

Black&White|4c

TENDER SPECIFICATIONS

Black&White4 compact CTM / CTM RL

Hereafter referred to as BW4c CTM / CTM RL

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



CTM

CTM RL

Brief description

The compact BW4c CTM / CTM RL fully automatic coffee machine prepares coffee specialties, milk based coffee beverages, and milk alternatives in consistently high quality. The BW4c CTM 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 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 / CTM 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 / CTM RL produces milk foam that can be adjusted to individual requirements. The option for cold milk and 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 configuration options, which are controlled via access codes.

Cleaning

The fully automatic coffee machine is equipped with an automatic cleaning system. The cleaning intervals are pre programmed to simplify operation and ensure hygiene and 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.

Overview of the advantages

- The compact all rounder
- Capacity of up to 150 cups per day
- Patented milk system
- Modular construction
- Resource efficient operation
- Efficient cleaning system

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
- Tall 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	228 x 600 x 646 mm	Weight	43 kg
CTM RL	508 x 600 x 646 mm	Weight	70 kg

Coffee outlet height

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

Bean hopper

~1 kg per bean container

Refrigerator RL

2 x 4 litres

Power connection

220–240 VAC / 50–60 Hz / 2700–3100 W / 13 A
Machine 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 maintained above the machine. The distance between the machine and the drain must not exceed 1 metre. 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.