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Dell Latitude 5000 Series

Outstanding reliability and security in the world's most manageable business-class laptops

Business users will appreciate the consistency and thoughtful improvements Dell delivers with the new Latitude 5000 Series, including:

- Thinner and lighter design
- Lower starting price points
- Longer battery life with Intel® 4th Generation Core processors
- Optional touchscreen and Windows 8 for intuitive interaction
- Corning® Gorilla Glass NBT™ for added durability on touch option
- Optional WiGig capability (available post-launch), allowing devices to communicate at multi-gigabit speeds without wires
- Compatibility with both Dell's Latitude E-Family docking stations and Dell's exclusive WiGig wireless dock (available post-launch)

Tested Reliability

Latitude 5000 Series laptops feature an innovative glass fiber LCD display back, and the touchscreen models are clad with Corning® Gorilla Glass NBT™ for great scratch and damage resistance, optimal brightness and overall reliability. You can also choose solid state hybrid drives or performance solid state drive options for large, reliable storage capacity and faster boot times.

Like all Latitude laptops, Latitude 5000 Series laptops are subject to MIL-STD 810G testing and endure 'highly-accelerated life tests' to ensure their durability. Latitude E-Family laptops are tested to survive an equivalent of 120 hours within a car in direct sunlight during summer, opening and closing every 15 minutes during work hours, and much more.

Outstanding Security

With endpoint security solutions that include comprehensive encryption, advanced authentication and leading-edge malware protection from a single source, the Latitude 5000 Series offer outstanding security.

Protect data on any device, across external media and in the cloud with Dell Data Protection | Encryption. Deploy encryption right out of the box with factory installation and simplify compliance with preset compliance templates. Ensure only authorized users have access to your data with advanced authentication options including fingerprint reader and FIPS 201-compliant smart card reader. Dell Data Protection | Security Tools enables multifactor, single sign-on and pre-boot authentication along with integrated management with your encryption policies. In addition, only Dell offers FIPS 140-2 compliant TPM for secure credential storage. Stop advanced malware in its tracks with Dell Data Protection | Protected Workspace, a proactive approach to malware protection that automatically detects and blocks all malicious behavior in real time — even zero-day attacks.

The most manageable business laptops

Easily manage your Latitude fleet with exceptional integrated management capabilities that include Intel® vPro™ technology and exclusive automated tools that plug into Microsoft System Center and Dell KACE. Remotely manage your Latitude laptops with next-generation Intel® vPro™ technology and update once and everywhere with Dell-unique Intel vPro extensions for remote BIOS management and hard drive wipe, even when systems are powered off. Save time and eliminate guesswork with Dell automated tools and utilities for deploying, monitoring and updating systems. Collect inventory data, enforce policies, and maintain system health for the lifetime of your Dell Latitude laptops. Create a standardized environment and simplify deployments with long lifecycles, Dell ProSupport, Dell Configuration and Deployment Services, and Dell Imaging Services.

Essential Accessories

Choose essential accessories recommended specifically for your Latitude. Dell Latitude 5000 Series is designed to be compatible with our E-Family docking station, and WiGig wireless docking (Dell Wireless Dock D5000) is available post-launch. Complete your docking solution with Dell UltraSharp monitors, Dell's wireless keyboard and mouse. On the go, easily transport your laptop, along with your Dell wireless mouse, premium lock and privacy filter, with Dell's Professional Slip Case.



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Chocolate is a mixture of **fat** and **sugar** with **cocoa** and **flavourings**.

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