

Latte Art Factory



How it works: automated milk foam in 3 steps



1. Fill

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



2. Tap

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



3. Enjoy

Enjoy perfect milk foam, exactly how you like it.

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 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.

CAKE	6	CHOCOLAT VIENNOIS	5	CAFE CREME / LATTE	3.20
SMOOTHIE BIO	5	CAFE VIENNOIS	5.5	CAPPUCINO	4.50
CAFE GLACE	4.70			MOKACINO	4.50
SODA BIO	3			EXPRESSO PURE ORIGINE	2.70
GIORE	5				
VERRIN	5				

Latte Art Factory



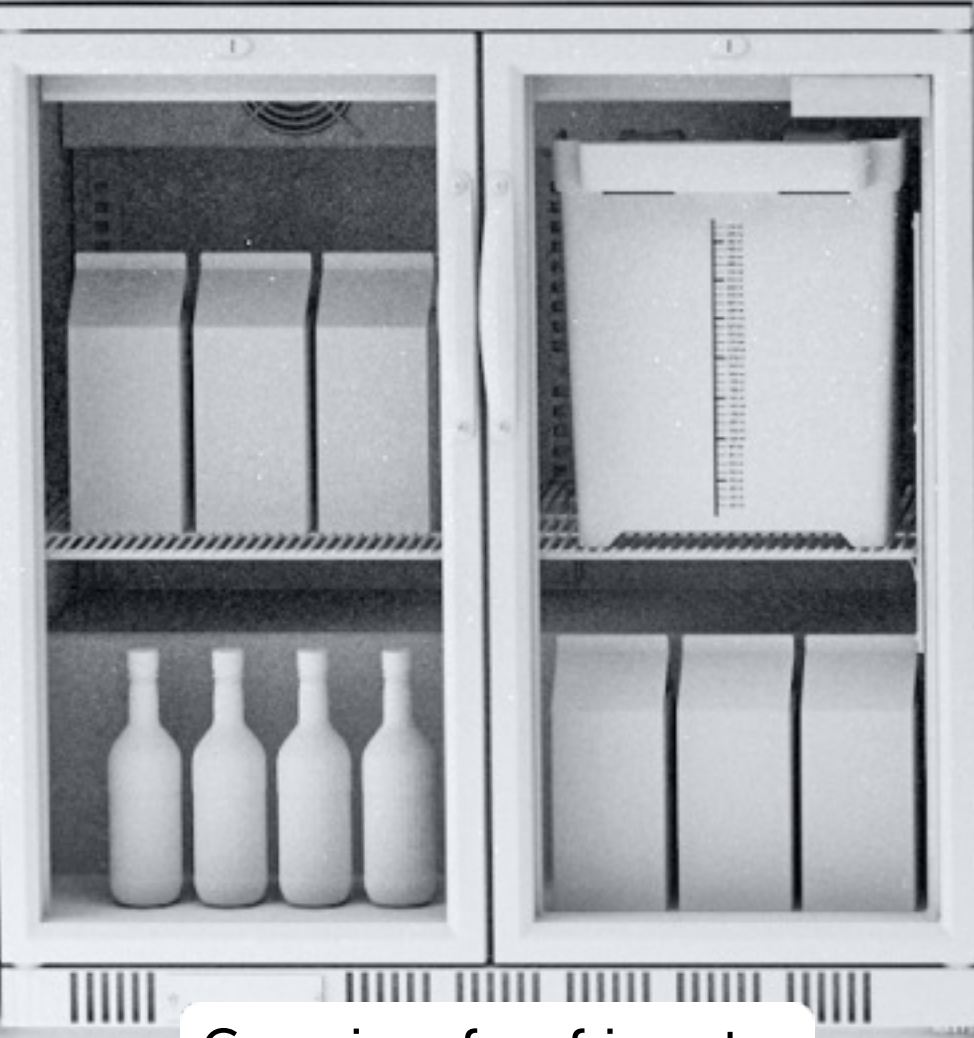
LAF Bar



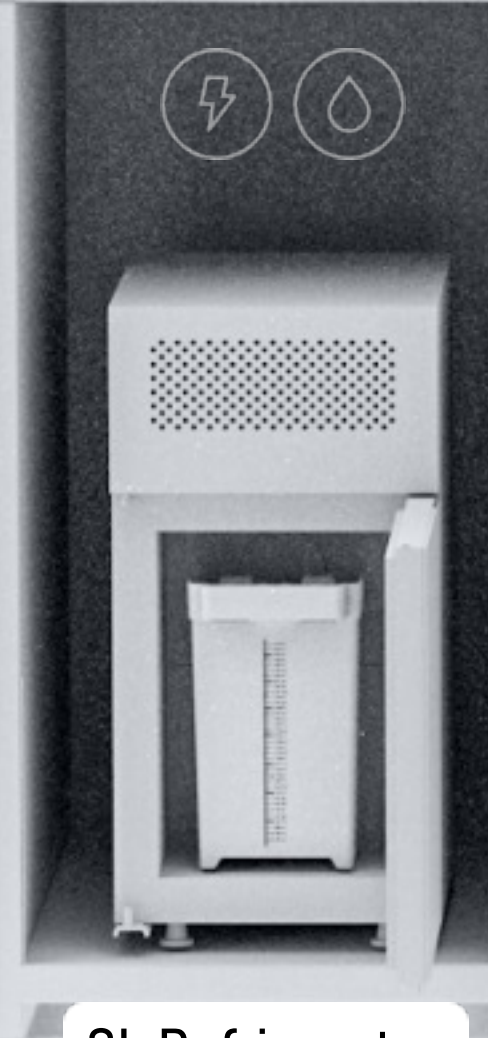
Drop down tray

LAF Classic

4L Refrigerator



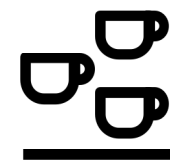
Generic cafe refrigerator



8L Refrigerator



How the LAF will level up your business



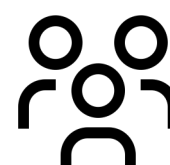
Sell more drinks with optimal workflows and faster preparation



Leverage actionable business intelligence via integrated cloud tech



Cut costs from milk waste by up to 25% and improve sustainability



Reduce staffing shortages by hiring at any skill level. No training required!



Grow your loyal customer base with guaranteed consistency and quality



Expand your drink menu with cold foam and nitro cold brew.

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.



BUILD RECIPES WITH A VARIETY OF MILK TEXTURES

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



Cappuccino

LAF Phase 2
Hot solid foam

LAF Phase 1 Hot
liquid foam

Espresso prepared
by coffee machine



Latte Macchiato

LAF Phase 2
Hot solid foam

Espresso prepared
by coffee machine

LAF Phase 1 Hot
liquid foam



Nitro Latte

LAF Phase 3
Cold solid foam

LAF Phase 2
Cold liquid foam

LAF Phase 1
Nitro cold brew

EXPAND YOUR DRINK MENU AT THE TOUCH OF A BUTTON

Hot drinks

latte

cappuccino

...

Iced drinks

iced latte

freddo espresso

...

Plant-based milk drinks

oat

soy

almond

...

Trendy drinks

nitro cold brew

nitro latte

...

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 (250ml)	100	250	500
Milk used daily (L)	25	62.5	125
Milk wasted daily (L)	3.75	9.4	18.8
Cost of annual milk waste	€ 1,368	€ 3,431	€ 6,862

Percentage of milk waste: 15%

Cost of milk: € 1.00 per liter



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.

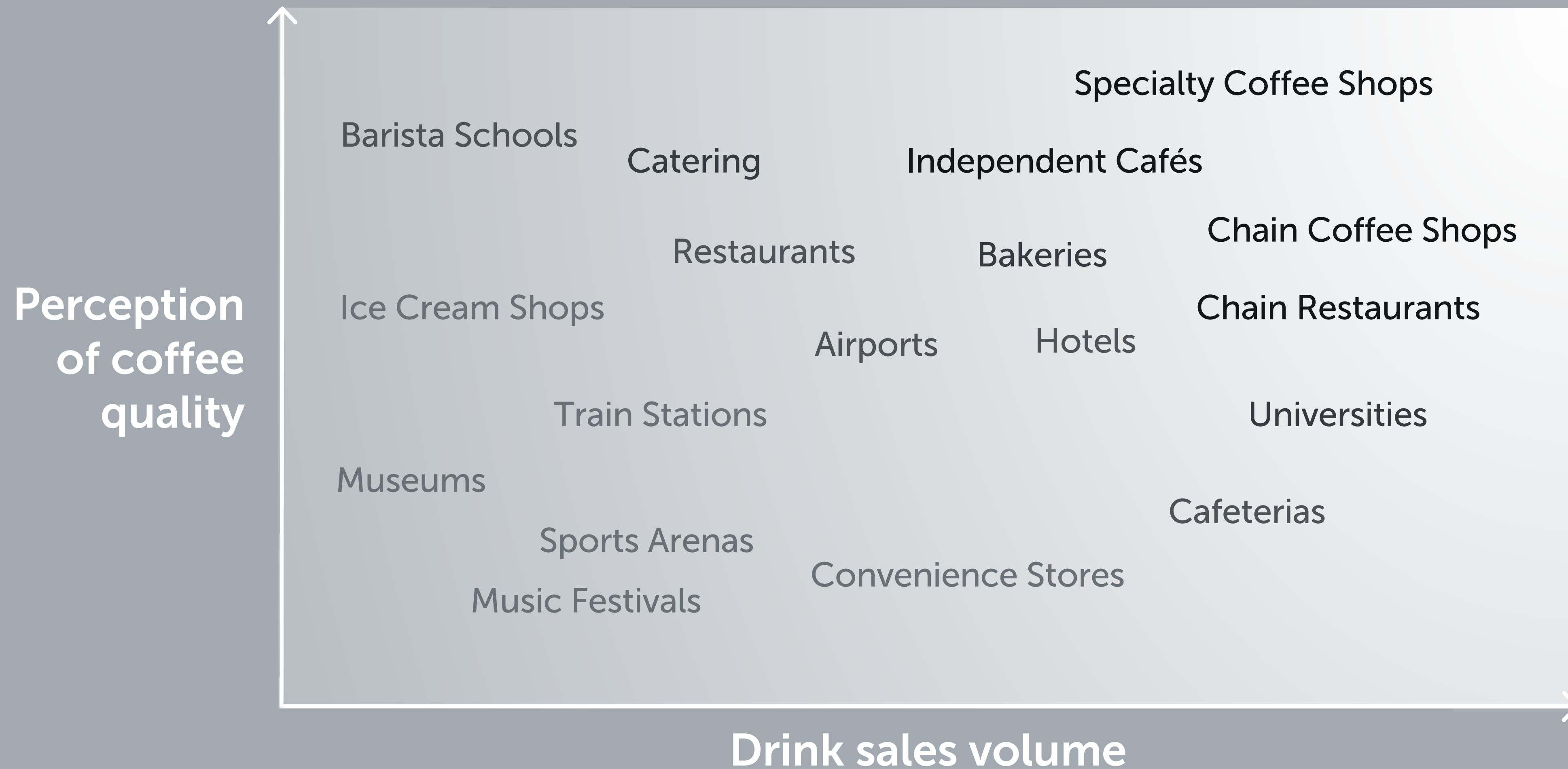
How much does cleaning cost? 32 cents euro per clean



What you need for cleaning:

2x cleaning tablets, 1x cleaning adapter and 1x 4L cleaning container with lid.

Prime locations for the LAF



LAF Pro vs. Competitor Milk Solutions

Must-haves for any commercial milk frother	Latte Art Factory Pro	Traditional On-Demand Milk Solutions	Auto-Steam Milk Solutions
Shiny microfoam from dairy milk	✓	✓	✓
Works with fresh milk, UHT, low fat	✓	✓	✓
Hot milk foam 70°+ C	✓		✓
Reliable temperature consistency	✓		✓
High delivery speed	✓	✓	
Consistent foam quality	✓	✓	✓
Up to 3 different textures of foam in 1 drink	✓		
Add-ons			
Cold foam	✓		
Plant-based milk alternatives	✓		✓
No dilution or burned milk due to steam	✓	✓	
Menu development with new drinks	✓		
Technology			
Easy, inexpensive cleaning	✓		✓
Full telemetry with remote support	✓		
Access consumption and sales data	✓		



KEY ACCOUNT INSTALLATIONS



Burger King, South Africa



Dunkin Donuts, UAE



Costa Coffee, Czech Republic



Shell Petrol Station, Croatia



"The Latte Art Factory ensures the same quality day by day and increases efficiency in the bar by 30% on busy periods in restaurants, cafes or other HoReCa concepts where coffee with milk is sold."

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