

thermoplan
Swiss Quality Coffee Equipment




Black&White|4c

Our masterpiece
in a compact format



Black&White4 compact:
Functionality
on a minimal footprint



A photograph of a modern coffee machine in a cafe. The machine is silver and black, with two bean hoppers on top. It is positioned in front of a brick wall with two pendant lights hanging from the ceiling. In the background, a menu board is visible with handwritten coffee prices. A barista is partially visible behind the machine.

Impressive advantages in the multipack

- compact coffee machine only 228 mm wide
- modular assembly
- patented milk system
- integrated telemetry system
- versatile implementation possibilities
- user-friendly handling
- energy-saving operation
- unique design
- efficient "tablet cleaning circuit" cleaning system (in compliance with HACCP standard)



The finest milk foam meets perfect coffee



Thermoplan's proven
milk system delivers
unique milk foam in
breathtaking consistency.

Creamy and smooth, fine-pore and stable:
This is what perfect milk foam should be like.
And it is exactly what the Black&White4 compact
delivers – simply at the touch of a button.
The innovative milk technology is the result
of decades of research and development at
Thermoplan, the pioneer in the manufacturing
of milk foamers for professional use.

«It's a unique moment again and again, whenever a perfect crema meets fine milk foam. Pure coffee indulgence cup after cup!»



Black & White:
When the name
tells the story

The Black&White4 is synonymous with excellent coffee and incomparable milk production. Milk at the right temperature together with smooth milk foam, added to a great shot of Espresso create milk-based coffee beverages of the highest quality and taste.



The unique modular system of the Black&White4 compact is a Thermoplan innovation and minimizes 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.



Simply ingenious: Modularity in perfection



Innovative solutions enable efficient operation of the Black&White4 compact. The integrated telemetry system provides the prerequisite for easy and safe data transmission of relevant information and parameters.



«Our Black&White offers highest reliability. This must be due to the Swiss quality.»



Swiss quality
from the top
to the bottom



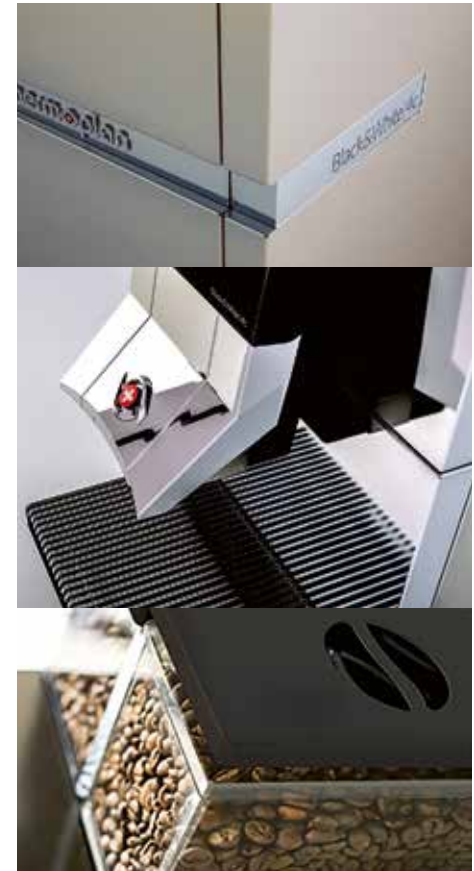
With the Black&White4 compact Thermo-plan guarantees perfect coffee indulgence "made in Switzerland". The promise is outstanding machinery and highest service quality – both important components of an impressive performance package.



«Perfect coffee simply at the touch of a button: That's the way I want it. And what's more, my Black&White 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. Recorded data and information can easily and quickly be communicated via an integrated telemetry system.

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.

«The Black&White4 compact is robust, reliable and easy to operate. And last but not least it serves high quality coffee!»



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 unit and a cup-heater. Thus, each individual customer gets a Black&White4 compact that optimally matches his needs.



CH

Capacities

Warming and storage of 100 to 150 cups

Connection

230 VAC / 50–60 Hz / 100 W / 0.5 A

Dimensions 246 × 490 × 483 mm (W/D/H)

Weight 19 kg

Full flexibility for configurations



CTM

Capacities/h

180 espressi
120 coffee
120 cappuccini
120 tea

Connection

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

Dimensions 228 × 600 × 645 mm (W/D/H)

Weight 40 kg



CTM RS

Capacities/h

180 espressi
120 coffee
120 cappuccini
120 tea

Connection

220–240 VAC / 50–60 Hz /
2700–3100 W / 12.75 A

Dimensions 398 × 600 × 645 mm (W/D/H)

Weight 56 kg



CTM P RS

Capacities/h

180 espressi
120 coffee
120 cappuccini
80 choco beverages
120 tea

Connection

220–240 VAC / 50–60 Hz /
2700–3100 W / 12.75 A

Dimensions 490 × 600 × 645 mm (W/D/H)

Weight 62 kg



CTM P RU

Capacities/h

180 espressi
120 coffee
120 cappuccini
80 choco beverages
120 tea

Connection

220–240 VAC / 50–60 Hz /
2700–3100 W / 12.75 A

Dimensions 320 × 600 × 835 mm (W/D/H)

Weight 64 kg



Developed with passion

Thermoplan has always been an innovation driver in the manufacturing of professional coffee machines. Accordingly, research and development enjoy an appropriate level of priority: Approximately one fifth of the Thermo-plan manpower is designated to new product development and further development of existing products. This combined with Swiss engineering arts, innovative and impressive solutions are developed to meet the needs of customers and to inspire the market.

Produced
with enthusiasm



Thermoplan is among the worldwide market leaders in the segment of automatic coffee machines for professional use. This speaks for its rigorous quality standard and the reliability of its products. At the headquarter in Weggis (CH), the employees enthusiastically ensure that each Black&White4 compact satisfies the most rigorous requirements – in keeping with the motto “Your challenge is our passion!”.

Native to Weggis, at home throughout the world



Thermoplan is
represented in
65 countries
worldwide.

Since the company was founded in 1974, Thermo-
plan has integrally been connected with Weggis –
the idyllic spot at the foot of the majestic Mount
Rigi in the heart of Switzerland. The company
has become an international enterprise with
subsidiaries in Germany, Austria and the USA
and is represented in approximately 65 countries
all around the globe. But whether near or far,
big or small: The enthusiasm for its customers
is the same. ThermoPlan dedicates its complete
attention to the needs of customers.



Produced in Switzerland,
appreciated around the world

Thermoplan exclusively produces in Switzerland. For a good reason: Qualified employees and modern production facilities are the basis for an exact and meticulous working attitude, reliability and the highest quality, as Thermoplan's customers know. The company lives these central values in every area with profound commitment and on the highest level: The Swiss cross on each product is both an obligation and a motivation for Thermoplan.



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