



thermoplan
Swiss Quality Coffee Equipment

Black&White|4 CTS

The trendsetting steam solution of Thermoplan

Black&White|4 CTS



WHY BW4 CTS?

- Easy to use – For untrained and professional Baristi
 - Process safety
 - Everyday can create the perfect milk foam
 - Intuitive operating experience thanks to interactive user interface
- Create perfect milk foam with milk alternatives at the touch of a button
- Feeling of a traditional coffee machine
 - Manual foaming option for professional baristas



WHY BW4 CTS?

Perfect milk foam quality regardless of milk quantity in the pitcher



Easy to use for everyone



Maximum flexibility

WHY BW4 CTS?

Benefits

- Process safety
- Perfect milk foam quality
- No barista skills needed
- Customer focus and latte art
- Traditional feeling with pleasant background sounds
- No Cross-contamination
- Milk texture and temperature control for the perfect milkfoam

Performance

- Speed of Service: Parallel coffee and steam
- Efficient boiler system
- Attractive space requirements for every segment
- High-performance: daily requirement of up to 350 steam products

Usability

- Simple handling, for untrained and trained professionals
- Easy access to endless milk drinks and variations
- Traditional operating elements using levers and buttons



OVERVIEW CTS





Espresso 240 cups

25 ml Two beverages dispensed simultaneously ~ 20 s flow time 15 g

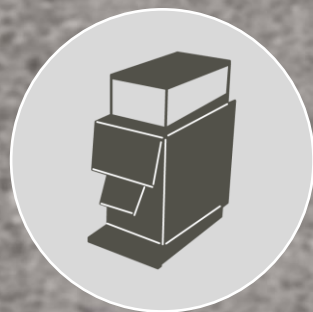
Coffee 200 cups

120 ml Two beverages dispensed simultaneously ~ 30 s flow time 15 g

Steam products 120

Referce to a temperatur increase from 4° to 70 °C

Both boiler with 2.7 kW



Target sales pricing:

BW4 CTS1 ~ CHF 15'200

Power supply: 220-240 VAC / 50-60 Hz

7 000 W / 32 A / 1-P

380-415 VAC / 50-60 Hz

7000 W / 16 A / 3-P



EVA & DIN

Energy		Vending machine
Manufacturer	Thermoplan AG	◀ A
More efficient		
A++		◀ A
A+		
A		
B		
C		
D		
E		
F		
G		
Less efficient		
Total energy consumption		188 wh/L
Measured at		50 L/24h
~ no. of cups in ml		338 cups of 148 ml
Energy consumption in Idle Mode:		2538 wh/24h

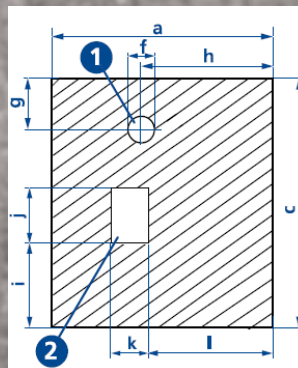




H:646mm

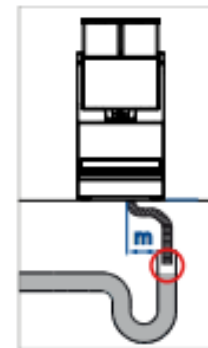
D:600mm

W:412mm



Drain

- m: Distance from machine to drain < 1000 mm / 39.37 in.
- Drain line (hose) not sagging.
- No back pressure in the water line.
- The end of the line not submerged in water.



Machine parameters		Water connection specifications	
Connection / power CE	Machine with one phase:	220-240 VAC / 50-60 Hz 5800-7100 W / 32 A	Water supply 3/8"
	Machine with three phases:	380-415 VAC / 50-60 Hz 5800-7100 W / 3 x16 A	Dynamic water pressure 2-4 bar 29-58 psi
Connection / power USA/CA	208 VAC / 60 Hz 5700 W / 27 A	Water boiler pressure 11.7 bar 169.6 psi	Steam boiler pressure 2.6 bar 37.7 psi
Height outlet	85-172 mm (manual) / 100-190 mm (autom.) 3.34-6.77 in (manual) / 3.93-7.48 in (autom.)	Chlorine TDS None	70-200 ppm
Weight	67 kg / 147.71 lbs	Total hardness 5-8 °dH / 8-14 °fH	6.8-7.4
		pH <100 ppm	<0.25 ppm
		Alkalinity	

1 Cut-out for water/milk inlet and water drain.
Also possible for mains cable.

2 Cut-out for grounds ejection.

a	412 mm / 16.22 in	c	600 mm / 23.62 in	f	70 mm / 2.75 in	i	213 mm / 8.38 in
b1	CE: 646 mm / 25.43 in (feet: 57 mm / 2.24 in) or optional 676 mm / 26.61 in (feet: 87 mm / 3.42 in)	d	50 mm / 1.96 in	g	150 mm / 5.9 in	j	106 mm / 4.17 in
b2	USA/CA: 676 mm / 26.61 in (feet: 87 mm / 3.42 in)	e	350 mm / 13.77 in	h	252 mm / 9.92 in	k	63 mm / 2.48 in
						l	238 mm / 9.37 in



H:646mm

D:600mm

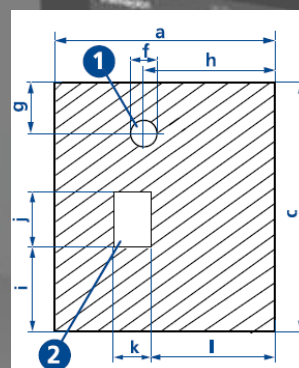
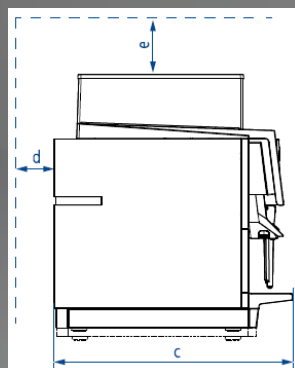
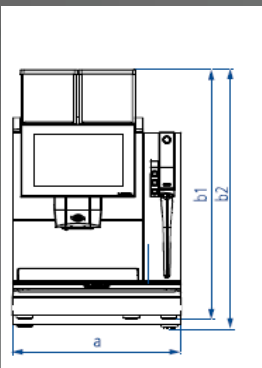
W:412mm

Options:

- Second grinder
- Automatic Outlet
- Bean detection
- Color RAL
- Drain water level detection
- Drawerchute
- Foot cover
- High feet



CUTSHEET



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Also possible for mains cable.

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Weight	67 kg / 147.71 lbs		Chlorine TDS None 70-200 ppm
			Total hardness 5-8 °dH / 8-14 °fH
			pH 6.8-7.4
			Alkalinity <100 ppm
			Iron <0.25 ppm

TARGET SEGMENT



Quickservice Restaurants



Restaurants and Bakeries



Coffee Chains





CUSTOMER SUCCESS STORY

«As the owner of a café, I was looking for a solution to be able to offer my guests the perfect milk foam. The Black&White4 CTS was a game changer for me and my business! At the touch of a button, my staff can now create excellent milk foam, regardless of how much barista experience each of us has. This machine has definitely improved the quality of our drinks, increased the popularity of the café and has therefore proved to be an extremely valuable investment.»



HANDLING



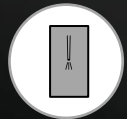
Perfect foam AirSteam™



Proven AutoSteam



New steam experience



Modular steam unit



thermoplan

08:00



NEW GUI



Tea



Coffee



Espresso



Double Espresso

Flat White Foam

Cappuccino Foam

Dry Cappuccino
Foam

Steam Settings

Black&White|4

Product information

AutoSteam settings

Purge lever

AutoSteam
lever

AirSteam™
buttons



HANDLING

Purge

This function is mainly used for **cleaning** the steam wand **before** and **after** foaming.



HANDLING

AutoSteam

Auto Steam is used for **conventional foaming**. Here, the Barista doses the amount of air independently to the desired foam quality through the **stretching & texturing** phase. A **temperature sensor supports** the barista to reach the target temperature with repeat accuracy for every single product.



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07:04
⚙️

GUI HANDLING



Tea



Coffee



Espresso



Double Espresso

Flat White Foam

Cappuccino Foam

Oat

Steam Settings



AutoSteam settings

Black&White|4

AutoSteam lever



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Steam pressure



Tea



Coffee



Espresso



Double Espresso

95 °C

max

Stage 6

63 °C

55 °C

min



Temperture Settings

Black&White|4



HANDLING

AirSteam™

Air Steam is the **fully automatic** foaming with steam to the **desired milk foam quality** (temperature & foam quantity).

A **temperature sensor** controls the target temperature and **regulates** the addition of air & steam, which leads to the desired milk foam quality.



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07:04
⚙️

Button overview



Tea



Coffee



Espresso



Double Espresso

Flat White Foam

Cappuccino Foam

Oat

Steam Settings



Possibility to work with groups

Black&White|4

AirSteam™ buttons



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07:04
⚙️

Oat



Almond

Oat

Almond wet

Oat wet



Tea



Coffee



Espresso



Double Espresso



Black&White|4



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07:04
⚙️

Oat



Almond

Oat

Almond wet

Oat wet



Tea



Coffee



Espresso



Double Espresso



Black&White|4



thermoplan

07:04
⏮ ⏪ ⏩ ⏭



Tea



Coffee



Espresso



Double Espresso

Flat White Foam



Cappuccino Foam



Almond >



Steam Settings



Black&White|4





General Settings

Product Settings

Statistics

System

Events



< Edit Products

Adjustments

Steam Parameters



Almond

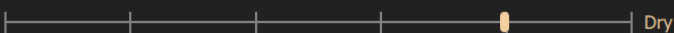


Foam Temperature

63 °C

Foam Quality

Wet



Dry

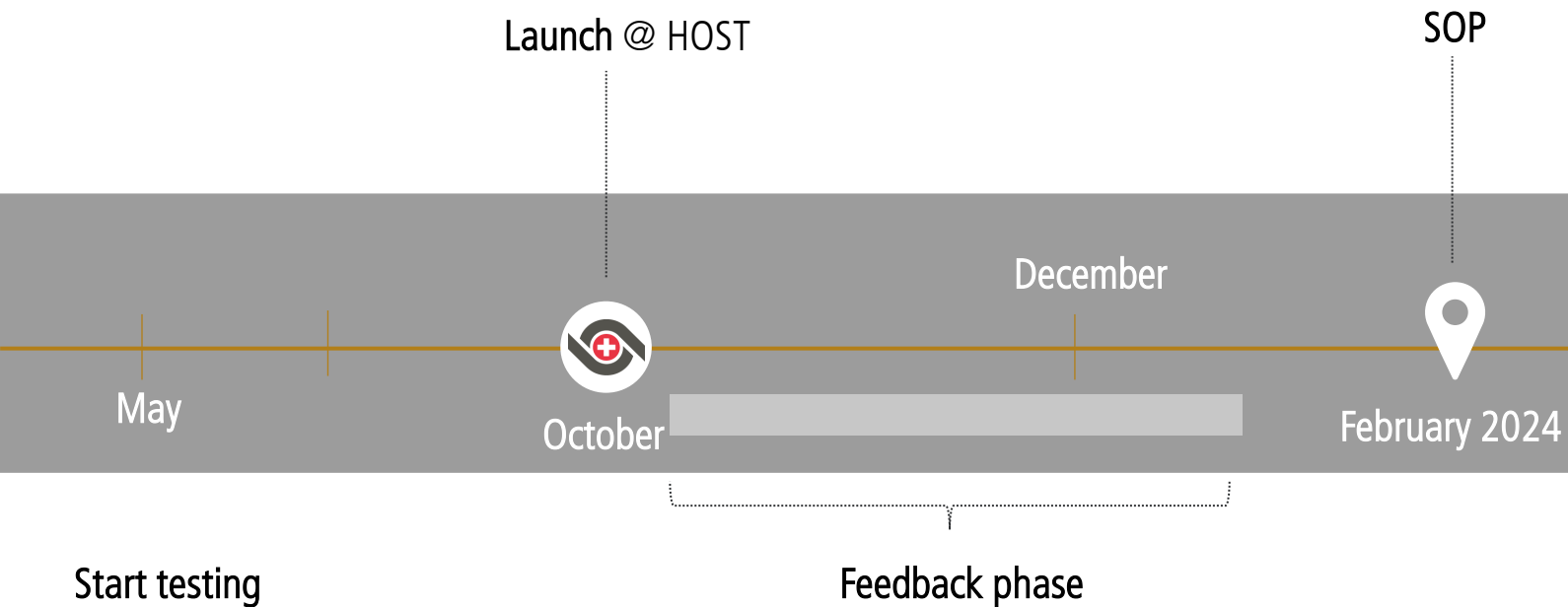


Test Product

Black&White|4



ROADMAP



MARKETING PACKAGE

Pictures
Videos
Salesdocument
Marketing-Brochure
Presentation
Flyer
CAD Data
Datasheets
Ordersheet
Socialmedia Posts
Tender specification
Pricelist



THANK YOU

