




# Black&White|4c

Our masterpiece  
in a compact format



Black&White4 compact:  
Functionality  
on a minimal footprint



A photograph of a modern, stainless steel coffee machine in a cafe setting. The machine is tall and rectangular, with a digital display and buttons on the front. In the background, there is a menu board with handwritten text in German, a brick wall, and two pendant lights hanging from the ceiling. A barista is visible behind the counter.

## 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
- resource-saving operation
- unique design
- efficient «tablet cleaning circuit»-  
cleaning system (HACCP/HCV certified)



## The finest milk foam meets perfect coffee



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

Creamy and smooth, fine-pored 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 in-  
novative 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 compact 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 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.



## Simply ingenious: Modularity in perfection



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.

# People and environment handled with care



Our work is characterised with a particular attention on ecological, economic and social aspects. At Thermoplan, following a responsible approach to resources and the compliance with high quality standards is a given. This similarly applies to people and material. The thoughtful and responsible handling of resources strengthens our sustainable corporate culture – and is thus part of our success.



«Our Black&White4 compact offers highest reliability. This must be due to the Swiss quality.»



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.



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



Technology and aesthetics  
at the highest level

Black&White|4c



## 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 chocolate flavoured 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 cup-heater. 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** 1–4

### Connection

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** 1–4

### Connection

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



# 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 Thermoplan manpower is designated to new product development and further development of existing products. This combined with Swiss precision work, 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  
**75 countries**  
worldwide.

Since the company was founded in 1974, Thermoplan 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 75 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.



thermoplan  
Swiss Quality Coffee Equipment



#### **Switzerland**

Thermoplan AG  
Thermoplan-Platz 1  
CH-6353 Weggis  
P +41 41 392 12 00  
thermoplan@thermoplan.ch  
www.thermoplan.ch

#### **Germany**

Thermoplan Deutschland GmbH  
Altriper Straße 1  
D-68766 Hockenheim  
P +49 6205 280 620  
F +49 6205 280 6210  
info@thermoplan.eu  
www.thermoplan.eu

#### **Austria**

Thermoplan Austria GmbH  
Dorfstrasse 43  
A-6072 Lans  
P +43 512 378 379  
F +43 512 378 379 20  
buero@thermoplan.at  
www.thermoplan.at

Your factory representative