

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.

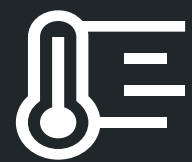


Enjoy

Enjoy perfect milk foam, exactly how you like it.



Features that make the LAF truly unique



High temperature consistency across the range of 39° 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.



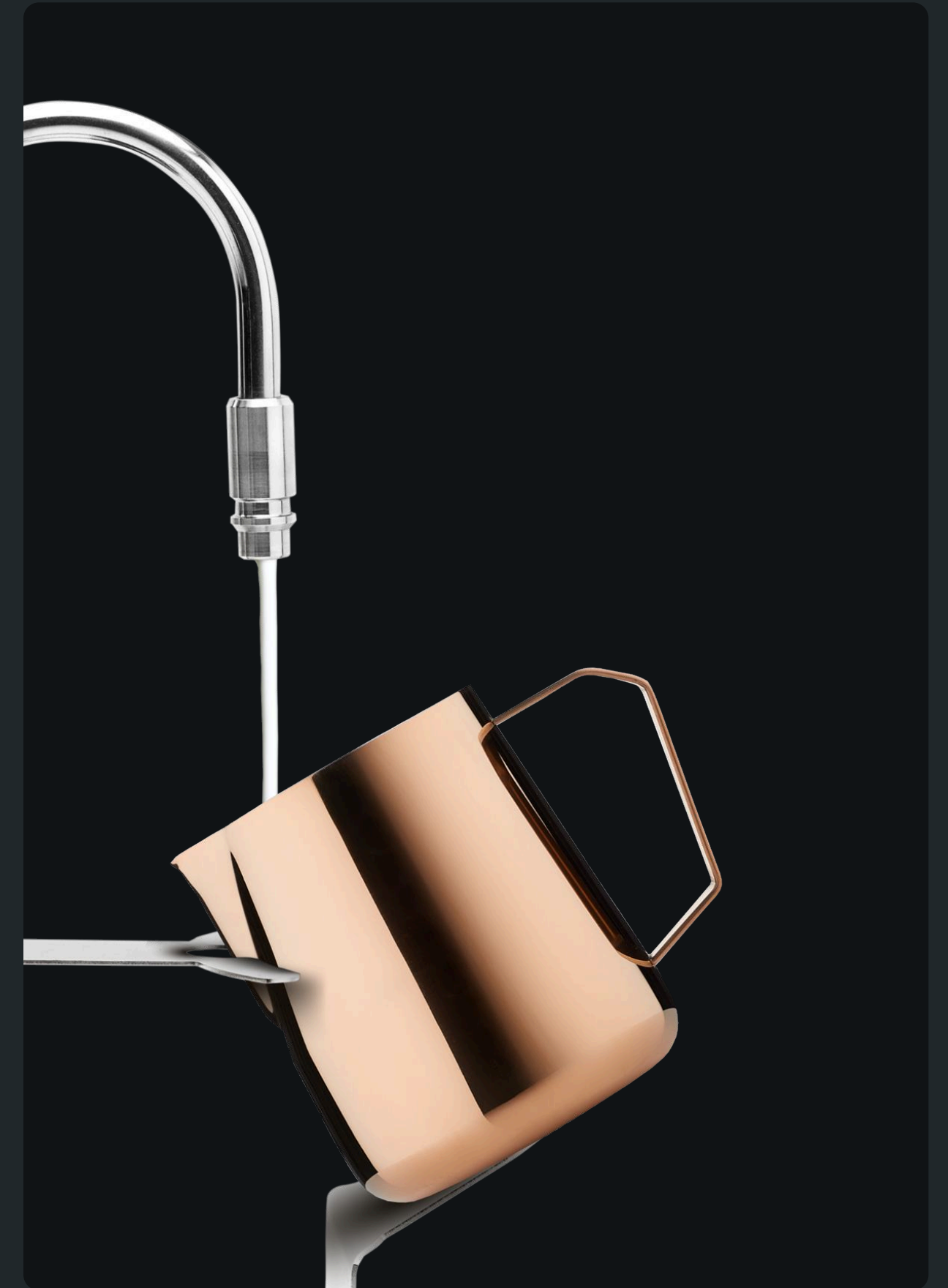
Full telemetry and remote access to machines for quick service and updates.



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.



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

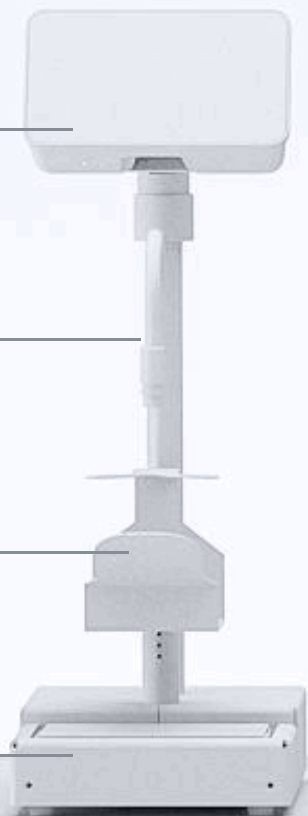
Countertop Module

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 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)



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 dollar per clean.



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

Milk temperatures you can rely on

Temperature deviation:

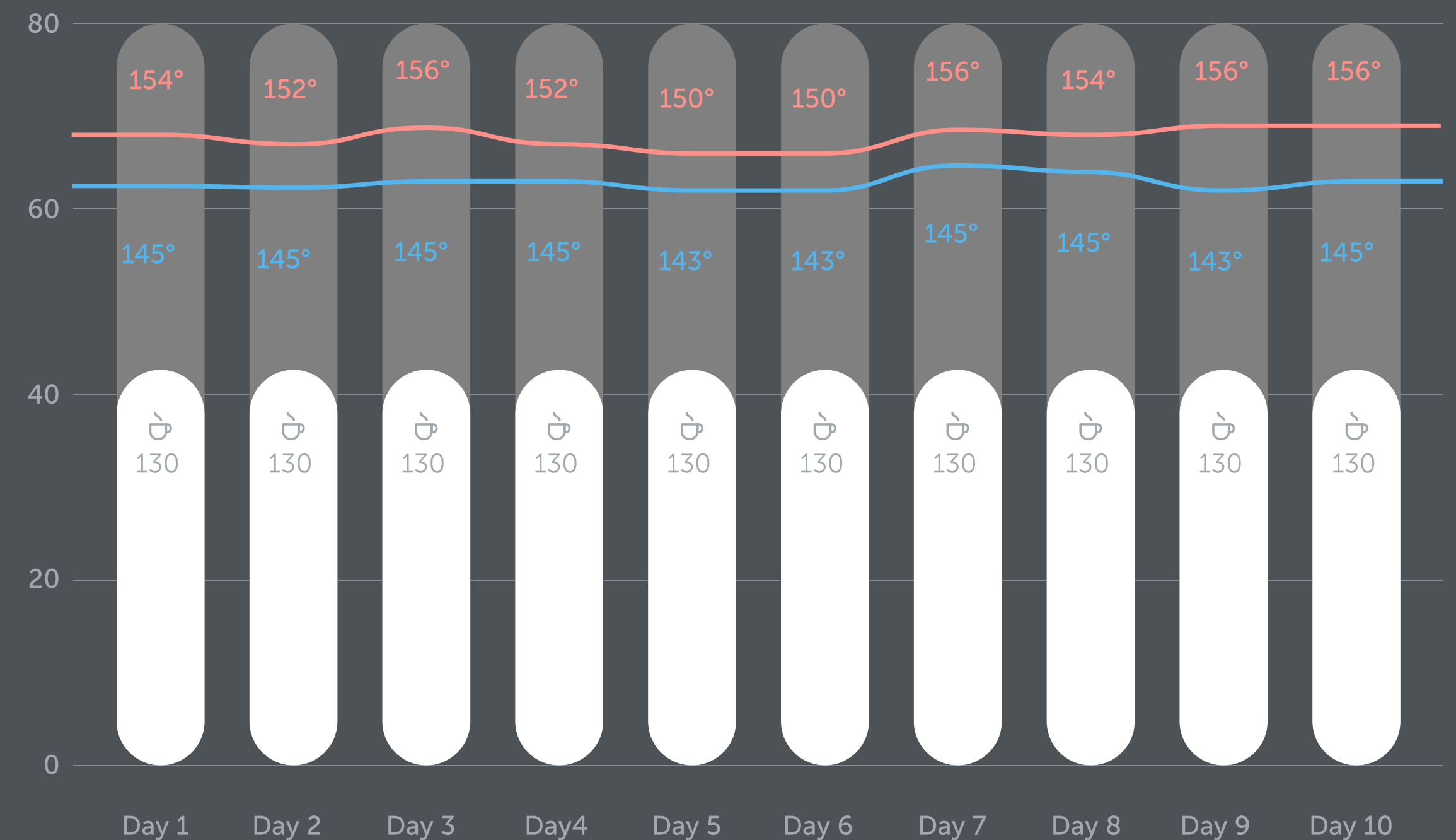
- Very stable at 149°F in cup
- Standard deviation around 34.5°F
- Temperature can be even higher

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

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

Stress Test: Milk Temp. Deviation (°F)

- Max. Milk Temp. (°F)
- Min. Milk Temp. (°F)
- # 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)	7.1	17.7	26.4
Milk wasted daily (L)	1.4	3.5	7
Cost of annual milk waste	\$ 1,714	\$ 4,286	\$ 8,580

Percentage of milk waste: 20%

Cost of milk: \$ 3.35 per gallon

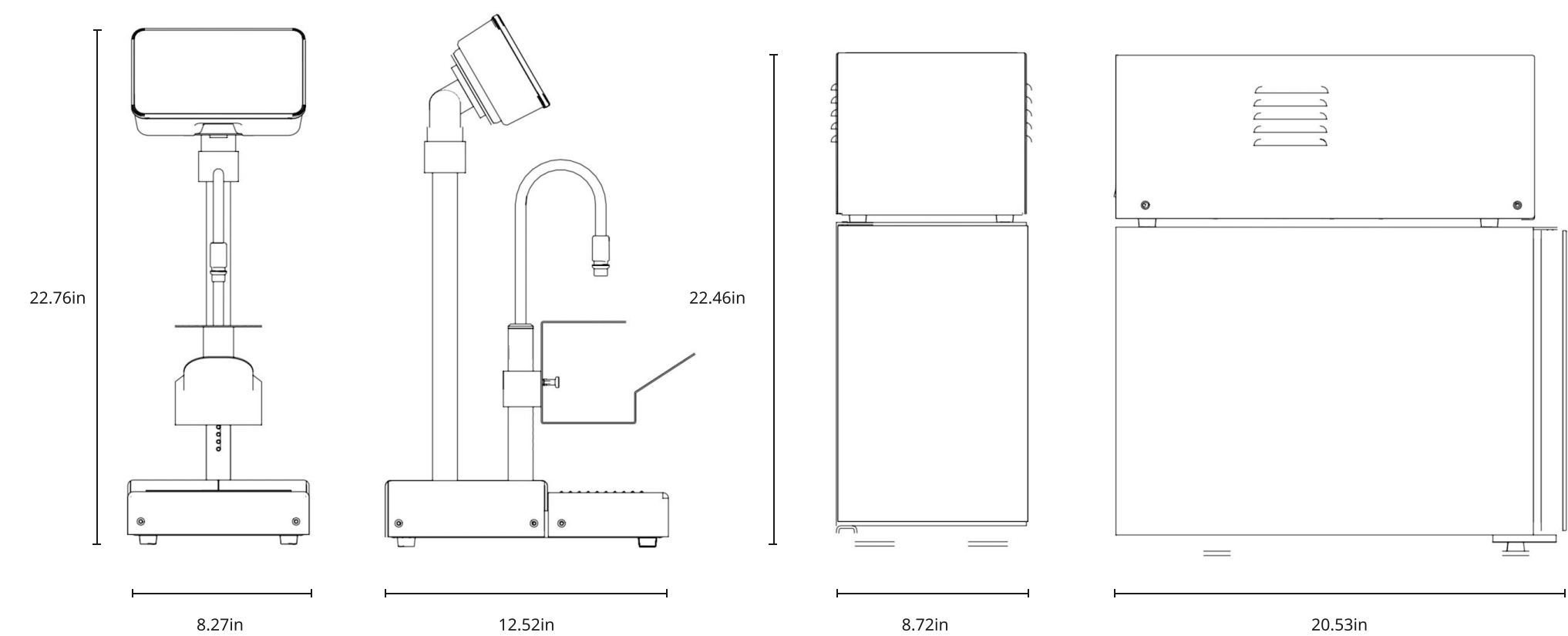


LAF Bar Product specifications

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 0.317 gal/min* (LAF Bar) up to 0.423 gal/min* (LAF Bar Pro)
Counterspace	Leave at least 7.9 inches free space behind machine for proper ventilation and connections cutout.

*depending on foam texture

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 3.7L (1 gal) container



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

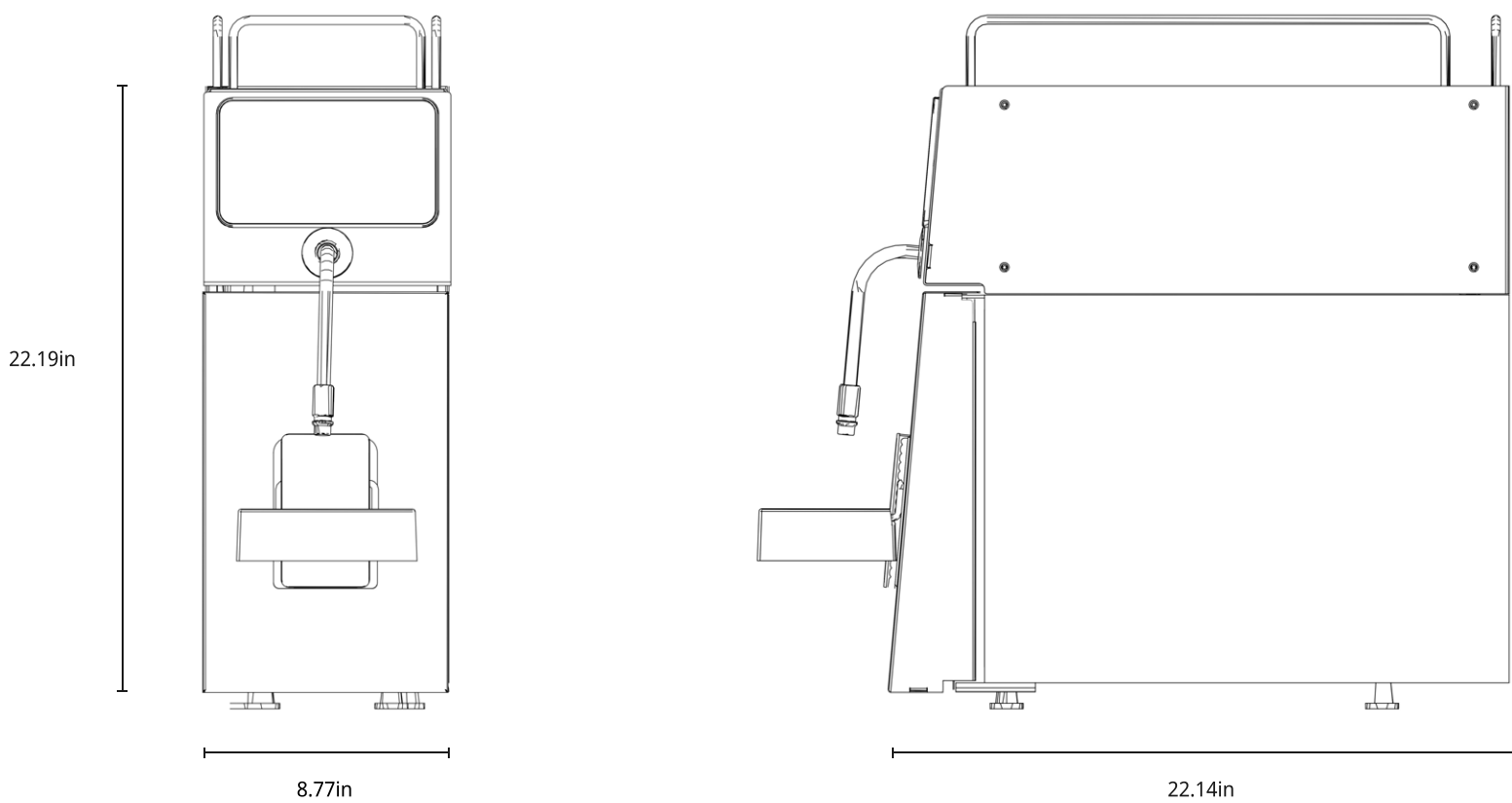


Custom setup: 3.7L (1 gal) container + custom fridge

LAF Classic Product 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 0.317 gal/min* (LAF Classic) Up to 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: > 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

*depending on foam texture



Dimensions (WxHxD): 8.77 x 22.19 x 22.14 inches
and with Accessories 8.77 x 24.70 x 26.80 inches



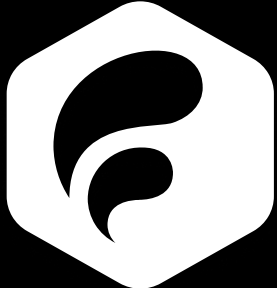
LAF Classic – full unit on counter (including fridge)



Standard fridge with 3.7L (1 gal) container



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



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