

Black&White 4c

Our masterpiece in a compact format







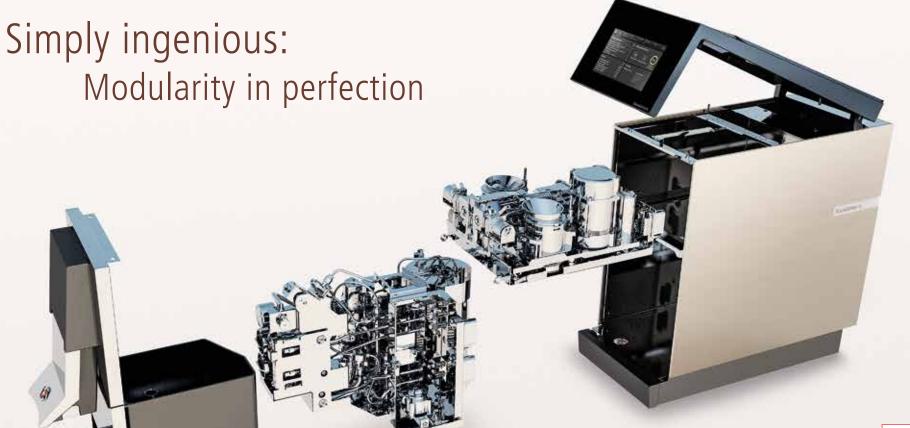






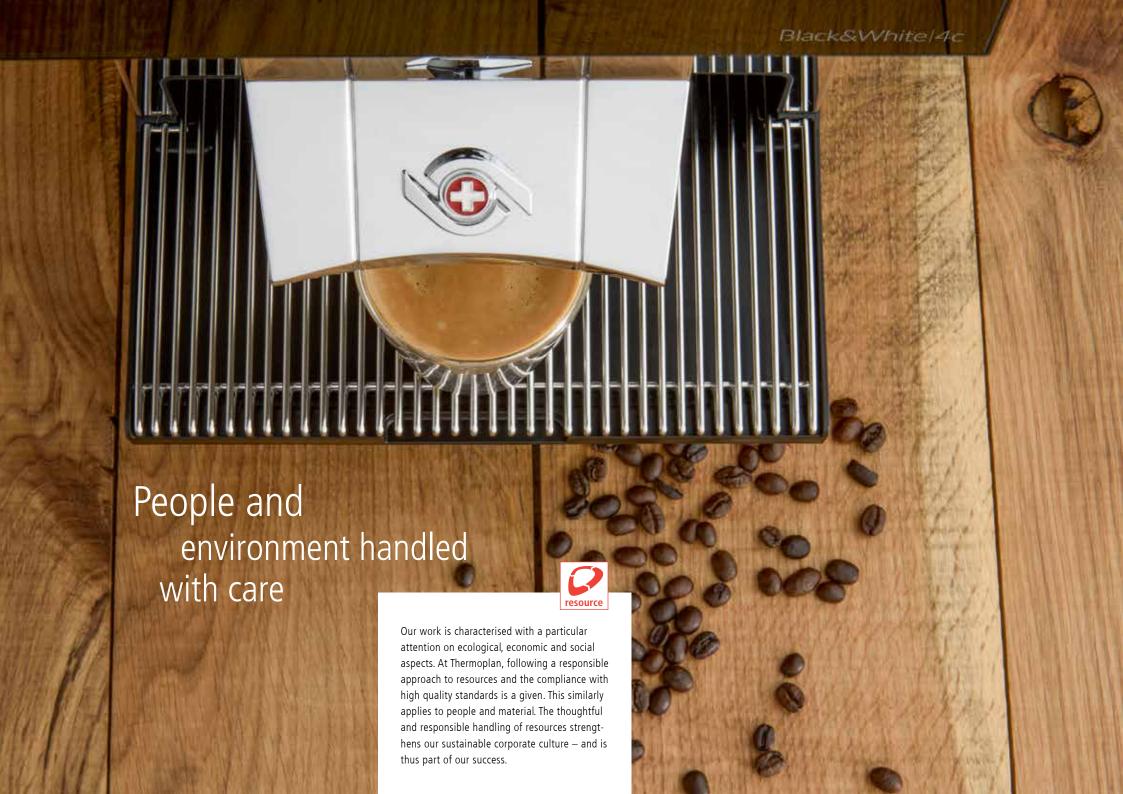
The unique modular system of the Black&White4 compact is a Thermoplan innovation and minimises service times. The Black&White4 compact's unique design allows for quick and easy removal and replacement of the machine's individual modules as needed. Thus, maintenance and repair downtimes are reduced to an absolute minimum. Thermoplan was the first company to bring this modular system to market and has consistently been optimizing it ever since.







Our new telemetry system «ThermoplanConnect» keeps you up to date about the performance of your Thermoplan coffee machine any time. With "ThermoplanConnect" your machine communicates with you — and the other way around.





Swiss quality from the top to the bottom



With the Black&White4 compact Thermoplan guarantees perfect coffee indulgence "made in Switzerland". The promise is outstanding machinery and highest service quality — both important components of an impressive performance package.



Masterpiece made from experts

Each Black&White4 compact is a masterpiece. This can be guaranteed through our production employees that have a strong Swiss work ethic. A sense of professional pride, responsibility, reliability, precision and pleasure meet true craftsmanship. With great care we assemble high quality components of the Black&White4 compact in our modern production plants in Weggis (CH). Our customers should have at least as much pleasure as our employees.





«Perfect coffee simply at the touch of a button: That's the way I want it. And what's more, my Black&White4 compact is a beauty.»

Form & function in perfection



The Black&White4 compact also convinces with its design features. It impresses with a clear form and high-quality, carefully crafted materials that are selected for continuous use in the professional gastronomy business. Well introduced design details, such as the robust touch display made of hardened glass, result in an intuitive operation for users and optimally support the functions of the machine.



Intuitive handling included





The Black&White4 compact makes life easy for its users. The easy-to-understand operating interface enables intuitive, user-friendly handling of the coffee machine. With our telemetry system «Thermoplan-Connect» recorded data and information can easily and quickly be communicated.

Easy cleaning





Safety and simplicity are some of the highest priorities when it comes to the cleaning of the coffee machine. The Black&White4 compact conforms with all criteria of the HACCP concept (Hazard Analysis and Control Critical Points). Due to the technical realisation of the machine, an easy and quick cleaning is still a given and another advantage for the busy gastronomy business.









Chocolate lover deluxe





Absolutely a must for chocolate lovers. Simply by the touch of a button, the Black&White4 compact CTM P RS delivers hot chocolate that is perfected with creamy and fine-pored milk foam. As expected, the pro device convinces with maximum quality of the beverages also enthusiastic coffee experts. Whether espresso, cappuccino or chocoflavoured latte macchiato — coffee, milk and chocolate beverages succeed and taste excellent.





Milk foam technology hot&cold

The Black&White4 compact expand the beverage assortment with its option for cold milk foam and cold milk ideally. Simply by the touch of a button the Technology convinces in every single cup.



Form & function in perfection





Whether in the office, the hotel lobby, the bakery «coffee to stay» or at the kiosk «coffee to go», the Black&White4 compact CTM PF RS meets all demands. With the powder and flavour units for chocolate powder and syrup flavours, high-quality coffee and milk-based beverages get individual tastes.





High-end quality and variety of beverages become enjoyable independently of the location of the coffee machine. Vanilla latte macchiato, chococino or espresso macchiato can be easily created simply by the touch of a button and be enjoyed everywhere.



Full flexibility for configurations

The Black&White4 compact inspires through a variety of combinations. The basic configuration consists of a coffee-tea-milk-unit that can be amended to meet customer-specific requirements. The selection includes refrigerator options, a powder and flavour unit and a cupheater. Thus, each individual customer gets a Black&White4 compact that optimally matches his needs.



CTM

Capacities / h*

180 espresso à 25 ml 120 coffee à 120 ml 100 cappuccino à 150 ml 90 tea à 300 ml

Bean Hopper 1 kg Connection

220 - 240 VAC / 50 - 60 Hz / 2700 - 3100 W / 12 A

Dimensions 228 x 600 x 646 mm (W/D/H)

Weight 40 kg



CTM RS

Capacities / h*

180 espresso à 25 ml 120 coffee à 120 ml 100 cappuccino à 150 ml 90 tea à 300 ml Refrigerator 4 litre

Bean Hopper 1 kg Connection

220 - 240 VAC / 50 - 60 Hz / 2750 - 3150 W / 12.75 A

Dimensions 398 x 600 x 646 mm (W/D/H) Weight 56 kg



CTM F

Capacities / h*

180 espresso à 25 ml 120 coffee à 120 ml 100 cappuccino à 150 ml 90 tea à 300 ml

Bean Hopper 1 kg Syrup 1-4Connection

220-240 VAC / 50-60 Hz / 2700 - 3100 W / 12 A

Dimensions 398 x 600 x 646 mm (W/D/H)

Weight 50 kg



CTM F RS

Capacities / h*

180 espresso à 25 ml 120 coffee à 120 ml 100 cappuccino à 150 ml

90 tea à 300 ml Refrigerator 4 litre

Bean Hopper 1 kg Syrup 1-4

Connection

220 - 240 VAC / 50 - 60 Hz / 2750 - 3150 W / 12.75 A

Dimensions 568 x 600 x 646 mm (W/D/H)

Weight 66 kg

CH

Capacities

Warming and storage of 100 to 150 cups

Connection

230 VAC / 50 - 60 Hz / 100 W / 0.5 A

Dimensions 246 x 490 x 483 mm (W/D/H) Weight 19 kg



- * Hourly output depends on cup size and machine settings
- RS Refrigerator small (integrated cooling unit for 4 litres cooled milk)
- F Flavour unit (drawer for up to 4 syrup flavours)
- P Powder unit (for vending-certified chocolate powder)
- CH Cup heater



CTM P

Capacities / h*

180 espresso à 25 ml

120 coffee à 120 ml

100 cappuccino à 150 ml

90 tea à 300 ml

80 choco beverages

Bean Hopper 1 kg

Powder Hopper 2 kg

Connection

220 - 240 VAC / 50 - 60 Hz /

2700 – 3100 W / 12 A

Dimensions 320 x 600 x 646 mm (W/D/H)

Weight 52 kg



CTM P RS

Capacities / h*

180 espresso à 25 ml

120 coffee à 120 ml

100 cappuccino à 150 ml

90 tea à 300 ml

80 choco beverages

Refrigerator 4 litre

Bean Hopper 1 kg

Powder Hopper 2 kg

Connection

220 - 240 VAC / 50 - 60 Hz /

2750 - 3150 W / 12.75 A

Dimensions 490 x 600 x 646 mm (W/D/H)

Weight 68 kg



CTM PF

Capacities / h*

180 espresso à 25 ml

120 coffee à 120 ml

100 cappuccino à 150 ml

90 tea à 300 ml

80 choco beverages

Bean Hopper 1 kg

Powder Hopper 2 kg

Syrup 1-4Connection

220 - 240 VAC / 50 - 60 Hz /

2700 - 3100 W / 12 A

Dimensions 490 x 600 x 646 mm (W/D/H)

Weight 62 kg



CTM PF RS

Capacities / h*

180 espresso à 25 ml

120 coffee à 120 ml

100 cappuccino à 150 ml

90 tea à 300 ml

80 choco beverages

Refrigerator 4 litre

Bean Hopper 1 kg

Powder Hopper 2 kg

Syrup 1-4

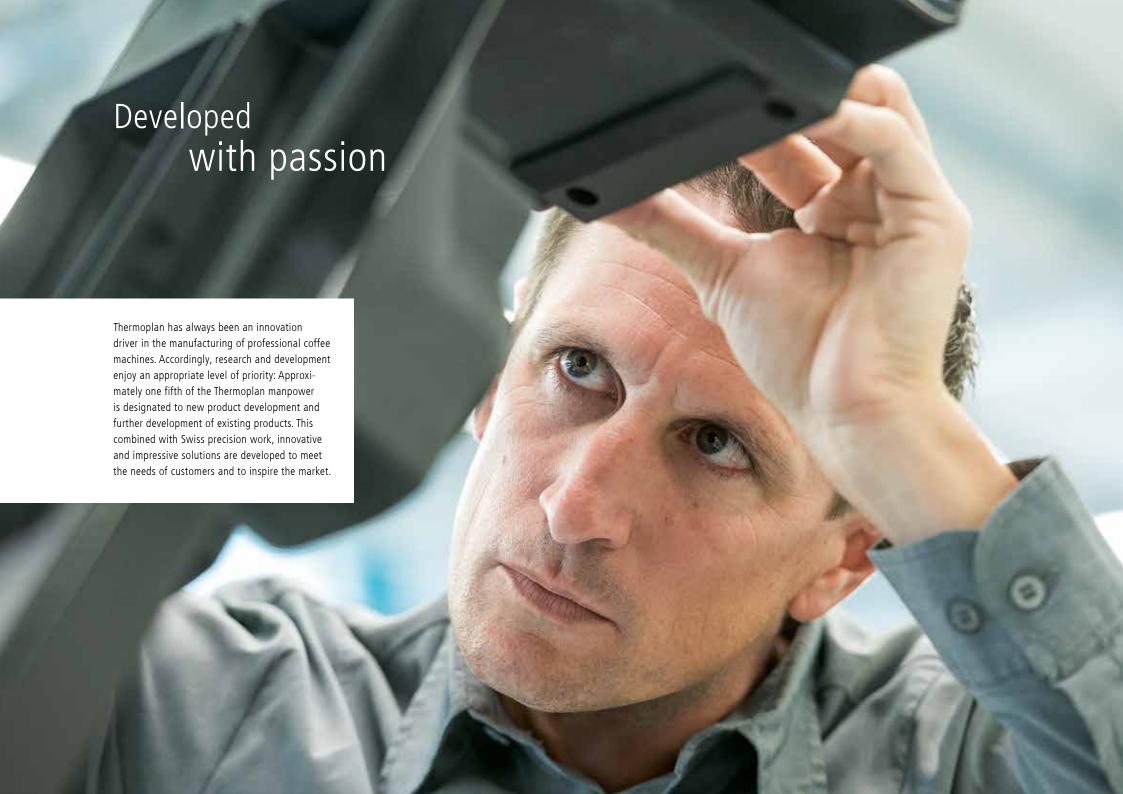
Connection

220 - 240 VAC / 50 - 60 Hz /

2750 - 3150 W / 12.75 A

Dimensions 660 x 600 x 646 mm (W/D/H)

Weight 78 kg















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