IT SIMPLY ADAPTS. TO ANY COFFEE CORNER. TO YOUR CUSTOMERS.

With its outstanding milk foam technology, premium coffee quality and at the same time fool-proof operation and maintenance, Black&White4 neo is the perfect solution for a lower daily requirement of 20 to 100 cups.



Black&White4 neo CT

The purist in the neo family focuses entirely on pure coffee specialities. Look forward to espressos in ultimate barista quality.



Black&White4 neo CTS

The steam wand can be used to froth almost any type of milk into a baristalevel foam. Perfect for alternative, plant-based milks.



Black&White4 neo CTM

With classic coffeemilk specialities, CTM delights connoisseurs and can be positioned almost anywhere.



Black&White4 neo CTMS

Allrounder CTMS
is the milk foam
professional in
the neo group. It
processes animalbased or plant-based
milk from a tank or
with a steam wand
into premium foam
– hot or cold.



Dimensions (W/D/H) Bean hopper/one grinder Water tank Refrigerator Drip tray Electrical outlet/power Weight CT/CTS 345 x 580 x 505 (555) mm 750g/1200g 4 litre 30 grinding discs 220–240 VAC/50–60 Hz/1750–2100 W 25 kg 565 x 580 x 505 (555) mm 750g/1200g 4 litre 3 litre 2 litre 30 grinding discs 220–240 VAC/50–60 Hz/1900–2200 W 42 kg

Black&White|4 neo

THE NEO WAY OF TASTE







E SYSTEM GASTRONOMY

THE CHOICE IS YOURS.

NEO HAS SOMETHING

FOR EVERYONE.

INTUITIVE AND HIGHEST QUALITY. NEO KEEPS IT RELIABLE.

PASTRIES AND COFFEE.
INSEPARABLE
WITH NEO.

HIGH-PERFORMANT AND SIMPLE. NEO HAS IT ALL.

CONVENIENCE

START THE DAY NEO.
IT WILL BE SPECIAL.

ACCOMMODATIONS



Breakfast buffet, coffee corner,
lounge, or floor solution:
with its highly intuitive
operation and standard
power connection, neo is
made for being used as a

The cup of coffee highlights the service you offer: neo embodies
the maximum in quality in a timeless design and delivers
barista-level drinks just as reliably.

Great variety and reliability:
Criteria that an office
coffee machine must meet.
neo is remarkably easy to use
and clean – a true appreciation
for employees.

Smooth, fast workflows, well-rehearsed processes, every move is spot on: In fast-food restaurants, neo fits in with simplicity and ease of use.
Customised. Adaptable. neo.

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Served or self-serve, milk, or plant-based milk alternatives: neo adapts precisely to rush hours and makes the first coffee of the day a special one.

Ongoing business, a coffee experience must be at barista level and at the same time simple and safe: neo is made for convenience.





mobile solution.



SERVICE SECTOR

SHOW YOUR

CUSTOMERS YOUR APPRECIATION. NEO

DOES ITS PART.