

Black&White|4c

TENDER SPECIFICATIONS

Black&White4 compact CTM F / CTM F RS

Hereafter referred to as BW4c CTM F / CTM F RS

Manufacturer	Thermoplan AG, Weggis
Preparation	Coffee specialties, hot milk/foam, hot water, flavored coffee and milk beverages
Capacity/h	180 espressos / 120 coffees / 100 cappuccinos / 90 teas Amount depends on cup size and machine setting



CTM F

CTM F RS

Brief description

The fully automatic coffee machine BW4c CTM F / CTM F RS prepares coffee specialties as well as milk-based coffee beverages in constantly high quality. The cooling unit RS integrated on the left side holds a maximum of 4 liters of chilled milk in the plastic milk container with lid included. Alternatively, the milk supply can come from the original package. To the right there is the flavor unit with a capacity for up to 4 different syrup flavors. The compartment is only 170 mm wide and contains numbering on the inside for simple flavor programming.

Special features

The coffee machine BW4c CTM F / CTM F RS is equipped with the module system developed by Thermoplan. The modules (mechanic and hydraulic module) can be serviced or exchanged in the shortest amount of time reducing downtimes to a minimum. The fully automatic machine is equipped with the patented milk foam technology of Thermoplan. At the touch of a button the BW4c CTM F / CTM F RS creates milk foam, which can be varied manually to individual needs.

Operation

Central operating and information unit is the capacitive 7" touchscreen display. The cover glass is made of 3mm-thick tempered glass and is resistant against scuffs and scratches. There are approximately 25 language versions of the software available in order to simplify operation of the machine. The four programmed user groups (self-service, barista, manager, technician) have different application authorizations and setting options which are regulated with access codes.

Cleaning

The fully automatic coffee machine has an automatic cleaning system. The cleaning intervals are pre-programmed for simplification and to ensure quality of the beverages. A complete cleaning cycle lasts approximately 25 minutes and is certified in compliance with HACCP, HCV and NSF (guarantees the safety of food and protects consumers from health risks). The cleaning process is performed for the coffee and milk foam system each in closed circuits. The use of cleaning keys simplifies handling and ensures exact cleaning agent dosing. The cleaning process for the syrup unit must be performed after 7 days. Once this process is manually started it is automatically performed and a sequence of the cleaning steps which must be performed manually are shown on the display. The outer surface of the fully automatic coffee machine can be cleaned with a conventional, mild cleaning agent, however.

Overview of the advantages

- Flavor unit for up to four syrup flavors
- Compact design
- Straight-line, ergonomic design
- Modular machine assembly
- Unique milk foam system
- Touchscreen with capacitive 7" display
- Intuitive operation
- Efficient tablet cleaning circuit cleaning system
- Integrated telemetry interface
- Resource-saving operation

Additional options

- Cold milk/foam
- External refrigerator option
- ThermoplanConnect telemetry system
- Interface for payment connection (compatible with coin checker, coin exchanger, credit card payment, automatic beverage registration, etc.)
- Customer-specific outer material and machine color
- Lockable containers (bean, refrigerator, grounds drawer)
- Water tank operation
- 1 coffee grinder

Dimensions (W x D x H)	CTM F	398 x 600 x 646 mm	Weight	50 kg
	CTM F RS	568 x 600 x 646 mm	Weight	66 kg

Coffee outlet height 85-175 mm (manually adjustable)

Bean hopper 1 kg each

Syrup unit 1 – 4 syrup flavors

Refrigerator RS 4 liters

Power connection 220-240 VAC / 50-60 Hz / 2700-3150 W / 12-13 A

Water connection 3/8", pressure 2-4 bar / 30-60 psi, no chlorine, TDS 70-200 ppm, hardness 5-8° dH (8-14° fH), pH 6.8-7.4, alkalinity < 100 ppm, iron < 0.25 ppm

Placing

The coffee machine is installed and operated on horizontal, level and fireproof surfaces. The device must have a safety distance of at least 50 mm on all sides. There must be a minimum height clearance of at least 350 mm. The distance of the machine and the drain should be no more than 1 meter. The drain line must not sag, there must be no counter pressure in the water drain line and the end of the line must not be submerged in water.