

Black&White|4c

Our masterpiece in a compact format

PRODUCT AND SALES DOCUMENTATION



thermoplan
Swiss Quality Coffee Equipment

VERSION 11/2022

Contents

1 Swiss Quality Coffee Equipment	3
2 At a glance	4
The new generation of machines > 4	
3 Positioning & segment	5
4 Product characteristics	6
Machine design > 6	
Available models > 8	
Machine accessories > 9	
5 Configurations	10
Options > 10	
Models in details > 12	
Technical data > 14	
6 Module system	16
7 Milk foam technology	17
8 Software	18
Language versions > 18	
User groups > 19	
Product order and Display view > 22	
Additional features > 23	
9 Cleaning system	24
Cleaning procedure > 24	
Hygienic rinsing > 24	
Cleaning tablets > 25	
Display cleaning > 25	
10 Verification	26
11 Accessories available for order	27

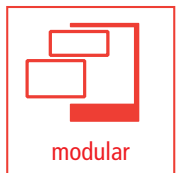
1 Swiss Quality Coffee Equipment

«Swiss Quality Coffee Equipment» by Thermoplan is developed and manufactured meticulously according to fundamental principles and a clear product strategy. Each new Thermoplan coffee machine embodies the characteristics that are successfully integrated into the corporate culture.



Swiss made

Precision, engineering skill and quality are Thermoplan's promise and its corporate philosophy. The company's innovation center with its employees develop with comprehensive technical expertise pioneering customer solutions. Nearly 80% of all machine components are procured from Swiss suppliers and assembled exclusively at the headquarters in Weggis (Switzerland, CH) to create high-quality coffee machines.



Modularity

The coffee machines of today come with the technology of tomorrow. All new Thermoplan coffee machines are equipped with a unique module system. The modularity simplifies all processes in the busy gastronomy business. Continuous development of the module system ensures sophisticated technologies with market-relevant solutions.



Milk foam technology

Thermoplan is a pioneer in achieving a unique milk foam consistency and has established decades of expertise. The state-of-the-art milk foam technology enables heating, foaming and optimal milk preparation at the touch of a button. The result: milk-based coffee beverages are perfected and impress with a unique consistency and the best possible taste.



Sustainability

Thermoplan coffee machines are manufactured to strict requirements and taking into account ecological, economic and social aspects. Thoughtful and responsible handling of resources is standard and strengthens the success of the sustainable corporate culture.



Service network

Thermoplan is represented in more than 72 countries by professional business partners and maintains a global network of over 100 certified service partners. An internal training program ensures that service technicians receive optimal training and possess the latest knowledge of Thermoplan coffee machines.

2 At a glance

The new generation of machines

The Black&White4 compact is the new masterpiece in Thermoplan's latest product range. The fully automatic coffee machine impresses with innovative solutions and a multitude of unique features. Compact, modular and elegant, the Black&White4 compact is remarkably slim with a minimal footprint of only 228 mm, equivalent to a sheet of A4 paper. This is unique in the field of fully automatic coffee machines and sets new standards in the

industry. The module system developed by Thermoplan is perfect for the busy gastronomy business and reduces on-site maintenance and servicing time to an absolute minimum.

The Black&White4 compact also impresses aesthetically with its unique machine design and high-quality materials. With the optional flavour and powder units, the BW4c can be used in a wide range of applications.



3 Positioning & segment

Black&White4 compact

The Black&White4 compact is suitable for serving up to 150 cups per day. Thermoplan targets its

product line of fully automatic coffee machines for professional use at two different segments.

Categorie S – M

Categorie M – XL

Black&White4 compact	Black&White3-Sortiment
Low – medium daily usage	Medium – high daily usage
50 – 150 cups per day	150 – 500 cups per day
Segments	Segments
Convenience, POS-Concepts (Bakeries, service stations, kiosk, coffee corner)	Convenience (Service stations, kiosk, coffee corner)
Hotel industry (lobby, meeting room)	Hotel industry (Breakfast service, outdoor operation)
Gastronomy (Fast food restaurant, restaurant service, bar, mobile use)	Gastronomie (Fast food chains, catering firms, mobile use)
Office use (Business room, office)	Office use (Business room, office)
Complement to the Black&White3 range	Complement to the Black&White4 compact-range

The daily requirement is decisive for the choice of the machine category.

Black&White4 compact hourly output

	Hourly output*	Configuration
Espresso	180 cups × 25 ml	• Double serving • ~ 20 sec. flow time • 15 g coffee/product
Coffee	120 cups × 120 ml	• Double serving • ~ 30 sec. flow time • 15 g coffee/product
Cappuccino	100 cups × 150 ml	• Double serving • ~ 35 sec. flow time • 15 g coffee/product • Coffee and milk dispensed sequentially
Tea	90 cups × 300 ml**	• ~ 84°C water temperature

* Hourly output depends on cup size and machine settings.

** Boiler reheats after dispensing an increased amount of hot water. The machine cannot dispense further products during this time.

Service interval

Both, the service counter and the water filter counter operate in terms of servings as well as time-based. The warning for the preventive maintenance (PM service) appears either after 28'000 products or 335 days. An error appears after 30'000 products or 365 days. Thermoplan coffee machines are tested with UHT milk. The PM interval with other varieties may differ.

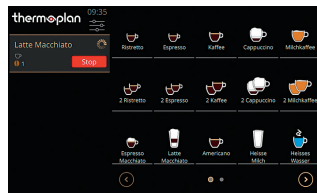
4 Product characteristics

Machine design



BW4c Touch-Display

- Compact design, 228×600×646 mm in the basic CTM (Coffee-Tea-Milk) configuration
- Classy, sleek and simple design
- Designed with ergonomics in mind: No sharp edges, no risk of injury
- True reference: Swiss made
- Standard version: Alunox outer material
- Special versions with outer material variants available on request
- Special colors for side and back wall according to the RAL code and on request



Touch display

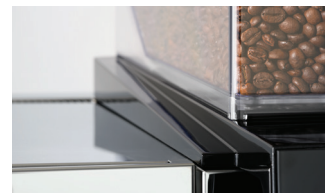
The 7" touch display with capacitive touch technology forms part of the service unit into which the bean hoppers are also integrated. The high-quality injection molding with its high-quality glossy finish is robust and easy to clean.

The touch screen display is made of 3 mm thick, reinforced, high-quality glass and is scuff- and scratch-resistant. State-of-the art capacitive touch technology, similar to that used in smart-phones, adds a more modern touch.



Bean Hopper

The bean hoppers can be fitted with a locking system (especially relevant in self-service areas) on the customer's request and each compartment is made of high-quality, durable plastic and is dishwasher-safe, so cleaning has never been easier. The locking device ensures safe and easy removal of the bean hoppers.



Bean detection

The optional bean detection ensures that a notification will be generated if there is only a small amount of beans left in the hopper. This prevents a beverage from being produced with an insufficient amount of ground coffee. This option is therefore perfect for the self-service sector.



BW4c Machine branding

4 Product characteristics

Machine design



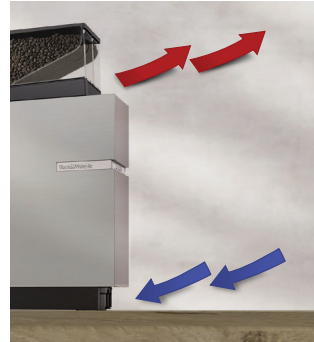
Outlet

The height of the sleekly designed outlet can be adjusted manually to a minimum height of 85 mm and a maximum height of 175 mm. The Thermoplan «button» over the outlet and the outlet surface material do not affect a simple cleaning.



Feet

The feet of the Black&White4 compact are 57 mm high in the standard design. Also available is a four-sided skirting option that hides the feet and makes the machine more attractive.



Ventilation system

The newly developed ventilation system in the coffee machine is divided into two chambers. A further chamber at the back of the machine containing the electrical connections, is virtually self-cooling thanks to the resulting chimney effect. The brewing area at the front of the machine is actively ventilated by a fan to avoid condensation buildup. Both ventilation systems lead to the vents at the back of the unit.



Ventilation slot

The hoppers have vents on the rear beneath the hopper cover and around the hopper floor. They prevent warm air generated during operation from accumulating under the bean hopper. This means that the coffee beans stay fresh longer and are not unnecessarily exposed to heat. In the case of a single-grinder machine, a high-quality cover takes the place of the second bean hopper.

« Functionality on a minimal footprint. »

4 Product characteristics

Available models



BW4c CTM



BW4c CTM RS

The Black&White4 compact is available in several configurations and addresses many possible usages in its segment. The coffee machine and the RS refrigerator (refrigerator small) with a 4.0-liter volume sit on the same chassis. So a standalone

refrigerator cannot be purchased. The standard milk container is made of durable plastic and is dishwasher-safe. The refrigerator is optionally available in a lockable version.



4

Product characteristics

Machine accessories



Cup heater (CH)

The cup heater (CH) can be used to pre-heat and store between 100–150 coffee and espresso cups, depending on cup size. The cup heater’s matching design provides a perfect complement to the Black&White4 compact both visually and functionally.

Machine parameters	
Electrical connection	220–240 VAC 0.5 A 50/60 Hz
Output	90 – 110 W
Dimensions	246×490×483 mm (W/D/H)
Weight	19 kg

Please consult the technical manual for details on installation.

Scope of delivery



BW4c CTM

All supplied parts are required for correct start-up of the coffee machine:

- Coffee machine
- Power cord
- Coffee system cleaning tablets (1 tub)
- Milk system cleaning tablets (1 tub)
- Operating instructions
- Connecting hoses



Accessories

5 Configurations Options

Powder unit «P» - Chocolate lover deluxe

With the powder unit «P», the Black&White4 compact expand for simply 92 mm. The unit has a capacity of 2 kg and is suitable for vending certified chocolate powder (Thermoplan has not tested further options). Simply by the touch of a button, the chocolate drink is prepared and finished with finest milk foam. The delivery of a double product is not possible.

The cleaning of the powder unit must be operated after 7 days. To guarantee a maximum quality of the beverage, the weekly cleaning process is mandatory programmed. After the manual start of the cleaning system, the process is intuitive and performs automatically. The manual steps of cleaning will be shown on the display.



BW4c CTM P RS



BW4c CTM F RS

Flavour unit «F» - With that certain supplement

Up to 4 different syrup aromas can be placed into the flavour unit. The drawer is only 170 mm wide and contains a numbering (1-4) to simplify the positioning of the syrup bottles. Depending on the opening of the bottle, the bottle can have a maximum diameter of 85 mm. Additionally to the depth of the machine (600 mm) the open tray measured 322 mm extra. The viscosity of the syrup need to match the strength of the pump to achieve a perfect result in the cup (Thermoplan tests with standard syrups only). Individual syrups must be testing while adjusting the machine.

The cleaning of the flavour unit must be operated after 7 days. To guarantee a maximum quality of the beverage, the weekly cleaning process is mandatory programmed. After the manual start of the cleaning system, the process is intuitive and performs automatically. The manual steps of cleaning will be shown on the display.

Powder and flavour unit «PF» - Form and function in perfection

The Black&White4 compact CTM PF / CTM PF RS is a true multi talent and delivers beverages in all possible combinations with coffee, milk, chocolate powder and flavour. In that configuration, the coffee machine is 490 mm or 660 mm wide.

The cleaning of the powder and/or flavour unit must be operated after 7 days. If a coffee and/or milk cleaning is necessary at the same time, the machine

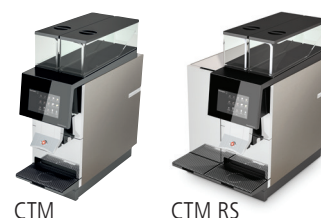
identify the different requests and performs a complete cleaning. To guarantee a maximum quality of the beverage, the weekly cleaning process of the powder and/or flavour unit is mandatory programmed. After the manual start of the cleaning system, the process is intuitive and performs automatically. The manual steps of cleaning will be shown on the display.



BW4c CTM PF RS

5 Configurations at a glance

Models in detail



Models are detail

Connection	
Coffee machine	220-240VAC 12-13A 50/60Hz ✓
Output	
Coffee machine	2700-3100W ✓
Refrigerator	50W
Dimensions (B/T/H)	
Coffee machine	228x600x646 mm
Coffee machine with refrigerator	398x600x646 mm
Coffee output manually adjustable	✓
85 – 175 mm	
Weight	40/61 kg
Volume 70 dB	✓
2 Grinder	✓
1 Grinder	*
Outer material alunox	✓
Outer material colors/material/diverse	*
Feet 57 mm	✓
Feet 77 mm	*
Cover feet 57 mm	*
Cover feet 77 mm	*
Bean hopper 1 kg	✓
Bean detection	*
Powder hopper 2 kg	
Syrup flavour 1-4	
Container lockable (bean hopper, powder hopper, refrigerator, grounds drawer)	*
Grounds chute	
Fixed water supply	✓
Tank operation: Water level monitoring consisting of kit	*
Cold Milk/cold milk foam	*
Payment system connection	*

✓ Standard

* Options

The coffee machine cannot be expanded supplementray.



CTM F



CTM F RS



CTM P



CTM P RS



CTM PF



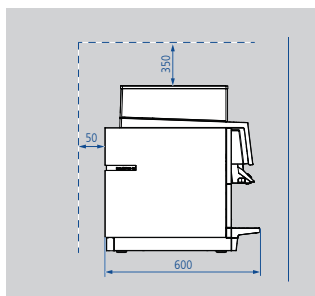
CTM PF RS

✓	✓	✓
✓	✓	✓
398x600x646 mm 568x600x646 mm	320x600x645 mm 490x600x646 mm	490x600x646 mm 675x600x646 mm
✓	✓	✓
50/62 kg	52/68 kg	62/78 kg
✓	✓	✓
✓	✓	✓
*	*	*
✓	✓	✓
*	*	*
✓	✓	✓
*	*	*
✓	✓	✓
*	*	*
	✓	✓
✓		✓
*	*	*
✓	✓	✓
*	*	*
✓	✓	✓
*	*	*

5 Product characteristics

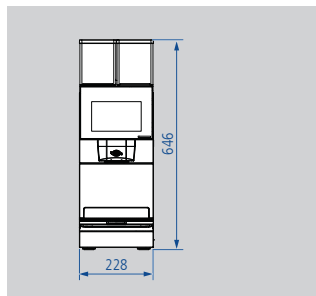
Technical Data

Depth (side view)

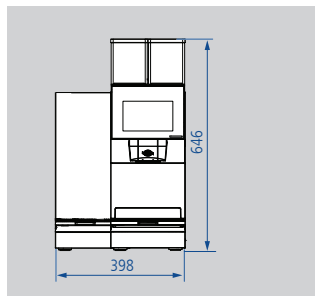


Height/width (front view)

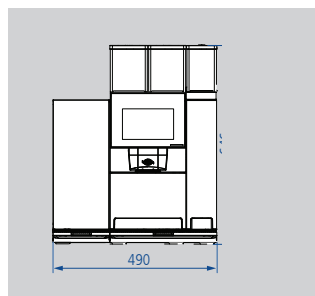
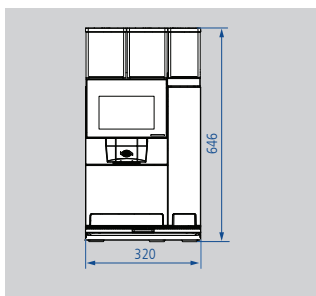
BW4c CTM/CTM RS



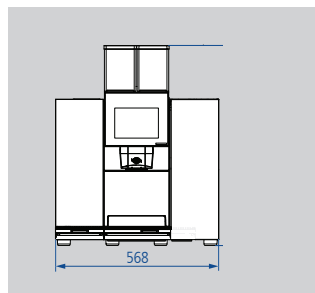
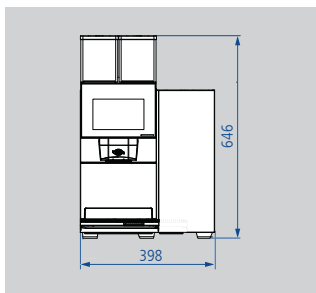
Height/width (front view)



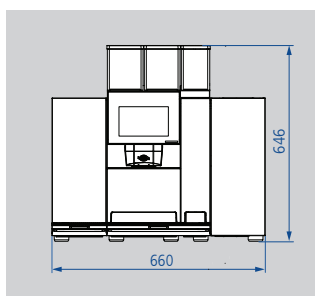
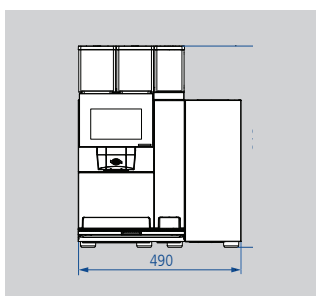
BW4c CTM P/CTM P RS



BW4c CTM F/CTM F RS



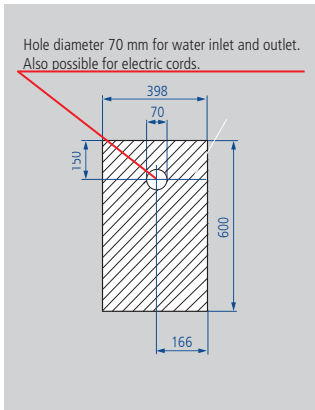
BW4c CTM PF/CTM PF RS



5

Product characteristics

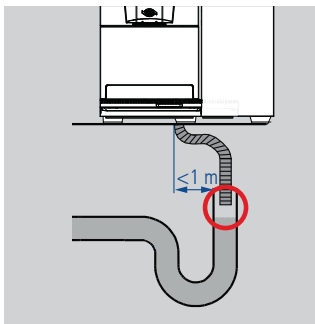
Technical Data



BW4c Milk tube connection

Milk tube for refrigerator

- For BW4c CTM configuration with external refrigerator
- The milk tube to the external refrigerator has a maximum length of 1200 mm. The refrigerator must be placed correspondingly close to the coffee machine.
- Milk tube diameter: Ø 8.5/4 mm



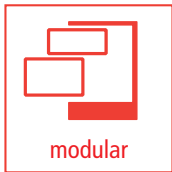
BW4c Drainage

Drainage

- The distance between the machine and the drain must not be no more than 1 meter.
- The drain line (tube) must not sag.
- There must be no counter pressure in the water drain line.
- The end of the line hose not be in the water.

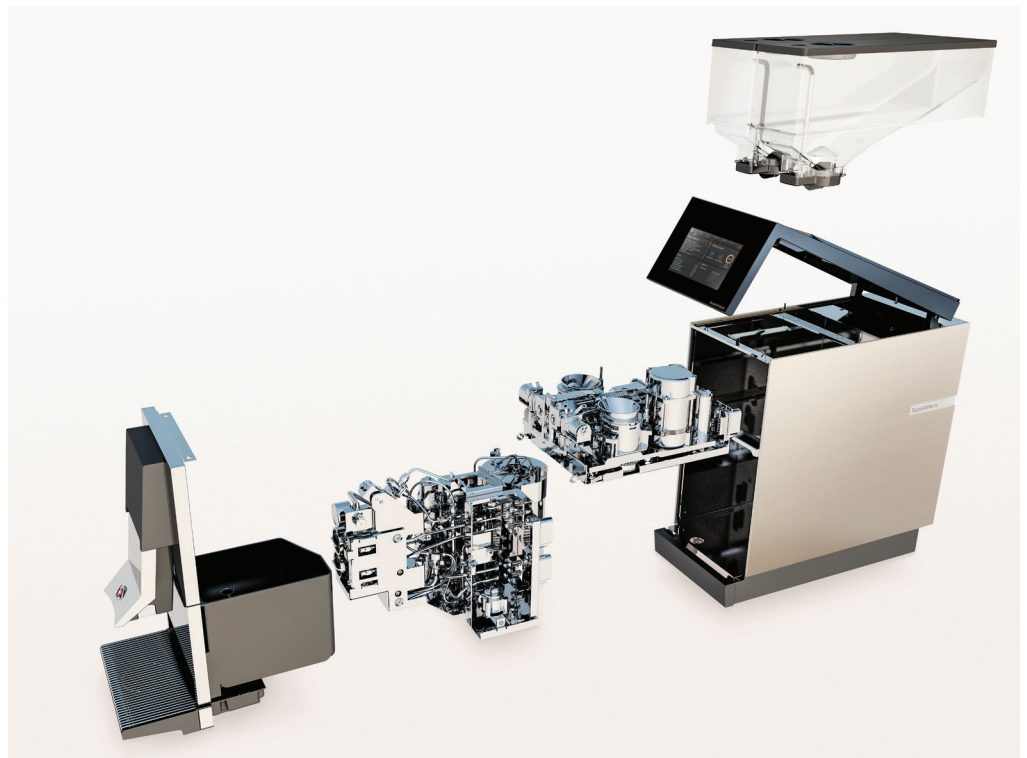
Water connection specifications	
Water connection	3/8"
Water pressure	2–4 bar / 30–60 psi
Chlorine	None
TDS	70–200 ppm
Total hardness	5-8° dH (8-14 °fH)
pH	6.8 to 7.4
Alkalinity	Less than 100 ppm
Iron	Less than 0.25 ppm

6 Module system



The Black&White4 compact has been designed and equipped with Thermoplan's module system. A unique selling point, the module system combines all of the coffee machine's basic functions into just two modules. This means that modules can be replaced quickly, easily and efficiently when carrying

out maintenance, thus reducing on-site maintenance and servicing times to an absolute minimum. All kinds of servicing tasks can be performed on the various modules. This means that it is not necessary to service the chassis.



BW4c Module system

Mechanical module

- Vibration isolation through storage on damping elements
- Minimized noise emission
- Integrated venting and rinsing valves provide internal pre-rinse
- Optimum beverage temperature ensured by pre-rinse
- Brewing chamber powder ≤ 18 g, depending on grinding level
- Grinding discs made of wear-resistant steel

Hydraulic module

- No removal of drain tubes when removing the module
- All rinsing procedures feed into the drip tray
- Compact milk path results in shorter suction and rinsing times
- Increased performance due to powerful water pump
- Constant brewing pressure due to increased flow rate for perfect espresso taste
- Maintenance-free and wear-free magnetic coupling of the water pump

7 Milk foam technology



As the first company, Thermoplan has developed a unique, state-of-the-art and high-end milk foam technology. With developments planned through to the last detail, the system is established as the optimum solution on the international market. For nearly four decades, the company has been continuously expanding its expertise in milk foam systems and applied this expertise to creating further developments. Thermoplan today remains the market leader in milk technology with its system and ensures consistently high product quality through enhancements and new developments.

The Black&White4 compact generates a fine-pored, creamy and stable milk foam. It prepares milk-based coffee beverages quickly and easily at the touch of a button and provides coffee lovers with perfect taste. Whether it's a latte macchiato,

cappuccino or latte, Thermoplan's milk expertise is unique in both technology and in the market. The foam consistency is calibrated manually to meet the individual requirements of the various segments. The capacitive sensor monitors the milk supply, preventing unintended machine downtime or interruption during product dispensing. A constant milk temperature is one of the factors responsible for a constant quality of foam. This is ensured by continuous measurement directly in the milk instead of in the refrigerator surrounding.

As an option the Black&White4 compact is available with cold milk/cold milk foam. The innovation from Thermoplan enables the upgrade of the beverage assortment.



Option cold milk foam



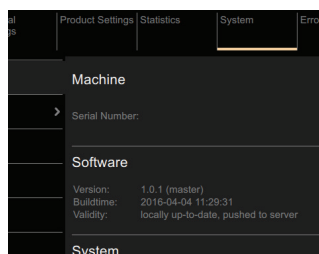
BW4c Outlet

Advantages at a glance

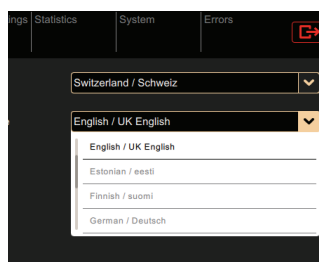
- State-of-the-art technology
- Dispense hot milk or milk foam at the touch of a button
- Maximum quality thanks to decades of expertise
- Manual calibration of milk foam consistency for various requirements
- Capacitive sensors with 2-step milk supply measurement: «low» and «empty»
- Automatic disabling of milk product upon «empty» status prevents incomplete dispensing of product
- Measurement of milk temperature directly in the milk ensures quick temperature monitoring and thus milk foam quality

8 Software

Language versions



BW4c Software



BW4c
Language selection

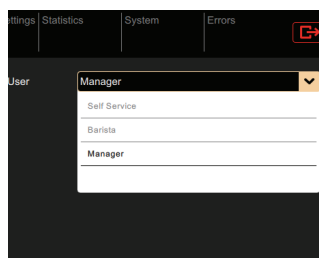
The availability of the language versions is not identical with the machine availability (available machine models at page 8).

The software is available in 23 different languages to simplify the coffee machine operation. Operating instructions and the technical manual are each available in German and English.

Language	Description	Software	Operating instructions	Technical manual
DE	German	✓	✓	DE/DE
AR	Arabic		✓	EN/EN
CZ	Czech	✓	✓	
DA	Danish	✓	✓	
EN	English	✓	✓	
ES	Spanish	✓	✓	
ET	Estonian	✓	✓	
FI	Finnish	✓	✓	
FR	French	✓	✓	
GR	Greek	✓	✓	
HE	Hebrew (Israel)	✓	✓	
HU	Hungarian	✓	✓	
IT	Italian	✓	✓	
JA	Japanese	✓	✓	
KO	Korean	✓	✓	
LT	Lithuanian	✓	✓	
LV	Latvian	✓	✓	
NL	Dutch	✓	✓	
NO	Norwegian	✓	✓	
PL	Polish	✓	✓	
PT	Portuguese	✓	✓	
RU	Russian	✓	✓	
SV	Swedish	✓	✓	
TH	Thai		✓	
TR	Turkish	✓	✓	
UR	Ukrainian		✓	
ZH-TW	Chinese traditional (Taiwan, Hong Kong)	✓	✓	
ZH-CN	Chinese simplified	✓	✓	

8 Software

User groups



BW4c User group selection

The Black&White4 compact has four different user groups with different degrees of authorization. The groups, also referred to as levels, are protected by corresponding access codes. The corresponding

levels are pre-programmed depending on the area in which the machine is to be used. Each higher level includes all of the permissions of the lower levels and additional functions reserved for this level.

User group	Permissions	Remark	Access code
Self-service Level 1	• Product dispensing • Perform cleaning	The user menu is disabled.	
Barista Level 2	• Product dispensing/cancellation • Perform cleaning/rinsing • Display product statistics • Restock coffee beans/milk	If the barista is not set as a standard user, the user menu can be accessed as barista through an access code.	222222
Manager Level 3	• Product dispensing/cancellation • Perform cleaning/rinsing • Machine settings, e.g., time, date, language • Define standard user • Display product list • Perform product modifications • Modify product prices • Display product statistics • Restock coffee beans/milk	If the manager is not set as a standard user, the user menu can be accessed as manager through an access code.	Inquire with technician
Technician Level 4	The technician has all permissions.		Inquire with technician

« Intuitive handling included. »

8 Software

User groups



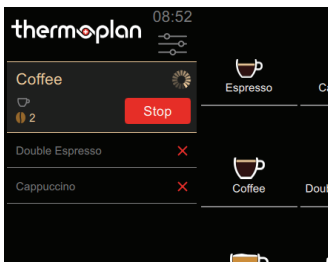
BW4c Product dispensing

Self-service

This level has the most restricted access and is aimed exclusively at serving beverages. For example, should coffee beans or milk need to be replenished, a message will appear on the display requesting assistance from service staff.

In self-service mode, a graphic shows the user that the product is still being dispensed and is not yet ready to be removed from the machine.

Daily system cleaning can be initiated directly from the screen by the service staff at the self-service level. It is not necessary to change to a higher level and cleaning can now be performed by service staff more quickly and easily.



BW4c Queue function

Barista

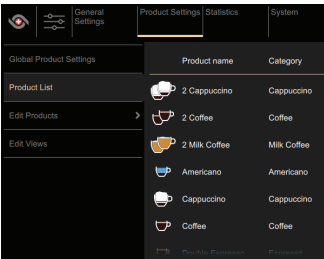
The barista level is equipped with a queue indicator, also referred to as the product selection function. Several products can be selected by the barista and a queue system indicator will appear. An individual product is activated manually before dispensing and is served immediately. Incorrectly selected products can be stopped in the queue and deleted.

The entire queue can also be deleted. The barista level displays a user menu that contains information on product statistics, cleaning status, service status, contact details of the service partner, etc. In this level, the Black&White4 compact also displays the remaining time until the next cleaning cycle has to be started.

8

Software

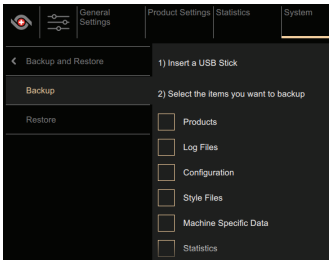
User groups



BW4c Product modification

Manager

The manager level provides authorization to modify products. The coffee aroma and amount dispensed can be modified within a limited range. Time- and language-related settings and display customization for product orders or the number of views are available on this level.



BW4c Data transfer

Technician

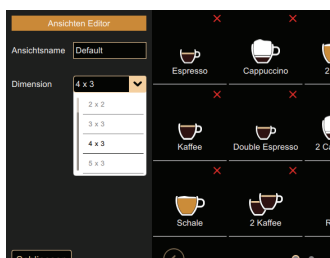
The technician can secure, transfer and reset data via the USB interface. This means that pre-programmed settings, such as coffee parameters, milk parameters, prices, etc. can be quickly, simply and efficiently transferred to a new machine.

Both coffee parameter and product list modifications, as well as the addition of new products, can be carried out from the technician level. The different display views in the user levels are defined in the technician level as well.

If the machine malfunctions in any way, the service technician can analyze the error log file either directly on the machine or transfer it to a USB drive via the USB interface.

Detailed analysis of the failure modes can prevent possible future malfunctions.

8 Software Product order



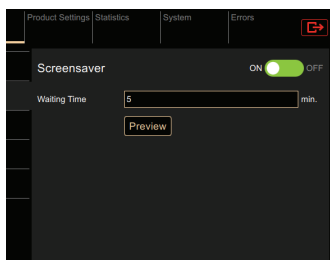
BW4c Product view configuration

A variable number of products and views can be displayed – a maximum of 30 products in barista or 24 products in self-service mode can be programmed.

User group*	Dimension	Number of products/view	Number of views	Total products
Self-service	2×1	2	7	14
	2×2	4	4	16
	3×3	9	2	18
	4×3	12	2	24
	5×3	15	1	15
	6×2	12	2	24
Barista	6×3	18	1	18
	2×1	2	10	20
	2×2	4	5	20
	3×3	9	3	27
	4×3	12	2	24
	5×3	15	2	30

* The number of products and views is unlimited at both the self-service level and the barista level. The dimensions shown are for standard programming.

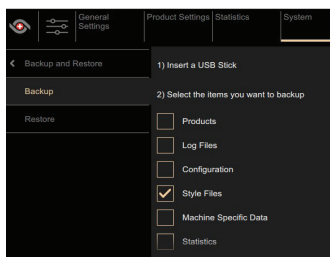
Display view



BW4c Screensaver modification

Screensavers, promotional ads or logos can be used to create a customized display view. Data is transferred directly to the coffee machine via the USB interface. It can be executed from the manager level and higher and offers simple, intuitive and fast operation. The transfer of a new screensaver can be done with a backup and restore. By default, the new coffee machine is delivered with images which can be replaced depending on the customer needs. The entire data volume for the so-called «style»

files or screen images is 5 MB. The size of the image is 800 x 430 pixels each. This customization allows customers to modify the display view to their needs.



BW4c Backup Style Files

8 Software

Additional features

During «time optimized»

The new function allows pouring out coffee and milk at the same time. This feature is available for the categories Cappuccino and Milk Coffee and allows a faster product output.

Multiple brewing

For quality reasons, large coffee products are poured out with several brew cycles. The machine can be adjusted up to four brewing replications. For coffee and milk combined products the milk and milk foam will be dispensed only once at the end during the last brew cycle.

Payment system connection

As an optional solution, the Black&White4 compact can be connected with a payment system. Through the interface, the machine is compatible with a coin testing equipment, a pre-payment meter, credit card payment, automatic beverage registration and the like.



« Variety of products for individual taste. »

9 Cleaning system

Cleaning procedure



BW4c Cleaning keys

The system cleaning is initiated manually through the display and then runs automatically. The complete cleaning cycle is displayed on the screen. The cleaning cycle is further simplified by the use of two

cleaning keys, red (coffee system cleaning) and blue (milk system cleaning). Please consult the instructions in the technical manual for proper cleaning of the coffee machine exterior.

- Closed cleaning cycle «tablet cleaning circuit»
- Precise metering of the cleaning agent using a sophisticated tablet system
- Simplified through two cleaning keys for coffee cycle and milk cycle
- ~10% water consumption optimization over predecessor model

The «tablet cleaning circuit» cleaning system conforms to the HACCP standard (Hazard Analysis Critical Control Point), which ensures food safety and protects users from health risks. If only coffee products are served, cleaning is performed within 50 hours of operation at the maximum. If milk products are also dispensed, cleaning takes place within

24 hours of operation to ensure maximum hygiene. The cleaning cycle runs on a time program so that the recommended times are adhered to. The daily cleaning process lasts for 17 minutes. This represents a ~15% improvement compared with the previous model. The rinse water from the system rinse flows directly into the drain.

Hygienic rinsing

A rinse cycle is automatically triggered five minutes after the last dispensing. Hygienic rinsing ensures that the coffee and milk channels remain clean and hygienic. This rinse runs into the drain and lasts only approximately 5 seconds on the Black&White4 compact. Hygienic rinsing can be triggered several times a day.

« Simplified cleaning process as per the highest hygiene standards. »

9 Cleaning system

Cleaning tablets



Thermo Coffee Tabs

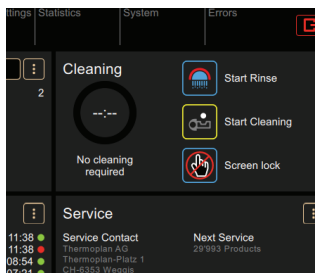


Thermo Milk Tabs

The daily cleaning procedure of the Black&White4 compact involves using two different keys for cleaning the coffee system and the milk system, respectively. The coffee cleaning key uses one cleaning tablet and the milk cleaning key uses two cleaning tablets. Cleaning tablets are available in the corresponding packaging units.

- Thermo Coffee Tabs: Tub containing 31 tabs for 1-month supply box containing 12 tubs for 1-year supply
- Thermo Milk Tabs: Tub containing 62 tabs for 1-month supply box containing 12 tubs for 1-year supply
- The cleaning tablets are manufactured to the highest standards and the contained washable substances correspond to the laws on the environmental compatibility of detergents and cleaners. Thermoplan cleaning tablets are biodegradable.

Display cleaning



BW4c Screen lock function

The surface of the touch display is made of glass and can be cleaned quickly and easily using a damp cloth. An additional function, which deactivates the display for 10 seconds, prevents the accidental dispensing of products during cleaning.

10 Verification

Proof of hygiene quality according to HACCP, HCV and NSF

HCV EU (HACCP – Hazard Analysis Critical Control Point – Compliance Verification EU) is a new service aimed at verifying the hygienic quality of commercial food equipment and components in the EU market. With HCV EU, manufacturers can demonstrate their commitment to food safety and the highest standards of quality by showing compliance with relevant European guidelines and legislation.

Commercial food equipment plays a vital role in protecting the public against food safety hazards. For decades, HACCP (Hazard Analysis and Critical Control Points) has been the preferred method for minimizing food safety risks associated with chemical, microbiological and physical hazards.

Thermoplan ensures with the HCV EU verification that their materials, design and performance comply with HACCP principles. Additionally, the compliance with EU legal requirements and guidelines is demonstrated.

HCV EU translates European directives and HACCP principles into a defined evaluation process ensuring material safety, equipment cleanability and hygienic performance. NSF International carries out the independent, third-party verification, that is for more than 70 years the world's leading authority in standard developments, testing and certification of commercial food equipment.

The verification covers the following critical aspects:

- Food contact materials
- Cleanability and hygienic design
- Equipment performance



HACCP/HCV certified

Link: http://info.nsf.org/Certified/hcv_eu/Listings.asp?Company=46400



NSF certified

Link: <http://info.nsf.org/Certified/Food/Listings.asp?Company=46400&Standard=004>

11 Accessories available for order

Thermoplan Coffee System Cleaning Tablets

Item No.	Description
128.540	Tub containing 31 Thermo Coffee Tabs (Schulz)
128.541	Box containing 12 tubs of Thermo Coffee Tabs (Schulz)
128.543	Tub containing 31 Thermo Coffee Tabs (Urnex)
128.544	Box containing 12 tubs of Thermo Coffee Tabs (Urnex)

Thermoplan Milk System Cleaning Tablets

Item No.	Description
120.528	Tub containing 62 Thermo Milk Tabs (Schulz)
120.900	Box containing 12 tubs of Thermo Milk Tabs (Schulz)
120.259	Tub containing 62 Thermo Milk Tabs (Urnex)
120.593	Box containing 12 tubs of Thermo Milk Tabs (Urnex)

Milk container

Item No.	Description
127.148	4.0-l milk container, complete
127.181	4.0-l milk container, lid
127.180	4.0-l milk container, without lid

Switzerland

Thermoplan AG
Thermoplan-Platz 1
CH-6353 Weggis
Phone +41 41 392 12 00
Fax +41 41 392 12 01

thermoplan@thermoplan.ch
www.thermoplan.ch

Germany & Austria

Thermoplan Deutschland GmbH
Altriper Strasse 1
D-68766 Hockenheim
Phone +49 6205 280 620
Fax +49 6205 280 6210

info@thermoplan.eu
www.thermoplan.eu

