

Pre-Installation Check -

Everything you need to know before installing the LAF at a customer's site

Location

Specific to customer

Water

- Minimum 2 bars of water pressure
- Filtered water
- John Guest fittings for 6mm tube

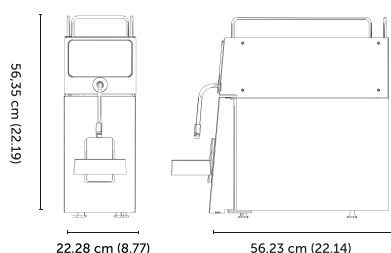
Power

- 2 x Power Sockets
- 230 Voltage; 50/60 Hz
- Classic Pro + Bar Pro = 3600W, 16amp
- Classic + Bar = 2350 W, 10amp

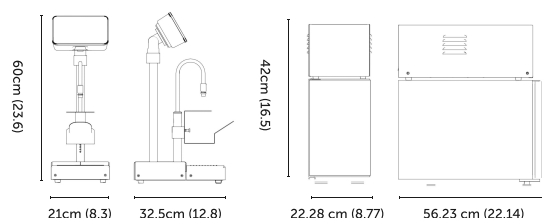
Drainage

Drainage either to an empty bucket or directly to drainage

Measurements



LAF Classic



LAF Bar

If the location doesn't meet all the requirements, contact the Latte Art Factory team for alternative arrangements.

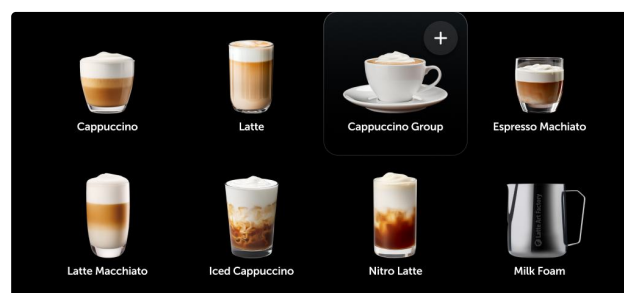
Type of liquids that can/can't be used

- ✓ Homogenised dairy milk and UHT milk
- ✓ Plant based milk
- ✓ Cold brews
- ✓ Tea's
- ✓ Flavoured Milks, i.e Chocolate Milk
- ✗ Syrups
- ✗ Unhomogenized milk
- ✗ Liquids greater then 6% in fat
- ✗ Liquids greater then 12% in sugar
- ✗ Liquids with undissolved particles i.e orange juice pulp

Request the brand and type of liquid/ liquids the customer will be using

Menu

Request the customer's menu



Information required for each recipe

Name of recipe, liquid to be used, texture, temperature & volume

Example of a recipe

- Cappuccino large
- Dairy milk
- Solid milk foam
- 75 degrees
- 330ml