



CTS



TENDER SPECIFICATIONS

Black&White4 CTS

Hereafter referred to as BW4 CTS

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 / 140 cappuccinos / 120 teas / 120 steam products
Amount depends on cup size and machine setting

Brief description

The BW4 CTS fully automatic coffee machine prepares coffee specialties and milk-based coffee drinks in consistently high quality. With the integrated steam lance, milk and milk alternatives can be frothed to the desired consistency and texture.

Special features

The Superior Coffee System delivers espresso excellence at the push of a button, in espresso machine quality. Equipped with Thermoplane's developed modular system, the BW4 CTS coffee machine comes with modules (mechanical and hydraulic modules) that can be quickly serviced or replaced, minimizing downtime. The fully automatic machine features an integrated steam lance, serving two distinct functions: the AutoSteam function for traditional milk frothing in the pitcher and the AirSteam® function for fully automatic milk frothing. With the BW4 CTS, milk foam can be produced at the press of a button, allowing for manual adjustment to individual preferences in terms of consistency and temperature.

Operation

The central control and information unit is the capacitive 10-inch touchscreen display. The cover glass is made of 3mm thick, tempered glass, which is resistant to wear and scratches. There are 27 language versions of the software available to simplify machine operation. The four pre-programmed user groups (Barista, Manager, Technician) have different access permissions and settings that are regulated by access codes.

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

- Superior coffee system
- Modular machine assembly
- Integrated steam lance with 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
- Bean detection
- Customer-specific outer material and machine color
- Waste tank sensor
- Water tank operation
- 1 or 2 coffee grinders
- Grounds chute

Dimensions (W x D x H)	CTS	412 x 600 x 646 mm	Weight	67 kg
Coffee outlet height	85 – 172 mm (manually adjustable) 96 – 192 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	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.