

Black&White|4

Impressive advantages in the multipack

- Powerful allrounder
- Superior Coffee System for exquisite results
- Brilliant milk frothing technology
- Perfectly designed modular system
- Telemetry system ThermoplanConnect with two-way communication
- Resource-efficient cleaning system
- User-friendly and intuitive operation
- Suitable footprint for each operational area
- Refrigerator RL/RS (9 litre/4 litre cooled milk) or external option
- Bean hopper ~1.7 kg
- Powder hopper for up to 2 kg volume
- Unique design
- Global service network for efficient support

















CTM P

Bean hopper ~1.7 kg
Powder hopper 2 kg

Connection
1 phase
220 – 240 VAC / 50 – 60 Hz / 13 A
220 – 240 VAC / 50 – 60 Hz / 16 A
220 – 240 VAC / 50 – 60 Hz / 32 A
3 phases
380 – 415 VAC / 50 – 60 Hz / 3 × 16 A
Dimensions 412 × 600 × 646 mm (W/D/H)
Weight 67 kg



CTM P RL

Refrigerator 9 litre
Bean hopper ~1.7 kg
Powder hopper 2 kg
Connection
1 phase
220 – 240 VAC / 50 – 60 Hz / 13 A
220 – 240 VAC / 50 – 60 Hz / 16 A
220 – 240 VAC / 50 – 60 Hz / 32 A
3 phases
380 – 415 VAC / 50 – 60 Hz / 3 × 16 A
Dimensions 692×600×646 mm (W/D/H)
Weight 92 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 \times 490 \times 483 mm (W/D/H) Weight 13 kg

RL Refrigerator large (integrated cooling unit for 9 litre cooled milk)

F Flavour Unit (drawer for up to 4 syrup flavours)

P Powder Unit (for vending-certified powder)

CH Cup heater

Rlack&Mhite4 CTM P/CTM P RI

The Black&White4 CTM P / CTM P RL (coffee – tea – milk – powder – refrigerator large) is only 92 mm wider with the powder module than the basic CTM equipment. Hot or cold chocolate is quickly prepared at the touch of a button with this machine configuration. Thanks to technological innovations, the Black&White4 takes coffee enjoyment to a new level – coffee excellence in sieve carrier quality at the touch of a button. The new milk foam technology allows individual adjustment of the milk foam consistency (from stable to liquid milk foam) and the milk and milk foam temperature can be user-defined for each drink. ThermoplanConnect is the in-house telemetry solution that allows the user to make adjustments to the coffee machine from any location. Data can be both read and written to the Black&White4.









