

SWISS QUALITY CUP AFTER CUP

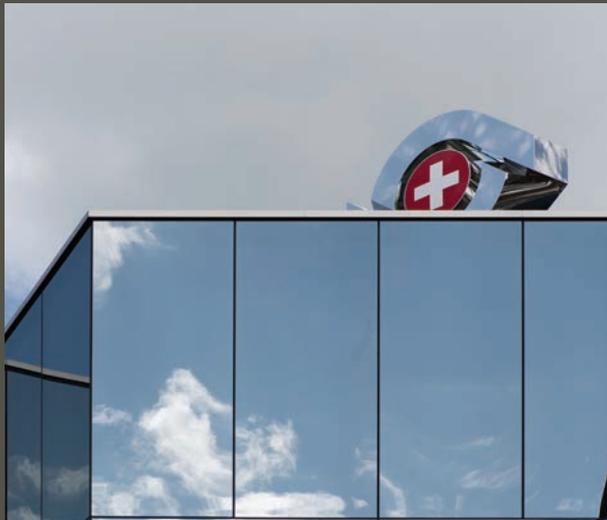
Black&White | 4



ABOUT US



SWISS PRECISION AS AN EXPORT HIT



At Thermoplan, we develop and produce fully automatic coffee machines for professional use, whether it be for the catering industry or other trades. We stand for the highest Swiss quality. As a family business, we are globally active and supply customers in over 80 countries. We achieve this together with our more than 200 certified sales and service partners worldwide. At our headquarters in Weggis, in the canton of Lucerne, we employ over 500 people.

NEW BUILDING UNIQUE



With our new unique building, which will open in spring 2024, we are adding a fifth plant to the Thermoplan site and marking a significant milestone in our history. With the unique, we are doubling our production area, creating space for new offices and increasing the size of our workforce. At the same time, we are pursuing a high-quality and ecological construction method, which is confirmed by LEED® certification. This underlines our commitment to sustainability.

SWISS QUALITY COFFEE EQUIPMENT



The commitment to the quality label «Made in Switzerland» is more than a promise for our employees at Thermoplan – it is a matter of the heart. The Swiss coat of arms in our logo symbolises our pride in Switzerland as a production location. We live Swissness through and through. We manufacture our fully automatic coffee machines in Weggis, with around 80 percent of the components used coming from domestic production.

COFFEE COMPETENCE





UNIQUE MODULAR SYSTEM

One machine, two modules: Mechanics and hydraulics – the perfect interplay. This ingenious modularity enables the modules to be replaced quickly and ensures minimum downtimes in the hectic day-to-day work of the catering trade. Service and maintenance are carried out exclusively on the respective modules, leaving the housing untouched and the unit back in operation within minutes. And to make the tried and tested even better, we are continuously optimising our system.



MILK FOAM- TECHNOLOGY

Creating milk foam is in our DNA. As a pioneer in innovative milk foam technology, we have established ourselves as the world market leader in automatic milk foam production through decades of know-how. Our appliances conjure up milk foam to perfection, whether cold or hot, and even make it possible to prepare milk foam from milk powder. With Thermoplan fully automatic coffee machines, you have access to almost infinite consistencies and textures at the touch of a button, whether with fresh milk or milk alternatives. By the way, we reduce milk consumption to a minimum and thus save resources.



SERVICE NETWORK

At home in Weggis, at ease across the globe. Together with more than 200 certified sales and service partners, we are close to our customers in over 80 countries and are always dedicated to their needs. At Thermoplan, precision and enthusiasm meet craftsmanship. Excellent service is our top priority. With our sales and service partners, who are certified according to our high quality standards, we are always close to you worldwide. In order to continue delivering on our promise in the future, we invest as a training company in the education of the next generation of highly skilled professionals.



SUSTAINABILITY

People. Planet. Product. With our guiding principles, we have committed ourselves to greater sustainability. In the production of our devices, we rely on renewable energies and the reduction of emissions. We attach great importance to an efficient and resource-saving value chain. Because we don't just want to produce first-class coffee machines, we also want to help protect our environment. We strive to constantly improve and learn a little more every day to keep our footprint on the earth as small as possible.

YOUR INDIVIDUAL COFFEE WORLD



IT'S A MATCH – FIND THE RIGHT COFFEE MACHINE

Whether you own a small restaurant, offer a catering service or manage a hotel, our Black&White4 family offers the right coffee machine for every business. And thanks to our configurator, it's easier than ever to customise! When choosing your perfect machine, you will be supported by our international distribution network.

Our partners are more than just sales channels, they are the direct and local contact for our customers and embody the global face of Thermoplan. Through regular product training sessions held at our facility in Weggis, we ensure that our partners are always equipped with the latest product and company knowledge, thus guaranteeing excellent service at all times. Whether it's technical inquiries or individual requirements, we are here for you – around the globe.



Black&White4

The multi-talent is used wherever outstanding quality combined with high performance and innovation is required. Designed for a daily requirement of up to 500 cups per day and it finds its perfect place in diverse areas. Thanks to numerous configuration and equipment options, it meets every customer need.



Black&White4 compact

The compact all-rounder saves space without compromising on quality. With the width of a DIN A4 paper, it fits on any counter and delivers top performance in establishments with a daily demand of up to 150 cups.



Black&White4 neo

This innovation artist is so adaptable that it fully adapts to its area of use. Be it in the served or self-service area or as a mobile station at an event. Its clear design and simple handling are convincing with a daily requirement of up to 100 cups.

BLACK&WHITE4



themoplan

Espresso	Double Espresso	Coffee	Espresso Macchiato
Cappuccino	Latte Macchiato	Milk Coffee	Hot Chocolate
Milk	Milk Foam	Tea	Mocha

Black&White4

BLACK&WHITE4

THE MULTITALENT

The features of the Black&White4 are fully customisable, meaning that it can be perfectly configured for the particular type of use and location – in restaurant, fast food restaurants, petrol stations, bakeries, convenience stores, catering or large companies. Thanks to the flexible machine design, you are sure to find a perfect solution to meet your specific needs too. Discover your Black&White4!

Black&White|4



FULL FLEXIBILITY FOR CONFIGURATIONS



► CT

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
120 tea à 300 ml

Dimensions 320 x 600 x 646 mm (W/D/H)

Weight 53 kg



► CTS

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
120 tea à 300 ml
120 steam products

Dimensions 412 x 600 x 646 mm (B/T/H)

Weight 67 kg



► CTM

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml

Dimensions 320 x 600 x 646 mm (W/D/H)

Weight 58 kg



► CTM RL

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml

Refrigerator 9 litre

Dimensions 600 x 600 x 646 mm (W/D/H)

Weight 58 kg



► CTM plus RL

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml

Refrigerator 9 litre

Dimensions 692 x 600 x 646 mm (B/T/H)

Weight 86 kg



► CTM P

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml
80 chocolate beverages

Powder hopper 2 kg

Dimensions 412 x 600 x 646 mm (W/D/H)

Weight 67 kg



► CTM P RL

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml
80 chocolate beverages

Refrigerator 9 litre

Powder hopper 2 kg

Dimensions 692 x 600 x 646 mm (W/D/H)

Weight 90 kg



► CTM & CTM RL* TwinTower

Capacities /h*

480 espresso à 25 ml
400 coffee à 120 ml
280 cappuccino à 120 ml
240 tea à 300 ml

Refrigerator 9 litre

Dimensions 920 x 600 x 646 mm (B/T/H)

Weight 143 kg

Other configurations possible



► CTM F

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml

Syrup 1–4 bottles

Dimensions 488 x 600 x 646 mm (W/D/H)

Weight 69 kg



► CTM F RL

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml

Refrigerator 9 litre

Syrup 1–4 bottles

Dimensions 768 x 600 x 646 mm (W/D/H)

Weight 92 kg



► CTM PF

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml
80 chocolate beverages

Powder hopper 2 kg

Syrup 1–4 bottles

Dimensions 580 x 600 x 646 mm (W/D/H)

Weight 84 kg



► CTM PF RL

Capacities /h*

240 espresso à 25 ml
200 coffee à 120 ml
140 cappuccino à 120 ml
120 tea à 300 ml
80 chocolate beverages

Refrigerator 9 litre

Powder hopper 2 kg

Syrup 1–4 bottles

Dimensions 860 x 600 x 646 mm (W/D/H)

Weight 100 kg



► PH Payment housing

Connection

No power connection necessary

Dimensions 168 x 490 x 498 mm (B/T/H)

Weight 3.8 kg



► CH Cup Heater

Capacities

Warming and storage of 100–150 cups

Connection

230 VAC / 50–60 Hz / 100 W / 0.5 A

Dimensions 246 x 490 x 483 mm (W/D/H)

Weight 13 kg

► Standard on all machines

Bean hopper ~1.7 kg

Connection

1 phase 220–240 VAC / 50–60 Hz / 13 A / 16 A / 32 A

3 phases 380–415 VAC / 50–60 Hz / 3 x 16 A

Caption

CTM – Coffee, tea, milk

RL – Refrigerator large

F – Flavour Unit

P – Powder Unit

S – Steam

*in-cup temperature dependent on given tap water temperature



BLACK&WHITE4 CTM+ MANY WAYS LEAD TO PLEASURE

An all-rounder in the catering trade that combines unique benefits:

- ▶ Production of coffee and milk drinks through the conventional machine outlet
- ▶ Suction of milk and milk alternatives directly from the original packaging, processing in the Thermoplan milk system and dispensing through the beverage outlet
- ▶ Foaming of milk and milk alternatives from the integrated refrigerator through the milk lance into a pitcher, e.g. for making latte art
- ▶ Drink variety with cold and warm milk and milk foam
- ▶ The perfect consistency for every beverage – from liquid to creamy, firm milk foam
- ▶ Extended range of beverages by using different types of milk

PITCHER FOAM

Pitcher Foam allows milk to be drawn from the refrigerator – directly into the pitcher. The milk can be drawn in via the lance and runs into the cup via the spout. The milk can also be dispensed from the refrigerator via the lance into the pitcher. Even latte art at barista level is possible in this way. The Black&White4 CTMplus can be operated and handled without barista know-how. It has never been easier to expand the range of beverages and attract new customers through versatility in terms of milk types.



BLACK&WHITE4 CTS – THE PERFECT MILK FOAM

What is the first thing you think of when you imagine a perfect cappuccino or latte macchiato? The delicious, creamy flowing milk foam on top of the cup? So do we!

Thermoplan's fully automatic coffee machines are renowned for their ability to produce the perfect milk foam. To bring this magic to everyone, we have developed the Black&White4 CTS! With this addition, Thermoplan expands its product family to include a machine that enables both baristas and untrained staff to create excellent milk foam!

Purge

This function is used for cleaning the steam lance before and after use, so that it is ready for the next drink in no time.

AutoSteam

Baristas leave nothing to chance. With AutoSteam, they precisely dose the amount of air to achieve the desired foam consistency in the pitcher. A sensor helps the barista achieve the perfect target temperature for each product.

AirSteam™

The secret weapon for perfect milk foam. Thanks to innovative technologies, the milk is foamed fully automatically into the desired milk foam. Every cappuccino is a success, even without barista experience.



BLACK&WHITE 4 COMPACT



BLACK&WHITE4 COMPACT – THE COMPACT ALL-ROUNDER

Morning, noon, evening – rush hour in all catering establishments. Everyone wants to quickly enjoy a coffee to go or an espresso on the spot. Today, a fully automatic coffee machine is almost part of the operating staff and is no longer just part of the inventory. After all, these machines have to deliver top performance in the daily catering routine and you are happy if you can rely on them. The Black&White4 compact is a coffee machine that makes life easier for its customers and finds a place on every counter, no matter how narrow. Because it fits on a sheet of paper in terms of surface area.

Black&White|4c



FULL FLEXIBILITY FOR CONFIGURATIONS



► CTM

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Dimensions 228 x 600 x 646 mm (W/D/H)

Weight 43 kg



► CTM RS

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Refrigerator 4 litre

Dimensions 398 x 600 x 646 mm (W/D/H)

Weight 61 kg



► CTM F

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Syrup 1–4

Dimensions 398 x 600 x 646 mm (W/D/H)

Weight 52 kg



► CTM F RS

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Refrigerator 4 litre

Syrup 1–4

Dimensions 568 x 600 x 646 mm (W/D/H)

Weight 66 kg



► CTM & CTM RS* TwinTower

Capacities / h*

360 espresso à 25 ml
240 coffee à 120 ml
200 cappuccino à 150 ml
180 tea à 300 ml

Refrigerator 4 litre

Dimensions 626 x 600 x 646 mm (B/T/H)

Weight 104 kg

Other configurations possible



► CTM P

Capacities / h*

180 espresso à 25 ml
 120 coffee à 120 ml
 100 cappuccino à 150 ml
 90 tea à 300 ml
 80 choco beverages

Powder Hopper 2 kg**Dimensions** 320 x 600 x 646 mm (W/D/H)**Weight** 49 kg

► CTM P RS

Capacities / h*

180 espresso à 25 ml
 120 coffee à 120 ml
 100 cappuccino à 150 ml
 90 tea à 300 ml
 80 choco beverages

Refrigerator 4 litre**Powder Hopper** 2 kg**Dimensions** 490 x 600 x 646 mm (W/D/H)**Weight** 69 kg

► CTM PF

Capacities / h*

180 espresso à 25 ml
 120 coffee à 120 ml
 100 cappuccino à 150 ml
 90 tea à 300 ml
 80 choco beverages

Powder Hopper 2 kg**Syrup** 1–4**Dimensions** 490 x 600 x 646 mm (W/D/H)**Weight** 63 kg

► CTM PF RS

Capacities / h*

180 espresso à 25 ml
 120 coffee à 120 ml
 100 cappuccino à 150 ml
 90 tea à 300 ml
 80 choco beverages

Refrigerator 4 litre**Powder Hopper** 2 kg**Syrup** 1–4**Dimensions** 660 x 600 x 646 mm (W/D/H)**Weight** 85 kg

► PH Payment housing

Connection

No power connection necessary

Dimensions 168 x 490 x 498 mm (W/D/H)**Weight** 3.8 kg

► CH Cup Heater

Capacities

Warming and storage of 100–150 cups

Connection

230 VAC / 50–60 Hz / 100 W / 0.5 A

Dimensions 246 x 490 x 483 mm (W/D/H)**Weight** 13 kg

► Standard on all machines

Bean Hopper 1 kg**Connection**

220–240 VAC / 50–60 Hz / 12–13 A

Caption

CTM – Kaffee, Tee, Milch

RS – Kühlschrank klein

F – Flavour-Einheit

P – Pulver-Einheit

S – Steam

*in-cup temperature dependent on given tap water temperature



VARIETY CAN BE SO COMFORTABLE

- ▶ Perfect coffee and milk drinks with your choice of flavour at the touch of a button
- ▶ Variety of different coffee and milk specialities with chocolate powder
- ▶ Flexible configurations possible for every taste and daily requirement
- ▶ Processing of milk and milk alternatives
- ▶ Integrated refrigerator possible
- ▶ External cup heater and payment housing possible

EVEN CHOCOLATE LOVERS ARE NOT LEFT OUT

Coffee and chocolate – an irresistible combination. With our powder module, we also want to delight chocolate lovers and ensure that they enjoy delicious hot or cold chocolate drinks at the touch of a button.

Each drink is enhanced with Thermoplan's excellent milk foam. The powder module holds up to two kilograms of chocolate powder and allows you to prepare delicious drinks in no time at all.

Whether it's an espresso, a cappuccino or a chocolate latte macchiato, Thermoplan's Black&White4 fully automatic coffee machines ensure the sweet delight of your guests.



TASTE IS OPEN OF DEBATE



...but it doesn't have to be. The flavour module of our Black&White4 fully automatic coffee machines can hold up to four bottles of syrup!

Caramel, vanilla, hazelnut or would you prefer amaretto? At the touch of a button you can refine your drinks and give them the desired aroma.

With the flavour module, you can add at least four new drink variations to your range and respond even better to the individual preferences of your guests. Set new accents and make a taste statement!

THE NEO WAY OF TAS

Black&White|4 neo

ADAPTABLE. INTUITIVE. NEO.

neo adapts to everyone. It can reliably dispense up to 100 cups of a wide range of hot and cold beverages every day. Easy to use and with sophisticated sensor technology, it is a delight for both serving staff and self-service customers. It is virtually silent and, thanks to its high-quality materials, very durable. neo can be freely configured to offer a wide range of coffee and milk beverages. Ready to use with its conventional power cable, it is the perfect solution for mobile catering.



TE

IT SIMPLY ADAPTS.
TO ANY COFFEE CORNER.
TO YOUR
CUSTOMERS.



COFFEE COMPETENCE. FROM DAWN TO DUSK.

Thanks to the integrated Intelligent Shot Quality technology (ISQ), neo ensures consistently high quality coffee drinks regardless of the time of day and age of the coffee beans. With ISQ technology, sensors continuously measure certain parameters and compare them with a defined reference product. Then the settings, such as the grinding degree, are automatically adjusted to match the values of the reference product.



FULL FLEXIBILITY FOR CONFIGURATIONS



► BLACK&WHITE4 neo CT

Capacities /h*

120 Espresso
78 Coffee
65 Tea

Connection

220-240 VAC/50-60 Hz/1750-2100 W

Water tank 4 litres

Bean hopper single grind 750 g/1200 g

Dimensions 345 x 580 x 505 mm (W/D/H)

Weight 25 kg



► BLACK&WHITE4 neo CTS

Capacities /h*

120 Espresso
78 Coffee
65 Tea

Connection

220-240 VAC/50-60 Hz/1750-2100 W

Water tank 4 litres

Bean hopper single grind 750 g/1200 g

Dimensions 345 x 580 x 505 mm (W/D/H)

Weight 25 kg



► BLACK&WHITE4 neo CTM

Capacities /h*

120 Espresso
78 Coffee
79 Cappuccino
65 Tea

Connection

220-240 VAC/50-60 Hz/1750-2100 W

Water tank 4 litres

Refrigerator 3 litres

Bean hopper single grind 750 g/1200 g

Dimensions 565 x 580 x 505 mm (W/D/H)

Weight 42 kg



► BLACK&WHITE4 neo CTMS

Capacities /h*

120 Espresso
78 Coffee
79 Cappuccino
65 Tea

Connection

220-240 VAC/50-60 Hz/1750-2100 W

Water tank 4 litres

Refrigerator 3 litres

Bean hopper single grind 750 g/1200 g

Dimensions 565 x 580 x 505 mm (W/D/H)

Weight 42 kg





MANUAL INSERT

The Black&White4 neo always adapts to its environment. With the integrated manual insert for coffee powder, it expands the wide range of coffees.

Thanks to the manual insert, decaffeinated drinks, for example, can be offered without any complications. Simply pour in the desired powder, select the beverage and enjoy.



POWDER UNIT

With the integrated powder unit of the Black&White4 neo, you can enjoy numerous other delicious beverage variations in addition to coffee, including chocolate. The powder mixer has a protection system that reports any blockages and prevents the drinks from overflowing. But it doesn't always have to be chocolate, the unit with a volume of 900 grams also processes matcha powder in no time at all. In addition, milk powder can also be turned into excellent milk foam.



AUTOMATIC CUP RECOGNITION

For additional convenience, a cup detection sensor can be integrated as an option. This sensor not only detects whether there is actually a cup under the beverage spout, but also checks the position and size as well as the height and material of the cups. Even transparent glasses are easily detected by the sensor.



DIGITAL SOLUTIONS



WITH IOT TO THE PERFECT COFFEE EXPERIENCE

Improve coffee quality. Increase profits. Experience service in a new way. Use ThermoplanConnect to take control of your coffee business. Our digital solutions enable a perfectly rounded coffee experience. The desired coffee speciality is selected without touching it, while the product video on the screen whets your appetite for the matching pastry. The recipe for a new, seasonal drink was simply uploaded online from a distance. The customer not only enjoys premium coffee, but also emotional touch points with an all-round experience tailored to them.



Live Monitoring

See at a glance how your coffee machine is working. With ThermoplanConnect, you can find out in real time about the latest product withdrawals and error messages from your machine. Thanks to this digital solution, you can obtain the information you need from anywhere and at any time. Guarantee smooth operation.



Remote access

Thanks to remote management, you can easily apply new beverage recipes and software updates to individual coffee machines or an entire fleet, regardless of location or time. In the blink of an eye, you can inform your customers about current promotions with the help of customisable screensavers and thus realise additional sales.



Devices & platform security

Our secure and forward-looking IoT platform offers the highest device and platform security in terms of data and communication. Whether verification mechanisms, tested security and architecture extensions or the flexible and customisable extension of services – ThermoplanConnect covers all this and ensures a state-of-the-art IoT platform.



Trends & Forecasts

Get an overview of all your coffee machines and key insights with just one click. Thanks to ThermoplanConnect, sales peaks can be analysed, trends predicted and seasonal offers evaluated. The condition of the machine is visible in real time, with cleaning cycles, for example, being viewed.



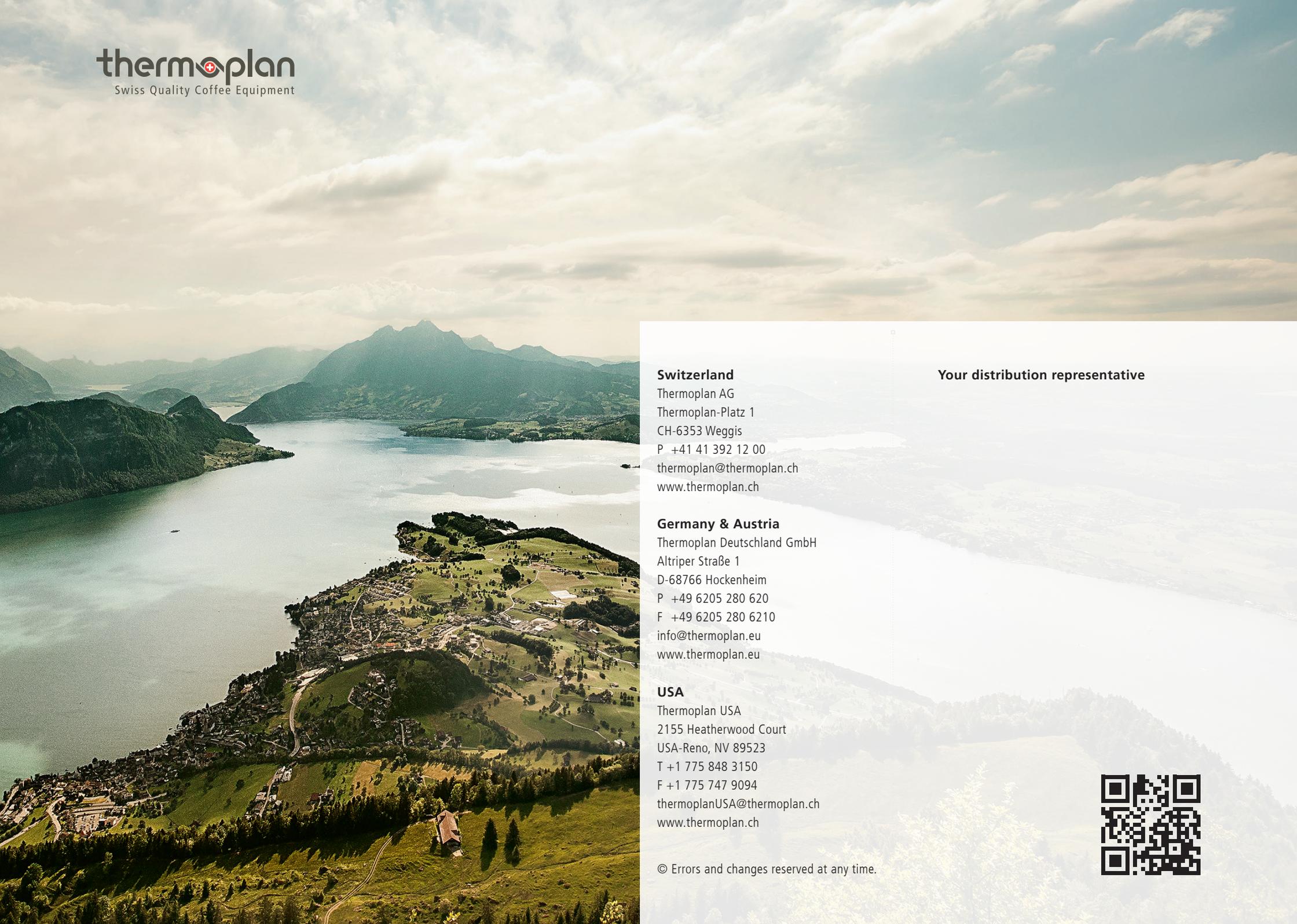
Fleet management

With ThermoplanConnect, you can control your entire fleet of coffee machines remotely. Independent of location and time, you ensure more agile and cost-efficient operation. With just a few clicks, you can install software updates, make changes to recipes and prices or put individual promotions on the touch screens.



Efficient resource planning

It is becoming increasingly important for companies to network their machines. ThermoplanConnect offers a standard interface that enables connections to other cloud solutions or apps. This allows you to integrate your data into an ERP and automatically reorder outgoing coffee beans or milk when needed.



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Your distribution representative

