PRECISION PERFORMANCE POWER

Black&White | 4

THE FUTURE OF AUTOMATION

ucc COFFEE | thermoplan

THE FUTURE OF AUTOMATION IS HERE

WE KNOW WHAT YOUR CUSTOMERS WANT[1]

- GREAT SERVICE
- EXCEPTIONAL TASTE
- CONSISTENT QUALITY

Meet the Black&White4. The super-automatic machine that delivers all of this and so much more.

[1] Allegra's Coffee at Work 2018 survey found that fast service, exceptional taste and consistent quality ranked in the top 4 important considerations when buying a coffee.

DESIGNED FOR
DYNAMIC HIGH-VOLUME
OPERATORS OFFERING
CONSISTENT, QUALITY
COFFEE AT SCALE.

PRECISION PERFORMANCE POWER

PRECISION ENGINEERED COFFEE MACHINES

The coffee world is always changing, but two things are certain: Automation is the future and the future of automation is thermoplan-made.

A global equipment partner behind the biggest brands in coffee, Thermoplan are coffee machine makers – exclusively.

The combination of this expertise and precision engineering, the Black&White4 is the most innovative machine to launch in the market, with a series of unique, patented features delivering performance, precision and power in every cup.

65

65-STRONG R&D TEAM

30

THIRTY YEARS' EXPERIENCE

PRECISION ENGINEERED IN SWITZERLAND

THE SMARTEST SUPER-AUTOMATIC MACHINE EVER DEVELOPED | PRECISION

THERMOSHOT™

INTELLIGENT SHOT QUALITY

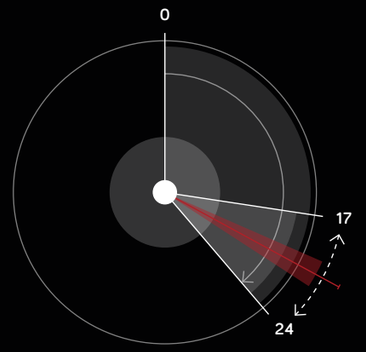
The Black&White4 delivers the smartest espresso extraction for incredible coffee flavour.

With unrivalled extraction consistency, it's the smartest super-automatic espresso extraction ever made.

THE 50 SHOT CHALLENGE

17-24 seconds is our accepted extraction range – the Black&White4 achieves a 96% consistency rate against this.

True intelligence delivers the highest quality, shot after shot.



17-24 SECONDS — OPTIMUM EXTRACTION RATE

96% SHOTS — WITHIN OPTIMUM RANGE

THE SMARTEST SUPER-AUTOMATIC MACHINE EVER DEVELOPED | PRECISION

THERMOFOAM™

SUPERIOR MILK

ThermoFoam™ delivers perfect taste, texture and temperature for every coffee, every time, with up to 41% faster* dispense time for large, milk-based drinks.

The steam-based system, supported by dual boilers and flow meters, maintains a pre-set temperature for each drink. Texture and temperature are monitored, guaranteeing a consistent product.

With over 40 years of research and development of leading innovation, Thermoplan are masters of milk quality and consistency. ThermoFoam™ is the latest realisation of this for the commercial market.

89% MILK BASED

CONSUMER COFFEES BOUGHT[2]

* Versus previous Black&White generation.

[2] Allegra's Project Café 2018

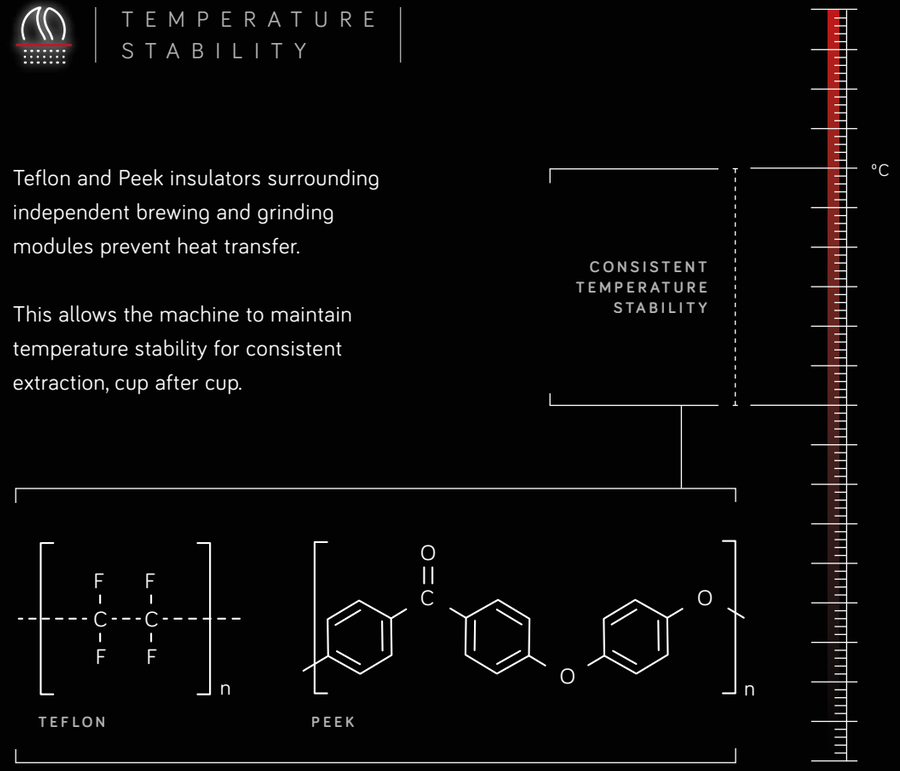
THE SMARTEST SUPER-AUTOMATIC MACHINE EVER DEVELOPED | PRECISION

THERMOPROOF™

TEMPERATURE STABILITY

Teflon and Peek insulators surrounding independent brewing and grinding modules prevent heat transfer.

This allows the machine to maintain temperature stability for consistent extraction, cup after cup.



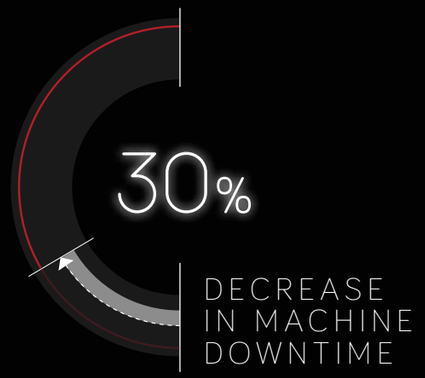
MAINTENANCE MADE EASY

QUICKER, EASIER AND MORE EFFICIENT

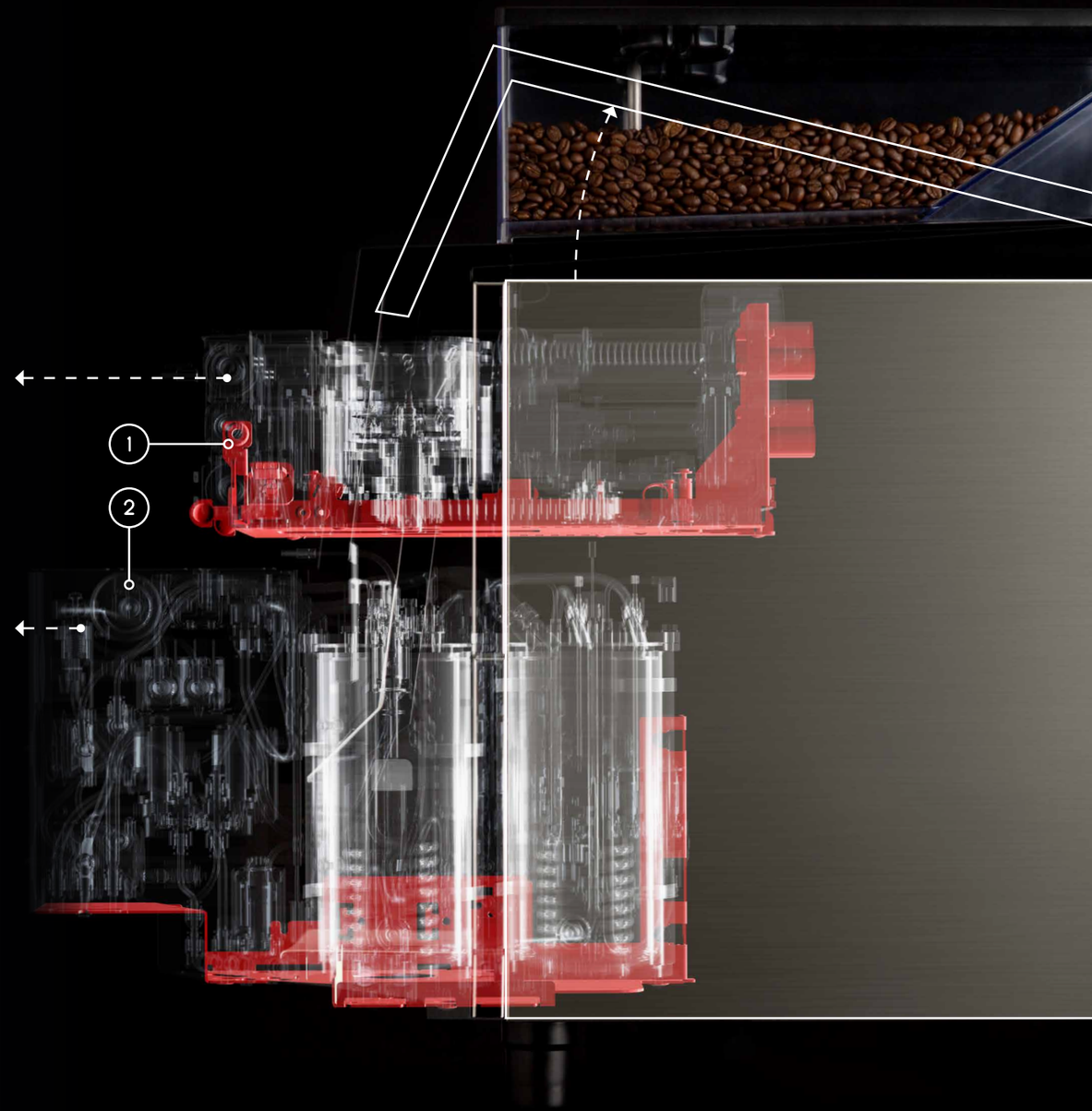
Instantly exchangeable dual modules make maintenance quicker, easier and more efficient.

Up to 30% decrease* in downtime compared with the Black&White3.

Plug and play Thermo**Links**™ connectors enable a smooth, fast and flawless transition during repair or replacement. Proactive maintenance is supported by front access and reduced on-chassis parts inside.



* Versus previous Black&White generation.



THE MACHINE BUILT TO BOOST YOUR BUSINESS | PERFORMANCE

THERMOCONNECT™

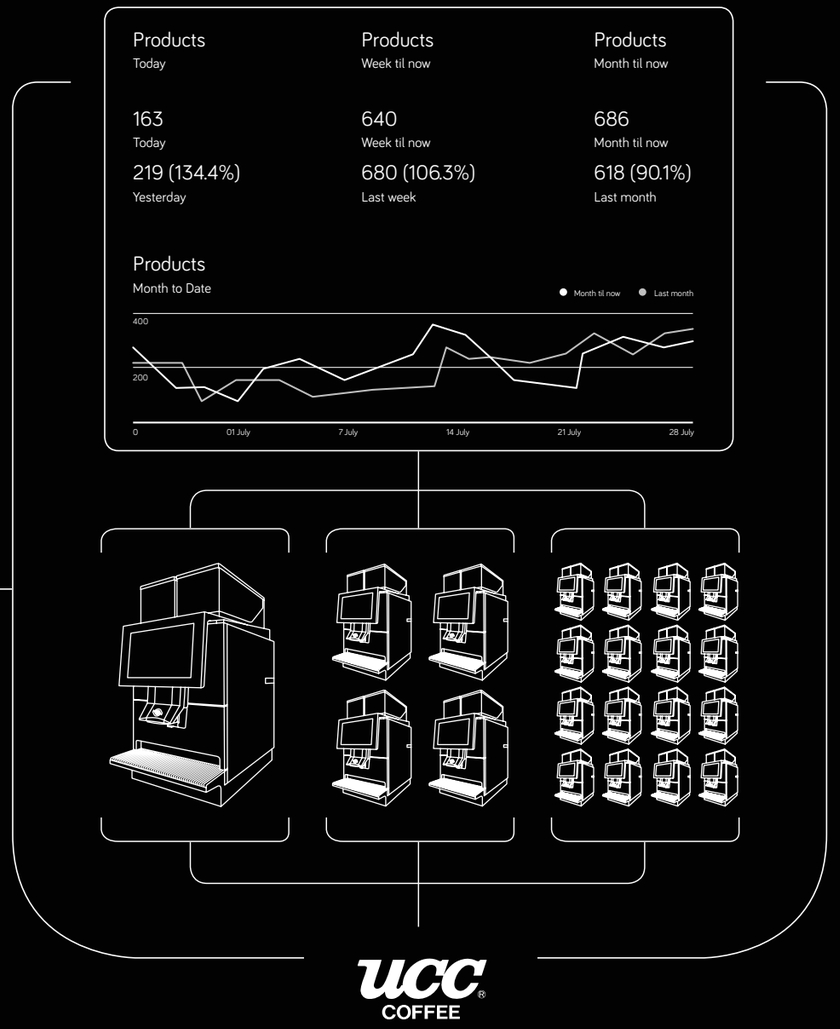
TELEMETRY IN PARTNERSHIP

Telemetry alone is insightful. Telemetry applied in partnership is powerful.

Thermo**Connect**™ two-way connectivity managed by UCC Coffee's Telemetry Hub ensures proactive, preventative maintenance and increases coffee availability.

Review quality, performance and consumption patterns, push new recipes and promotions remotely. Manage your entire estate from afar. Consistency across multiple machines.

Proactive smart service support, real-time performance analysis and complete estate management are just a click away.



THE MACHINE BUILT TO BOOST YOUR BUSINESS | PERFORMANCE

DYNAMIC MENU

UPGRADED TOUCHSCREEN

Display infinite menu options on the 10" (HD) touchscreen with screensaver capabilities.

The drink 'batching' function allows quick beverage selection and improved customer decision flow.

Build and customise drink orders quickly and logically when in preparation and self-serve modes.

CUSTOM DRINK ICONS

ADD CUSTOM IMAGES

DRINK BATCHING CAPABLE

- MILK BASED: Flat White, Latte, Cappuccino
- ESPRESSO ONLY: Espresso, Americano
- 8OZ DRINKS: Americano, White Americano, Flat White
- 12OZ DRINKS: Latte, Cappuccino

THE MACHINE BUILT TO BOOST YOUR BUSINESS | PERFORMANCE

EFFICIENT DESIGN

EFFICIENT DELIVERY

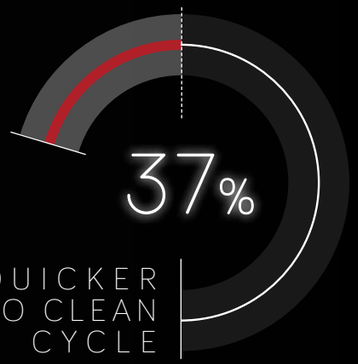
Black&White|4 vs. **BLACK&WHITE** 3

MORE ENERGY EFFICIENT

As sustainable as it is smart.

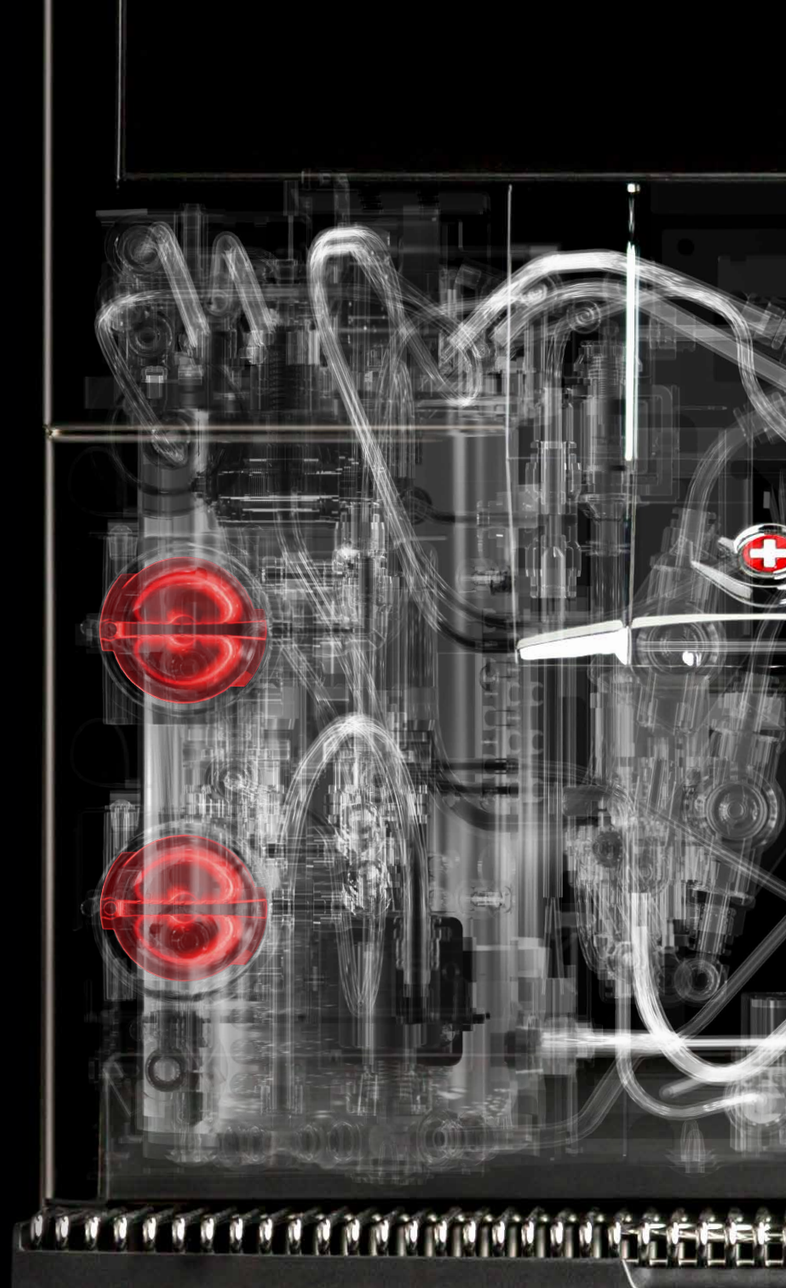
LESS WATER USED

Including auto-rinse, cleaning cycle and product rinse.



QUICKER AUTO CLEAN CYCLE

17 minute daily cleaning cycle helps to prevent reactive service visits.



DESIGNED TO DELIVER UNDER PRESSURE | POWER

MAXIMUM CAPACITY

COMPACT FOOTPRINT

Maximise your counter space and increase capacity by up to 28%* serving hundreds of extra coffees per day.

The machine sits 20mm slimmer than the rest[3]. One machine delivers to an unrivalled scale, but combining two displays the real power of the Black&White4.

Boost capacity with clever configuration combining multiple machines with ease.

100s
EXTRA COFFEES PER DAY

28%
POTENTIAL CAPACITY INCREASE

20mm
SLIMMER THAN THE COMPETITION

[3] Black&White4, 320mm. Franke A1000, 340mm.
* Versus previous Black&White generation.

DESIGNED TO DELIVER UNDER PRESSURE | POWER

THERMOCYCLE™

THE FASTEST COFFEE PREPARATION ON THE HIGH STREET

Deliver exceptional coffee quicker than ever.

Thermo**Cycle**™ technology prepares drinks up to 20% faster*.

The auto-adjustable spout offers a more considered and focused drink preparation, adjusting the height of the spout to each specific drink.

* Versus previous Black&White generation

DESIGNED TO DELIVER UNDER PRESSURE | POWER

HIGH STREET APPROVED

PRECISION ENGINEERED, TESTED ON THE HIGH STREET

Most machines sell capacity statistics based on research and development based testing.

The Black&White4 comes high-street approved, tested with the UK's leading non-specialist chains, demonstrating realistic results.

Figures are based on practical use to show what the future of automation can do.

PREPARES **BESTSELLING COFFEES** AT AN INDUSTRY LEADING SPEED

BENCHMARKED ACROSS THE **UK'S LEADING NON-SPECIALIST** CHAINS

89% OF DRINKS BOUGHT ARE MILK BASED[4]

[4] Allegra's Project Café 2018

Black&White | 4

E BW4@UCC-COFFEE.CO.UK
T 01908 275 520
W WWW.UCC-COFFEE.CO.UK

UCC COFFEE | thermoplan

WWW.
THEFUTURE
OFAUTOMATION.
CO.UK