

Black&White|4c

TENDER SPECIFICATIONS

Black&White4 compact CTM / CTM RS

Hereafter referred to as BW4c CTM / CTM RS

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 RS

Brief description

The compact fully automatic coffee machine BW4c CTM / CTM RS prepares coffee specialties as well as milk-based coffee beverages in constantly high quality. The cooling unit RS integrated on the left side holds a maximum of 4 liters of chilled milk in the plastic milk container with lid included. Alternatively, the milk supply can come from the original package.

Special features

The coffee machine BW4c CTM / CTM RS is equipped with the module system developed by Thermoplan. The modules (mechanic and hydraulic module) can be serviced or exchanged in the shortest amount of time reducing downtimes to a minimum. The fully automatic machine is equipped with the patented milk foam technology of Thermoplan. At the press of a button the BW4c CTM / CTM RS creates milk foam, which can be varied manually to individual needs.

Operation

Central operating and information unit is the capacitive 7" 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 authorizations 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 25 minutes and is certified in compliance with HACCP, HCV and NSF (guarantees the safety of food and protects consumers from health risks). 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 outer surface of the fully automatic coffee machine can be cleaned with a conventional, mild cleaning agent, however.

Overview of the advantages

- Compact design
- Straight-line, ergonomic design
- Modular machine assembly
- Unique milk foam system
- Touchscreen with capacitive 7" display
- Intuitive operation
- Efficient tablet cleaning circuit cleaning system
- Integrated telemetry interface

Additional options

- Cold milk/foam
- ThermoplanConnect telemetry system
- 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, refrigerator, grounds drawer)
- Water tank operation
- 1 coffee grinder

Dimensions (W x D x H)	CTM	228 x 600 x 646 mm	Weight	43 kg
	CTM RS	398 x 600 x 646 mm	Weight	61 kg
Coffee outlet height	85-175 mm (manually adjustable)			
Bean hopper	1 kg each			
Refrigerator RS	4 liters			
Power connection	220-240 VAC / 50-60 Hz / 2700-3150 W / 12-13 A			
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.