

THE NEO WAY OF TASTE

Black&White|4 neo

TENDER SPECIFICATIONS

Black&White4 neo CTM

Hereafter referred to as BW4 neo CTM

Manufacturer

Thermoplan AG, Weggis

Preparation

Coffee specialties, hot milk/foam, cold milk/foam, hot water, Ambient Water (in-cup temperature dependent on given tap water temperature)

Capacity/h

120 espresso / 78 coffee / 79 cappuccino / 65 tea
Amount depends on cup size and machine setting



reddot award
product design 2022



Summary

The BW4 neo CTM is a fully automatic coffee machine designed for the self-service sector which prepares coffee specialties and milk beverages in consistent premium quality. It comes with a unique, technologically innovative milk frothing system with hot milk/hot milk foam and cold milk/cold milk foam dispensing as standard. The integrated water tank holds 4 litres. Intuitive and simple operation, extensive sensor technology such as cup detection, and a conventional power connection in combination with a large number of intelligent options make the BW4 neo CTM a highly customizable device for numerous areas of application.

Features

The patented Thermoplan ISQ (Intelligent Shot Quality) system ensures consistent premium coffee quality by automatically adjusting the grinders – regardless of the time of day, number of beverages already produced, or aging process of the beans in the course of a day. A manual insert for coffee powder is provided as standard. BW4 neo CTM includes an innovative milk foam technology. Coffee beverages with the finest milk foam in different consistencies are guaranteed. Several varieties can be processed: fresh milk and milk alternatives. The milk foam system is compact and economical in its use of water and energy. The BW4 neo CTM is fully configurable. Various sensors for monitoring fill levels such as the freshwater tank, milk tank, drip tray and bean hopper contribute to operational reliability, especially in the self-service sector. For even greater flexibility and autonomy, it is possible to equip the fully automatic coffee machine with fresh water and wastewater connections and an optional grounds chute. For increased safety in the self-service area, all containers and machine openings (bean container, milk tank, water tank, grounds drawer and service door) can be locked. The solid Thermoplan Clip&Click brewing chamber system delivers multiple brewing cycles, is made of the latest materials and dishwasher-safe.

Operation

The high-resolution 10-inch touch display is easy to operate and can be fully customised. The coffee machines main control panel is the largest in its segment and is made of scratch-resistant, durable glass. With the ThermoplanConnect Touchless feature, all beverages can also be ordered and dispensed without touching the machine. Numerous language versions of the software are available to simplify the operation of the machine. The four pre-programmed user groups (self-service, barista, manager, technician) have different application authorisations and setting options, which are regulated with access codes.

Cleaning

Easy-to-follow video sequences guide you through each step of the entire cleaning process. Not only does the machine have all relevant certificates such as HACCP and HCV, but with its low maintenance frequency it is very easy to clean. The high-quality exterior material is also easy to wipe, there are no inaccessible spots, unnecessary edges, or recesses on the machine. The cleaning process is automatic and requires only a few manual operations. The status of each sequence and the remaining time are shown on the display throughout the entire process. Coffee-side cleansing takes about eight minutes. Cleaning the brewing unit is quick and easy and can be carried out without any special knowledge. After opening the service door, the brewing unit is removed in just two easy steps and rinsed under warm water. It can then be reinserted into the machine. The milk system must be cleansed with the automatic cleaning system after 24 hours at the latest in order to comply with hygiene standards and regulations. Milk cleansing takes about 20 minutes, whereby the user inserts the milk and cleaning containers at the beginning and end of the cleansing process.

Benefits at a glance

- Swiss quality
- Highest milk foam quality in its category – hot and cold
- Intuitive operation
- Ideal for self-service
- High-end coffee machine with innovative features
- Premium coffee quality cup after cup
- Energy-efficient heating technology
- Maintenance intervals: 40,000 brewing cycles or 3 years (coffee side) or 20,000 withdrawals (milk side)
- Largest user interface (10 inch) in its class
- Easy maintenance
- Timelessly modern design
- Resource-saving operation
- ThermoplanConnect telemetry system with Touchless (contactless ordering)
- Interface for payment connection available as standard

Additional options

- Individual lacquering in RAL and 6 premium colours
- 1 or 2 coffee grinders
- Optional fixed water and wastewater connection, external wastewater tank
- Cup detection and other sensors available for all containers
- Lockable containers (bean container, water tank, grounds drawer, service door)
- Water tank operation
- Grounds chute
- External hot water outlet

Dimensions (W x D x H)	565 x 580 x 505 mm
Weight	42 kg
Height coffee outlet	172 mm (fix) and 85 mm (fold-out cup table)
Bean hopper	1.3 kg (1 grinder) or 750 g each (2 grinders)
Water tank	4 litre
Power connection	220-240 volt 50-60 hz 2000-2350 w
Water connection	3/8", pressure 2-4 bar / 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

Placement

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.