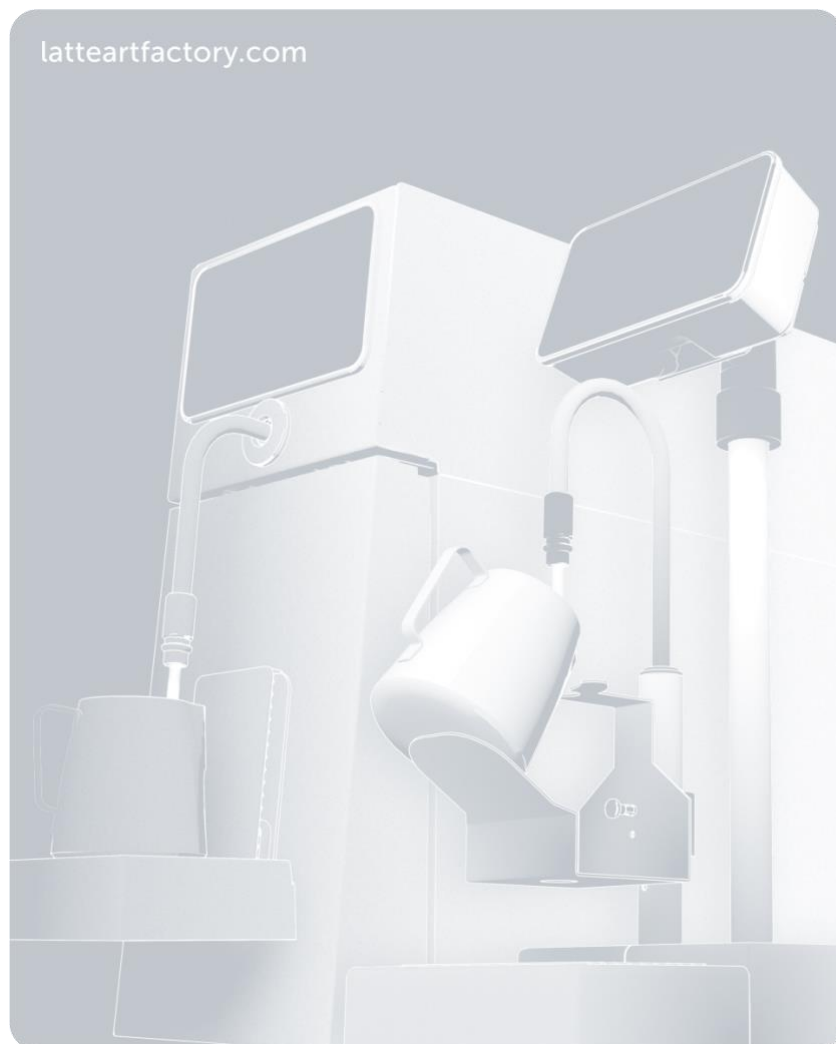


# Latte Art Factory Installation manual- US

LAF Classic, LAF Bar  
August 2024



**NOTE:** This manual contains important information, including safety & installation points of the appliance. Please keep it in a safe place so that it is easily available for future reference, for you or any person not familiar with the operation of the appliance.

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## 1 Environmental note



**CAUTION:** Before discarding the appliance, disconnect it from the power supply mains. Remove the two power plug cables from both the Milk Foam Unit and the fridge. An authorized person should undertake this.

This appliance is marked according to the European directive 2012/19/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment and recycling of this product, please contact your local city office or your household waste disposal service.

## 2 Important Information

Use the appliance only as instructed in this manual. This appliance is produced in accordance with professional standards and constructed using high-quality materials. Do not modify or repair this appliance without supervision of the manufacturer of this system, Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany.





This reference manual contains the necessary information for understanding how the appliance works and how to use it properly, namely: the technical description of the various operational units, equipment and safety systems, operations, how to use the instruments and the interpretation of any diagnostics reports, main procedures and information relating to routine maintenance. For correct use of the appliance, the working environment should comply with current health and safety standards.



**CAUTION:** To avoid any risk of personal injury, material damage or incorrect use of the appliance, be sure to observe the safety information in this manual. After reading these instructions, please keep them in a safe place for reference. Remember to hand them over to any subsequent owner.

### 2.1 Used symbols

At the appliance, the following symbols are used.

	This is the safety-alert symbol. When you see, this symbol be alert to the potential for personal injury.
	This is the high voltage-warning symbol. This symbol indicates the risk of electric shock.
	Protective earth ground terminal.
	This symbol indicates that this appliance may not be treated as household waste. (following WEEE directive)

### 2.2 Manufacturer's contact details

The modular machine concept Latte Art Factory is produced at:  
Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany

"Original instructions" will be provided when the translation of the original instructions has been provided by a person introducing the appliance on the local market following the local national rules and regulations regarding manuals from the machine directives of the EU.

## 3 Safety information

The safety standards reported in this chapter are aimed at establishing a series of obligations to be observed when performing various activities, to create safe conditions for operators/ staff, the equipment and the surrounding environment. The safety standards reported in this document are intended for trained, authorized personnel responsible for:

- Transport
- Installation
- Operations
- Maintenance
- Cleaning

Persons (including children) shall not use this equipment in case of with reduced physical, sensory or mental capabilities or by persons lacking the necessary experience and knowledge, unless a person responsible for their safety who has instructed them on how to use the equipment supervises them.



**CAUTION:** This device can be used by people aged from 16 years and above. This device is meant for commercial use, not for household use. Also a person with reduced physical, sensory or mental capabilities or lack of experience or knowledge may only use the appliance, once they have been instructed in the safe use of the machine and risks associated with it and they understand the hazards involved.

- Children may not use or even play with the device
- Cleaning and user maintenance shall not be performed by unauthorized people (independent on age)

### 3.1 Directives

*The designated product complies with the following Directives: (UL & IEC)*

**2014/30/EU** Directive of the European Parliament and of the Council of 26 February 2014 on the harmonization of the laws of the Member States relating to electromagnetic compatibility.

Compliance was proved by the application of the following electromagnetic compatibility standards:

**EN 55014-1 (CISPR 14-1:2016 + COR1:2016); EN 55014-2 (CISPR 14-2:2015)  
EN 61000-3-2:2014; EN 61000-3-3:2013**

**2014/35/EU** Directive of the European Parliament and of the Council of 26 February 2014 on the harmonization of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits.

Compliance was proved by the application of the following Product safety standards:

**EN 60335-2-75:2004 + A1:2005 + A11:2006 + A2:2008 + A12:2010**

**EN 60335 1/A13:2017 + A1:2019 + A14:2019 + A2:2019**

**EN 62233:2008 + AC:2008; In accordance with the related IEC 60335-2-75 norms**

**UL 197 (2010)** STANDARD FOR SAFETY Commercial Electric Cooking Appliances

**NSF/ANSI 20** NSF International Standard /American National Standard for Food Equipment – Commercial Bulk Milk Dispensing Equipment (NSF 20 -2023)

The manufacturer indicated above declares that this machine conforms to all applicable provisions of the directives listed. Any modifications to the machines that are not approved by us will cause this declaration to become invalid.

The original declaration of conformity is included with the machine.

The device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/EG (EC)

## 3.2 Precaution

- This appliance must be properly installed and located.
- The system has been equipped with standard universal L+N+PE plugs. The system can only be connected to an appropriate earthed socket that is fused at minimal 16 amps and equipped with an Earth-leakage circuit breaker (ELCB) of 30 mA safety device to prevent shock.
- Never unplug the appliance by pulling on the power cords. Always grip plug firmly and pull straight out from the outlet.
- When moving your appliance away, be careful not to damage the power cord.
- Never damage, severely bend, pull out, or twist the power cords because power cord damage may cause a fire or electronic shock.
- Do not insert the power plug with wet hands. You may receive an electric shock.
- Do not modify or extend the power cord length, it may cause electric shock or fire.
- Do not directly spray water inside or outside the appliance.
- Do not install the appliance in a damp place or where a water jet could be used, where it could be splashed with water. Incorrect insulation of the electrical parts may cause an electric shock or fire.
- Do not disassemble, repair, or alter the appliance. It may cause fire or abnormal operations, which may lead to injury.
- Always ensure that the location where you are installing the appliance is free of stored items such as papers and other flammable materials.



## 3.3 Caution



- If the wall socket is damaged or loose, do not insert the power plug. It may cause electric shock or fire.
- If the power cord or the plug is damaged, it must be replaced by the manufacturer or similarly qualified persons in order to avoid a hazard.
- Do not use a wet or damp cloth when cleaning the plug. Remove any foreign matter from the power plug pins. Otherwise, there is a risk of fire.
- After unplugging the appliance, wait for at least five minutes before plugging it again to the wall socket.
- Out of safety regulations never use an extension cord to power the appliance.
- If the appliance is not to be used for a long time, pull out the power plug.
- Access to the service options is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety is concerned.
- During operation the milk outlet might reach temperatures above 90°C
- Prevention of freezing and how to ensure safe operation if freezing occurs. To ensure a safe operation, freezing during use, during storage and during transport must be prevented, therefore the appliance require a minimal save storage temperature of +4°C.
- The LAF milk system is not a stationary appliance. Therefore, no need for an external equipotential bonding conductor.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## Latte Art Factory



- Take notice, only new hoses, and tubes, supplied with the appliance have to be used during installation. Old or other hoses and tubes should not be (re)used.
- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY
- CAUTION – Risk of fire and electric shock. Replace only with manufacturer's cord set, part No. 800000577

### 3.4 Transport and directions before first use

- The appliance should only be transported under supervision of Barista Productions GmbH & Co. KG or a company assigned by them to do so.
- Check the appliance for any signs of transport damage. If you notice any damage, then you should not connect your appliance to your mains supply and should contact Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany
- The appliance shall be positioned in order, so that the power plug remains accessible.

### 3.5 Equipotential Connector



- In the event of an electric short circuit, grounding (earthing) reduces the risk of electric shock by providing an escape wire for the electric current. In order to prevent possible electric shock, this appliance shall be grounded. Improper use of the grounding plug can result in an electric shock.
- Consult a qualified certified electrician or service person if the grounding instructions are not completely understood, or if you have doubts on whether the appliance is properly grounded. National rules need to be checked and to be applied in accordance. Any question please check before connection of the device to the mains with Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany

## 4 Machine specification and installation requirements



- This chapter supplies the information necessary for a correct installation of the appliance.

**CAUTION:** The appliance shall only be installed in locations where its use and maintenance is restricted to trained personnel. **No self-service!**

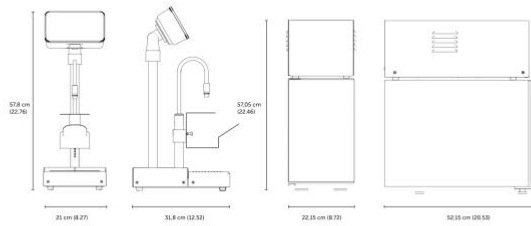
### 4.1 Common data of the devices



# LAF Bar Product details

## Bar Countertop Unit (Dispenser)

Dimensions	21 x 57,8 x 31,8 cm (8.27 x 22.76 x 12.52 inches)
Weight	8.1kg (17.86 lbs)
Power	24 V connected with special cable (included)
Package Dimensions	78 x 35 x 65.6 cm (15.4 x 11 x 25.8 inches)
Dispense Speed	up to 900 ml in 60 seconds
Counterspace	Leave at least 20.1 cm (7.9 inches) free space behind machine for proper ventilation and connections cutout.



LAF Bar – fridge and module under the counter

## Undercounter Unit (Milk + Refrigerator Module)

Dimensions	22,15 x 57,05 x 52,15 cm (8.72 x 22.46 x 20.53 inches)
Weight	23.7 kg (52.25 lbs)
Power	220-230V, 50/60 Hz, 2000W, 2xSchuko plugs: 10A + 1A (120V 1x NEMA 5-15 1A + 1x NEMA 5-20 20A)
Water Supply	Water Treatment: Free from undissolved solids. Mechanical Filtration: 10 µm. Carbonate Hardness: ≤5°dKH. Connection: 3/8 female connector. Pressure: > 0.1 MPa < 1 MPa (> 14.5 PSI < 145 PSI)
Water Drainage	yes, 1x 6 mm drain tube (0.24 inches)
Package Dimensions	78 x 35 x 65.6 cm (30.7in x 13.8in x 25.8 inches)
Environment	Humidity: ≤80% relative humidity, no condensation Temperature: +5 °C to +35 °C (+41 °F to +95 °F)

Dimensions (WxHxD): 21 x 57,8 x 31,8 cm (8.27 x 22.76 x 12.52 inches) and 22,15 x 57,05 x 52,15 cm (8.72 x 22.46 x 20.53 inches)



Standard fridge setup with 1 gallon container



Extra fridge setup: 2x 1 gallon containers

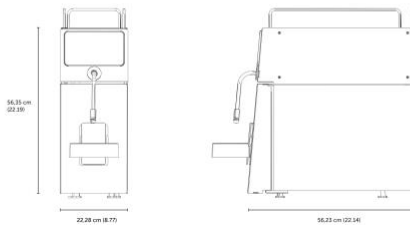


Custom setup: 1 gallon container + custom fridge

# LAF Classic Product details

## Countertop Unit

Dimensions (WxHxD) with Accessories	22,28 x 56,35 x 56,23 cm (8.77 x 22.19 x 22.14 inches) 22,28 x 62,75 x 68,07 cm (8.77 x 24.70 x 26.80 inches)
Weight	27.1 kg (59.75 lbs)
Power	220-230V, 50/60 Hz, 2000W, 2xSchuko plugs: 10A + 1A (120V 1x NEMA 5-15 1A + 1x NEMA 5-20 20A)
Package Dimensions	78 x 35 x 65.6 cm (30.7in x 13.8in x 25.8 inches)
Dispense Speed	up to 900 ml in 60 seconds
Water Supply	Water Treatment: Free from undissolved solids. Mechanical Filtration: 10 µm. Carbonate Hardness: ≤5°dKH. Connection: 3/8 female connector. Pressure: > 0.1 MPa < 1 MPa (> 14.5 PSI < 145 PSI)
Water Drainage	yes, 1x 6 mm drain tube (0.24 inches)
Counterspace	Leave at least 20.1 cm (7.9 inches) free space behind machine for proper ventilation and connections cutout.
Environment	Humidity: ≤80% relative humidity, no condensation Temperature: +5 °C to +35 °C (+41 °F to +95 °F)



Dimensions (WxHxD): 22,28 x 56,35 x 56,23 cm (8.77 x 22.19 x 22.14 inches) and with Accessories 22,28 x 62,75 x 68,07 cm (8.77 x 24.70 x 26.80 inches)



LAF Classic – full unit on counter (including fridge)



Standard fridge with 1 gallon container



Extra fridge setup: 2x 1 gallon containers

## 4.2 Storage and unpacking

- The appliance, with or without the packaging, should be carefully stored inside warehouses or in areas away from the elements and direct sunlight, at a temperature between 41 and +104°F.

## 4.3 Positioning

- Position the appliance away from heat sources (radiators, stoves of all types, etc.) and away from the effects of continuous currents of air (e.g. caused by fans, air conditioning vents, etc.).
- Also avoid exposure to direct sunlight; all of this causes the temperature inside the refrigerated compartment to rise with negative consequences on operation and energy consumption. Do not use the appliance outdoors and do not leave it exposed to rain.



The LAF / or the Bar is placed on top of the counter. Connect the power supply cord, drain and water supply. The new installation of the system shall every time be done with new hose sets. Please don't reuse old hose sets, those might be incompliant with the new installation set up. Hose sets are not part of the machine set. If you use detachable hose sets, then hose-set shall comply with NSF and UL. The machine serves a water inlet, which can be changed to multiple requirements with several adapters from the market, to fit to the found environment needs (configuration of hose types on site etc.)

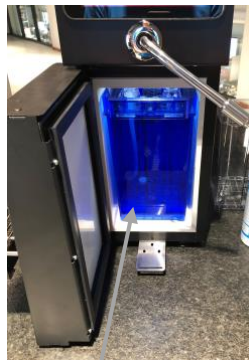
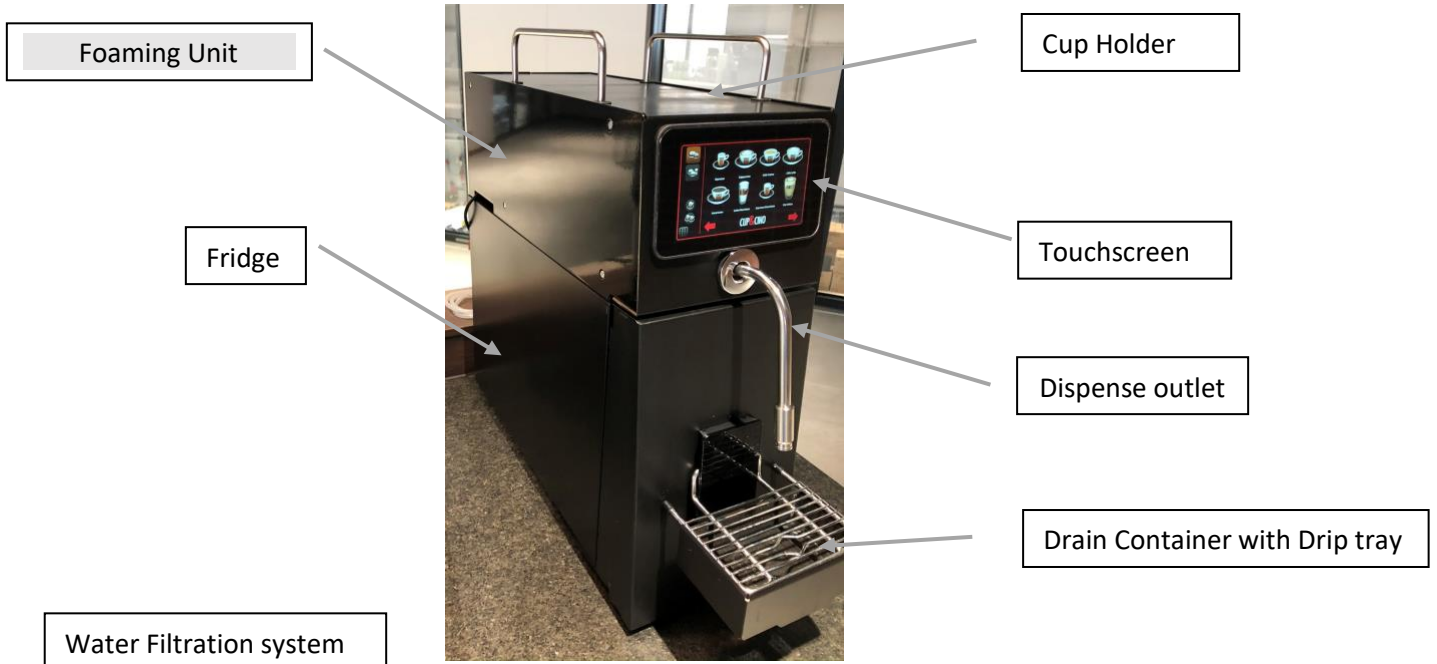
It must be ensured, that the equipment is installed with an adequate backflow protection to comply with applicable federal, state, and local codes.

Latte Art Factory

## 4.4 Latte Art components

- A foaming unit with a touchscreen and external modem
- A Cup holder with Reeling
- A fridge for milk storage capable of cooling the cabinet to at least 4 °C. The fridge contains a maximum of 2 sorts of milk
- Milk Containers for 1x 4L and 2x 1.7L milk volume
- Drain container with drip tray
- Cleaning container
- Cleaning adapter
- Cleaning tablets
- Water filter

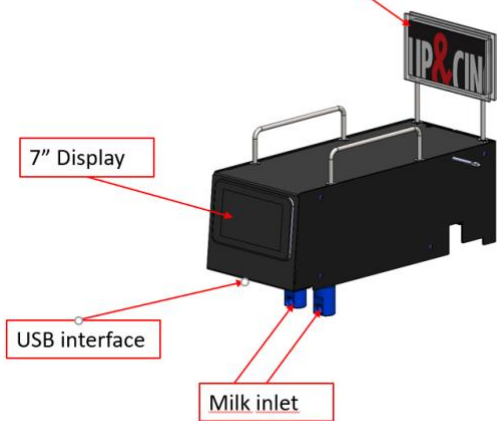
The picture below shows the general built-up of the appliance.



C&C sign

Milk Container

Cleaning Adapter



**Foaming Unit disassembled from fridge**

For installing the Miracle Milk Foam and IMS with fridge, see the separate Reference Manual of the corresponding appliance.

## Latte Art Factory

The installation instructions for appliances intended to be connected to the water mains shall specify the means of connection and draw attention to any national rules that may be applicable.

(UL 197)

Make sure to use only water connections apply to IEC 60335. The installation shall be done by authorized personal. Please use the original supplier water connections with the return check valve and the original line. In any case of questions or issues please contact the supplier or local partner. For this connection the set with OEM number from BP: 8614209002 must be used. For adapters etc please reach out to a certified partner or Barista Productions.



### 4.5 Installation

**CAUTION:** There are several installation configurations possible :

1. Latte Art Factory as Table top
2. Latte Art Factory **Twin** with 2nd Latte Art Factory fridge (4L) as table top
3. Latte Art Factory **Twin Plus** with 2nd Latte Art Factory fridge (10L) as table top
4. Latte Art Factory without touch screen and milk outled head (IMS) for under counter version LAF bar or Barista One Twin
5. All these installation can as well be done with the BAR version with the undercounter main unit.

Main Units available:

LAF Module

- LAF IMS
- LAF Bar IMS
- LAF Pro IMS
- LAF Bar Pro IMS

**CAUTION:**

Please follow the specific set up and instruction manuals

The bar unit is only to be used with the LAF Bar IMS and LAF Bar Pro IMS; no other devices are allowed to be connected. Please ensure to use the original cables and hoses

Do not extend the tubes supplied with the unit as this may lead to reduced foaming quality.



### 4.6 Milk packages

When a cup has been placed under the outlet and a choice has been made for a foam or milk product, it immediately dispenses the product in the cup. The appliance has to be cleaned at least every 24 hours (for detailed cleaning instructions see paragraph chapter 8.).

The standard fridge of Latte Art Factory contains two sorts of milk ( Defined with A and B). These products can be stored e.g. in milk containers (1x4L or 2x1.7L). Other milk packaging as plastic bottles, Tetra Pac can be used with a milk hose adapter.

### 4.7 Getting started

After insertion of both the power plugs the fridge starts cooling and the foaming unit is starting up. It takes approximately 1 minute to start.



## Latte Art Factory

**CAUTION:** After power-up or a software update and the first screen of the Foaming Unit comes up, always touch the display screen with two fingers first before starting to operate the appliance.



In case the power has been off for more than 24 hours, a cleaning procedure will need to be executed. Follow the cleaning instructions on the display and start the cleaning (for detailed cleaning instructions see paragraph chapter 8).

**CAUTION:** Before dispensing products, the milk must be cooled under the 4 °C.

## 4.8 Unboxing

Upon reception, please verify that the package arrived undamaged. If not, report to logistics company and Frank Buna team. Do not try to start a damaged unit.

### Accessories list

Below are the items delivered with the machines

No.	Code	Product Item	Quantity	
			LAF Essential	LAF Bar
1	8615505013	Top rail Back	1	-
2	8615505012	Top rail Side	2	-
3	8612900281	Power cable L=2m* 230V C13	2	2
4	76PM010813E	Adapter 3/8" Male BSP x 8mm John Guest	1	1
5	PM060806E	Reducer 8-6mm John Guest	1	1
6	8615509015.B	Blue quick connector 6mm	1	1
7	8615509015.G	Grey quick connector 6mm	1	-
8	8615509015	Red quick connector 6mm	-	1
9	8615509014	White quick connector 4mm	-	1
10	8612901969	Teflon tube d=6mm, l=2m	2	2
11	8612911630	2 tubes set (4mm + 6mm) wrapped in Teflon	-	1
12	8615503549	Drip tray plastic	1	-
13	8613005662	Cup holder stainless	1	-
14	8000000303	Jug stand Bar	-	1
15	8615503640	4L milk / cleaning container	2	2
16	8615503602	Large container lid AB	1	1
17	8615502910	Silicon tube assembly for milk container	2	2
18	8000000141	Cleaning adapter	1	-
19	8000000341	Cleaning adapter Bar	-	1

\* Pro has 1 x 8612900281 C13 power cable + 1 x 8613000701 2,5M 16A C19 cable  
 If any parts are missing or arrived damaged, please notify your service provider.

## 4.9 Additional accessories available to order

Code	Name
2515	Cleaning tablets CUP&CINO 120pcs

## 5 Installation

It must be ensured:

Horizontal and leveled, water-resistant, sturdy enough to handle machine weight. **Leave at least 20 cm free space behind the machine** for proper ventilation and connections cutout.

In case of build in installation, the device can be disconnected from the mains by using the switch or by pulling the plug at the device site, if the power plug of the mains is not reachable.



### 5.1.1 Removing the Back Panel: Unscrew and Detach

Undo the two screws and remove the back panel as show in the picture to the left.



### 5.1.2 Connecting Tubes: Using Quick Connectors with Check Valves

Connect the 6mm tubes to the quick connectors supplied. There are check valves inside the quick connectors, so water will not flow until plugged into the machine



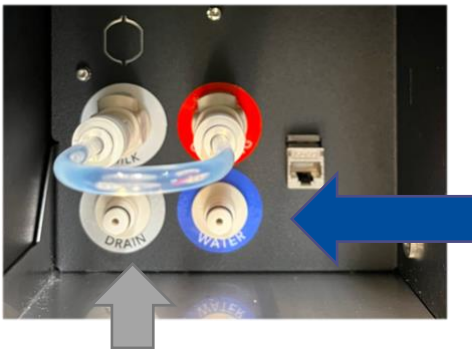
5.1.3 **Connect to water mains:**

5.1.4 **Close the mains water tap**

5.1.5 **A) With the provided 3/8 Male fitting and reduction you can connect to customer's 3/8 female outlet.**



5.1.6 **B) If you are installing a new water filter specifically for the LAF then you can plug the 8-6 reduction connection directly into a Brita filter head outlet**



5.1.7 **Plug the transparent water tube with blue quick connector to water mains on one side and to a plug with blue sticker "Water" on a back of the unit on other side. Push firmly to make sure connections are sealed and non-return valve inside quick connector is opened.**

5.1.8 **Open mains water tap**



### 5.1.9 For LAF Essential:

Connect second tube with grey quick connector to outlet labeled “Drain” and feed other side of tube to wastewater pipe

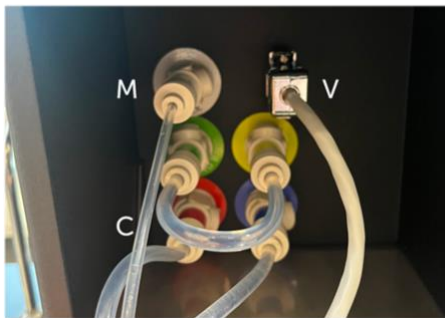


older version

### 5.1.10 For the LAF Bar:

(for the LAF Classic installation, skip to section 3)

5.1.11 Connect the undercounter and the countertop units with the double tube set. The 4 mm pipe with white quick connector goes to “Milk” (M), the other 6 mm with the red connector goes to “Cleaning” (C)



latest version since 2022

5.1.12 Plug the 6mm tube into “Drain” (D) and feed it to the wastewater pipe



See pictures above

**CAUTION: Do this step with the machine switched off!**

Connect the D SUB cable (V) (sitting at the back of the undercounter unit). Screw it tight to ensure firm connection.

Only the supplied cable is allowed to be used. Any other 3rd party cable will cause damage and is not certified!



## 5.2

Plug the two power cables on the back side. One to the fridge, and one more to the IMS (LAF) unit, then switch the machine on.



## 5.3 2nd fridge connection (optional):

The additional fridge should be placed on the same level as the main LAF unit.

Remove the short tube adapter that connects "Cleaning" and "Milk". Plug in its place the 2nd fridge tubes with the corresponding plug colors (white and red).

We recommend to cut the tubes of the 2nd fridge as short as possible to optimize flushing cycles.



→ Before



→ After

## 6 Latte Art Factory External Fridge Connection



It is possible to connect a customer's fridge to LAF to use it for Milk B. This requires drilling 2 holes and installing 1 "Connection kit for customer-owned fridge" (item number 8000000314).



### Step 1

Open the fridge housing and pick a safe spot to install 2 adapters. We recommend the top side, as milk intake hoses will freely hang down.

Drill 2 round cut-outs  $\varnothing$  20-25mm / 0.71-1"



### Step 2

Apply food-safe grease on the O-ring. Push the silicone hose fitting into the adapter.



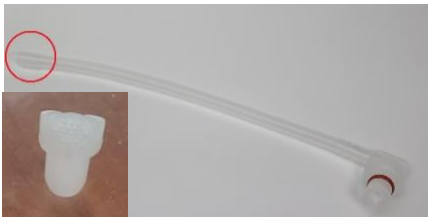
### Step 3

Insert the adapter into the drilled hole (push-in fitting facing outside). Secure from inside with provided screws.



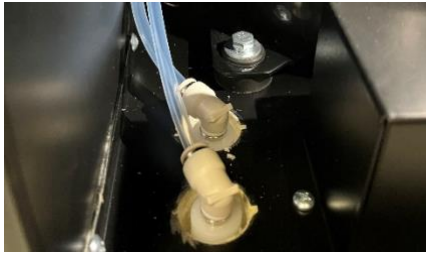
### Step 4

Attach silicone hoses. The longer one will be used for milk intake, shorter one for cleaning.



### Optional

Take the milk inlet filter from the LAF's milk container right-side and move it to your new Milk B intake hose. This will prevent any undissolved particles from getting into the system.



### Step 5

From the outside: connect the angle fitting into the adapter's push-in side, and plug the provided tubes in.



### Step 6

Plug quick-connectors to the other side of the tubes: white connector to the milk intake line and red to the cleaning line.



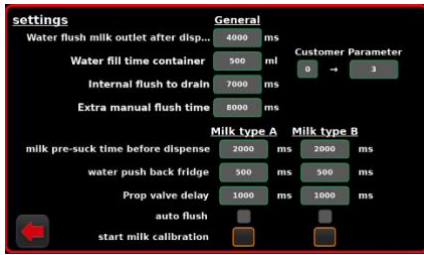
### Step 7

Remove LAF's backplate. Locate a looped tube in the middle and remove it.

Plug in its place the tubes from your external fridge. Note: stickers' color may differ, the red quick connector goes to Cleaning and the white one to Milk.



We advise cutting the tubes between the external fridge and LAF as short as reasonably possible. This will optimize dispensing cycle duration and ensure the default cleaning solution volume is sufficient to fill up the whole system.




### Step 8

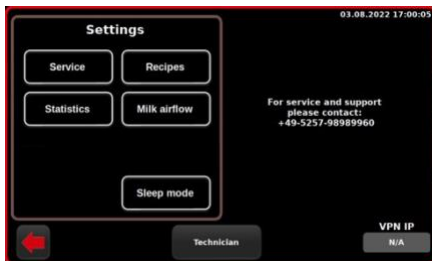
Open Settings -> Technician -> Techn.Settings – Milk Module Settings. Adjust values under Milk type B to fit the increased tube length.

## 7 Recipes Settings

### 1. Navigating to the recipes section

#### 1. Main screen

From the main screen, tap on the settings icon  and then on the recipes.



#### 1. Settings

1. Main screen
2. Settings



2. Recipes

1. Main screen
2. Settings
3. Recipes

Some important things to understand before you start adjusting recipes:

1. In 'milk airflow' you can create and adjust different phases of a recipe. Phases involves 3 elements; liquid type, temperature and texture. A recipe can have multiple phases.

An example of a phase would be solid milk foam at 60°C, where the solid foam is the (texture), milk is the (liquid type) and 60°C is the (temperature).



The machine stores up to 32 phases. If using two liquids, that is 16 phases for each liquid type. If using one liquid, that is 32 phases for the single liquid type.

In the 'milk module' section you can combine different phases to create your unique recipe. It is also where you can adjust the liquid volume of a drink, for example increase the amount of your liquid

by 10ml, and rename the recipe.



To adjust anything related to the texture, liquid, or temperature – start in Milk airflow section

To adjust anything related to the volume of your recipe, rearrange the phases or rename your recipe – start in the Milk module section



3. Milk settings

1. Main screen
2. Settings
3. Recipes
4. Milk Settings

Create a new phase

Tap the three dots  to name your phase.

To create a new phase, simply adjust the following three parameters:

1. Milk Type \*
2. Air Flow \*\*

### 3. Temperature

*\*Milk type A is connected to the left container inside the fridge and milk type B is connected to the right container. If you're only using one large container, then milk types A & B will be the same liquid.*

*\*\*The higher you adjust the air flow percentage, the more solid the foam will be. If the air setting is too high, the liquid will come out interrupted and bubbly and an error message might pop up. A simple fix is to reduce the % of air flow.*

The labels hot/cold, foam type and cup type don't affect the temperature or air settings.

There can only be one phase associated to a specific combination of milk type, hot/cold, foam type & cup type.



#### **Examples:**

##### **Phase 1 – Latte Art Texture**

Milk Type - A Hot/Cold – Hot Foam Type – Liquid 1 Cup Type – Here

##### **Phase 2 – Solid Foam**

Milk Type – A Hot/Cold – Cold Foam Type – Liquid 1 Cup Type – Here

*In the example above, for the solid foam phase, the milk doesn't have to be cold. However, if you were to select hot instead, then you would be adjusting phase 1.*

*As mentioned, each phase needs to have a unique combination of milk type, hot/cold, foam type & cup type.*

#### **Recommendations:**

Before setting milk settings for the first time, run milk calibration, please refer to the milk calibration manual.

1. For cold beverages set the temperature to 0°C.
2. If using cow milk, set the temperature under 75°C.
3. If using plant-based milks, set the temperature under 65°C.
4. Test each phase to ensure you are satisfied and that it works properly.



**All settings are saved and recipes are updated automatically.**





Menu adjustment

1. Main screen
2. Settings
3. Recipes
4. Milk Settings
5. Milk Modul

For drinks layout on the main screen check [Config mode](#).

**How to adjust your recipe**

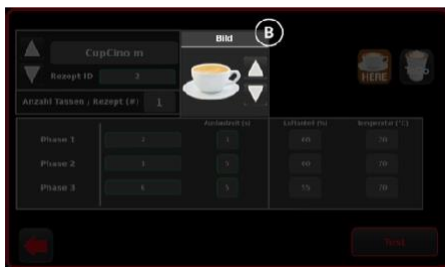


1. Recipe Name [A]

1. **Recipe Name**  
 [A] A click on the recipe name shows a keyboard to rename the drink. Tap enter to save your input.  
 Use the arrows to switch between recipes or press Recipe ID and type the recipe number. A list of Recipe IDs can be found in [Counters](#).

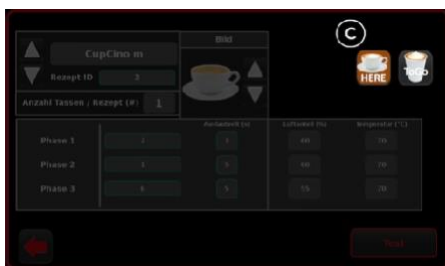


Number of cups defines how many cups are written into counters with 1 dispensing.



2. Picture associated with Recipe [B]

2. **Picture associated with Recipe**  
 [B] The recipe picture can be modified by tapping the arrows, which allows you to view various images from our preloaded library. Uploading custom images is currently not possible.  
 Configuring recipes: Can have big drink images or can have smaller with up to 25 drinks per page (5 drinks /icons per row)

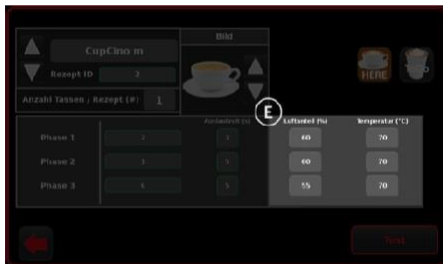


3. Categorise your drink as "Here" or "To go" [C]

3. **Categorise your drink as "Here" or "To go"**  
 [C] Here and to-go recipes are adjusted separately. Switch between them with the buttons



4. Adjusting phases & liquid volume amounts [D]



5. Adjusting phases & liquid volume amounts [E]

#### 4. Adjusting phases & liquid volume amounts

[D] Each drink recipe can have up to 3 dispensing phases. A phase is a unique combination of milk type, temperature and air flow.

Pressing on the phase name (eg. Solid Cappu in the image) will allow you to choose from a list of up to 32 phases that have been created in the milk flow section.

Dispense time in seconds determines the quantity of milk foam that comes out. The higher the dispensing time, the more volume of milk foam your recipe will have. Setting the value to 0 skips the dispensing phase.

#### Example:

The recipe in the picture to the right means the following: For the first 3 seconds, the phase “Latte Art” will dispense.

After that, the phase “Iced Coffee” will dispense for 14 seconds.

As phase 3 has a dispensing time of 0, no more liquid will be dispensed.

+E shows air and temperature settings of corresponding phases. To review and adjust please go to Milk Airflow section.

## 8 CARE & safety guidelines

Regular cleaning is essential in order to ensure problem-free operation of the coffee and milk machine to ensure optimum coffee quality. The machine is NSF certified and approved. Please take care to follow also the relevant handling and protocol duties, to ensure NSF conformity during operation.

### 8.1 Care safety instructions



**CAUTION: Health hazard / hygiene.** Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system

- Clean all parts that come into contact with milk without delay
- Follow all hygiene instructions
- Follow the HACCP cleaning schedule



**CAUTION: Health hazard / hygiene.** Germs can multiply in a milk machine that is not used.

- Prior to and after every instance that the machine is shut off for several days, perform all cleanings.



**CAUTION: Health hazard / hygiene**

- All cleaning agents are perfectly tuned to the cleaning programs.
- Use only Frank Buna cleaning and descaling media.

### 8.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Automatic	If needed	
<b>Automatic cleaning</b>					
X			X		Milk systems IMS/MMF cleaning
<b>Manual cleaning</b>					
X					Clean the housing outside the foam unit
X					Bottom of the spout
X					Milk droplets on the front sheet
X					remove the milk that is left over at the end of the day and wash the container.
X					empty and clean the drip tray
X					remove and clean the drip tray insert
X					Clean the touch screen (Clean Lock)
	X				Fridge inside
	X	X			Inside of the refrigerator door
	X			X	Rubber seals of the refrigerator door or change

## 9 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as consequence of the consumption of the food items you serve.

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

With correct installations, care, maintenance, and cleaning, Latte Art Factory milk machines meet the requirements described above. If care and cleaning of the coffee and milk machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.

Follow the prescribed cleaning intervals according to the operating manual, the cleaning instructions, and the cleaning concept.

*Use our HACCP  
cleaning schedule  
for monitoring of  
regular cleaning*

## 10 Maintenance for modular machine concept

Please observe that this is a professional industrial milk machine, which needs regular maintenance and descaling.

The maintenance date base on the degree of use of milk machine and is shown and checked by the machine log.

A first level support partner will be in direct contact with your responsible Chief operator for the Latte Art Factory. The modular machine concept allows swapping module and sending them back to a central service station or sending a local service partner to do the maintenance on site

The modular concept of the machine offers unique advantages. Consumption and maintenance data from every POS is submitted and allows performance improvement measures. (USB)



**CAUTION:** Only authorized and trained people are allowed to open the machine and swap modules! The modules will be send by courier with a specific package for each module. Use all with the specific Barista Productions package to send back the modules

## 11 Technical information

Dimensions, mm		LAF Essential	LAF Bar	
		Width 220 Height 660 Depth 690	Undercounter unit: Width 220 Height 570 Depth 560	Countertop unit Width 210 Height 560 Depth 315
Weight, kg		27,1	23,7	8,1
Power supply (2 sockets needed)	Voltage	100 - 120V ~; 60Hz		
	Power	LAF Essential / Bar: 2000 W, 16 A		
	Fridge	100 - 120V ~; 60Hz; 60 W 0,5 A		
Water supply		<b>Water treatment:</b> Drinking water without undissolved solids, mechanical filtration of $\leq 10 \mu\text{m}$ ; carbonate hardness $\leq 7^\circ\text{dKH}$ (German degrees) <b>Connection:</b> 3/8 Female connector on customer's side Pressure $> 0.1 \text{ MPa} < 1 \text{ MPa}$ (1-10 Bar)		
Drain		Drainpipe placed below counter level and able to fit 1x 6mm drain tube		
Counterspace		Horizontal and leveled, water-resistant, sturdy enough to handle machine weight. Leave at least 20cm free space behind machine for proper ventilation and connections cutout. Cutout recommendations on page 3		
Environment		Humidity $\leq 80\%$ with no condensation Temperature $+5$ to $+35$ °C. Make sure to drain water from the system if freezing		

## 11.1 Foaming Unit

### GENERAL SPECIFICATIONS

Temperature range:	Operation: +10... +40°C - Storage: -10 ... +50°C
Humidity:	Max. 90% NC
Environmental:	In-door
Protection against ingress of water:	IP41
Operating condition:	Continuous
Equipment mobility:	Stationary
Mass of appliance:	approx.7.5 kg
Dimensions of appliance incl. Fridge (WxHxD)	22 cm x 52 cm x 60 cm

### ELECTRICAL SPECIFICATIONS (standard)

Phases:	L+N+PE
Supply connection:	Power connector
Rating voltage:	100 - 120V ~
Rating frequency:	60 Hz
Rating power:	Max. 2350 W (20 A)
Protection against electric shock, class:	I
Over voltage category:	II
Max. altitude or min. air pressure:	500 meters above sea level assumed

## 11.2 External Fridge used

### GENERAL SPECIFICATIONS

External dimensions:	50,5 x 22 x 45cm (H x B x D)
Internal dimensions:	28 x 16 x 19cm (H x B x D)
Climate Class:	N
Weight:	approx.11kg
Capacity:	4L
Door:	Metal with door interlock
Coolant:	R600a (FCKW & FKW free)
Noise:	< 45 dB

### ELECTRICAL SPECIFICATIONS

Phases:	L+N+PE
Energy consumption:	0,8kWhr/24hr
Rating voltage:	100 - 120V ~; V ~ 1 A
Rating frequency:	60 Hz
Rating power:	Max. 180 W



## CUP&CINO Cleaning Tablets Milk System

### 1. IDENTIFICATION OF MATERIAL AND SUPPLIER

Product Name	CUP&CINO Cleaning Tablets Milk System
Code	30415/ E10346
CLP unique formula identifier (UFI)	UR0E-GFT7-2102-YJ98
Product Use	For cleaning of milk lines and frothers in coffee machines
Company Name	CUP&CINO
Address	Paderborner Straße 33 D- 33161 Hövelhof
Telephone	+49 (0) 52 57 – 98 98 0
Email	<a href="mailto:info@cupcino.com">info@cupcino.com</a>
Emergency Numbers	Europe (112) Australia (000) United States (911) United Kingdom (999)

### 2. HAZARDS IDENTIFICATION

GHS Classification	Eye Damage 1- H318 (264+265,280 305+351+338, 337+317) Skin Irritation 2- H315 (264,280 302+352, 321,332+317,362+364) Skin Sensitiser 1- H317 (261,272,280 302+352,333+313,321,362+364) Acute Toxicity – Oral 4 H332 (261, 271 304+340,317)
Signal Word	DANGER
Hazard Statements	Causes serious eye damage Causes skin irritation May cause an allergic skin reaction Harmful if swallowed
Precautionary Statements	If medical advice is needed, have product container or label at hand. Keep out of reach of children. Wash hands thoroughly after handling. Wear protective gloves, protective clothing and eye/face protection. IF SWALLOWED: Rinse mouth. Call a POISON CENTRE/doctor if you feel unwell. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTRE or doctor. IF ON SKIN: Wash with plenty of soap and water. If skin irritation or rash occurs: Get medical advice/attention. Take off contaminated clothing and wash before reuse.

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Pictograms



### 3. COMPOSITION / INFORMATION ON INGREDIENTS

Ingredients	Name	CAS	Proportion
	Citric Acid	77-92-9	30-60%
	Maleic Acid	110-16-7	10-30%
	Sulphamic Acid	5329-14-6	1-10%
	Ingredients determined not to be hazardous	not required	Balance

### 4. FIRST AID MEASURES

<b>Ingestion</b>	If swallowed do NOT induce vomiting. Immediately wash out mouth with water. If symptoms develop seek medical attention.
<b>Eye</b>	If in eyes, rinse cautiously with running water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Continue flushing until advised to stop by the Poisons Information Centre or a doctor, or for at least 15 minutes.
<b>Skin</b>	If skin contact occurs, remove contaminated clothing and flush skin with running water.
<b>Inhaled</b>	Not normally a problem due to method of use and non-volatile nature of product.
<b>First Aid Facilities</b>	An eye wash fountain and general washing facility should be available adjacent to the work area.
<b>Advice to Doctor</b>	Treat symptomatically. For advice contact a Poisons Information Centre.

### 5. FIRE FIGHTING MEASURES

<b>Extinguishing Media</b>	Use appropriate extinguishing media to suit surrounding area.
<b>Hazards from Combustion</b>	Material does not burn. If involved in a fire, hazardous decomposition products include toxic gases and vapours.
<b>Precautions for Fire Fighters</b>	Wear chemical splash suit.
<b>Hazchem</b>	None allocated.

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## 6. ACCIDENTAL RELEASE MEASURES

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Emergency Procedures	Keep unauthorised people away. Do not touch or walk through spilled material. Do not touch damaged containers or spilled material unless wearing appropriate protective clothing.
Clean Up	Recover non contaminated material and place in containers for use. Recover waste material into separate containers and dispose of through licensed waste material operator. Use water to wash off remaining small amounts of residue from surface.

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## 7. HANDLING AND STORAGE

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Handling	Handle with care to prevent dust creation. Wash hands after use.
Storage	Store in a cool, dry, well-ventilated place out of direct sunlight. Store in original containers with lid on. Store away from incompatible materials such as chlorinated products.

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## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

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Exposure Standards	None listed for product.
Engineering Controls	Use in a well-ventilated area.
Personal Protective Equipment	Wear gloves and safety glasses or goggles if cleaning up spillage or handling large quantities

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## 9. PHYSICAL AND CHEMICAL PROPERTIES

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Appearance	White tablet
Solubility in Water	Soluble
pH (neat)	2.1 (1% solution)
Flash Point	Not available
Melting Point	Not available
Boiling Point	Not available
Specific Gravity	Not available

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## 10. STABILITY AND REACTIVITY

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Stability	Stable under normal conditions
Hazardous	Will not occur
Polymerisation	

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Conditions to Avoid Incompatible Materials	No special conditions. Reacts with chlorinated products liberating chlorine gas.
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**11. TOXICOLOGICAL INFORMATION**

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Ingestion	Swallowing can result in nausea, vomiting, diarrhoea and abdominal pain. Can cause irritation to the mouth, oesophagus and gastrointestinal tract.
Eye	Highly irritating to eyes. Capable of causing pain and redness if not rinsed promptly.
Skin	Contact with skin may result in irritation, redness and itching.
Inhalation	Not normally a problem due to the physical nature of the product.
Chronic Effects	Prolonged or repeated exposure to this product to skin may result in skin irritation and possibly result in dermatitis.
Toxicological Data	Not available

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**12. ECOLOGICAL INFORMATION**

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Ecotoxicity	No information available. Avoid contaminating waterways, do not discharge to stormwater.
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**13. DISPOSAL CONSIDERATIONS**

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Rinse container after use and dispose of in general rubbish or in recycling bin.  
Refer to Waste Management Authority. Dispose of material through licensed waste contractor. Assure conformity with all applicable regulations.

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**14. TRANSPORT INFORMATION**

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UN No.	None allocated
Proper Shipping Name	None allocated
Hazchem Code	None allocated
Class	None allocated
Packing Group	None allocated

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**15. REGULATORY INFORMATION**

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Classification	This material is classified as hazardous according to criteria of Safe Work Australia and GHS Poisons Standard February 2023.
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	Poisons Schedule: S5 Hazardous according to the criteria of the Globally Harmonised System of Classification and Labelling of Chemicals (GHS)
European Union	Take note of Directive 98/24/EC on the protection of the health and safety of workers from the risks related to chemical agents at work.
Additional Regulatory Information	This SDS complies with legislative requirements in Australia, including Safe Work Australia guidelines, Australian Dangerous Goods Code and the criteria for the Globally Harmonised System (GHS) of Classification and Labelling of Chemicals.

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## 16. OTHER INFORMATION

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Contact Point	CUP&CINO Tel: +49 (0) 52 57 – 98 98 0
Emergency Numbers	Europe (112) Australia (000) United Kingdom (999) United States (991)
Date of Preparation	30 <sup>th</sup> May 2023

