



BLACK&WHITE²





A breath of magic...

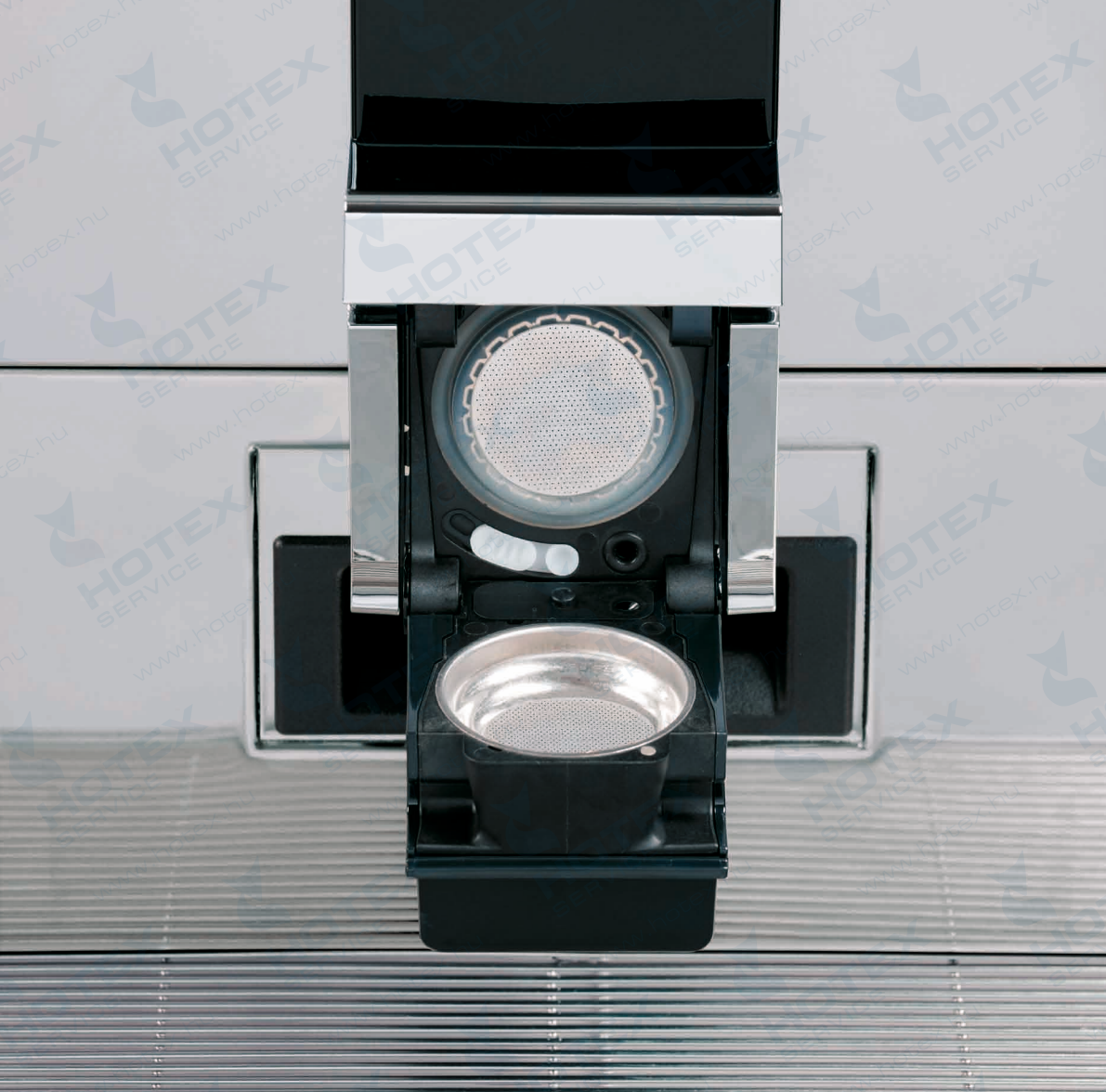
BLACK&WHITE² represents another innovation from Thermoplan. Whether Cappuccino, Latte Macchiato or cold milk foam - with the new generation you conjure up wonderful top-quality specialties.



...the cool milk solution

With the central spout you prepare unique milk foam with breath-taking consistency - marvellously creamy and firm.





The POD

All the usual pads and pouches can be inserted here. Whether caffeine-free or special blend - The Black&White² will satisfy every customer's request. Cleaning is also activated via the POD. Simply insert the cleaning tablet and start.



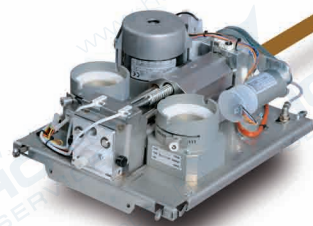
The Module System

BLACK&WHITE² is a modular assembly. Maintenance can thereby be carried out quickly and cost-effectively. All three modules are exchanged in an instant - that is unique for coffee machines.



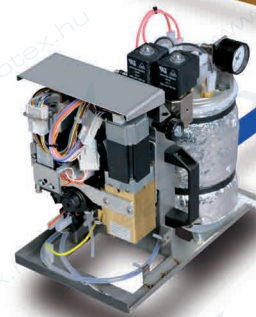
Brewing module

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.





Modern operational concept

The large keypad flexibly supports all products and can be adapted to your special requirements.

All work steps, such as filling the beans, emptying the grounds drawer or starting the automatic cleaning process are easy to operate.

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
- Use of coffee pads

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.

Versatile to suit all tastes

The CT prepares coffee and hot water and its mere 344 mm in width allows it to fit on any countertop.

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

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



Capacities:	240 espressi, 200 coffee, 100 tea, 60 pads / h
Connection:	230V / 50-60Hz / 2800W / 13A
Dimensions:	344x583x696mm (W/D/H)
Weight:	55KG

Capacities:	240 espressi, 200 coffee, 100 tea, 130 cappuccino, 140 lattino, 60 pads / h
Connection:	2x230V / 50-60Hz / 2800/100W / 13/1A
Dimensions:	591x583x696mm (W/D/H)
Weight:	78KG

Capacities:	240 espressi, 200 coffee, 100 tea, 150 cappuccino, 60 pads / h
Connection:	2x230V / 50-60Hz / 2800/2200W / 13/10A
Dimensions:	591x583x696mm (W/D/H)
Weight:	77.5KG

Capacities:	240 espressi, 200 coffee, 240 tea, 60 pads / h, endless steam supply
Connection:	230/400V / 50-60Hz / 6900W / 30/13A
Dimensions:	516x583x696mm (W/D/H)
Weight:	77.5KG

Capacities:	240 tea / h, endless steam supply
Connection:	230/400V / 50-60Hz / 4400W / 19/13A
Dimensions:	250x583x571mm (W/D/H)
Weight:	35KG



thermoplan

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