thermoplan

FULLY AUTOMATIC · AUTOMATIC MILK · 9 L FRIDGE

BLACK&WHITE4 CTM2 / CTMP2

Swiss bean-to-cup with automatic milk and a 9-litre fridge built alongside. Two grinders give you a house blend and a second bean, and the CTMP2 adds a chocolate powder module, so one machine covers most of a busy menu.



CTM2 + RL (13 A)
Product code 10107A

CTMP2 + RL
Product code 10110

Made by Thermoplan
Weggis, Switzerland

240	140	9 L	2
espressos per hour	cappuccinos per hour	refrigerated milk, up to 2 types	grinders, ~1.7 kg hopper each

Hourly output published by Thermoplan. It depends on cup size, settings and the electrical connection chosen.

WHAT IT DOES WELL

01

Automatic milk and foam

Thermoplan's milk system textures milk for each drink, with foam consistency and temperature set per recipe, so every cappuccino matches the last.

02

9-litre RL fridge

The RL cooling unit sits beside the machine and holds up to two milk types, keeping dairy and a plant-based option chilled and ready.

03

Two grinders

Run a house espresso and a second bean, such as decaf or a guest coffee, without swapping hoppers during service.

04

Chocolate module (CTMP2)

The CTMP2 adds a 2 kg powder unit for hot and cold chocolate drinks, so non-coffee orders come from the same machine.

05

10-inch touchscreen

Staff choose drinks on a large capacitive touchscreen, and the menu and icons can be set up to suit your site.

06

Automatic cleaning

A cleaning cycle takes around 17 minutes and runs itself once started, which keeps the daily routine short and consistent for staff.

WELL SUITED TO Busy offices, hotels, contract catering and retail sites serving a high volume of milk drinks without dedicated baristas.

BLACK&WHITE4 CTM2 / CTMP2 — SITE REQUIREMENTS

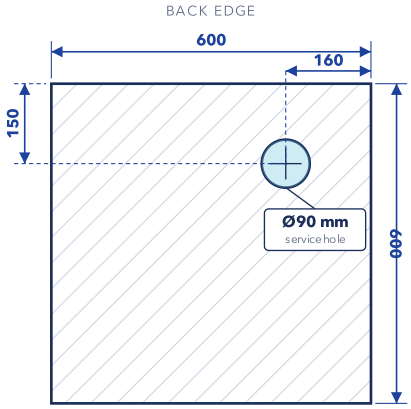
Most installation delays come from power, water or drainage not being ready. Share this page with your fit-out contractor.

MACHINE		
	Dimensions (W × D × H)	CTM2 RL: 600 × 600 × 646 mm · CTMP2 RL: 692 × 600 × 646 mm
	Height on tall feet	676 mm on optional 87 mm feet (57 mm feet as standard)
KG	Weight	CTM2 RL: 85 kg · CTMP2 RL: 90 kg
	Bean hoppers	2 grinders, ~1.7 kg hopper each
	Powder (CTMP2)	2 kg chocolate powder container
	Milk fridge	RL cooling unit, 9 litres, up to 2 milk types

ELECTRICAL		
	13 A version (10107A)	220–240 V single phase, 13 A · limited power, 2,700–3,100 W
	16 A option	220–240 V single phase, 16 A · limited power, 3,100–3,700 W
	32 A option	220–240 V single phase, 32 A, 5,800–7,100 W · blue commando
	Three phase option	380–415 V, 3 × 16 A, 5,800–7,100 W · red 5-pin commando

WATER & DRAINAGE		
	Water supply	3/8" connection · 2–4 bar dynamic pressure, 10 bar maximum inlet
	Water quality	No chlorine · TDS 70–200 ppm · hardness 5–8 °dH · pH 6.8–7.4
	Drain	Within 1 m of the machine, no back-pressure, outlet not submerged

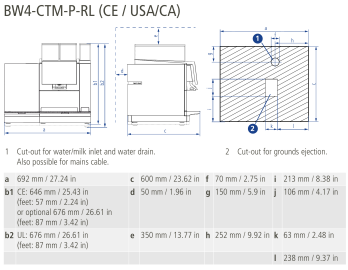
COUNTER CUT-OUT · PLAN VIEW



Drawn for the CTM2 + RL (600 mm wide). On the CTMP2 + RL (692 mm wide) the hole centre is 252 mm from the right edge, 150 mm from the back. From Thermoplan's data sheets; Thermoplan's own cut-out is 70 mm, we cut 90 mm on the same centre. We confirm it at survey.

THERMOPLAN DRAWING · CTMP2 + RL

BW4-CTM-P-RL (CE / USA/CA)



1 Cut-out for water/milk inlet and water drain. Also possible for mains cable.

2 Cut-out for grounds ejection.

a	692 mm / 27.24 in	c	600 mm / 23.62 in	f	70 mm / 2.75 in	i	213 mm / 8.38 in
b1	CE: 646 mm / 25.43 in (feet: 57 mm / 2.24 in) or optional 676 mm / 26.61 in (feet: 87 mm / 3.42 in)	d	50 mm / 1.96 in	g	150 mm / 5.9 in	j	106 mm / 4.17 in
b2	UL: 676 mm / 26.61 in (feet: 87 mm / 3.42 in)	e	350 mm / 13.77 in	h	252 mm / 9.92 in	k	63 mm / 2.48 in
						l	238 mm / 9.37 in

Drawing: Thermoplan data sheet. Cut-out 2 is for grounds ejection.

BEFORE YOUR SITE SURVEY

- [ ] Supply agreed at order: 13 A, 16 A or 32 A single phase, or three phase
- [ ] Cold water feed with 3/8" connection at 2-4 bar
- [ ] Drain within 1 m, with no back-pressure
- [ ] Counter space of 600 mm (CTM2) or 692 mm (CTMP2) × 600 mm deep
- [ ] 90 mm hole cut in the position shown

SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS

Installation & commissioning

Our engineers survey your site, install and commission the equipment, set up water treatment and show your team how to use it.

Bronze, Silver & Gold service plans

Planned preventative maintenance, with labour included on every plan. You choose the level of cover that matches your trading hours.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

BOOK A FREE SITE SURVEY

T 01279 452110 E support@modernstandardservice.com W modernstandardservice.com

SCAN TO VIEW THIS MACHINE ONLINE