

Black&White|4 CTS

▶ IMPRESSIVE ADVANTAGES IN THE MULTIPACK

- ▶ Powerful all-rounder
- ▶ Superior Coffee System for exquisite results
- ▶ Integrated steam lance with two functions: AutoSteam and AirSteam®
- ▶ Fully automatic milk foaming using steam lance
- Brilliant milk foaming 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
- ▶ Bean hopper ~1.7 kg
- Unique design
- ▶ Global service network for efficient support















D CTS

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 412 x 600 x 646 (W/D/H) Weight 67 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

D CONVINCING BENEFITS IN A MULTIPACK

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!

Thermoplans 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!

AutoSteam

Baristi 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.

