



BLACK&WHITE 3





A breath of magic...

BLACK&WHITE³ represents another innovation from Thermoplan. Whether Cappuccino, Latte Macchiato or cold milk foam – with the new generation you conjure up wonderful top-quality specialty beverages.



...the cool milk solution

With the central spout you prepare unique milk foam with breathtaking consistency – marvellously creamy and firm.



Ready

thermoplan
Swiss Quality Coffee Equipment

 ristretto	 espresso	 coffee	 americano	2x    
 double ristretto	 double espresso	 double coffee	 double americano	
 small tea	 large tea	 manual	 auto	

BLACK&WHITE 3



The Module System

BLACK&WHITE3 is a modular assembly. Maintenance can therefore be carried out quickly and cost-effectively. All three modules are exchanged in an instant – that is unique for coffee machines. The modules are engineered with high quality components and

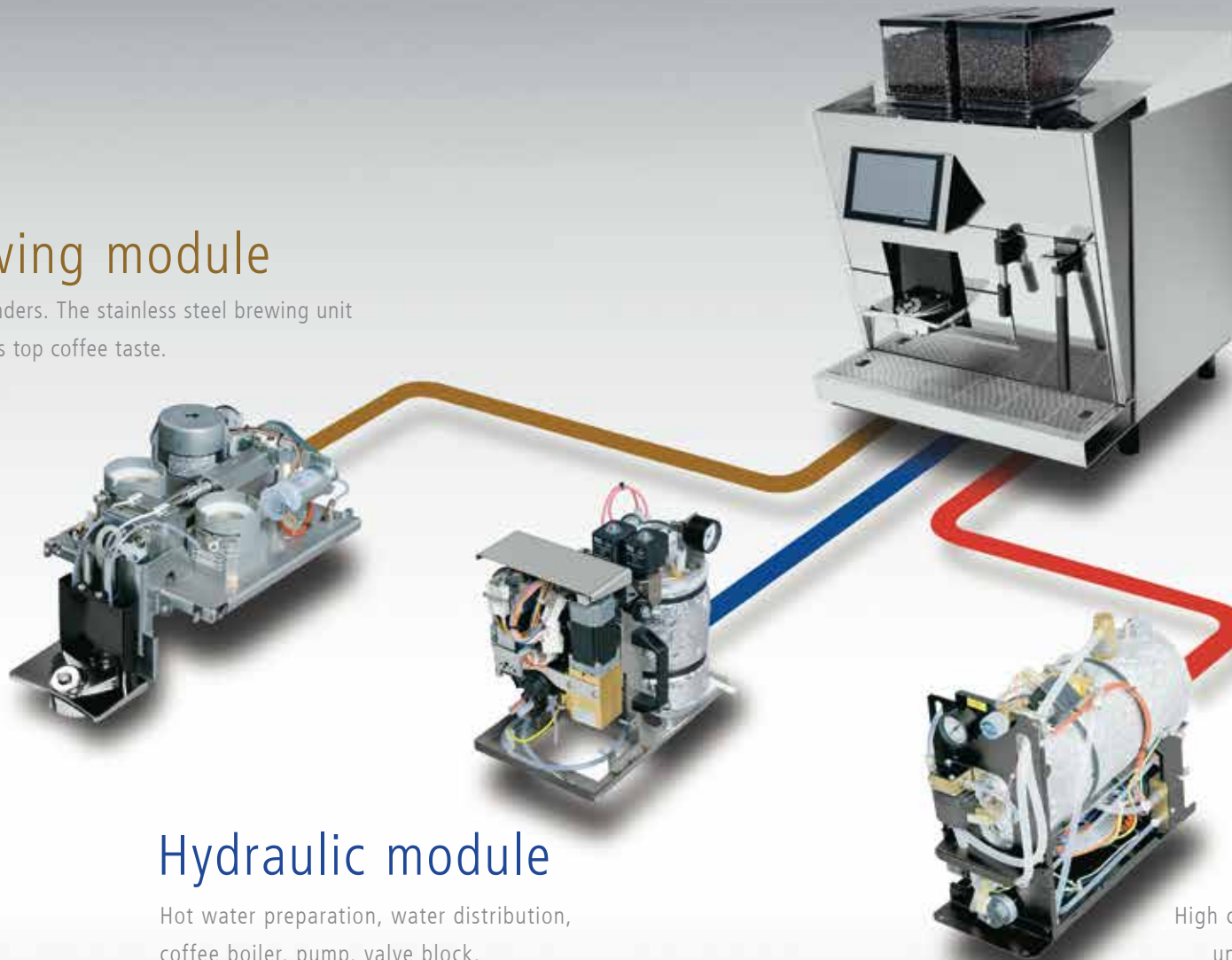
have the capabilities of tomorrow's technology. The integrated diagnostic program allows the technician to troubleshoot any malfunctions fast and effectively therefore limiting the downtime to a few minutes.

3 min



Brewing module

1 or 2 grinders. The stainless steel brewing unit guarantees top coffee taste.



Hydraulic module

Hot water preparation, water distribution, coffee boiler, pump, valve block.

Steam module

High capacity 4-litre boiler for continuous unlimited steam and hot water supply.



Perfection

- modular assembly
- stainless steel brewing unit
- heavy-duty aluminium grinder with ceramic burrs
- steam pipe made of Peek™
- manual and automatic steam output
- chrome plated steel front panel
- touch screen with 7" LCD Display
- cold milk solution
- variety of products
- easy cleaning

Environment-friendly and efficient – you save energy



Thanks to the "energy save" technology developed by Thermoplan you save energy during operation. You reduce your operating costs and protect the environment.



Modern Operational Concept

The large, colourful touchscreen flexibly supports all products and can be adapted to your special requirements.

Whether changing the products' names, symbols or prices: Everything is done intuitively with the help of the easy to use interface.

The Touch Screen can also be used as an advertising platform. Pictures can be displayed using the screensaver. Choose to automatically activate the screensaver after a longer idle time.

Easy Cleaning

The BLACK&WHITE3 coffee machines are using an automatic cleaning system. Pressing a single button will do and the machine shows step by step instructions on the display how to complete the cleaning. By using a cleaning key the maintenance gets even easier.





CTM & CTM

The POD

All BLACK&WHITE3 model options are available with the standard coffee outlet or POD. All the usual pods can be inserted here. Whether caffeine-free or special blend - BLACK&WHITE3 will satisfy every customer's taste. Cleaning is also activated via the POD. Simply insert the cleaning tablet and start.



The Coffee Brewer

Equipped with all the cutting-edge features of a BW3 CTM, the CBT is the allrounder among the automatic coffee machines. Using a 7-litre tank and producing up to 30 litres of freshly brewed coffee per hour, it is perfectly designed for restaurants, hotels, bars, breakfast buffets and self-service applications.

The new BW3 CBTM ensures at all times the best quality coffee in the cup, even with cold milk beverages.





Versatile to suit all tastes

The CT prepares coffee and hot water and its mere 350 mm in width allows to fit on any countertop.

Whether hot or cold, the CTM makes preparing coffee or milk specialty beverages a success.

The CTMC is a great choice for both: coffee and chocolate lovers.

The CTS model is the right choice for traditional milk preparation with steam.

CT



CTM



CTMC



CTS



Capacities: (products / h)	240 espressi / 200 coffee 18lt hot water
Connection:	230V / 50-60Hz / 2800W / 13A
Dimensions:	350x600x700mm (W/D/H)
Weight:	55KG

Capacities: (products / h)	240 espressi / 200 coffee / 18lt hot water 130 cappuccino / 140 lattino
Connection:	2x230V / 50-60Hz / 3500/100W / 15/1A
Dimensions:	600x600x700mm (W/D/H)
Weight:	77.5KG

Capacities: (products / h)	240 espressi / 200 coffee / 18lt hot water 130 cappuccino / 140 lattino / 120 choco beverages
Connection:	230V / 50-60Hz / 3500W / 15A
Dimensions:	700x600x725mm (W/D/H)
Weight:	100KG

Capacities: (products / h)	240 espressi / 200 coffee / 43lt hot water endless steam supply
Connection:	230/400V / 50-60Hz / 6900W / 30/13A
Dimensions:	520x600x700mm (W/D/H)
Weight:	78KG

Whether hot or cold or with steam, the CTMS makes preparing coffee or milk specialty beverages a success.

The CBT easily manages to cover all needs for large volumes of high-quality freshly brewed coffee.

The CBTM is the allrounder among the automatic coffee machines. The combination of a CTM and CBT guarantees a variety of products which leaves nothing to be desired.

The TS offers hot water and endless steam supply with easy operation.

Use the CH to preheat the coffee cups to get ready for an extraordinary coffee enjoyment.

CH



Capacities:	Storage of 100 to 150 cups
Connection:	230/115V / 50-60Hz / 100/85W / 0.5/1.0A
Dimensions:	250x435x565mm (W/D/H)
Weight:	17KG

CTMS



Capacities: (products / h)	240 espressi / 200 coffee / 43lt hot water 130 cappuccino / 140 lattino / endless steam supply
Connection:	2x230/400V / 50-60Hz / 6900/100W / 30/13/1A
Dimensions:	770x600x700mm (W/D/H)
Weight:	100KG

CBT



Capacities: (products / h)	240 espressi / 200 coffee / 18lt hot water 30lt Brew coffee
Connection:	230V / 50-60Hz / 3500W / 16A
Dimensions:	520x600x750mm (W/D/H)
Weight:	67KG

CBTM



Capacities: (products / h)	240 espressi / 200 coffee / 18lt hot water 130 cappuccino / 140 lattino / 30lt Brew coffee
Connection:	2x230V / 50-60Hz / 3500/100W / 15/1A
Dimensions:	770x600x750mm (W/D/H)
Weight:	94KG

TS



Capacities: (products / h)	43lt hot water endless steam supply
Connection:	230/400V / 50-60Hz / 4400W / 20/11A
Dimensions:	250x600x700mm (W/D/H)
Weight:	35KG

Switzerland:

Thermoplan AG
Thermoplan-Platz 1
CH-6353 Weggis
Tel. +41 41 392 12 00
Fax +41 41 392 12 01

thermoplan@thermoplan.ch
www.thermoplan.ch

Germany:

Thermoplan Deutschland GmbH
Altriper Straße 1
D-68766 Hockenheim
Tel. +49 6205 280 620
Fax +49 6205 280 6210

info@thermoplan.eu
www.thermoplan.eu

Austria:

Thermoplan Austria GmbH
Dorfstrasse 43
A-6072 Lans
Tel. +43 512 378 379
Fax +43 512 378 379 20

buero@thermoplan.at
www.thermoplan.at

Your distributor:

