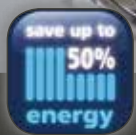




# BLACK&WHITE ONE





## Perfection down to the last detail

BLACK&WHITE ONE unites impressive product versatility and high quality components into one unique, compact machine.

- Durable aluminium grinder with hardened steel burrs
- PEAK brew chamber
- Robust stainless steel front
- POD system for coffee pods
- Automatic cleaning program
- Color touchscreen with 7" display
- Milk solution with integrated cooling unit in the base (CTM-RF)

## Efficient and environmentally friendly

With the „energy save“ technology developed by Thermoplan you reduce operating costs while at the same time conserving resources and preserving the environment. Sustainability, which also pays out financially!



CTM



Capacities:	180 espressi / 140 coffee / 18ltr hot water (products / h) 120 cappuccino / 120 lattino / 60 pods
Connection:	230V / 50-60Hz / 2800W / 13A
Dimensions:	420x520x510mm (W/D/H)
Weight:	29KG

CTM-RF



Capacities:	180 espressi / 140 coffee / 18ltr hot water (products / h) 120 cappuccino / 120 lattino / 60 pods
Connection:	230V / 50-60Hz / 2800W / 13A
Dimensions:	420x520x660mm (W/D/H)
Weight:	43KG

# Operation

The BLACK&WHITE ONE operating concept has a highly user friendly design. All products and functions are accessed via the large surface touchscreen.

The product selection keys are flexible to be coordinated to your individual needs. The product configuration and description are adjusted using the intuitive user interface.

You can use the 7" display to send your customers advertising slogans, as the screensaver renders a variety of images or logos.

Intuitive operation via touchscreen



# POD system

This flap mechanism makes it possible for BLACK&WHITE ONE to work with all popular coffee pods. Caffeine free or special blend - you satisfy your customer's every wish!

Cleaning is also activated using this feature. Simply insert the cleaning tablet and start the automatic cleaning program.

# Milk solution

The milk solution integrated in the BLACK&WHITE ONE turns coffee into delicious specialties with hot or cold milk foam.

The milk is stored in a cooling unit in the base and gets heated up within seconds with the patented „Wendelsystem“.

Cooling unit for 4 litres of milk



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