



TENDER SPECIFICATIONS

Black&White4 CT

Hereafter referred to as BW4 CT

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 / 120 teas
Amount depends on cup size and machine setting

Brief description

The BW4 CT fully automatic coffee machine prepares pure coffee specialties in consistently high quality.

Special features

The Black&White4 CT focuses on the essentials: The machine is a slimmed-down version of the basic configuration and comes with an adapted, lighter hydraulic module. The Black&White4 CT is perfectly suited for applications where no milk processing and frequent cleaning intervals are desired and high coffee quality is required. Enjoy all the benefits of ISQ technology and benefit from a high throughput of coffee products.

Operation

Central operating and information unit is the capacitive 10" touchscreen display. The cover glass is made of 3mm-thick tempered glass and is resistant against scuffs and scratches. There are approximately 25 language versions of the software available in order to simplify operation of the machine. The four programmed user groups (self-service, barista, manager, technician) have different application authorisations and setting options which are regulated with access codes.

Cleaning

The fully automatic coffee machine has an automatic cleaning system. The cleaning intervals are pre-programmed for simplification and to ensure quality of the beverages. A complete cleaning cycle lasts approximately 7 minutes. The use of cleaning keys simplifies handling and ensures exact cleaning agent dosing. The outer surface of the fully automatic coffee machine can be cleaned with a conventional, mild cleaning agent, however.

- Overview of the advantages**
- Excellent Superior Coffee System
 - Perfected modularity
 - ThermoplanConnect telemetry system with two-way communication
 - Resource optimized cleaning system
 - User-friendly and intuitive operation
 - Smaller footprint for each application
 - 1.7 kg capacity per bean hopper
 - Unique design
 - Worldwide service network for efficient support
 - Fast and easy cleaning
 - High coffee quantities possible
 - Various options available, e.g. cup and bean detection, grounds chute, auto outlet, etc.

- Additional options**
- ThermoplanConnect telemetry system
 - Touchless order
 - Interface for payment connection (compatible with coin checker, coin exchanger, credit card payment, automatic beverage registration, etc.)
 - Customer-specific outer material and machine color
 - Lockable containers (bean hopper, grounds drawer)
 - Water tank operation
 - 1 or 2 coffee grinders
 - Grounds chute

Dimensions (W x D x H)	CT	320 x 600 x 646 mm	Weight	53 kg
Coffee outlet height		85–172 mm (manually adjustable) 96–192 mm (automatic)		
Bean hopper		~1.7 kg each		
Power connection		220–240 volt / 50–60 hz / 16 amps / 1 phase		
Water connection		3/8", pressure 2-4 bar / 30-60 psi, no chlorine, TDS 70-200 ppm, hardness 5-8° dH (8-14° fH), pH 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.