

The milk foam revolution



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

The LAF's patented technology promises consistency with all kinds of milk (and even cold brew!), at any temperature and texture. Baristas worldwide are raving about this!

Product details

LAF Classic

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 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

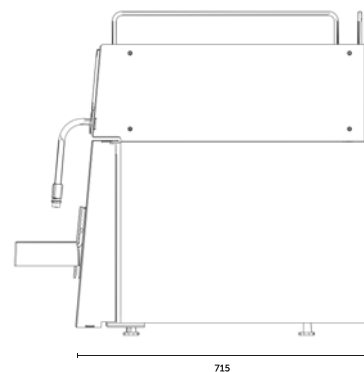
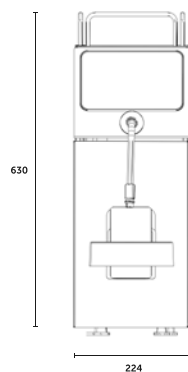
Technical specifications	Dimensions	224mm x 630mm x 715mm
	Weight	28.4kg
	Power	1st: 220 V-240V, 50/60Hz, Max: 3600W 16A Avg: 2250W 11A 2nd: 220V-240V, 50/60Hz, 0,6A
	Water Supply	> 0.25Mpa < 0.8MPa
	Water drainage	yes
	Package dimensions	780mm x 350mm x 656mm



The output of the LAF Pro & LAF Classic 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



**Choose from
two models**

LAF Bar



LAF Classic



Undercounter Unit