

The secret to consistent milk foam



Latte Art Factory (LAF) is the steam-free automatic milk foaming solution that will become your cafe's secret weapon.

Expand your menu with perfect hot and cold foam at any texture, every time, no matter the milk type. Try some cold brew too! Take some pressure off your baristas, let the LAF take the heat.

Product details

LAF Classic

The all-in-one

The solution for when you need the convenience of having everything in a single unit. This countertop model features the dispense outlet, touch screen, modem and built-in refrigerator all within one sleek unit.



LAF Classic

Technical specifications	Dimensions	224mm x 630mm x 715mm
	Weight	27.1kg
	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
	Package dimensions	780mm x 350mm x 656mm

LAF Pro

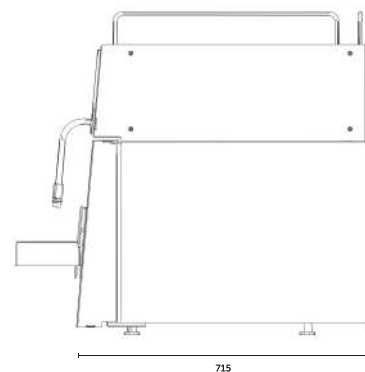
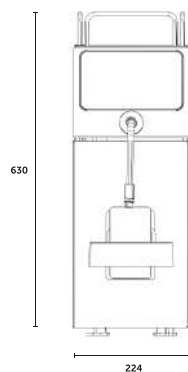
Technical specifications	Dimensions	224mm x 630mm x 715mm
	Weight	28.4kg
	Power	1st: 220 V-240V, 50/60Hz, Max: 3600W 16A Avg: 2250W 11A 2nd: 220V-240V, 50/60Hz, 0,6A
	Water Supply	> 0.25Mpa < 0.8MPa
	Water drainage	yes
	Package dimensions	780mm x 350mm x 656mm



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

LAF Classic



Latte Art Factory

