



TENDER SPECIFICATIONS

Black&White4 Competizione

Hereafter referred to as BW4 Competizione

Manufacturer Thermoplan AG, Weggis

Preparation Coffee specialties, hot water, ambient water
(in-cup temperature dependent on given tap water temperature)

Capacity/h 240 espressos/200 coffees/177 cappuccinos/120 teas/120 steam products
Amount depends on cup size and machine setting

Brief description

World-Class Performance! As the official machine of the **World Latte Art Championship 2024 – 2027**, the BW4 Competizione sets new standards in the preparation of specialty coffee and milk-based beverages. Thanks to the integrated steam wand, milk and milk alternatives can be frothed to the desired consistency and texture either fully automatically or manually – no prior experience required. This fully automatic machine stands for consistently top-tier quality and perfection in every cup. The intelligent steam wand is a game-changer for milk frothing and offers two functions: With **AirSteam®**, you get perfect milk foam fully automatically – no barista skills needed. This innovative technology ensures ideal froth consistency at the touch of a button. Various parameters can also be preset and saved in advance, allowing you to reproduce the desired consistency anytime. For those who want more control, **AutoSteam** lets you fine-tune the foam texture by precisely adjusting the air and steam supply. An integrated sensor monitors the temperature during frothing to guarantee consistently perfect results.

Special features

For the first time in the history of the Specialty Coffee Association, a fully automatic machine has been selected as the official World Championship machine – the BW4 Competizione. This marks a significant milestone, setting new standards in the world of baristas. Visually, the BW4 Competizione also adapts seamlessly to any environment. The strap and machine feet are available in **three premium design variants** – polymer, metal, or wood. The side and rear panels are finished in a RAL color of your choice, allowing for combination with the selected material. An integrated pressure gauge ensures optimal control during the brewing process. The BW4 Competizione also features the Superior Coffee System, delivering top-tier coffee quality at the touch of a button. Combining cutting-edge technology with premium coffee quality and maximum flexibility, the BW4 Competizione is built for performance. Thanks to Thermoplan's modular system – with separate mechanical and hydraulic modules – maintenance and service can be carried out quickly, minimizing downtime to an absolute minimum.

Operation

The central control and information unit is the capacitive 10" touch display. The 3 mm thick, hardened cover glass is highly resistant to wear and scratches. With around 32 language options, the software offers intuitive and user-friendly operation. Additionally, three predefined user groups – Barista, Manager, and Technician – allow for targeted control of access rights and settings. These are protected by access codes to ensure secure operation.

Cleaning

The coffee machine features an automatic cleaning system. Cleaning intervals are pre-programmed for the purpose of simplifying and ensuring beverage quality. A complete cleaning cycle takes approximately 10 minutes. The use of cleaning keys simplifies the process and ensures precise dosing of cleaning agents. External cleaning of the coffee machine can be performed using common, mild cleaning agents.

Overview of the advantages

- Intelligent steam wand with innovative milk frothing technology
- Various design options
- Modular machine architecture
- Exceptional coffee quality thanks to ISQ technology
- Capacitive 10" touchscreen display
- Intuitive operation
- Fast and automatic cleaning

Competizione



Additional options

- ThermoplanConnect telemetry system
- Custom patterns and logo integration
- Bean recognition
- Water tank operation
- Water tank sensor
- Grounds disposal system

Dimensions (W x D x H) 439 x 614 x 648 mm Weight 71 kg

Coffee outlet height 85 – 172 mm (manually adjustable)
100 – 190 mm (automatic)

Bean hopper ~1.7 kg each

Power connection 1 phase: 220 – 240 volt / 50 – 60 hz / 32 amps
3 phase: 380 – 415 volt / 50 – 60 hz / 3x16 amps

Water connection Connection: 3/8"
Required operating pressure: 0.2–0.4 MPa (2–4 bar) / 30–60 psi
No chlorine, TDS: 70–200 ppm, Total hardness: 5–8 °dH (8–14 °fH)
pH value: 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.