

Black&White|4c

Our masterpiece in a compact format

PRODUCT AND SALES DOCUMENTATION



thermoplan

Swiss Quality Coffee Equipment

At a Glance



«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.

The Black & White 4 compact represents the newest milestone in Thermoplan's lineup. This fully automatic machine brings together innovative engineering and a host of features you won't find anywhere else. Modular, refined, and exceptionally slim - at just 9 inches wide it's the most compact full-feature super-automatic on the market and raises the bar for the entire industry.

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.

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

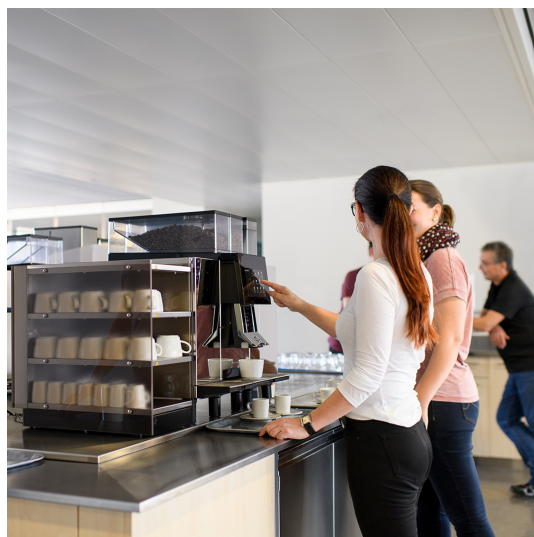
Thermoplan is a pioneer in achieving a unique milk foam consistency and has established decades of expertise. The state-of-the-art milk foam technology enables heating, foaming and optimal milk preparation at the touch of a button. The result: milk-based coffee beverages are perfected and impress with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

Based in the US, BCG is the training and support infrastructure for B&W4 distributors and operators nationwide. Offering trainings, factory certifications, spare parts and stateside inventory. BCG has 25 years of national service operational experience and a network of trained and professional technicians.

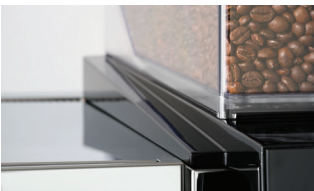
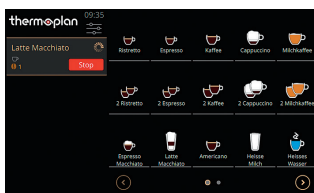


Product characteristics

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

Functionality with a minimal footprint.

Touch display

A 7" capacitive touch display anchors the service unit, alongside the integrated bean hoppers. Precision-molded with a high-gloss finish, it's built tough and wipes clean in seconds. Customizable graphics and menu buttons let you tailor the interface to your brand and workflow.

The screen is 3 mm reinforced glass — scuff- and scratch-resistant — paired with the same smartphone-grade capacitive touch technology you use every day. Swiss engineering, modern feel.

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 can hold a volume of 1 kg. Compartments are made of high-quality, durable plastic and are dish-washer-safe, so cleaning has never been easier. The locking device ensures safe and easy removal of the bean hoppers.

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.

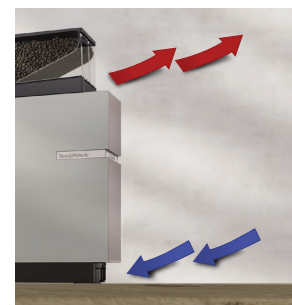
Outlet

The sleek outlet adjusts manually from 3.3" to 6.9" (85–175 mm) to fit any cup or glass on hand. The signature Thermoplan button above the outlet and the smooth outlet surface wipe down in seconds — no fuss, no buildup.

In the US, the BW4c ships standard with a single automatic outlet with cup detection that senses cup height and positions the spout accordingly. A double-spout outlet is available as an option for high-volume service.

Ventilation system

The ventilation system uses two chambers to keep things cool and dry. The rear chamber, which houses the electrical connections, is virtually self-cooling thanks to a built-in chimney effect. Up front, a dedicated fan actively ventilates the brewing area to prevent condensation buildup. Both systems exhaust through vents at the back of the machine



Product characteristics

Available Models



BW4c CTM2 UT
For use with undertable fridge

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 standalonerefrigerator need not be purchased. The standard milk container is made of durable plastic and is dish-washer-safe. The refrigerator is optionally available in a lockable version.



BW4c CTM2 RS
Integrated fridge



BW4c CTM2 P RS
Integrated fridge & Chocolate soluble hopper



BW4c CTM2 PF RS Integrated fridge,
Chocolate hopper & Flavor module



BW4c CTM2 F RS
Integrated fridge & Flavor module

Add on Accessory - Cup Heater/Cup Warmer

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.

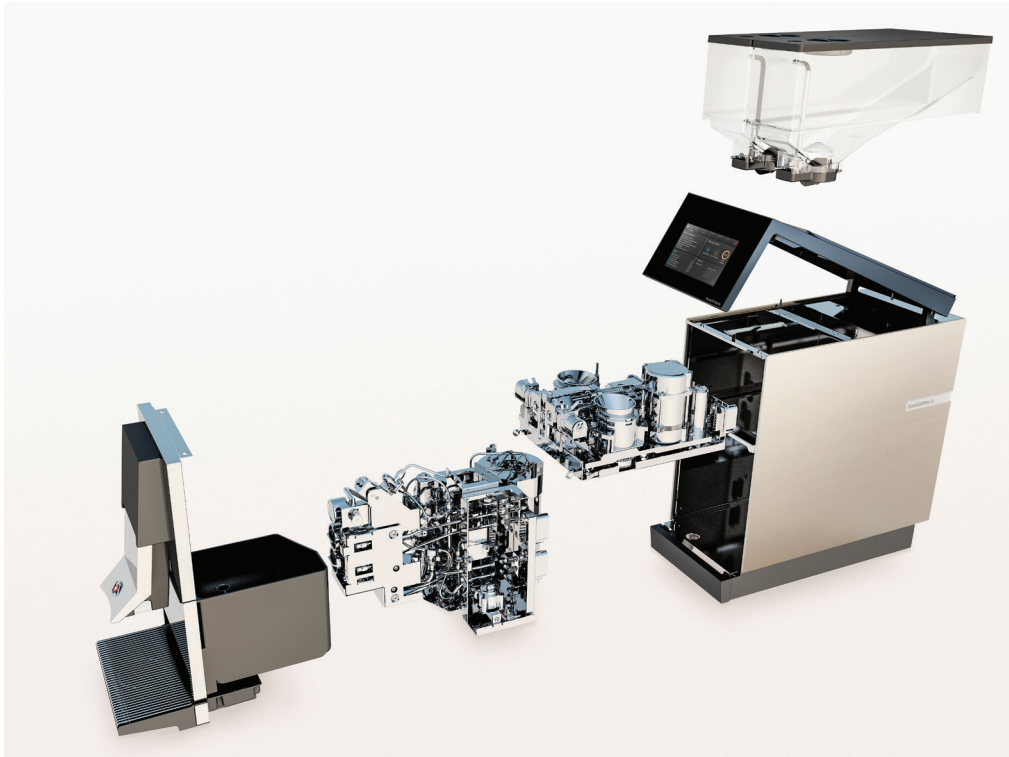


Product characteristics

Modularity

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

Product characteristics

Milk Foam Technology

Thermoplan pioneered modern milk foam technology — and nearly four decades later, still leads the industry. Every detail of the system has been refined to a level the rest of the market hasn't matched, and that expertise continues to drive new developments and consistently higher product quality.

The Black & White 4 compact delivers fine-textured, creamy, and stable milk foam at the touch of a button. Whether it's a latte macchiato, cappuccino, or latte, every milk-based drink benefits from milk technology that's unique in both engineering and market position. Foam consistency is manually calibrated to suit each operator's needs.

A capacitive sensor monitors the milk supply so the machine never goes down mid-service, and milk temperature is measured continuously inside the milk itself — not just in the refrigerator — keeping foam quality consistent cup after cup.

An optional cold milk / cold milk foam module is available, giving operators the flexibility to expand their beverage menu.

State-of-the-art technology

- Dispense hot milk or milk foam at the touch of a button
- Optional Cold Milk foam
- 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

Product characteristics

Cleaning System



Daily cleaning. A two-key system — red for coffee, blue for milk — runs an automatic, HACCP-compliant tablet cleaning cycle. The full process takes just 17 minutes (15% faster than the previous model) and uses 10% less water. Required every 50 hours for coffee-only service, or every 24 hours when milk is dispensed.

Hygienic rinsing. Five minutes after the last drink, the BW4 compact runs a quick 5-second rinse to keep coffee and milk channels clean. Triggers automatically as often as needed throughout the day.

Two-key cleaning — red (coffee) + blue (milk), HACCP-compliant tablet system
17-minute cycle — 15% faster, 10% less water than predecessor

Cleaning interval — every 50 hrs (coffee only) / 24 hrs (with milk)

Auto hygienic rinse — 5 seconds, 5 minutes after last drink, repeats throughout the day





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

United States

Thermoplan USA
PO Box 789
98826 Leavenworth, WA
Phone +1 844 484 7872



HLF · THERMOPLAN

SALES · SERVICE · TRAINING

United States

BCG - Importer, Distribution,
Training & Certification Center

Phone +1 866 305 8573
service@bestcoffeegear.com
www.bestcoffeegear.com

