

thermoplan
Swiss Quality Coffee Equipment

Black&White|4 CTS

The trendsetting steam solution of Thermoplan

Black&White|4

WHY BW4 CTS?

- **Easy to use – For untrained and professional Barista**
 - Process safety
 - Everybody 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**
- **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





Espresso 240 cups

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

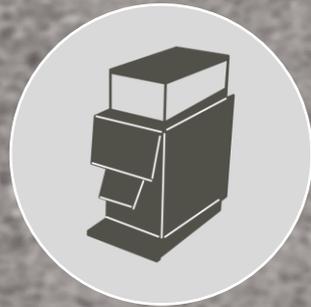
Coffee 200 cups

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

Options:

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



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

AirSteam™
buttons

Purge lever

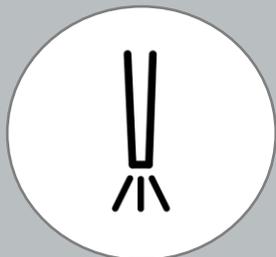
AutoSteam
lever



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.



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.

