

WMF COFFEE MACHINES

Base Information

WMF Type 1910 5000S



WMF 5000S

Application

Espresso, Milky Coffee and Hot Chocolate, Steam and Tea Water

Capacity
For Outlets up to 250 Cups/Day

Service Period Approximately 10,000 brewing

SINGLE PHASE

THREE PHASE

Based on the NEW GENERATION-Platform, the WMF1500S is the successor of our top-seller coffee machine - the WMF presto!.

The previous variations have convinced our customers through price performance, slim design and excellent coffee quality. As the subsequent model, the WMF1500S includes all of the great qualities of our previous models and improves upon them in many areas. The new design and the black touch screen immediately catch the eye. The optional EASY MILK-System for hot milk, hot milk foam and also cold milk, opens up entirely new opportunities. With rock-solid workmanship and high-quality components, the WMF 1500S ensure that your guests can be spoiled with high-quality coffee, day after day and well into the future.

Truly a genuine Made in Germany product, but if we may say so, "for the whole world".

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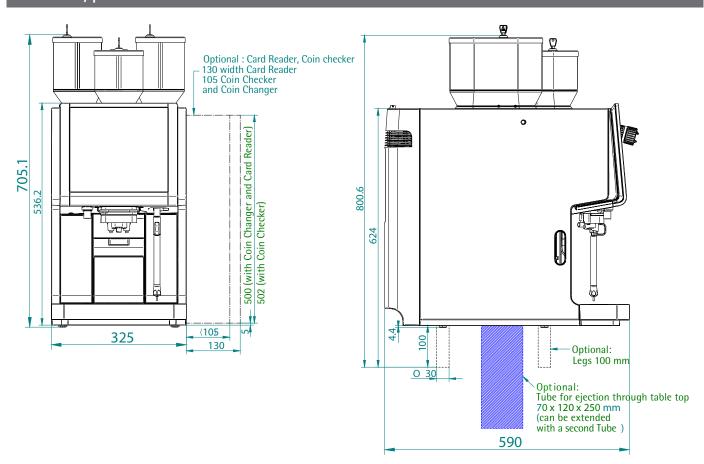
		SINGLE PHASE	THREE PHASE	
Base Models		1P/N/E 230V 50/60 Hz	3P/N/E 415V 50/60 Hz	
Hourly Output	Espresso	up to 180 Cups		
	Café Crème	up to 100 Cups		
	Cappuccino	60 Cups		
	Hot Chocolate	80 Cups		
	Number of selectable products	48		
	Total Hot Water Output	24 L		
Product Containers	Coffee Bean Hopper	left/right 650g, centre 550 g		
	Chocolate Hopper	left 1,200 g		
Dimension	Height x Width x Depth	675 x 325 x 590 mm		
	Weight	~ 35 kg		
Connections	Power Supply	1/P/N/E 220-240V	1/P/N/E 220-240V, 50/60 Hz, Fuse 16A	
	Water Supply	Tank 4.5 L	1/2" (minimum 1.5 bar)	
	Drainage	N.A.	25 mm	
Option	Self Service	Optional single product outlet		
	MMI	on screen Manual, LED warning light		

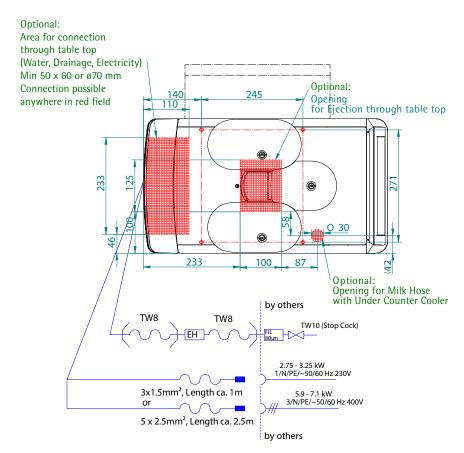


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Planing Information

WMF Type 1910 5000S







WMF COFFEE MACHINES

Data Sheet

WMF Type 1910 5000S

Brewing process: Speciality coffees and drinking chocolate with and without milk or milk

powder topping Drinking chocolate made of chocolate powder, hot

water and addition of milk.

Daily output: max. 180 cups of speciality coffees with and without added milk or milk

foam, 24 L hot water total output per day

Option: "Aquaflex" switchable water connection types for tank or fixed water

connection operation, steam dispenser, integrated thermoelectric milk cooler, indirect lighting in various colours, with fixed water connection water preparation filter (dimensions $126 \text{ mm } \emptyset \times 490 \text{ mm height}$),

drainage connection DN 19,

Option: Tank filter (33.2426.5000) for WMF1500S with water tank.

For optimising water quality and reduction of calcification

Accessories: multitool, cleaning brush, basic equipment decalcifier, cleaning tablets,

milk cleaner

Degree of protection: IPX0

Protection class I Protection class I

Perceptible heat emission: 0.11 kWh/h in standby mode

Perceptible heat emission: 2.11 kWh/h in maximum mode

Cont. sound level (Lpa) < 70 dB (A)

Water connection: DN 15, (3/8") e.g. corner valve

Flow pressure: with fixed water connection at least 0.2 MPa (2.0 bar), at 2 L min.

Miscellaneous: coffee machine with dry residue discharge into an integrated drawer

or optional with sediment discharge into a building-side container

Drain: drip trough without drain. Optional drain DN 19, gradient at least 2%

Empty weight: ca. 30-35 kg