



**Latte Art Factory**

LATTEARTFACTORY.COM

Save

Grow

Lead



# Silky microfoam just a tap away

Latte Art Factory (LAF) is an automated milk frother, for cafés looking to provide high-quality beverages to their customers, faster.

Featuring an energy-saving design, the LAF's patented microfoam technology promises the pure milk taste that will keep customers coming back.

# How it works: automated milk foam in 3 steps

1. Fill the container with milk or your favorite plant-based alternative.



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



3. Enjoy perfect milkfoam, exactly how you like it.



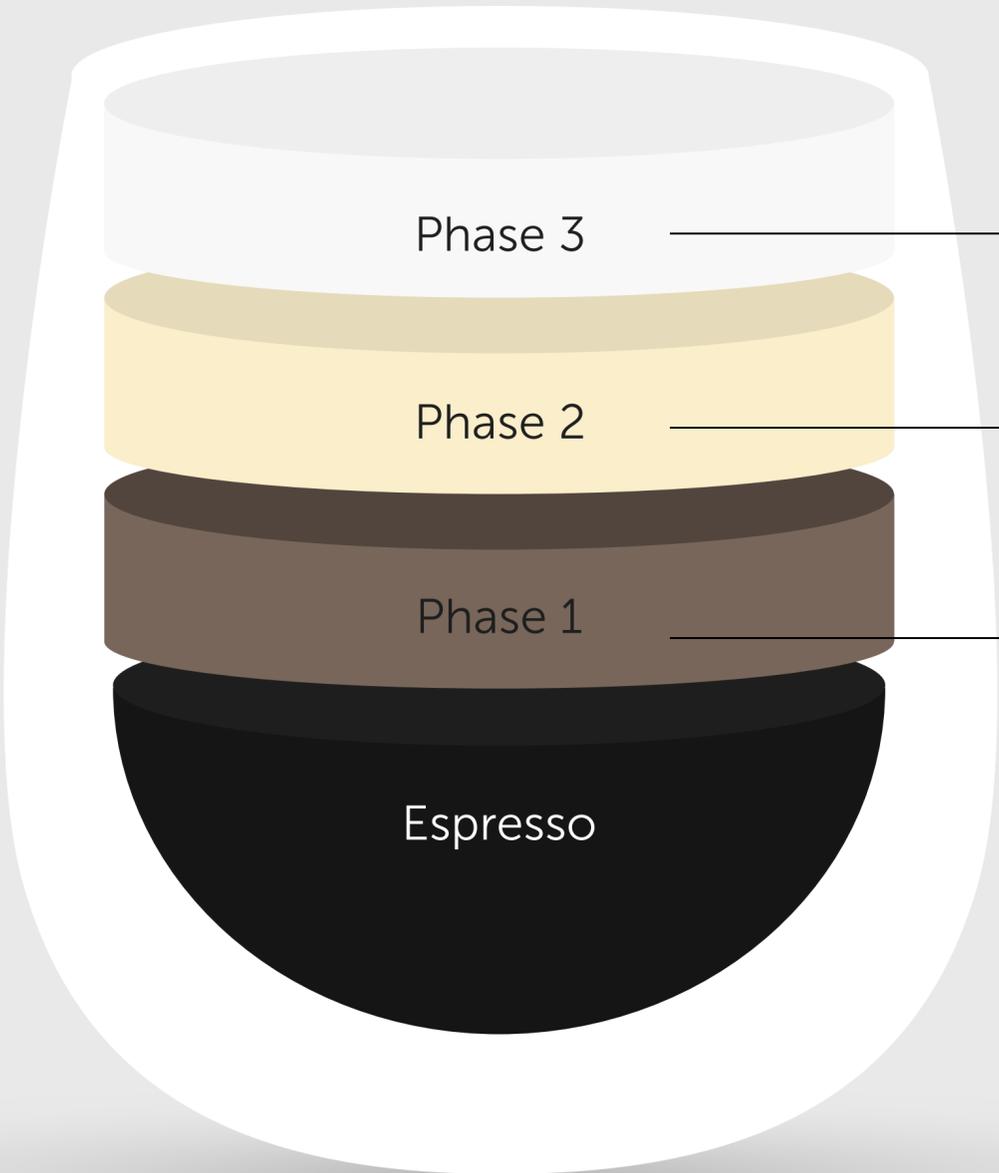
# Building recipes with a variety of liquid textures

Adjusting milk type, air flow and temperature allows for up to 32 unique liquid textures.

Most popular coffee drinks are made with 2 to 3 different milk textures:

- Solid foam
- Liquid foam
- Liquid milk

## Caffe Mocha



Combine different textures and temperatures for endless possibilities.

- hot solid foam (regular dairy milk)
- hot liquid foam (regular dairy milk)
- hot liquid foam (chocolate milk)

# Features that make the LAF truly unique



High consistency across the temperature range 4° C - 75° C



Foam two types of milk at the same time (dairy or any plant-based alternative)



Hot and cold milk foam to expand your menu with drinks like iced latte and cold brew



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



HACCP compliant rinse after each drink and daily automatic cleaning



Patented cleaning system, easy, quick and inexpensive



# Technology protected by multiple patents



**Modular Milk Foam Unit:**  
produces pure milk foam  
without steam



**HACCP-compliant Cold  
Water Rinse after each  
drink**



**Circular Cleaning Method**  
for optimal hygiene



**Nozzle after the heater for  
maximum control over  
foam texture**

# 2022 best new product award

The SCA judges were impressed by the LAF Bar Pro's small footprint and the fact that its patented system can foam 1.5 liters of milk in just 60 seconds, while maintaining the perfect temperature for beverages.



# How the LAF will grow your business



Create 2-3x more drinks, faster and with optimal workflows



Reduce **staffing** shortages with automated milk foam technology



Leverage actionable business intelligence via integrated **cloud tech**



Grow your loyal customer base with guaranteed **consistency and quality**



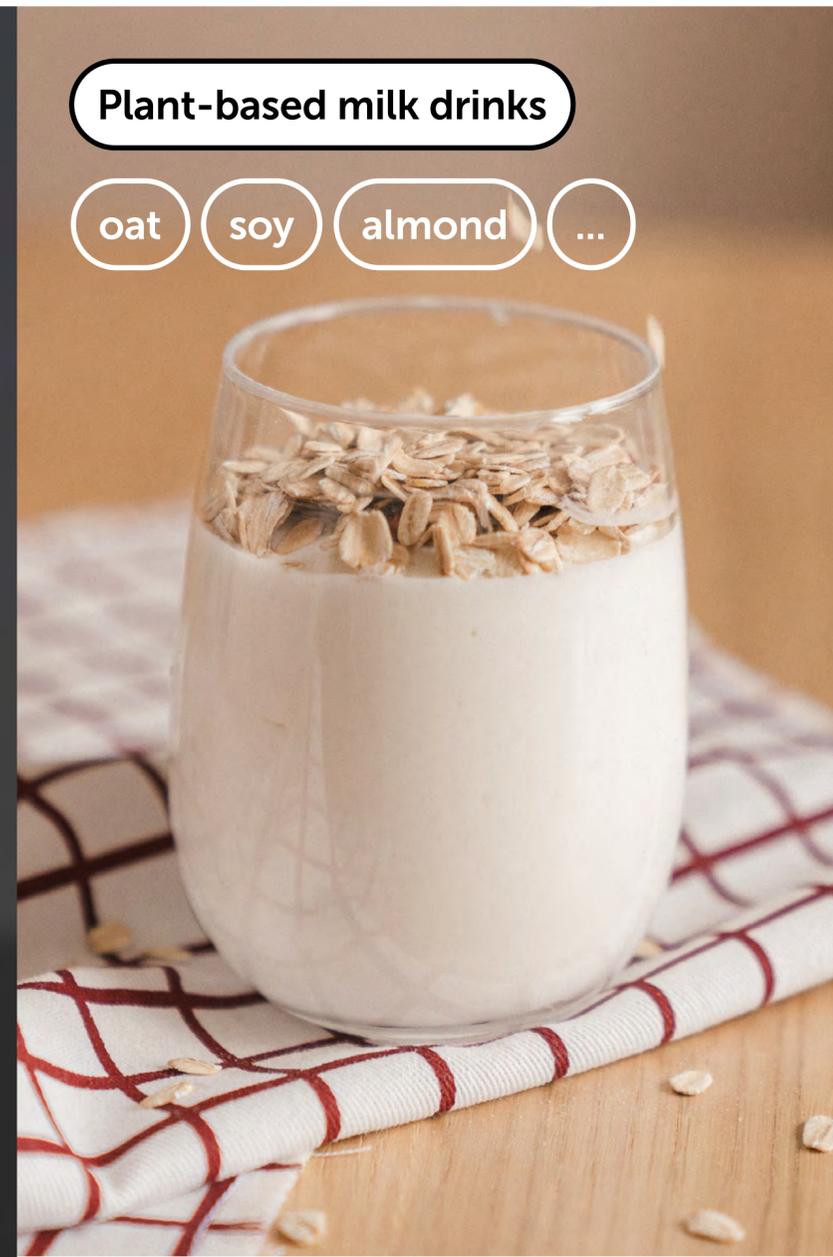
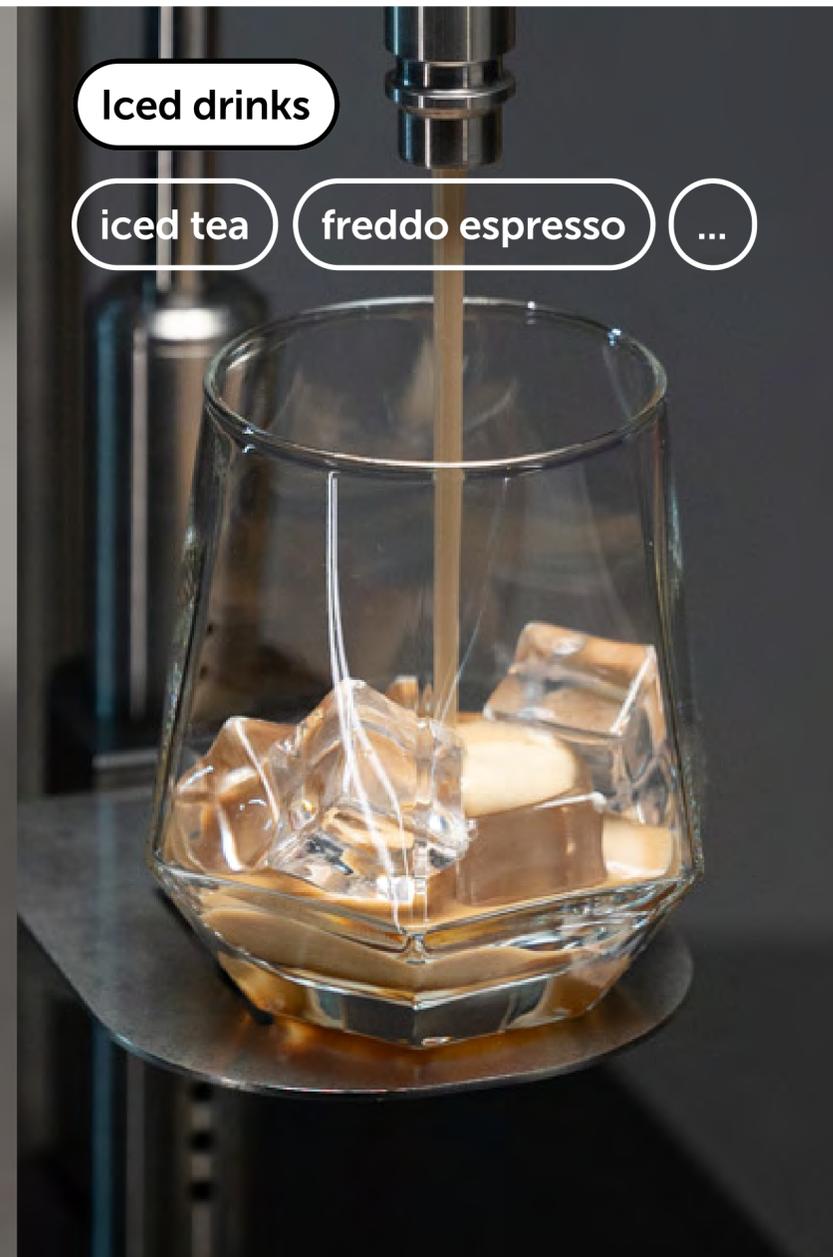
Cut costs from milk **wastage** by up to 25% and improve sustainability



Expand your premium drink menu with **100+** hot and cold milk foam recipes

# Boost your revenue with new products

New products at the touch of a **button**



# Create the ultimate café menu from the touch screen

## Hot drinks:

- Latte Art Ready Milk Foam
- Latte
- Cappuccino
- Oat Milk Cappuccino
- Oat Flat White
- Almond Milk Cappuccino
- Latte Macchiato
- Caramel Macchiato
- Mochaccino
- Caffé Mocha
- White Mocha
- White Hill
- Flat White
- Hot Chocolate Latte
- Cortado
- Matcha Latte
- Chai Latte
- Soy Milk Cappuccino

## Cold drinks:

- Cold Milk Foam
- Nitro Cold Brew
- Freddo Espresso
- Iced Coffee Latte
- Iced Caffé Mocha
- Iced Vanilla Latte
- Iced Chocolate Latte
- Kombucha
- Iced Tea
- Espresso Martini
- Iced Chai Latte
- Iced Matcha Latte
- Freddo Espresso Latte

# Choose from two models

LAF Bar

LAF Bar Pro



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 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.

# LAF Pro vs. Competitor Milk Solutions

**Must-haves for any commercial milk frother**

**Latte Art Factory Pro**

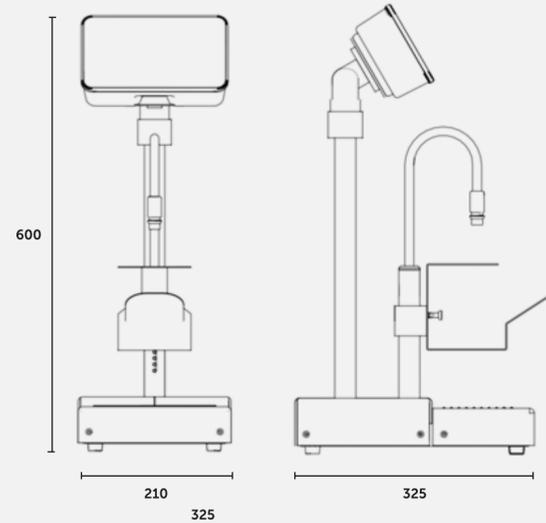
Traditional On-Demand Milk Solutions

Batch Production 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	✓	○	○
<b>Add-ons</b>			
Cold foam	✓	○	○
Plant-based milk alternatives	✓	○	✓
No dilution or burned milk due to steam	✓	✓	○
Menu development with new drinks	✓	○	○
<b>Technology</b>			
Easy, inexpensive cleaning	✓	○	✓
Full telemetry with remote support	✓	○	○
Customize and add new drink recipes	✓	○	○
Access consumption and sales data	✓	○	○



# Product Specifications



## LAF Bar

### Technical data

Dimensions (WxHxD in mm)

Weight (kg)

Power

Water Supply

Water drainage

### Countertop Module

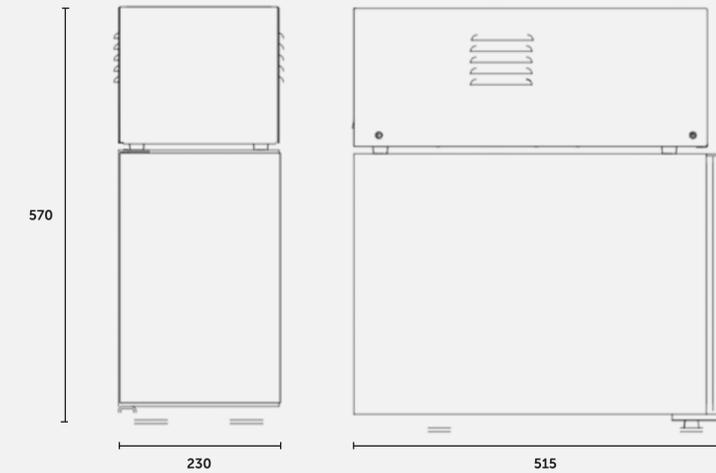
210 x 600 x 325

8.

1st: 220 V-240V, 50/60Hz,  
Max: 2300W 10A  
Avg: 2000W 8.5A  
2nd: 220V-240V, 50/60Hz, 0,6A

> 0.25 Mpa < 0.8MPa

yes



## LAF Bar Pro

### Undercounter Unit (Milk + Refrigerator Module)

230 x 570x 515

24.5

> 0.25 Mpa < 0.8MPa

yes

### Undercounter Unit (Milk + Refrigerator Module)

230 x 570 x515

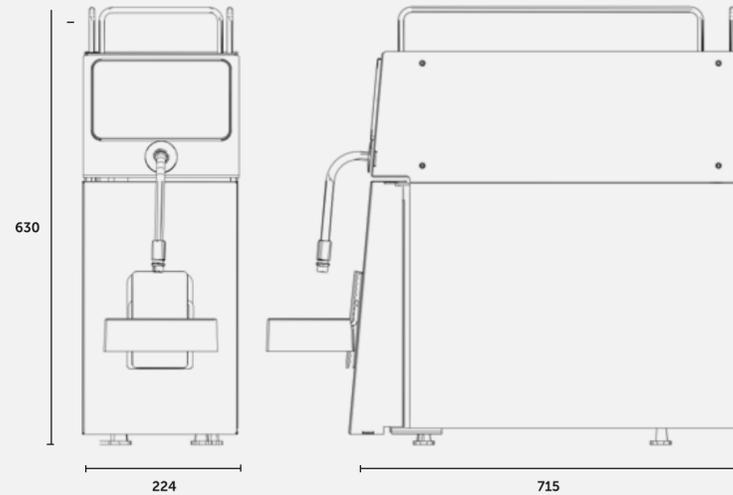
25.8

1st: 220 V-240V, 50/60Hz,  
Max: 3600W 16A  
Avg: 2250W 11A  
2nd: 220V-240V, 50/60Hz, 0,6A

> 0.25Mpa < 0.8MPa

yes

# Product Specifications



## LAF Classic

Dimensions (WxHxD in mm)

224 x 630 x 715

Weight (kg)

27.1

Power

1st: 220 V-240V, 50/60Hz,  
Max: 2300W 10A  
Avg: 2000W 8.5A  
2nd: 220V-240V, 50/60Hz, 0,6A

Water Supply

> 0.25 Mpa < 0.8MPa

Water drainage

yes

## LAF Pro

Dimensions (WxHxD in mm)

224 x 630 x 715

Weight (kg)

28.4

1st: 220 V-240V, 50/60Hz,  
Max: 3600W 16A  
Avg: 2250W 11A  
2nd: 220V-240V, 50/60Hz, 0,6A

Water Supply

> 0.25Mpa < 0.8MPa

Water drainage

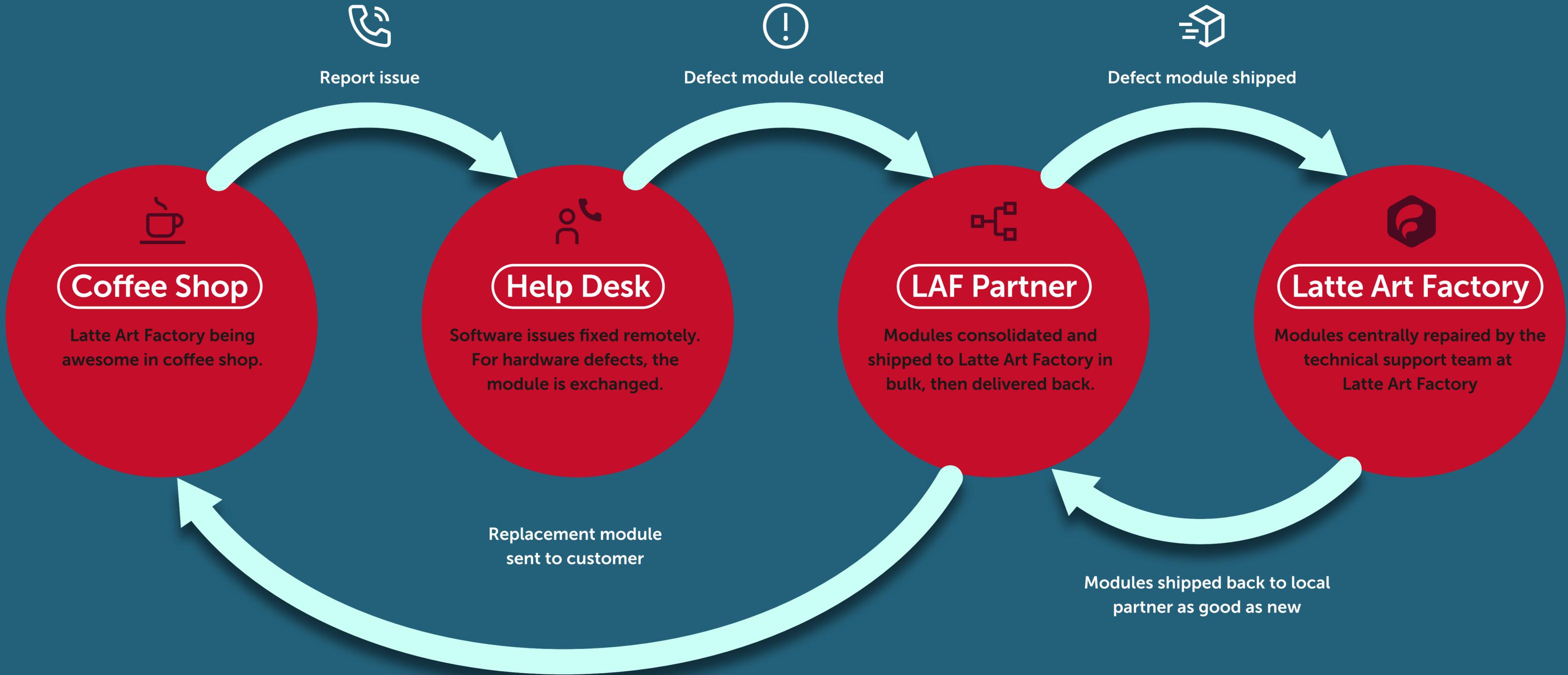
yes



The output of the LAF Pro is twice as fast and guarantees constant temperature throughout the whole dispense.

Pro Speed: Up to 1.5L milk foam in 60 seconds vs. Classic Speed: 0.8L milk foam in 60 seconds

# Serviced and updated remotely







# Save

**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 costs** by hiring baristas of any skill level while still guaranteeing high milk foam quality. No training required to prepare new beverages.

# 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)	27	67	133
Milk wasted daily (L)	5,3	13,3	26,6
<b>Cost of annual milk waste</b>	<b>€ 1,597</b>	<b>€ 3,992</b>	<b>€ 7,985</b>

Percentage of milk waste: 20%  
Cost of milk: € 1.00 per liter



**Sell more beverages** with improved workflows and faster preparation.

**Easily develop new drinks** and benefit from a fully customizable menu of over 120 high-margin recipes.

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

A close-up photograph of a barista's hands pouring milk foam from a stainless steel pitcher into a clear glass cup. The coffee in the cup is dark brown. The background is blurred, showing a bar setting. Overlaid on the center of the image is a white oval containing the word "Grow" in a large, white, sans-serif font.

**Grow**



# Lead

**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.**

# Our story

2016



Our unique milk foam technology was developed and patented.

2017



The countertop version of the Latte Art Factory began development.

2018



The “Modular Milk Foam Unit” patent recognized in 10 European countries.

2019

2020



The LAF Bar model began development for cafés with limited countertop space.

2021

2022



On June 1, the LAF Bar Pro launched in Europe, Asia and Australia. On June 23, it won the Specialty Coffee Association’s best new product award at WOC Milan.

2023



Continued expansion, starting from North America.

# Trusted by our partners around the world

*Peter Larsen  
Kaffe*<sup>®</sup>

Denmark

*Eurogat*<sup>®</sup>

Greece

Bulgaria

Cyprus

*Bewley's*  
1840

Ireland

**VERDI**  
KOFFIEGROEP

Netherlands

Belgium

Luxembourg

**d'A**  
caffè d'Autore<sup>®</sup>

Spain

**5**  
to go

Romania

**AB**plan

Croatia

Slovenia

Serbia

Montenegro

Bosnia

Kosovo

**RF**

Restaurant Franchise Alliance  
شركة وكالات المطاعم

Saudi Arabia

Oman

Qatar

Bahrain

Kuwait

**Segafredo**  
ZANETTI

Australia

**CAFFEINE**  
SOLUTIONS

Singapore

**GIESEN**<sup>®</sup>  
KOREA

South Korea

Is your country not listed?  
Apply to become a partner.

# Dhan Tamang is a believer

🏆 6x UK Latte Art Champion

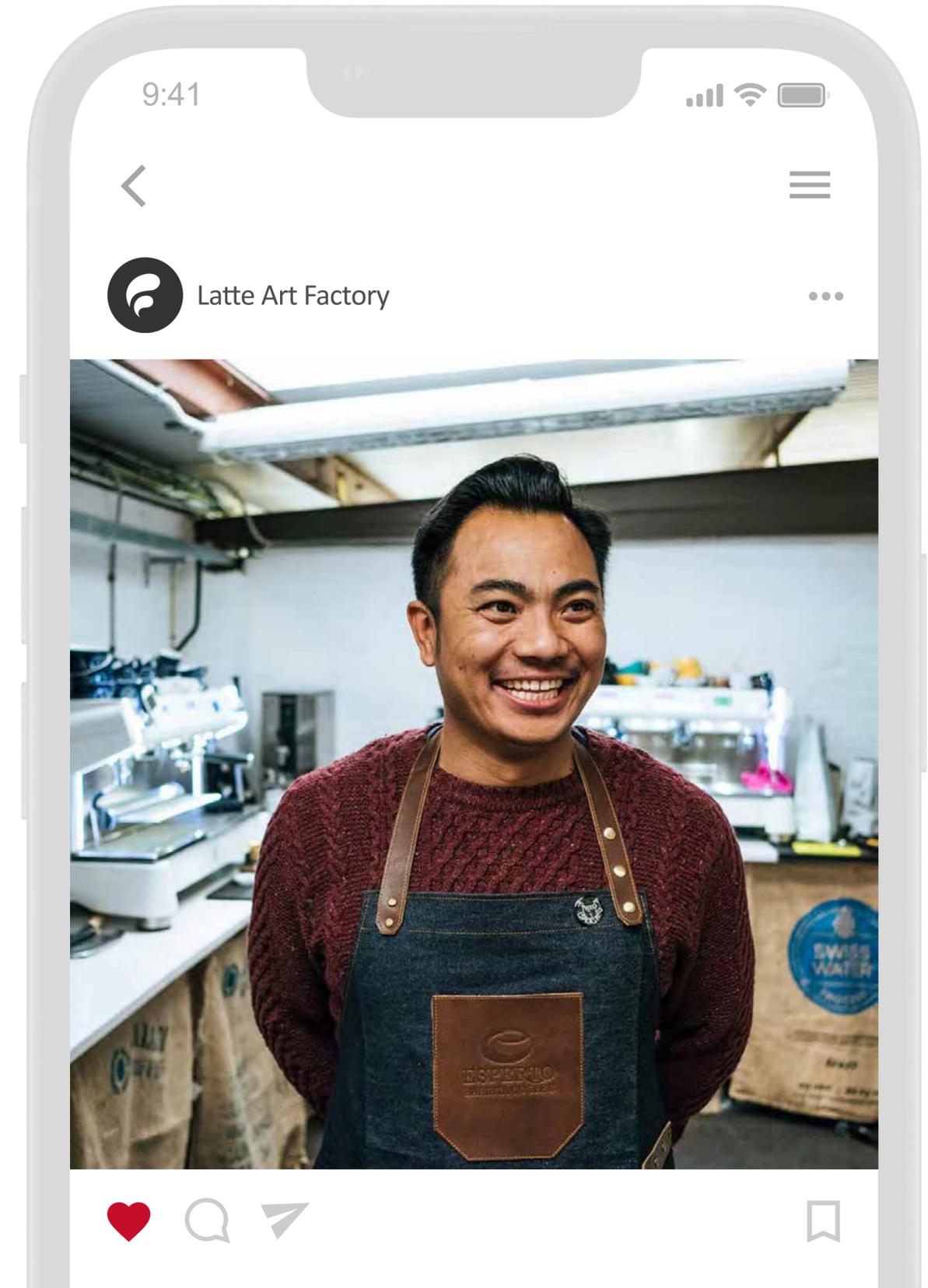
🏆 WLAC Finalist

📖 Author of 'Coffee Art'

👤 Barista Trainer ☕

“

Innovation excites me! The Latte Art Factory foams fantastic milk texture, perfectly suited for my intricate designs



# What the press is saying about us



Plant-based milks come with their own unique set of challenges. Because they contain less protein and fat than cow's milk, it can be difficult to achieve the same high-quality results with plant milks. While baristas can certainly be trained to steam plant milks, automated milk foaming solutions can make the process much easier.



The patented machine's space-saving design involves a minimalist countertop unit that connects to an under-counter milk module that can store two different liquids. Users can set volumes, temperatures and as many as four different textures to be executed automatically by the Latte Art Factory Bar Pro, including in combinations for complete beverage recipes.

# What the press is saying about us

**BeanScene**<sup>®</sup>  
Magazine

During high-volume café trials within Australia, experienced café owners and operators found their new free time could be redirected into ensuring their espresso production was perfected, thereby improving drink quality across the entire coffee menu.



The LAF Bar Pro is more than just a milk frother – it's a veritable barista assistant that will help you create any café beverage imaginable. In fact, it's the perfect solution for coffee shops looking to tackle the global staffing shortage issue, as it doesn't require an experienced barista to operate.

# Partner testimonial



**"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.*



# Partner testimonial



**Segafredo**<sup>®</sup>  
ZANETTI

**"We believe this partnership will be incredibly successful by ensuring consistency and speed to café owners and coffee drinkers across Australia."**



# Latte Art Factory



**Thanks**

