

Latte Art Factory



3X BEST NEW PRODUCT AWARD WINNER

The LAF Bar Pro won the prestigious Best New Product Award by the Specialty Coffee Association three times. No other product has achieved this before!



How it works: automated milk foam in 3 steps

Fill

Fill the containers with dairy milk, plant milk or cold brew pre mix.



Tap

Tap the digital touch screen and select your beverage of choice.

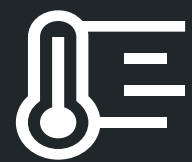


Enjoy

Enjoy perfect milk foam, exactly how you like it.



Features that make the LAF truly unique



High temperature consistency across the range of 4° C - 75° C.



Foam two liquids at the same time (dairy, plant milk or premixes like cold brew).



Hot and cold milk foam to expand your menu with iced drinks and nitro cold brew.



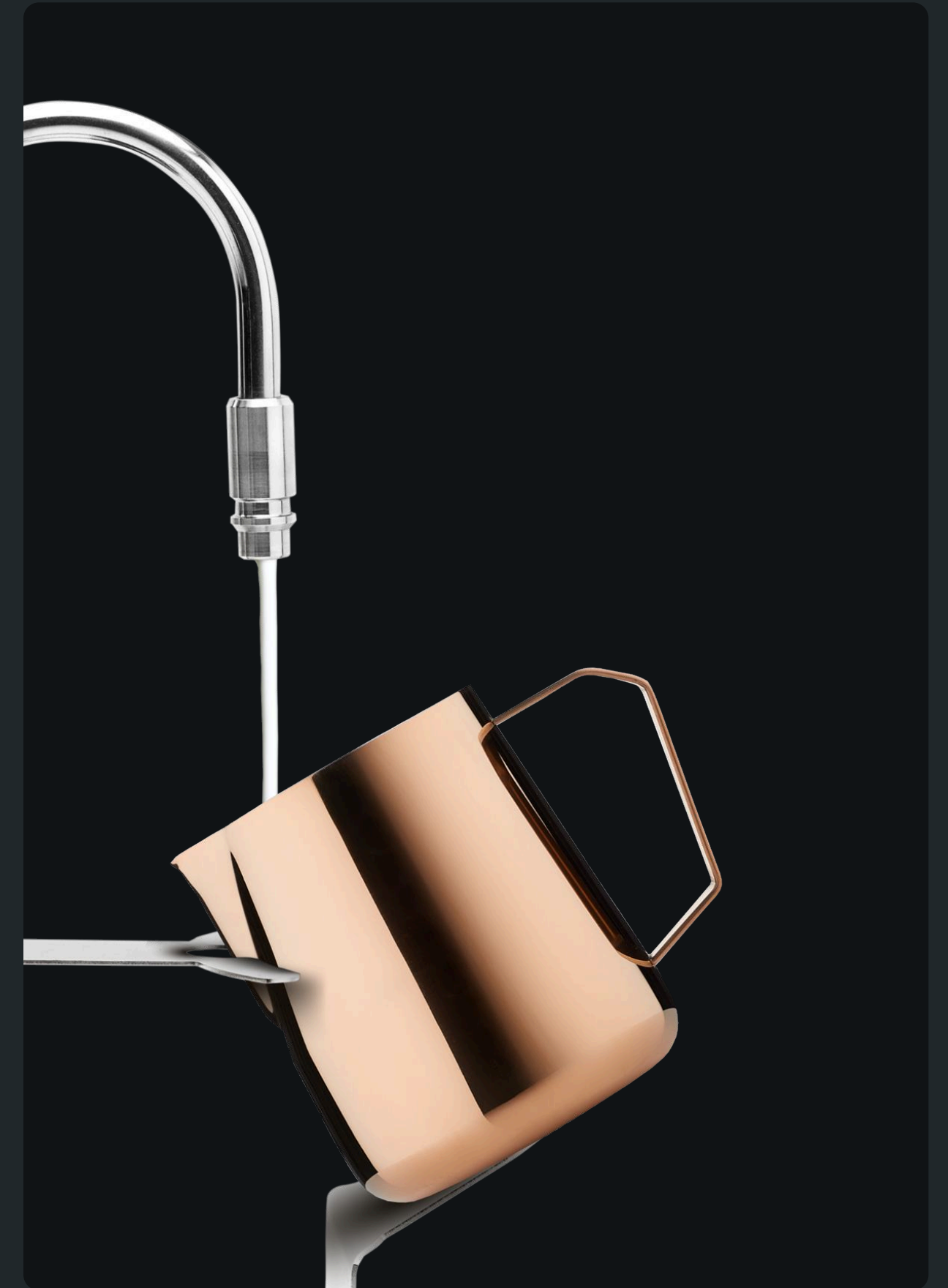
Full telemetry and remote access to machines for quick service and updates.



Easy cleaning with a daily automated cycle and manual water flush between recipes.



Up to 3 different textures of milk foam in each drink for unlimited menu possibilities.



The reality of steaming milk



KEY CHALLENGES

Inconsistent Foam Quality

Inconsistent milk foam leads to varying drink quality. This affects customer satisfaction and repeat purchases.

KEY CHALLENGES

Temperature Fluctuations

Unstable temperatures impact drink consistency. This results in quality loss and increased waste.

KEY CHALLENGES

High Maintenance

Steam wands clog easily and require constant cleaning. This takes time and affects hygiene standards.

KEY CHALLENGES

Slow Workflow

Manual frothing slows down drink preparation. This increases labor costs and reduces efficiency.

Build recipes with a variety of milk textures

Adjusting milk type, air flow and temperature enables endless possibilities.

Cappuccino



Phase 2
Hot solid foam

Phase 1
Hot liquid foam

Espresso prepared
by coffee machine

Latte Macchiato



Phase 2
Hot solid foam

Espresso prepared
by coffee machine

Phase 1
Hot liquid foam

Nitro Latte



Phase 3
Cold solid foam

Phase 2
Cold liquid foam

Phase 1
Nitro cold brew

Choose from two models

LAF Bar,
LAF Bar ^{PRO}



The award winner

Designed for cafés with limited countertop space, the new LAF Bar is guaranteed to impress. The modem and refrigerator get tucked away under the counter.

LAF Classic,
LAF Classic ^{PRO}



The all-in-one

The essential milk-foam solution for shops with minimal under-counter space. This countertop model includes the modem and built-in refrigerator all in one unit.

Features

LAF Bar

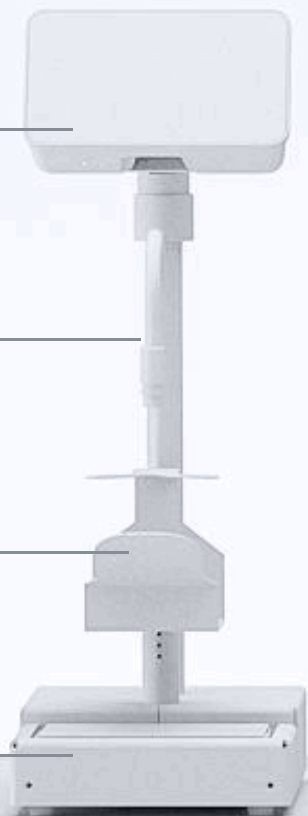
Countertop Module

7" digital touch screen

Milk dispensing outlet

Adjustable jug/cup holder

Drip tray



LAF Classic

Heated cup holder

7" digital touch screen

Patented milk foam technology

Milk dispensing outlet

Refrigerator with milk containers

Adjustable jug/cup holder & drip tray



Undercounter Module

Patented milk foam technology

Refrigerator

4 liter milk container*

*2x 1.7 liter milk containers
sold separately



Milk Tube

Connect to power

Fresh water; waste water (filter)



Used in cafés around the world

Lavazza
Flagship Store
Italy



Slow Down
Greece



Blue Tokai
Coffee Roasters
India



Bottomless
Thailand



Cleaning has never been easier

How often do you need to clean the machine?
After each day of use or after 3 days of inactivity

How long does cleaning take?
The automated cleaning cycle is finished within 25 minutes

How much manual labor is involved?
1 minute to insert the cleaning tablets and connect the adapter.

How much does cleaning cost?
32 cents euro per clean



*What you need for cleaning:
2x cleaning tablets, 1x cleaning adapter and 1x 4L
cleaning container with lid.*

Milk temperatures you can rely on

Temperature deviation:

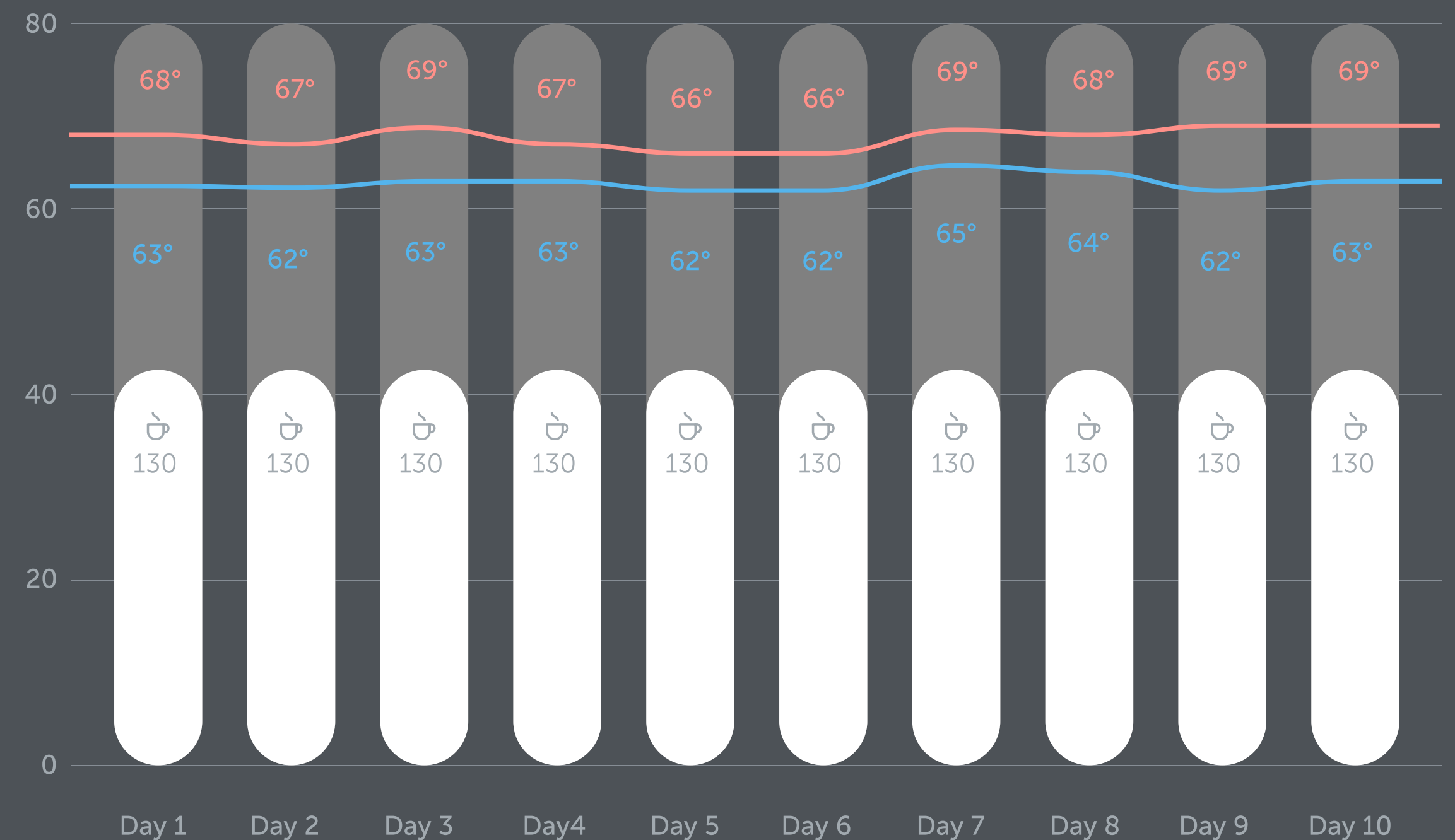
- Very stable at 65°C in cup
- Standard deviation around 1.4 °C
- Temperature can be even higher

Results from a 10 day stress test
on the LAF between foaming 130
medium lattes per day

*On average, 5 coffees are thrown away per
day due to inconsistency in temperature,
being too hot or cold.*

Stress Test: Milk Temp. Deviation (°C)

- Max. Milk Temp. (°C)
- Min. Milk Temp. (°C)
- # of Medium Lattes Served per Day



Let's talk milk waste

The Latte Art Factory can pay for itself within months as a result of reduced milk waste.

Café Milk Use / Waste	Small Café	Busy Coffee Shop	Large Coffee Chain
Lattes served per day (12 oz)	100	250	500
Milk used daily (L)	27	67	133
Milk wasted daily (L)	5.3	3.5	26.6
Cost of annual milk waste	€ 1,597	€ 3,992	€ 7,985

Percentage of milk waste: 20%

Cost of milk: € 1.00 per liter





"The Latte Art Factory is beyond a doubt a significant asset for a café. It has resulted in a 30% increase in revenue in the 5 to go coffee shops that have it."

5 to go is the biggest coffee shop chain in Romania, having won several awards and with multiple locations in 4 other countries.

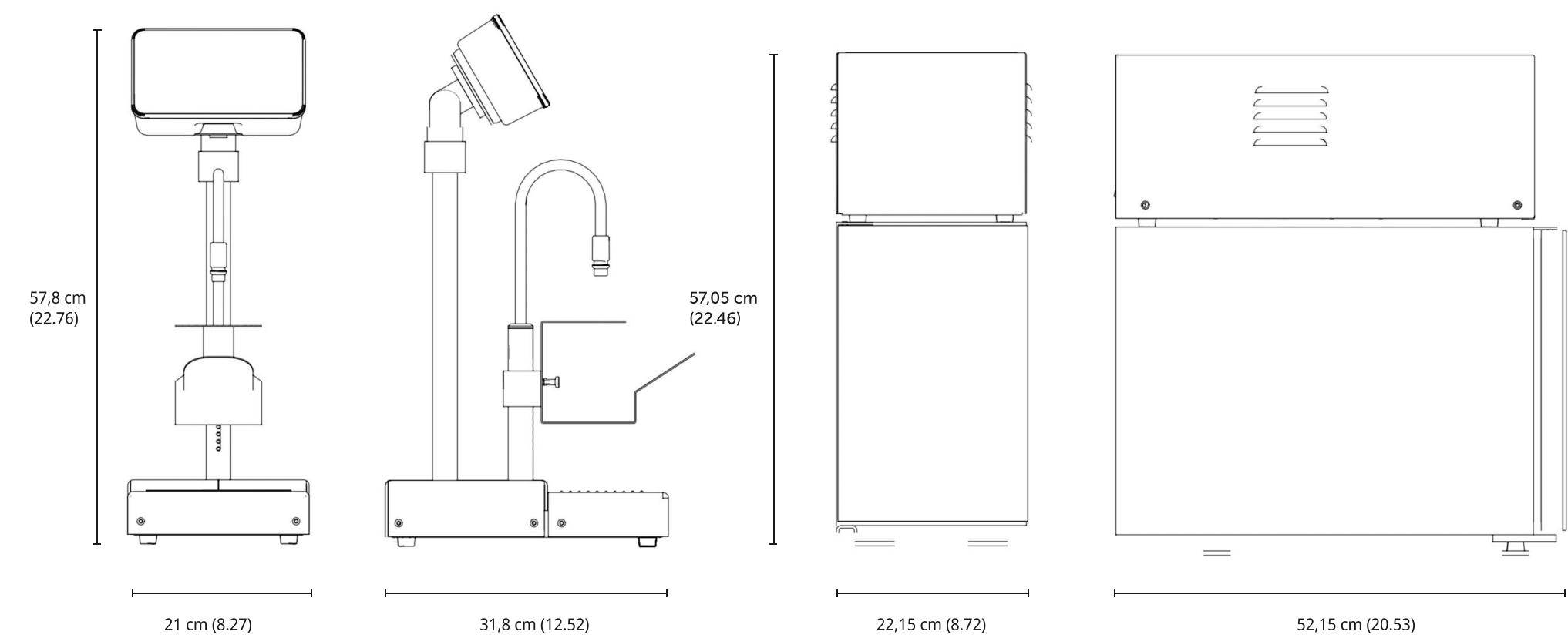
LAF Bar Product details

Bar Countertop Unit (Dispenser)	
Dimensions	(WxHxD) 21 x 57,8 x 31,8 cm (8.27 x 22.76 x 12.52 inches)
Weight	8.1kg (17.86 lbs)
Power	24 V connected with special cable (included)
Package Dimensions	78 x 35 x 65,6 cm (15.4 x 11 x 25.8 inches)
Dispense Speed	Up to 1.2l/min* (0.317 gal/min*) LAF Bar up to 1.6l/min* (0.423 gal/min*) LAF Bar Pro
Counterspace	Leave at least 20.1 cm (7.9 inches) free space behind machine for proper ventilation and connections cutout.

*depending on foam texture

Undercounter Unit (Milk + Refrigerator Module)	
Dimensions	(WxHxD) 22,15 x 57,05 x 52,15 cm (8.72 x 22.46 x 20.53 inches)
Weight	23.7 kg (52.25 lbs)
Power	220-230V, 50/60 Hz, 2000W, 2xSchuko plugs: 10A + 1A (120V 1x NEMA 5-15 1A + 1x NEMA 5-20 20A)
Water Supply	Water Treatment: Free from undissolved solids. Mechanical Filtration: 10 µm. Carbonate Hardness: ≤5°dKH. Connection: 3/8 female connector. Pressure: > 0.1 MPa < 1 MPa (> 14.5 PSI < 145 PSI)
Water Drainage	yes, 1x 6 mm drain tube (0.24 inches)
Package Dimensions	78 x 35 x 65.6 cm (30.7in x 13.8in x 25.8 inches)

Environment	Humidity: ≤80% relative humidity, no condensation Temperature: +5 °C to +35 °C (+41 °F to +95 °F)
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Dimensions (WxHxD): 21 x 57,8 x 31,8 cm (8.27 x 22.76 x 12.52 inches) and 22,15 x 57,05 x 52,15 cm (8.72 x 22.46 x 20.53 inches)



LAF Bar – fridge and module under the counter



Standard fridge setup with 3.7L (1 gal) container



Extra fridge setup: 2x 3.7L (1 gal) containers

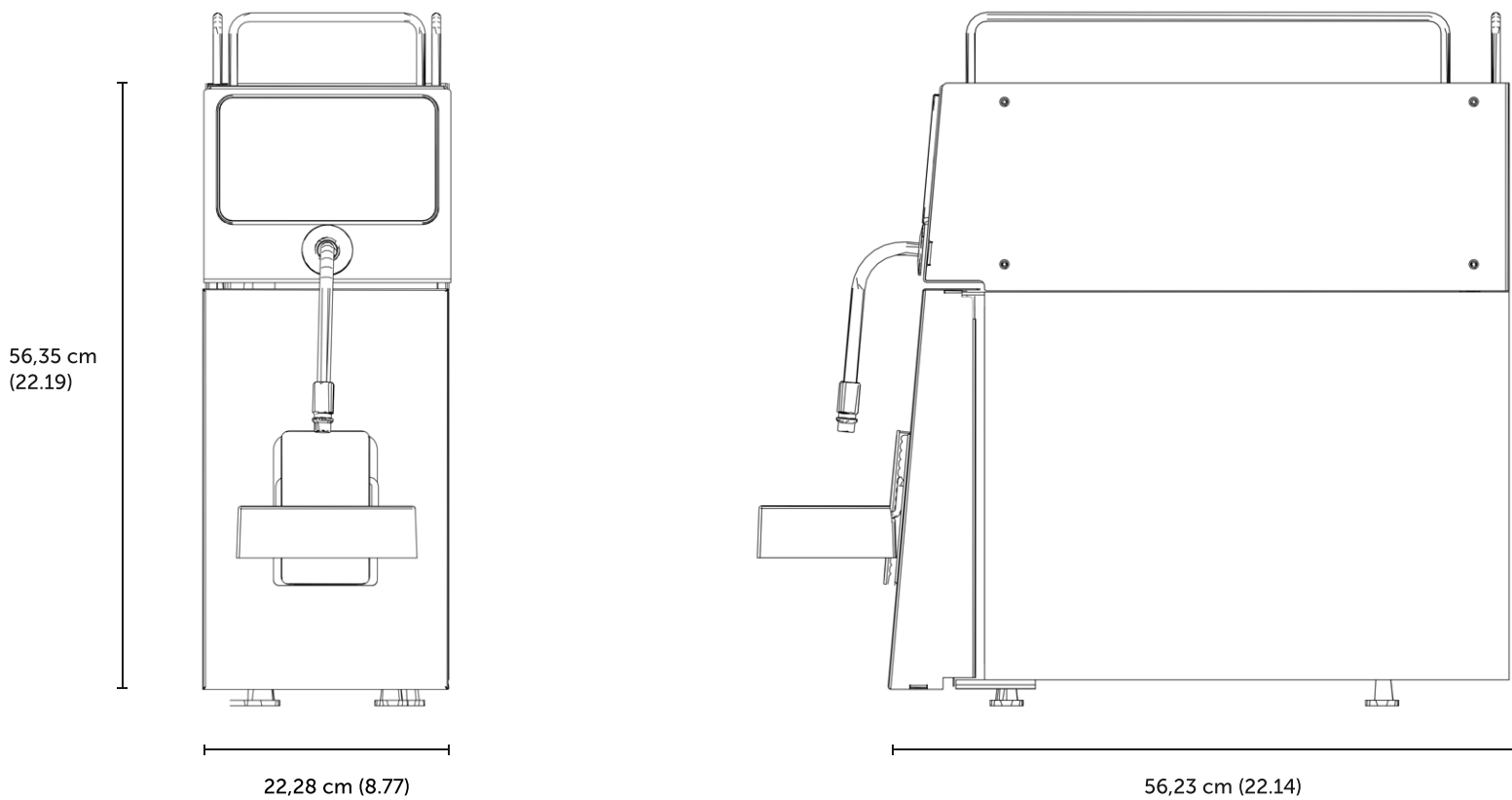


Custom setup: 3.7L (1 gal) container + custom fridge

LAF Classic Product details

Countertop Unit	
Dimensions (WxHxD) with Accessories	22,28 x 56,35 x 56,23 cm (8.77 x 22.19 x 22.14 inches) 22,28 x 62,75 x 68,07 cm (8.77 x 24.70 x 26.80 inches)
Weight	27.1 kg (59.75 lbs)
Power	220-230V, 50/60 Hz, 2000W, 2xSchuko plugs: 10A + 1A (120V 1x NEMA 5-15 1A + 1x NEMA 5-20 20A)
Package Dimensions	78 x 35 x 65.6 cm (30.7in x 13.8in x 25.8 inches)
Dispense Speed	Up to 1.2l/min* (0.317 gal/min*) LAF Classic up to 1.6l/min* (0.423 gal/min*) LAF Classic Pro
Water Supply	Water Treatment: Free from undissolved solids. Mechanical Filtration: 10 µm. Carbonate Hardness: ≤5°dKH. Connection: 3/8 female connector. Pressure: > 0.1 MPa < 1 MPa (> 14.5 PSI < 145 PSI)
Water Drainage	yes, 1x 6 mm drain tube (0.24 inches)
Counterspace	Leave at least 20.1 cm (7.9 inches) free space behind machine for proper ventilation and connections cutout.
Environment	Humidity: ≤80% relative humidity, no condensation Temperature: +5 °C to +35 °C (+41 °F to +95 °F)

*depending on foam texture



Dimensions (WxHxD): 22,28 x 56,35 x 56,23 cm (8.77 x 22.19 x 22.14 inches)
and with Accessories 22,28 x 62,75 x 68,07 cm (8.77 x 24.70 x 26.80 inches)



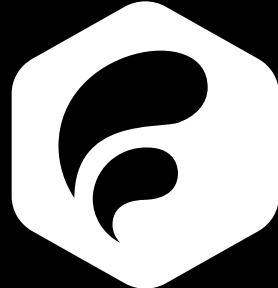
LAF Classic – full unit on counter (including fridge)



Standard fridge with 3.7L (1 gal) container



Extra fridge setup: 2x 3.7L (1 gal) containers



Latte Art Factory

