

thermoplan
Swiss Quality Coffee Equipment

Black&White|4

A ground-breaking masterpiece for
customers with high standards



Cutting-edge technology
for perfect results





Innovative milk frothing system
for inspiring moments







One-of-a-kind modularity
for total flexibility





Innovative and a true professional for the most exacting tasks

Are you looking for the finest bean-to-cup coffee machine? Discover the Black&White4 from Thermoplan. Our machines are commonly used – wherever the situation calls for outstanding quality combined with performance and innovation. Thanks to a variety of machine sizes and customisable configurations, you are certain to find the right Thermoplan bean-to-cup coffee machine for you.

Swiss quality in its purest form

Thermoplan has been an innovator in the development and manufacture of professional bean-to-cup coffee makers since the very beginning. More than a fifth of the company's total staff work on new and ongoing developments at the company's own innovation centre. This, combined with Swiss precision craftsmanship, produces pioneering solutions that are made in Switzerland and embraced by the market.



Form & function in perfect harmony

The Black&White4 is the trendsetter among bean-to-cup coffee machines thanks to its impressive streamlined design and high-quality materials. The unit is designed for intensive long-term use in a variety of settings in the professional catering and restaurant sector. Clever design details make the machine easier to use and ensure optimal functionality.



Coffee that's out of this world



Results that never fail
to impress. After all,
your customers will
only settle
for the best.





Coffee excellence cup after cup

Like you, we never make any compromises when it comes to quality – no exceptions, especially in the coffee itself. Our Superior Coffee system keeps coffee lovers fully satisfied from their first cappuccino in the morning to their last espresso in the evening. Thanks to its Intelligent Shot Quality technology and other new innovations, the Black&White4 is taking coffee indulgence to a whole new level. You can rely on this, day after day.



Intuitive operation



The Black&White4 makes life easy for its users. Thanks to the straightforward user interface, this professional coffee machine is intuitive and user-friendly.



The machine also features an interface that allows status notifications and data collected by the machine to be exported or saved to a data storage device. That way, you always stay on top of the situation and can respond proactively.



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Milk frothing innovations from the global market leader



Charm your customers
with the first product
of its kind
in the world
LatteArtist.

Latte Artist



Around 30 years ago, Thermoplan launched the world's first milk frothing system. And Thermoplan has been synonymous with superbly frothed milk ever since. Thermoplan has been a pioneer and remains an innovator when it comes to preparing frothed milk with the perfect consistency.



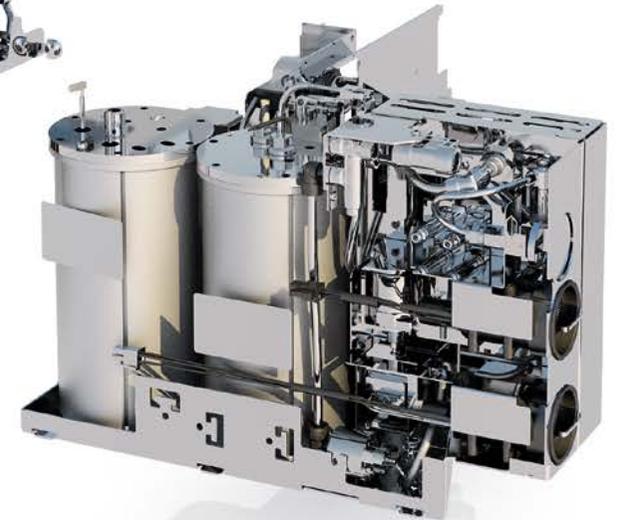
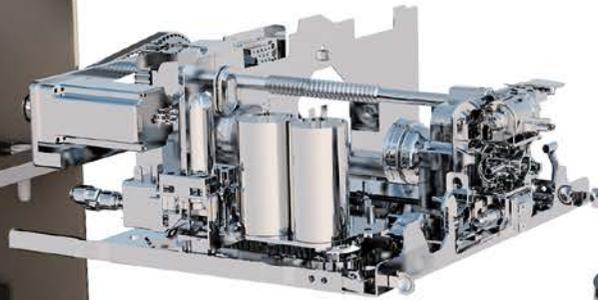
Since the 1990s, we have consistently invested in the ongoing development of milk frothing technology and offer impressive, innovative products for the global market. The milk frothing technology developed and globally patented by Thermoplan has won over customers in around 75 countries.



This latest innovation again demonstrates Thermoplan's milk frothing expertise: At the push of a button, LatteArtist adds an artistic touch with a full range of patterns for your coffee drinks – an extra feature available for the first time with the Black&White4. Your customers will be delighted!




The two modules can be
quickly
swapped out
when servicing
the machine.



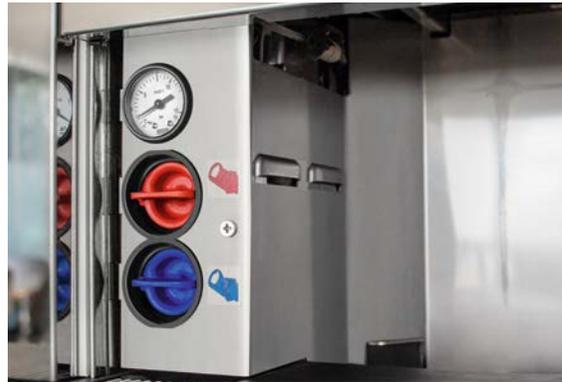
One machine –
two modules

Unique modular system

Service and maintenance made easy: the Black&White4 features an impressive modular system of the fourth generation. All basic functions are combined in just two machine modules: mechanics and hydraulics. Maintenance and service are performed exclusively on these two modules; the rest of the machine is left untouched. This means that any unit is ready to use again in no time, keeping downtime to an absolute minimum – a key advantage in the hustle and bustle of the catering and restaurant business!



Cleaning in a snap



Hygiene, safety and simplicity are what matter most when cleaning and servicing a bean-to-cup coffee machine. Like every Thermoplan unit, the Black&White4 also meets the strictest hygiene



requirements. And thanks to sophisticated technology, cleaning the machine is still very quick and easy. State-of-the-art technologies also save time and resources.



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Thermoplan CoffeeShop Restaurant Hotel

Machines
All
25
Number of machines
7
Connected

Service Forecast
All
0
This month
1
Next month

Service Forecast
All
8
Next 3 months
8
Next 6 months

Products counter
This Month
4640
Month till now
8150
Same period last month

Milk Products
This Month
1236
Month till now
2077
Same period last month

Products counter
This year
81 615
Year till now
110 000
Target

Consumption Month
This month
44 kg
Month till now
134 kg
Last month

Consumption Year
This year
504 kg
Year till now
1 000 kg
Target

Products Month
Line chart showing consumption over time.

Month till now Same period last month

Products Week (2 machines) | List
Line chart showing weekly consumption.

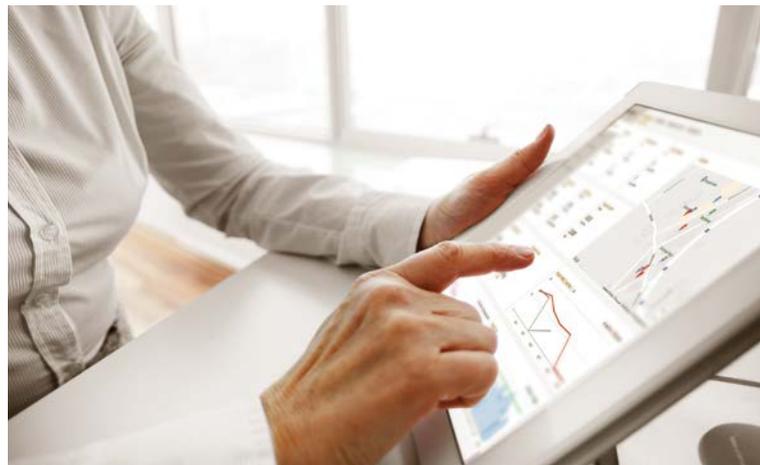
Products Year
Bar chart showing monthly consumption over the year.





ThermoplanConnect clever connected

Product Category	Success	Amount	% of Total
Espresso	22.6 %	710	33.9 %
Amaretto	11.2 %	374	26.6 %
Cappuccino (Time Optimized)	22.0 %	309	13.4 %
Coffee	14.7 %	307	12.3 %
Milk Coffee (Time Optimized)	24.4 %	191	8.4 %
Tea	72.6 %	73	2.2 %
Ristretto	12.9 %	31	1.3 %
_CoffeeCold	94.7 %	19	0.8 %
_CoffeeWashCleaning	100.0 %	18	0.8 %
Espresso Macchiato	26.7 %	11	0.7 %
White Americano	0 %	9	0.3 %
Latte Macchiato	28.6 %	7	0.3 %
Amaretto	80.3 %	5	0.2 %
Cappuccino	0 %	3	0.1 %
Americano	0 %	2	0.1 %
Milk Coffee	0 %	1	0.0 %
CoffeeCleaning	100.0 %	1	0.0 %



ThermoplanConnect technology allows you and your machine to communicate – both ways. Our new telemetry system lets you know at all times how your Thermoplan bean-to-cup coffee machine is performing. Telemetry even lets you access the hardware of your Black&White4. For instance, using a cloud solution you can make adjustments to the recipes or grinding mechanism from anywhere – on individual machines or an entire fleet all at once. All of the relevant information about your coffee machine is available online, at the click of your mouse and in real-time. The measurements are all displayed in clear graphs.

ThermoplanConnect offers you true added value:

Conclusive analyses

- Identify usage peaks
- Predict trends
- Evaluate seasonal products

Optimised fleet overview

- Monitor and control consumption and product cost
- Monitor marketing activities
- View current machine status

Optimised resource planning

- Optimise organisation of staff and maintenance personnel
- Transparent cost management

Streamlined supply chain

- Change orders, deliveries and storage to meet expected demand

Fully customised configurations



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Robusta	Espresso	Double Espresso	Espresso Macchiato	Latte Macchiato
Coffee	2 Coffee	Latte Artist Espresso	Capuccino Latte Artist	Capuccino
White Americano	Tea	Milk Coffee	Milk Foam	Milk

Black & White

The right Black&White4 for any situation

The features of the Black&White4 are fully customisable, meaning that it can be perfectly configured for the particular type of use and location – in restaurant operations, fast food restaurants, petrol stations, bakeries, convenience stores, catering or large companies. Thanks to the flexible machine design, you are sure to find a perfect solution to meet your specific needs too. Discover your Black&White4!



Fully flexible machine configurations

Which is right for you? Select from the following machine components:

- 1 Refrigeration unit**
integrated cooling unit for 9 litres of milk
- 2 Grinder**
ceramic grinder discs
- 3 Powder unit**
for vending-approved powder
- 4 Flavour unit**
drawer holds up to 4 different syrup flavours
- 5 Outlet**
LatteArtist, automatic or manual





CTM

Bean hopper 1.7 kg

Connection

1 phase

220–240 VAC / 50–60 Hz /

5800–7100 W / 32 A

3 phases

380–415 VAC / 50–60 Hz /

5800–7100 W / 3 × 16 A

Dimensions 320 × 600 × 645 mm (W/D/H)

Weight 60 kg



CTM RL

Refrigerator 9 litre

Bean hopper 1.7 kg

Connection

1 phase

220–240 VAC / 50–60 Hz /

5800–7100 W / 32 A

3 phases

380–415 VAC / 50–60 Hz /

5800–7100 W / 3 × 16 A

Dimensions 600 × 600 × 645 mm (W/D/H)

Weight 80 kg



CTM P

Bean hopper 1.7 kg

Powder hopper 2 kg

Connection

1 phase

220–240 VAC / 50–60 Hz /

5800–7100 W / 32 A

3 phases

380–415 VAC / 50–60 Hz /

5800–7100 W / 3 × 16 A

Dimensions 412 × 600 × 645 mm (W/D/H)

Weight 70 kg

> Available soon



CTM P RL

Refrigerator 9 litre

Bean hopper 1.7 kg

Powder hopper 2 kg

Connection

1 phase

220–240 VAC / 50–60 Hz /

5800–7100 W / 32 A

3 phases

380–415 VAC / 50–60 Hz /

5800–7100 W / 3 × 16 A

Dimensions 692 × 600 × 645 mm (W/D/H)

Weight 90 kg

Legende

CTM Coffee, tea, milk

RL Refrigerator large (integrated cooling unit for 9 litre cooled milk)

F Flavour Unit (drawer for up to 4 syrup flavours)

P Powder Unit (for vending-certified powder)

CH Cup heater



CTM F

Bean hopper 1.7 kg
Syrup 1–4

Connection

1 phase
220–240 VAC / 50–60 Hz /
5800–7100 W / 32 A

3 phases
380–415 VAC / 50–60 Hz /
5800–7100 W / 3 × 16 A

Dimensions 488 × 600 × 645 mm (W/D/H)

Weight 70 kg

> Available soon



CTM F RL

Refrigerator 9 litre
Bean hopper 1.7 kg
Syrup 1–4

Connection

1 phase
220–240 VAC / 50–60 Hz /
5800–7100 W / 32 A

3 phases
380–415 VAC / 50–60 Hz /
5800–7100 W / 3 × 16 A

Dimensions 768 × 600 × 645 mm (W/D/H)

Weight 90 kg

> Available soon



CTM PF

Bean hopper 1.7 kg
Powder hopper 2 kg
Syrup 1–4

Connection

1 phase
220–240 VAC / 50–60 Hz /
5800–7100 W / 32 A

3 phases
380–415 VAC / 50–60 Hz /
5800–7100 W / 3 × 16 A

Dimensions 580 × 600 × 645 mm (W/D/H)

Weight 80 kg

> Available soon



CTM PF RL

Refrigerator 9 litre
Bean hopper 1.7 kg
Powder hopper 2 kg
Syrup 1–4

Connection

1 phase
220–240 VAC / 50–60 Hz /
5800–7100 W / 32 A

3 phases
380–415 VAC / 50–60 Hz /
5800–7100 W / 3 × 16 A

Dimensions 860 × 600 × 645 mm (W/D/H)

Weight 105 kg

CH Cup Heater

Capacities

Warming and storage of 100–150 cups

Connection

230 VAC / 50–60 Hz /
100 W / 0.5 A

Dimensions 246 × 490 × 483 mm (W/D/H)

Weight 19 kg



A complete package of features

- High-performance, all-in-one machine
- Superior Coffee system for exquisite results
- Brilliant milk frothing technology
- Perfectly designed modular system
- ThermoplanConnect telemetry system
- Resource-efficient cleaning system
- Suitable footprint for each operational area



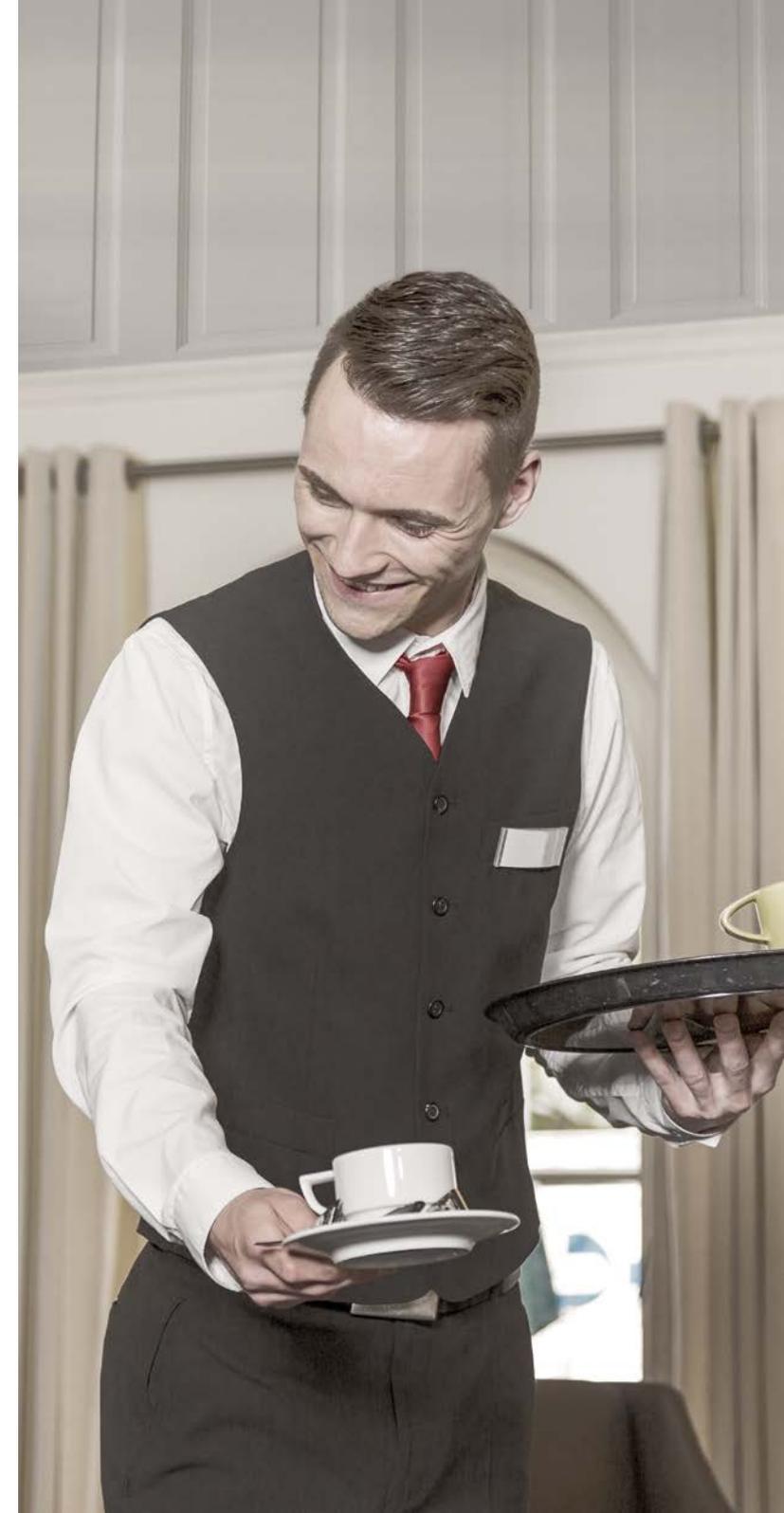
Thermoplan – always nearby, worldwide



Thermoplan attaches great value to offering outstanding service. In cooperation with over 200 certified distribution and service partners, we are dedicated to serving the needs of our customers in 75 countries around the world. Our partners are much more than just a sales channel – they are the direct, local point of contact for our valued customers, meaning that they are the face of Thermoplan all over the globe. In other words, Thermoplan is always nearby, wherever you happen to be in the world.

Still have questions?
We'll be happy to answer them.

Individual enquiries, technical matters, market-specific requirements: we will be happy to consult with you directly and look forward to hearing from you.



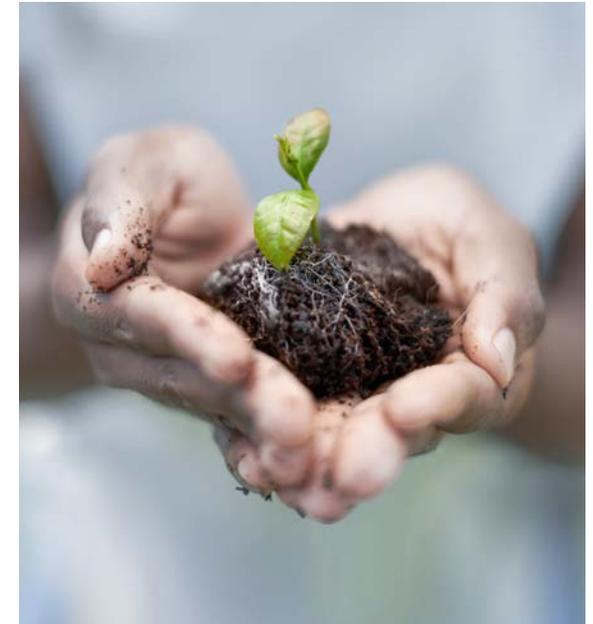


Craftsmanship from a true master

Every coffee machine made by Thermoplan is a masterpiece, which is owing to our employees' characteristically Swiss work ethic. Innovation, professional pride, a sense of responsibility, precision and passion are all combined with expert craftsmanship. We have always believed in supporting the personal development of our staff and recruiting specialists from our own ranks. We are highly committed to investing in our company's training programmes to foster a new generation of highly qualified professionals.



Mindfulness towards people & the environment



Our coffee machines are developed and manufactured in compliance with Swiss and international quality management guidelines while also considering various ecological, economic and social aspects. This conscientious, responsible use of resources is a matter of course and contributes to the success of our sustainability-focussed company culture.

Native to Weggis,
at home throughout the world.



Thermoplan has a presence
in 75 countries
around the world.

Thermoplan develops and produces bean-to-cup coffee machines of the highest Swiss quality for professional use in the catering, restaurant and commercial sectors. The family-owned company operates internationally and serves customers in 75 countries. Around 320 people are employed at the company's headquarters in Weggis, Switzerland (canton of Lucerne). Thermoplan's international network includes over 200 certified distribution and service partners.

Swiss precision: a true export hit

The commitment to the «Made in Switzerland» seal of quality is more than just a promise to be upheld by Thermoplan's employees. It's also something that is near and dear to us. The Swiss coat of arms in our company logo reflects the pride we take in manufacturing in Switzerland. After all, Thermoplan is a Swiss company through and through: our bean-to-cup coffee machines are made at our plant located at our headquarters in Weggis. Around 80 percent of the components are manufactured domestically.





thermoplan
Swiss Quality Coffee Equipment



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Your distribution representative