



# 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 Bar

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 Bar

Countertop Module

Technical specifications

Dimensions

210mm x 600mm x 325mm

Weight

8.0kg

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

390mm x 280mm x 655 mm

## LAF Bar

Undercounter Unit (Milk + Refrigerator Module)

Technical specifications	Dimensions	230mm x 570mm x 515mm
	Weight	24.5kg
	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	390mm x 280mm x 655 mm

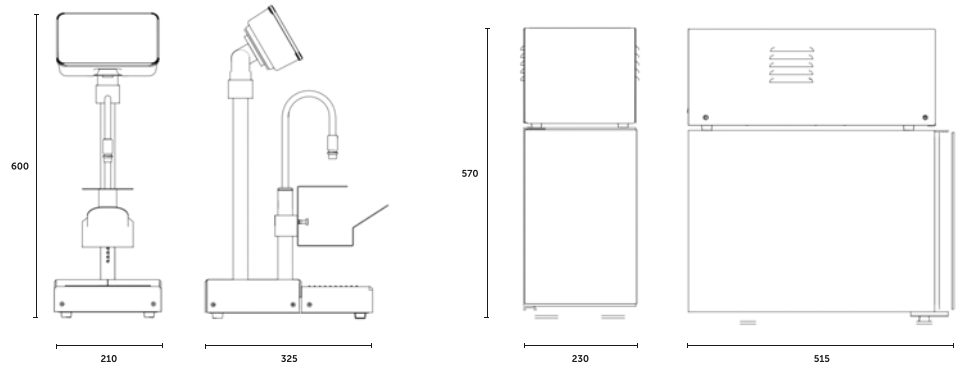
## LAF Bar Pro

Undercounter Unit (Milk + Refrigerator Module)

Technical specifications	Dimensions	230mm x 570mm x 515mm
	Weight	25.8kg
	Power	1st: 220 V-240V, 50/60Hz, Max: 3600W 16A Avg: 2250W 11A 2nd: 220V-240V, 50/60Hz, 0,6A
	Water Supply	> 0.25 Mpa < 0.8MPa
	Water drainage	yes
	Package dimensions	390mm x 280mm x 655 mm

**LAF Bar**

Undercounter Unit (Milk + Refrigerator Module)



**Award**

The LAF Bar Pro, a 2x award-winning automated milk foamer, is the game-changer coffee shops have been waiting for.



**Choose from two models**

LAF Bar



LAF Classic



Undercounter Unit