK Limited
31 Riverside Way
UB8 2YF Uxbridge

+44 1895 816100
UK@seb-professional.com
www.wmf-coffeemachines.uk.com

I
SEB PROFESSIONAL Japan
13F Hamarikyu Parkside Place
5-6-10 Tsukiji, Chuoku Tokyo, 104-0045

+81 3 3541 1941
Japan@seb-professional.com
www.wmf-japan.co.jp

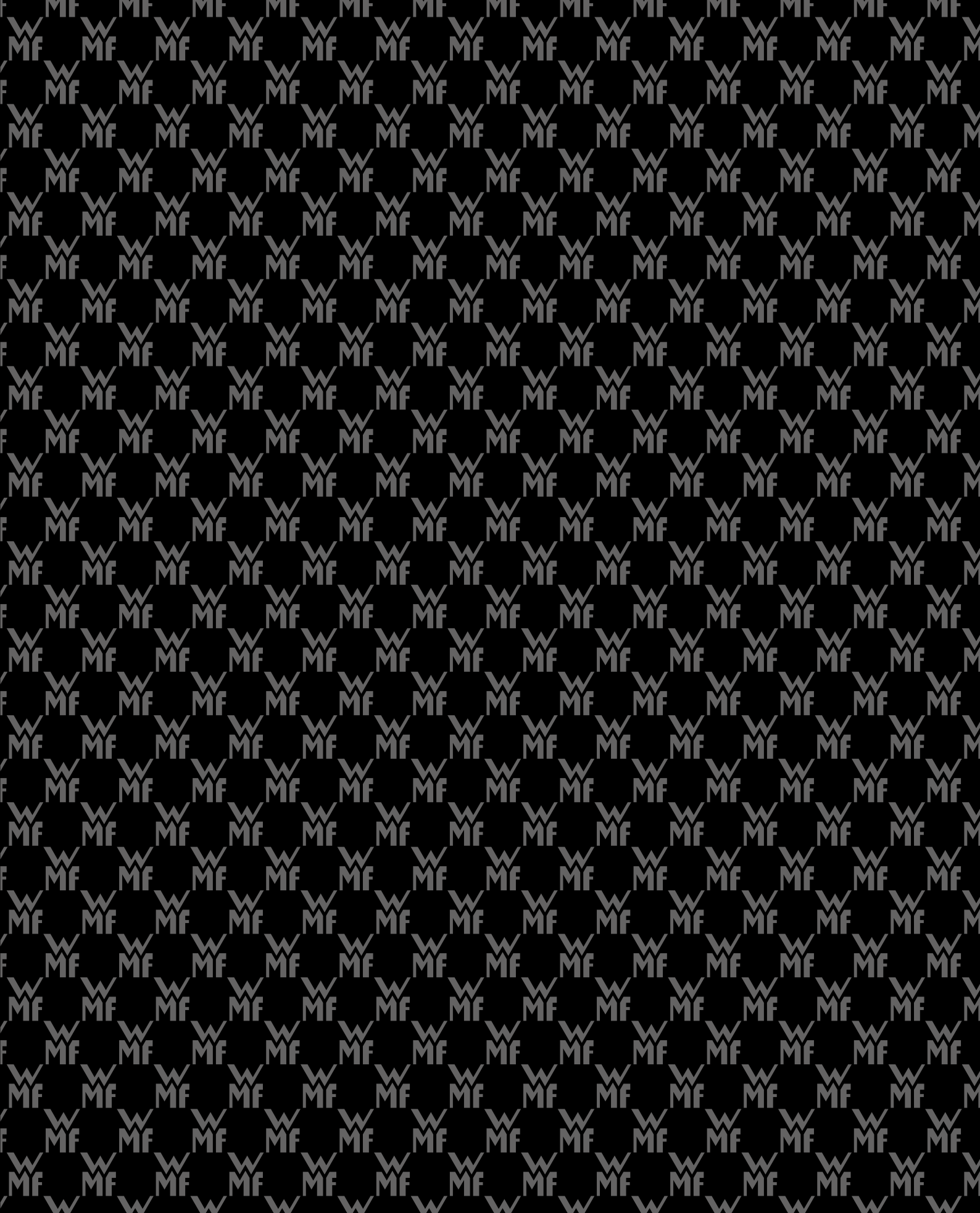
L
SEB PROFESSIONAL North America
15501 Red Hill Avenue, Suite 200
Tustin, California 92648

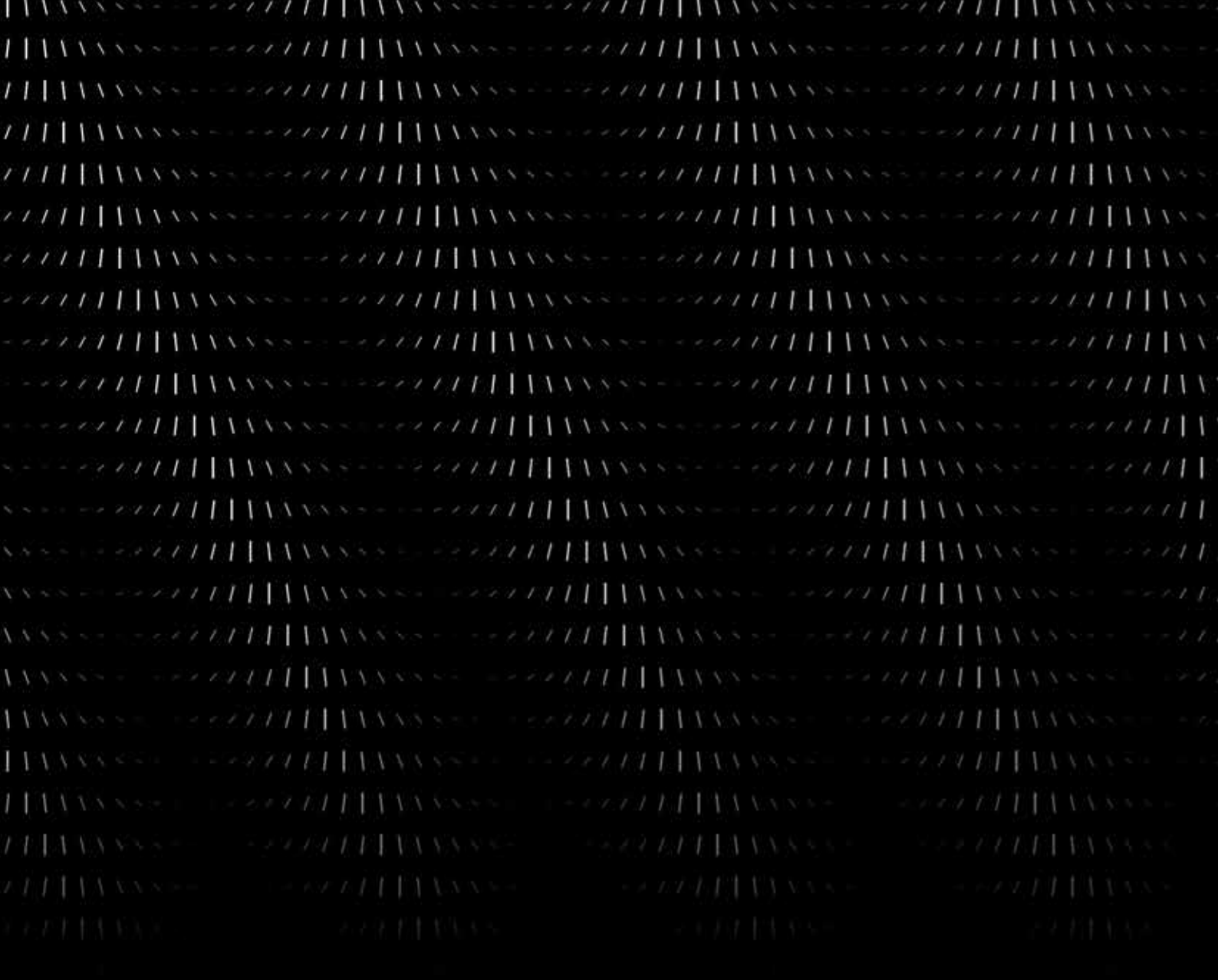
+1 888 496 3435
NorthAmerica@seb-professional.com
www.wmf-coffeemachines.us.com

WMF GmbH
GBU Professional Coffee Machines PCM
WMF Platz 1
73312 Geislingen/Steige
Germany
Phone: +49 73 31 - 258 482
Fax: +49 73 31 - 258 792
PCM@wmf.com
www.wmf.com

63.8385.0391
All technical changes, typographical mistakes
and errors reserved for the entire contents.

Germany 06.2023





DESIGNED TO PERFORM

wmf.com