

Latte Art Factory



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

...

Introducing Flavored Concentrates for Cold & Hot Drinks

Our new drink concentrates are the perfect mix of innovation and irresistible flavors, allowing cafés to captivate customers with exciting options beyond coffee.



Latte Art Factory's microfoam technology is the key to unlocking these flavors with unparalleled consistency, ensuring that every cup is a masterpiece topped with the finest milk foam.



Features that make the LAF truly unique



High temperature consistency across the range of 39.2°F - 167°F.



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.



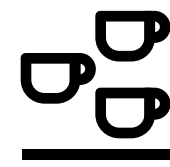
Easy cleaning with a daily automated cycle and manual water flush between recipes.



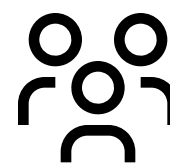
Up to 3 different textures of milk foam in each drink for unlimited menu possibilities.



How the LAF will level up your business



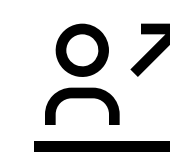
Sell more drinks with optimal workflows and faster preparation



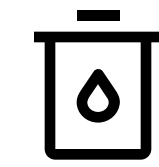
Reduce staffing shortages by hiring at any skill level. No training required!



Leverage actionable business intelligence via integrated cloud tech



Grow your loyal customer base with guaranteed consistency and quality



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



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

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.

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



Say goodbye to bubbly,
inconsistent milk and hello to
perfectly **SMOOOOOTH**
microfoam every time.

Choose from two models

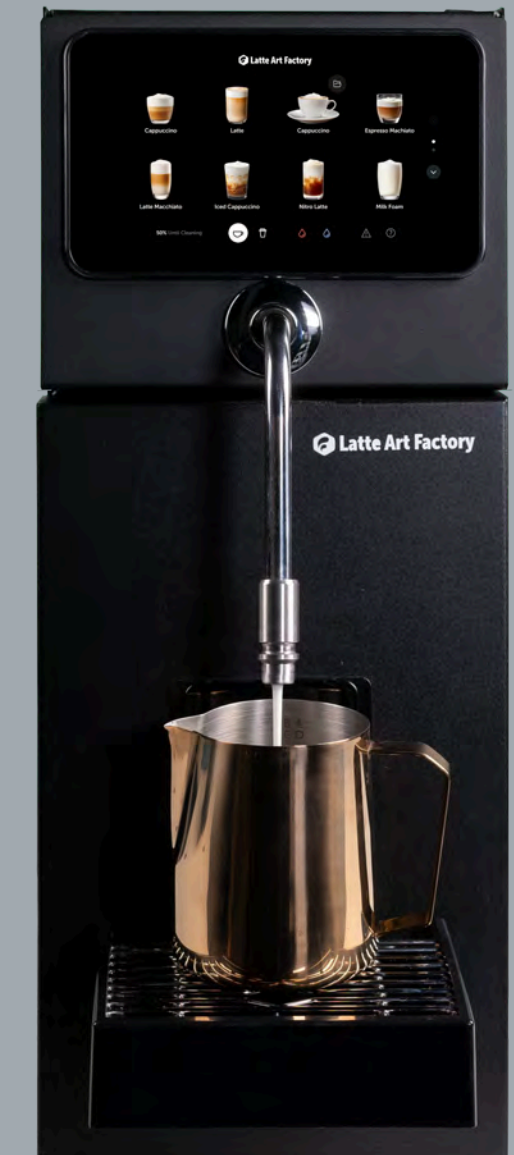
LAF Bar LAF Bar Pro



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.

Features

LAF Bar

LAF Classic

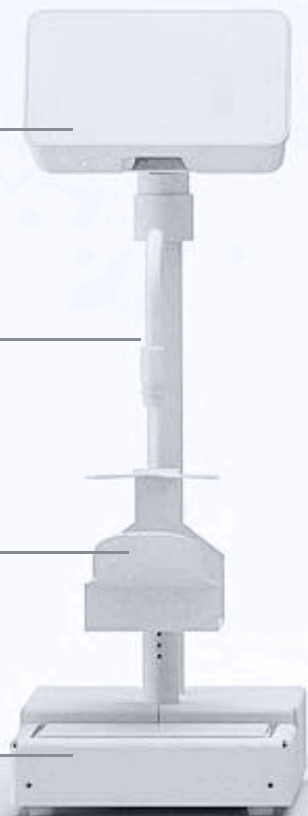
Countertop Module

7" digital touch screen

Milk dispensing outlet

Adjustable jug/cup holder

Drip tray



Heated cup holder

7" digital touch screen

Patented milk foam technology

Milk dispensing outlet

Refrigerator with 1 gallon milk container

Adjustable jug/cup holder & drip tray

Undercounter Module

Patented milk foam technology

Refrigerator

1 gallon milk container



Milk Tube

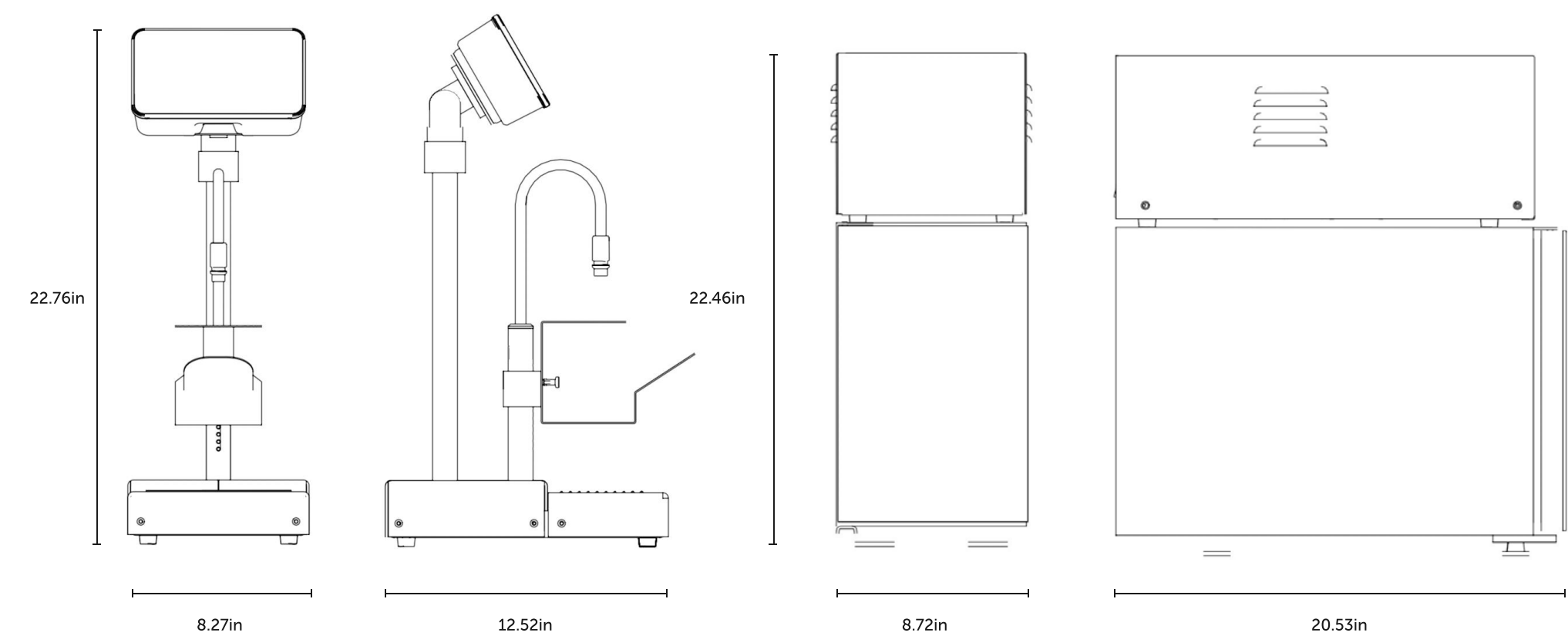
Connect to power

Fresh water; waste water (filter)

LAF Bar Product specifications

Bar Countertop Unit (Dispenser)	
Dimensions	(WxHxD) 8.27 x 22.76 x 12.52 inches
Weight	17.86 lbs
Power	24 V connected with special cable (included)
Package Dimensions	15.4 x 11 x 25.8 inches
Dispense Speed	Up to 30.4 ounces in 60 seconds
Counterspace	Leave at least 7.9 inches free space behind machine for proper ventilation and connections cutout.

Undercounter Unit (Milk + Refrigerator Module)	
Dimensions	(WxHxD) 8.72 x 22.46 x 20.53 inches
Weight	52.25 lbs
Power	Fridge: 120V~; 60Hz; 1A; 1x NEMA 5-15 LAF: 120V~; 60Hz; 20A; 1x NEMA 5-20
Water Supply	Water Treatment: Free from undissolved solids. Mechanical Filtration: 10 µm. Carbonate Hardness: ≤5°dKH. Connection: 3/8 female connector. Pressure: > 14.5 PSI < 115 PSI
Water Drainage	yes, 1x 0.24 inches drain tube
Package Dimensions	(WxHxD) 30.7in x 13.8in x 25.8 inches
Environment	Humidity: ≤80% relative humidity, no condensation Temperature: +41 °F to +95 °F



Dimensions (WxHxD): 8.27 x 22.76 x 12.52 inches
and 8.72 x 22.46 x 20.53 inches



LAF Bar – fridge and module under the counter



Standard fridge setup with 1 gallon container



Extra fridge setup: 2x 1 gallon containers

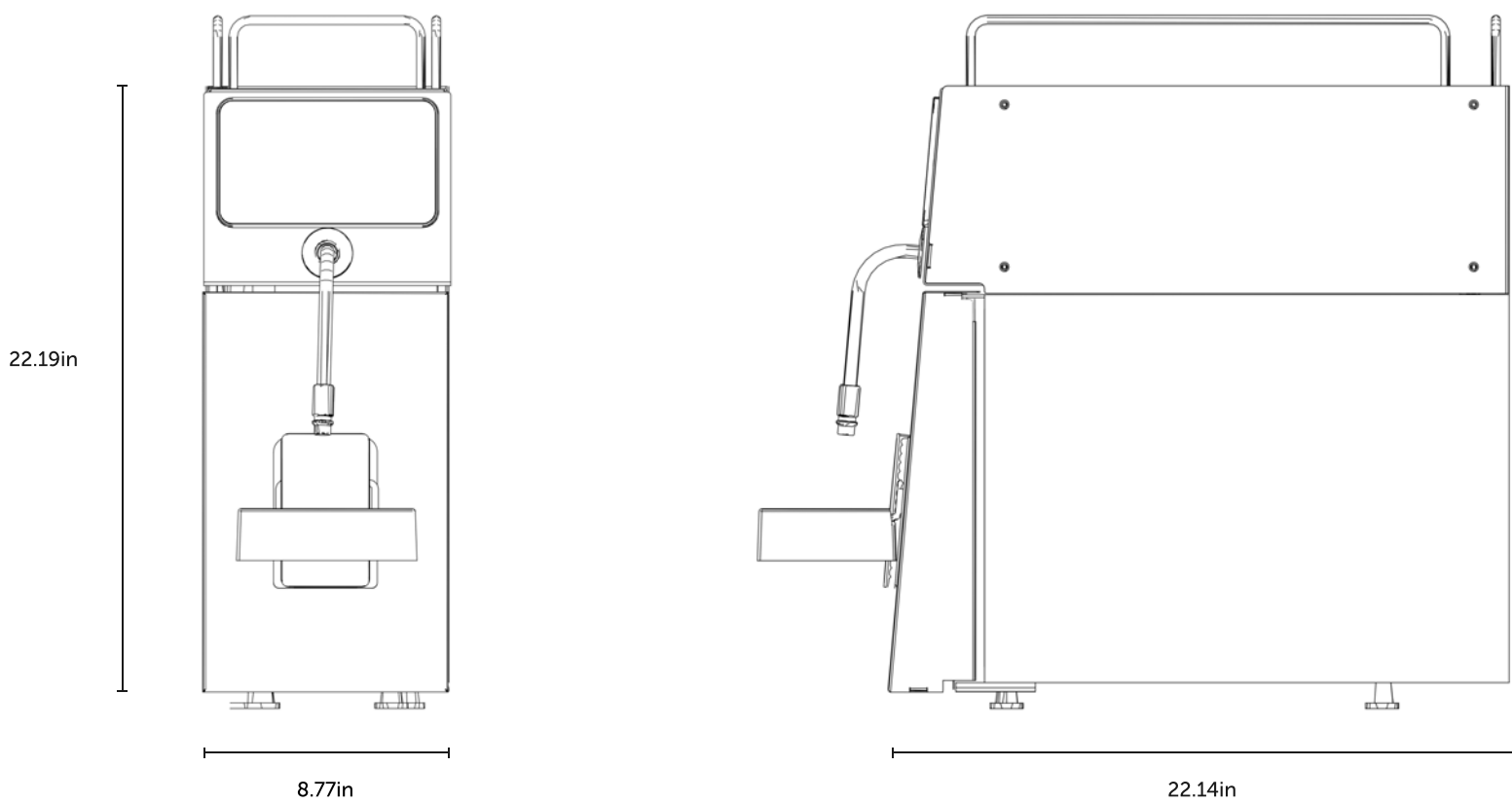


Custom setup: 1 gallon container + custom fridge

LAF Classic Product specifications

Countertop Unit	
Dimensions with Accessories	(WxHxD) 8.77 x 22.19 x 22.14 inches 8.77 x 24.70 x 26.80 inches
Weight	59.75 lbs
Power	Fridge: 120V~; 60Hz; 1A; 1x NEMA 5-15 LAF: 120V~; 60Hz; 20A; 1x NEMA 5-20
Package Dimensions	(WxHxD) 30.7in x 13.8in x 25.8 inches
Dispense Speed	Up to 30.4 ounces in 60 seconds
Water Supply	Water Treatment: Free from undissolved solids. Mechanical Filtration: 10 µm. Carbonate Hardness: ≤5°dKH. Connection: 3/8 female connector. Pressure: > 14.5 PSI < 115 PSI
Water Drainage	yes, 1x 0.24 inches drain tube
Counterspace	Leave at least 7.9 inches free space behind machine for proper ventilation and connections cutout.

Environment	Humidity: ≤80% relative humidity, no condensation Temperature: +41 °F to +95 °F
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Dimensions (WxHxD): 8.77 x 22.19 x 22.14 inches
and with Accessories 8.77 x 24.70 x 26.80 inches



LAF Classic – full unit on counter (including fridge)



Standard fridge with 1 gallon container



Extra fridge setup: 2x 1 gallon containers

Possible setup options



LEAD THE MARKET

Enhance and maintain your brand's reputation thanks to consistent delivery of high drink quality.

Enjoy the most hygienic milk foamer on the market with an automated cleaning cycle and manual flush after each drink.

Access actionable business insights through our integrated cloud technology.

*Latte Art Factory at Simple Kaffa,
the world's #1 cafe, owned by 2016
World Barista Champion Berg Wu*



DHAN TAMANG IS A BELIEVER

“

I was impressed by the Latte Art Factory the first time I tried it. It enables baristas to show off their art and equips cafés to level up their service.



6x UK Latte Art Champion



WLAC Finalist



Café Owner



Barista Trainer

SAVE ON OVERHEAD

Keep energy costs low with steamless milk frothing, an automated power-saving mode and heating on-demand.

Reduce milk waste from spillage, mistakes and leftovers with LAF's automated precision.

Lower your staffing costs by hiring baristas of any skill level. No training required to prepare new beverages.



Milk temperatures you can rely on

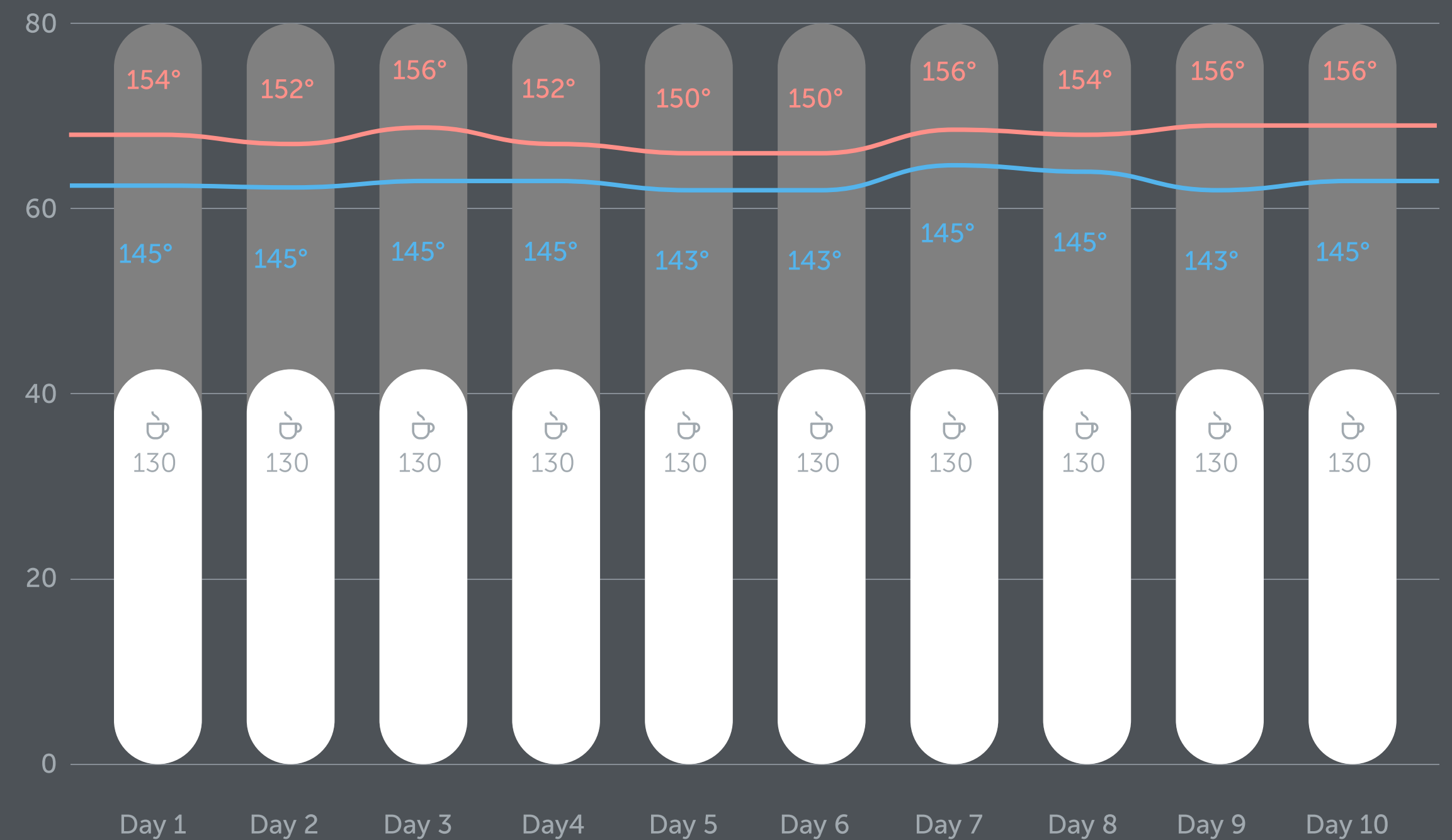
Temperature deviation:

- Very stable at 149°F in cup
- Standard deviation around 34.5°F
- Temperature can be even higher

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

Stress Test: Milk Temp. Deviation (°F)

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



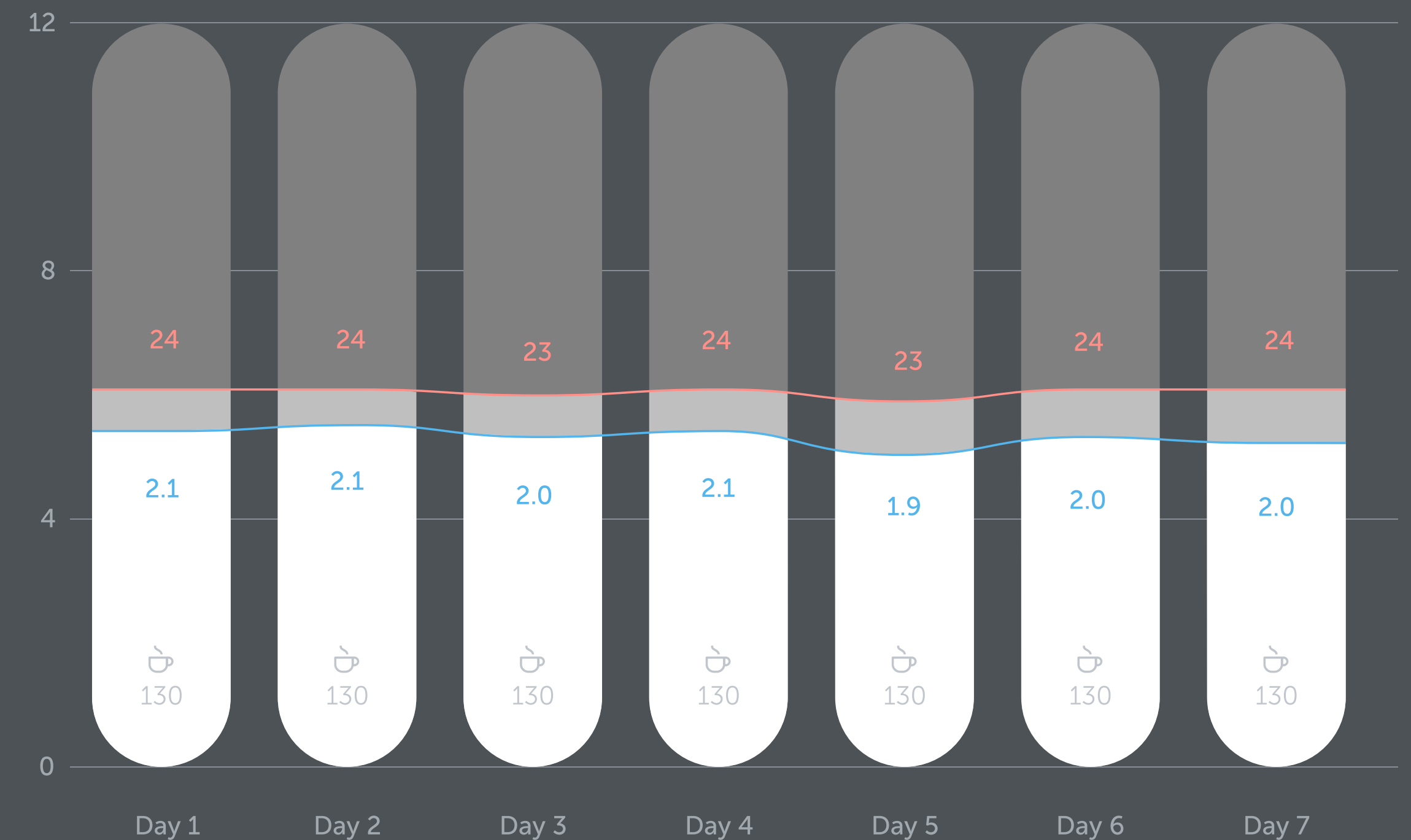
PRECISE DISPENSE VOLUMES REDUCE MILK WASTE

Average standard deviation for milk height in the cup was only 0.08 inch.

Results from a 7 day stress test
foaming 130 medium lattes per day
using the LAF Pro.

Stress Test: Milk Height in Cup (inch)

- Min. Milk Height (inch)
- Max. Milk Height (inch)
- # of Medium Lattes Served per Day



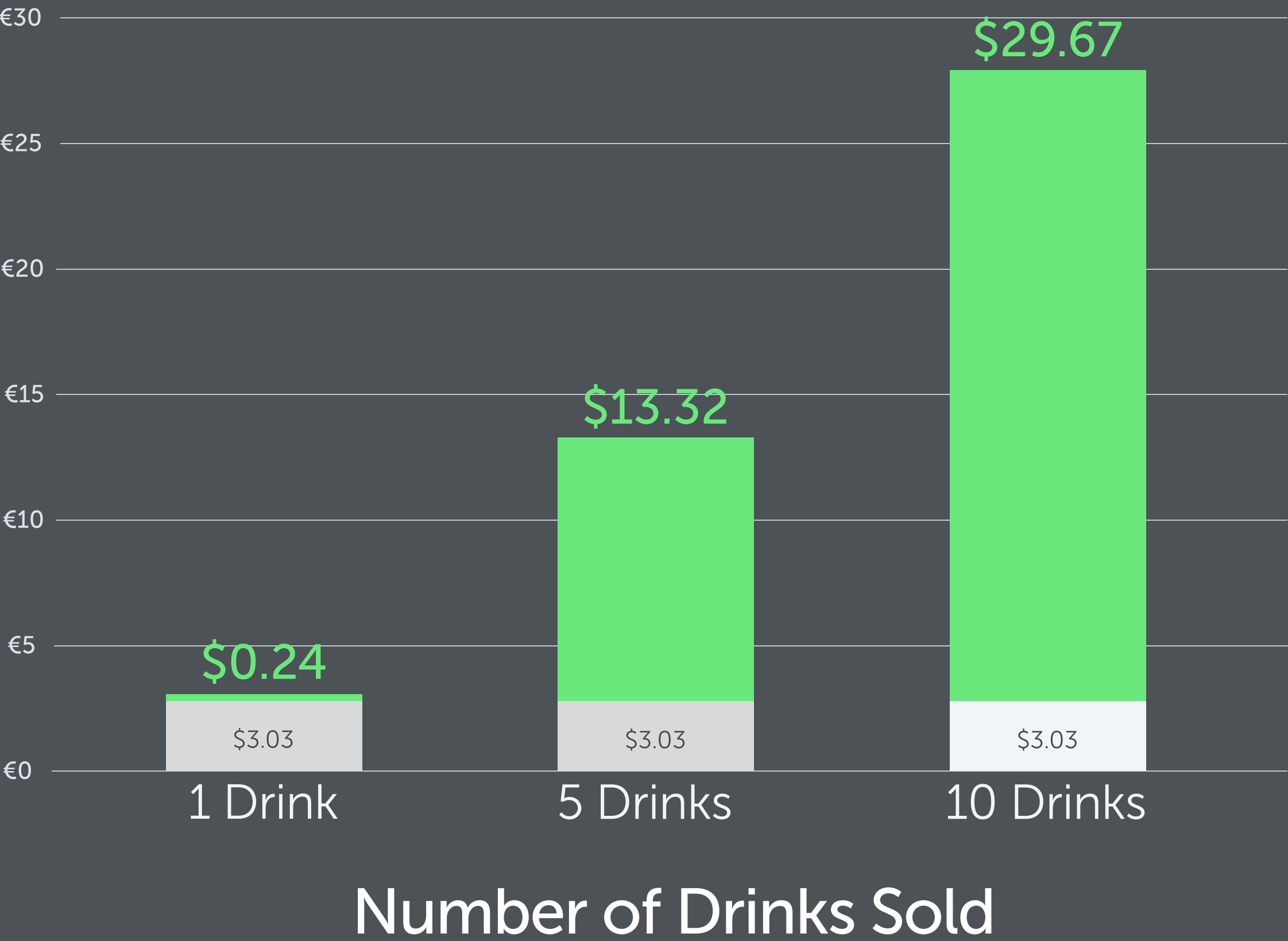
BREAK EVEN WITH JUST ONE DRINK

Selling just one drink made with the LAF per day already covers its cost. Every additional drink sold significantly increases your profits.

With LAF, easily introduce new high-margin drinks like our signature drinks, iced latte or cold brew to your menu.

Profitability of the LAF:
With a single sale per day, you cover the daily cost and profit increases with volume

Profit (\$0.24, \$13.32, \$29.67)
LAF Daily Cost (\$3.03 per day)



TCO calculated over 60 months based on a margin of 3€



GROW YOUR BUSINESS

Sell more beverages with improved workflows and faster preparation.

Easily develop new drinks and benefit from a fully customizable menu of high-margin recipes.

Increase customer satisfaction, upselling, and repeat sales by focusing less on foaming milk and more on the customer.

Trusted by Partners Globally

Americas



Western Europe



Central Europe



Eastern & Southern EU



Northern Europe



Middle East



Africa



Oceania



South & East Asia



Northeast Asia



Key Locations for Latte Art Factory



Romania
cafe chain with 500+ locations



Greece
cafe chain with 200+ locations



Greece
café chain with 360 locations



USA
New brand focused on ethical sourcing and bold flavors



Ireland
a five star luxury hotel in Carlingford, Ireland



Ireland
famous cafe on the Main Street in Dublin



England & Italy
the flagship stores in London and Milan



Löfbergs Arena
arena located in Karlstad, Sweden with a capacity of 10,300



USA
Specialty coffee roaster and café from Arkansas.



"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.



Latte Art Factory

