



TENDER SPECIFICATIONS

Black&White4 CTM P/CTM P RL

Hereafter referred to as BW4 CTM P/CTM P RL

Manufacturer

Thermoplan AG, Weggis

Preparation

Coffee specialties, hot milk/foam
cold milk/foam, chocolate beverage, hot water, ambient water
(in-cup temperature dependent on given tap water temperature)

Capacity/h

240 espressos/200 coffees/140 cappuccinos/120 teas
80 chocolate beverages
Amount depends on cup size and machine setting

Brief description

The fully automatic coffee machine BW4 CTM P/CTM P RL prepares coffee specialties as well as milk-based coffee beverages in constantly high quality. The cooling unit RL integrated on the left side holds a maximum of 9 liters of chilled milk in the plastic milk container. Alternatively, the milk supply can come from the original package. On the right, there is the only 92 mm-wide powder unit with a capacity for 2 kg of chocolate powder for vending machines.

Special features

The superior coffee system delivers coffee excellence in portafilter quality at the push of a button. With the modular system is the coffee machine BW4 CTM P/CTM P RL equipped with the modular system developed by Thermoplan. The modules (mechanical and hydraulic module) can be exchanged and serviced in the shortest amount of time reducing downtimes to a minimum. The fully automatic machine is equipped with a innovative milk foam technology developed by Thermoplan. At the touch of a button, the BW4 CTM P/CTM P RL creates milk foam, which can be customised to individual needs (consistency and temperature is variable).

Operation

Central operating and information unit is the capacitive 10" touchscreen display. The cover glass is made of 3 mm-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 17 minutes. The cleaning process is performed for the coffee and milk foam system each in closed circuits. The use of cleaning keys simplifies handling and ensures exact cleaning agent dosing. The cleaning process for the powder unit must be performed after 7 days. Once this process is manually started it is automatically performed and a sequence of the cleaning steps which must be performed manually are shown on the display. The outer surface of the fully automatic coffee machine can be cleaned with a conventional, mild cleaning agent, however.

CTM P



CTM P RL



Overview of the advantages

- Superior coffee system
- Modular machine assembly
- Innovative milk system technology
- Straightforward, ergonomic design
- Touchscreen with capacitive 10" display
- Intuitive operation
- Efficient tablet cleaning circuit cleaning system

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, refrigerator, powder front, aroma drawer, grounds drawer)
- 2 types of milk
- Water tank operation
- 1 or 2 coffee grinders
- Grounds chute

Dimensions (W x D x H)

CTM P	412 x 600 x 646 mm	Weight	67 kg
CTM P RL	692 x 600 x 646 mm	Weight	92 kg

Coffee outlet height

85–172 mm (manually adjustable)
96–192 mm (automatic)

Bean hopper

~1.7 kg each

Refrigerator RL

9 litre

Syrup unit

1–4 syrup flavors

Power connection

220–240 volt/50–60 hz/13 amps/1 phase
220–240 volt/50–60 hz/16 amps/1 phase
220–240 volt/50–60 hz/32 amps/1 phase
380–415 volt/50–60 hz/16 amps/3 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.