

Black&White|4 *Champion*

THE WORLD CHAMPION FOR YOUR COMPANY

- **Champion's Full-Automatic** – Official machine of the World Latte Art Championships
- **Perfect Milk Foam** – Manual or automatic milk frothing with AutoSteam and AirSteam®
- **World-Class Latte Art** – Excellent milk foam for stunning patterns in the cup
- **Customizable Designs** – Choose the color, material, and add your own logo
- **For Pros and Beginners** – Simple operation for all skill levels, from beginner to barista
- **Pure Versatility** – Compatible with all milk alternatives, achieving the perfect texture for every drink





INDIVIDUALITY MEETS EXCELLENCE

Design options for strap and machine feet:

Chestnut wood – warm, natural look

High-quality polymer – modern elegance

Durable metal – timeless appearance

The side and rear panels are painted in your chosen RAL color or optionally wrapped with a custom design – perfectly adaptable to your environment and corporate identity.



COMPETIZIONE

Capacities /h

240 espresso à 25 ml

200 coffee à 120 ml

120 tea à 300 ml

120 steam products

Bean hopper ~1.7 kg

Connection

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

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

Dimensions 439 x 614 x 648 mm (W/D/H)

Weight 71 kg

WE ARE THE CHAMPIONS – AND YOU CAN BE ONE TOO!

From the international stages of the World Latte Art Championships (WLAC) directly to your café or restaurant! With the Black&White4 Competizione, you bring a true world champion into your business – for cappuccinos with that special touch.

As the first fully automatic machine to be crowned the official WLAC competition machine by the Specialty Coffee Association in early 2024, it combines precision, creativity, and technical perfection. Its superpower? Guaranteed perfect milk foam.

Thanks to its intelligent steam wand, the Black&White4 Competizione sets new standards and provides baristas – whether beginners or professionals – with ideal conditions for excellent results.

AirSteam®

Perfect milk foam – without any barista skills! Thanks to innovative technology, the milk is automatically frothed to the ideal foam consistency. Every cappuccino is effortlessly made at the push of a button, with no prior knowledge required.

AutoSteam

With AutoSteam, baristas can control the foam consistency themselves. By precisely adjusting the air and steam input, they can achieve the desired texture. An integrated sensor monitors the temperature during frothing and guarantees perfect results every time.