

TENDER SPECIFICATIONS

Black&White4 CTM plus RL

Hereafter referred to as BW4 CTM+ RL

Manufacturer	Thermoplan AG, Weggis
Preparation	Processing of alternative milk varieties (animal and plant-based), coffee specialities, hot milk / foam, cold milk / foam, hot water
Capacity/h	240 espressos/200 coffees/140 cappuccinos/120 teas Amount depending on cup size and machine setting

Brief description

The fully automatic coffee machine BW4 CTM plus RL prepares coffee specialities as well as milk-based coffee beverages in constantly high quality. The cooling unit RL integrated on the left side holds a maximum of 9 litres of chilled milk in the plastic milk container. Alternatively, other milk varieties can be processed from their original packaging.

Special features

The Superior Coffee System delivers coffee excellence in portafilter quality at the push of a button. With the modular system is the coffee machine BW4 CTM+ RL equipped with the modular system developed by Thermoplan. The modules (mechanical and hydraulic module) can be exchanged and serviced in the shortest amount of time reducing downtimes to a minimum. The fully automatic machine is equipped with the innovative milk foam technology developed by Thermoplan. At the touch of a button, the BW4 CTM+ RL creates milk foam, customisable to individual needs (consistency and temperature is variable).

Operation

Central operating and information unit is the capacitive 10" touchscreen display. The cover glass is made of 3mm-thick tempered glass and is resistant against scuffs and scratches. There are approximately 25 software language versions available in order to simplify operation of the machine. The four programmed user groups (self-service, barista, manager, technician) have different application authorisations and setting options which are regulated with access codes. The different types of milk are selected directly via the display.

Cleaning

The fully automatic coffee machine has an automatic cleaning system. The cleaning intervals are pre-programmed for simplification and to ensure quality of the beverages. A complete cleaning cycle lasts approximately 17 minutes. The cleaning process is performed for the coffee and milk foam system each in closed circuits. The use of cleaning keys simplifies handling and ensures exact cleaning agent dosing. The outer surface of the fully automatic coffee machine can be cleaned with a conventional, mild cleaning agent. The outside of the milk lance is cleaned manually with a clean cloth after using each type of milk. A contamination rinse of the milk paths in the machine is then triggered via the machine display.

Advantages at a glance

- Superior Coffee System
- Modular machine assembly
- Innovative milk system technology
- Straightforward, ergonomic design
- Touchscreen with capacitive 10" display
- Intuitive operation
- Efficient tablet cleaning circuit cleaning system
- Resource-saving operation

Additional options

- ThermoplanConnect telemetry system
- Interface for payment connection (compatible with coin checker, coin exchanger, credit card payment, automatic beverage registration, etc.)
- Customer-specific outer material and machine color
- Lockable containers (bean hopper, refrigerator, grounds drawer)
- Water tank operation
- 1 or 2 coffee grinders
- Grounds chute

CTMplus RL



Dimensions (W x D x H)	CTM plus RL 692 x 600 x 646 mm
Weight	90 kg
Coffee outlet height	85-172 mm (manually adjustable) 96-192 mm (automatic)
Bean hopper	~1.7 kg each
Refrigerator RL	9 litre
Power connection	220-240 volt / 50-60 hz / 16 amps / 1 phase 220-240 volt / 50-60 hz / 32 amps / 1 phase 380-415 volt / 50-60 hz / 16 amps / 3 phase
Water connection	3/8", pressure 2-4 bar / 30-60 psi, no chlorine, TDS 70-200 ppm, hardness 5-8° dH (8-14° fH), pH 6.8-7.4, alkalinity < 100 ppm, iron < 0.25 ppm

Placing

The coffee machine is installed and operated on horizontal, flat and fireproof surfaces. The device must have a safety distance of at least 50 mm on all sides. There must be a minimum height clearance of at least 350 mm. The distance of machine and drain should not exceed 1 meter. The drain line must not sag, no counter pressure in the water drain line and the end of the line must not be submerged in water.