

# Latte Art Factory Recipes Settings Manual


LAF Classic, LAF Bar  
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# Latte Art Factory Recipes Settings Manual

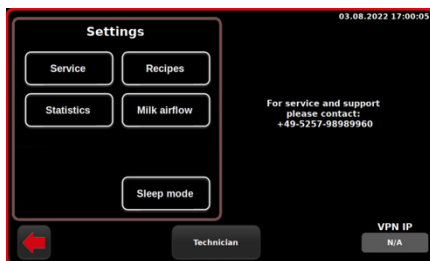
## 1. Navigating to the recipes section

### 1. Main screen

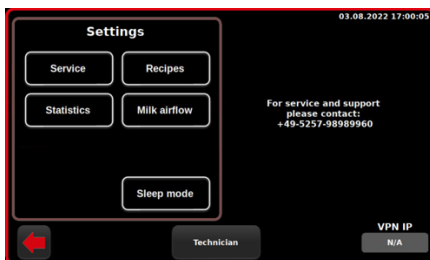
From the main screen, tap on the settings icon  and then on the recipes.



1. Main screen



2. Settings



3. Recipes

### 1. Main screen 2. Settings

### 1. Main screen 2. Settings 3. Recipes

Some important things to understand before you start adjusting recipes:

1. In 'milk airflow' you can create and adjust different **phases** of a recipe. Phases involves 3 elements; liquid type, temperature and texture. A recipe can have multiple phases.

An example of a phase would be solid milk foam at 60°C, where the solid foam is the (texture), milk is the (liquid type) and 60°C is the (temperature).



The machine stores up to 32 phases. If using two liquids, that is 16 phases for each liquid type. If using one liquid, that is 32 phases for the single liquid type.

In the 'milk module' section you can combine different phases to create your unique recipe. It is also where you can adjust the liquid volume of a drink, for example increase the amount of your liquid

by 10ml, and rename the recipe.



To adjust anything related to the **texture, liquid, or temperature** – start in **Milk airflow** section

To adjust anything related to the **volume** of your recipe, **rearrange the phases or rename your recipe** – start in the **Milk module** section



4. Milk settings

## 1. Main screen

## 2. Settings

## 3. Recipes

## 4. Milk Settings

Create a new phase

Tap the three dots  to name your phase.

To create a new phase, simply adjust the following three parameters:

1. Milk Type \*
2. Air Flow \*\*
3. Temperature

*\*Milk type A is connected to the left container inside the fridge and milk type B is connected to the right container. If you're only using one large container, then milk types A & B will be the same liquid.*

*\*\*The higher you adjust the air flow percentage, the more solid the foam will be. If the air setting is too high, the liquid will come out interrupted and bubbly and an error message might pop up. A simple fix is to reduce the % of air flow.*

The labels hot/cold, foam type and cup type don't affect the temperature or air settings.

There can only be one phase associated to a specific combination of milk type, hot/cold, foam type & cup type.



### Examples:

#### **Phase 1 – Latte Art Texture**

Milk Type - A

Hot/Cold – Hot

Foam Type – Liquid 1

Cup Type – Here

#### **Phase 2 – Solid Foam**

Milk Type – A

Hot/Cold – Cold

Foam Type – Liquid 1

Cup Type – Here

In the example above, for the solid foam phase, the milk doesn't have to be cold. However, if you were to select hot instead, then you would be adjusting phase 1.

As mentioned, each phase needs to have a unique combination of milk type, hot/cold, foam type & cup type.

### Recommendations:

Before setting milk settings for the first time, run milk calibration, please refer to the milk calibration manual.

1. For cold beverages set the temperature to 0°C.
2. If using cow milk, set the temperature under 75°C.
3. If using plant-based milks, set the temperature under 65°C.
4. Test each phase to ensure you are satisfied and that it works properly.



All settings are saved and recipes are updated automatically.



Menu adjustment

1. Main screen
2. Settings
3. Recipes
4. Milk Settings
5. Milk Modul

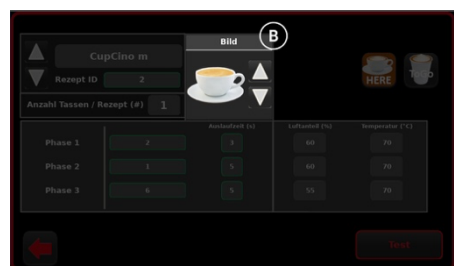
For drinks layout on the main screen check [Config mode](#).

### How to adjust your recipe

1. **Recipe Name**  
[A] A click on the recipe name shows a keyboard to rename the drink. Tap **enter** to save your input. Use the **arrows** to switch between recipes or press Recipe ID and type the recipe number. A list of Recipe IDs can be found in [Counters](#).



Number of cups defines how many cups are written into counters with 1 dispensing.



2. Picture associated with Recipe [B]

2. **Picture associated with Recipe**

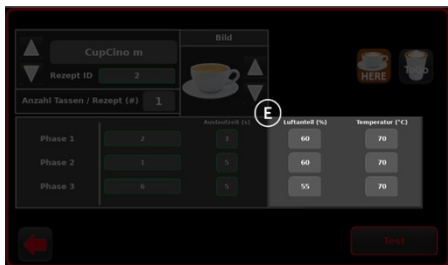
[B] The recipe picture can be modified by tapping the **arrows**, which allows you to view various images from our preloaded library. Uploading custom images is currently not possible.  
Configuring recipes: Can have big drink images or can have smaller with up to 25 drinks per page (5 drinks /icons per row)



3. Categorise your drink as "Here" or "To go" [C]




4. Adjusting phases & liquid volume amounts [D]



5. Adjusting phases & liquid volume amounts [E]

### 3. Categorise your drink as "Here" or "To go"

[C] Here and to-go recipes are adjusted separately. Switch between them with the buttons 

### 4. Adjusting phases & liquid volume amounts

[D] Each drink recipe can have up to 3 dispensing phases. A phase is a unique combination of milk type, temperature and air flow.

Pressing on the phase name (eg. Solid Cappu in the image) will allow you to choose from a list of up to 32 phases that have been created in the milk flow section.



Dispense time in seconds determines the quantity of milk foam that comes out. The higher the dispensing time, the more volume of milk foam your recipe will have. Setting the value to 0 skips the dispensing phase.

#### Example:

The recipe in the picture to the right means the following:

For the first 3 seconds, the phase "Latte Art" will dispense.

After that, the phase "Iced Coffee" will dispense for 14 seconds.

As phase 3 has a dispensing time of 0, no more liquid will be dispensed.

+E shows air and temperature settings of corresponding phases. To review and adjust please go to Milk Airflow section.

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