

Black&White|4c

TENDER SPECIFICATIONS

Black&White4 compact CTM P / CTM P RL

Hereafter referred to as BW4c CTM P / CTM P RL

Manufacturer	Thermoplan AG, Weggis
Preparation	Coffee specialties, hot milk/foam, hot water, chocolate beverages
Capacity/h	180 espressos / 120 coffees / 100 cappuccinos 90 teas / 80 chocolate beverages Amount depends on cup size and machine setting

Brief description

The compact BW4c CTM P / CTM P RL fully automatic coffee machine prepares coffee specialties as well as milk based coffee and chocolate beverages in consistently high quality. The compact powder module is always mounted on the right side. The BW4c CTM P RL, with a left side integrated cooling unit (RL), holds up to 2 × 4 litres of chilled milk or milk alternatives in the corresponding milk containers.

The BW4c CTM P is operated with an external refrigerator located under the counter. It can be used with one or two types of milk or milk alternatives. The use of original packaging is also possible.

Special features

The BW4c CTM P / CTM P RL is equipped with the modular system developed by Thermoplan. The modules (mechanics and hydraulics modules) can be serviced or replaced in a very short time, reducing downtime to a minimum. The fully automatic machine features Thermoplan's patented milk foam technology. At the push of a button, the BW4c CTM P / CTM P RL produces milk foam that can be adjusted to individual requirements. The option for cold milk/cold milk foam is always included as standard in the two milk configuration.

Operation

The central operating and information unit is the capacitive 7" touch display. The cover glass is made of 3 mm thick, tempered glass and is resistant to wear and scratches. Around 34 language versions of the software are available to simplify operation of the machine. The four programmed user groups (self service, barista, manager, technician) have different application permissions and setting options, which are controlled by access codes.

Cleaning

The fully automatic coffee machine features an automatic cleaning system for both the coffee and milk foam systems. The cleaning intervals are pre programmed to simplify operation and ensure consistent beverage quality. The use of cleaning keys simplifies handling and ensures precise dosing of cleaning agents. The exterior of the coffee machine can be cleaned with standard mild cleaning products. The cleaning interval for the powder module can be set individually from 1 to 7 days and can be combined with the automatic cleaning of the coffee and milk systems.

Overview of the advantages

- Powder unit for vending approved chocolate powder
- Straightforward, ergonomic design
- Capacity of up to 150 cups per day
- Patented milk system
- Modular construction
- Resource efficient operation
- Efficient cleaning system



CTM P

CTM P RL

Additional options

- 1 or 2 coffee grinders
- Lockable options for use in self service areas
- Wastewater level monitoring
- Automatic outlet with cup detection
- Bean detection
- Base cover
- High feet
- Grounds discharge
- Customizable exterior materials and machine colour
- ThermoplanConnect telemetry system
- Touchless ordering
- Interface and suitable housing for payment integration (compatible with coin validator, coin changer, credit card payment, automatic beverage registration or similar systems)
- 2 types of milk
- Operation with water tank

Dimensions (W x D x H)

CTM P	600 x 600 x 646 mm	Weight	49 kg
CTM P RL	600 x 600 x 646 mm	Weight	76 kg

Coffee outlet height

85–175 mm (manually adjustable)
100–190 mm (automatically adjustable)

Bean hopper

~1 kg per bean container

Powder hopper

2 kg

Refrigerator RL

2 x 4 litres

Power connection

220–240 VAC / 50–60 Hz / 2700–3100 W / 13 A
Maschine for US/CA: 208 VAC / 60 Hz / 2700 W / 13 A

Water connection

Direct connection via G3/8" fitting
Tank operation via G3/8" fitting (external pump required)

Placing

The installation and operation of the coffee machine must take place on horizontal, level, and fire resistant surfaces. A safety clearance of at least 50 mm must be maintained on all sides of the unit. A minimum clearance of 350 mm must be observed above the machine. The distance from the machine to the drain must not exceed 1 meter. The wastewater hose must not sag, there must be no back pressure in the drain line, and the end of the hose must not be submerged in water.