

***IT'S NOT
A COFFEE
MACHINE...***

***IT'S A TIME
MACHINE.***

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MACHINE.***

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IT'S A TIME



09/09/2021 11:00

Pressure Sensor Option Not Installed

Ready.

24°C


caffe assist

FROTH+	FLAT MILK	EXTRA HOT	BABYCINO
FULL CREAM	SKINNY	SOY	ALMOND
1.5L	1.0L	0.6L	0.4L

TOUCH TO OPERATE

caffe assist





IT SPEEDS YOU UP, DOESN'T SLOW YOU DOWN.

When your cafe has a Caffe Assist, your team have more time. At the touch of a button, the Caffe Assist automatically gives you consistently steamed and textured barista-quality milk before cleaning and purging itself. That means your milk doesn't slow you down, it speeds you up. So, you have faster service at busy times, lower staff overheads and consistently better coffee and hot chocolate for your customers.

Our patented technology has been developed to consistently produce quality steamed and textured milk for coffees and hot chocolates, creating extraordinary gloss, sweetness and complexity of flavour. Easily adjusted settings are available for every type of full cream and skim milk, whether you're using grass-fed milk in summer or dry-feed milk in winter. Plus, with configurations for alternative milks like soy, oat and almond milks, and options for small, medium and large jugs, it means you can be sure of consistent milk for every pour.

***IT'S
CONSISTENT
MILK EVERY
TIME.***





IT'S A MAGIC WAND.

Say goodbye to slow, unsanitary manual cleaning and purging between shots. Our exclusive automatic clean and purge technology cleans with the wave of a wand (and a shot of steam). It means dirty cloths magically disappear from behind your counter and minimise cross-contamination between milk types.





IT'S A REMOTE CONTROL.

Our **e-assist® technology** is ideal for brands wanting consistent customer experience across multiple venues. This remote telemetry system allows centralised access to your devices across the country and the world letting you manage real-time adjustments to steaming, temperature and texture, so that every one of your machines is steaming milk exactly the same way for exactly the same high quality flavour, texture and temperature every time.

IT'S LABOUR SAVING.

...It's a second barista

With automatic, barista-quality milk at the touch of a button, you don't need two baristas on your machine — even at the busiest times. Simply put the milk in the jug, press the button and go back to extracting the coffee. When the coffee's ready, your deliciously textured milk will be sitting in the jug at the ideal temperature, ready to pour.

...It's an always available staff member

Finding and keeping good staff is always a challenge in the hospitality industry. On top of that, you can't have your best ones working all the time every day. When you've got a Caffe Assist though, it's not only always producing consistent quality, it's on duty from the minute you open your doors until the end of service.

...It's a support system for junior staff

There can be a lot of pressure on young staff when they first start in hospitality — especially when it is busy and more senior team members don't have time to explain everything. With a Caffe Assist in place, it's easy to give them a job they can handle without the need for lots of training or experience.



***AND IT'S SO
MUCH MORE...***

...It's a high quality machine

Every Caffè Assist is built using the highest quality stainless steel, mechanical and electrical parts, all chosen to withstand the rigours of high-turnover hospitality service. We pride ourselves on our quality control because we know that the only way to really consistently steamed milk is through machines that can stay the course.

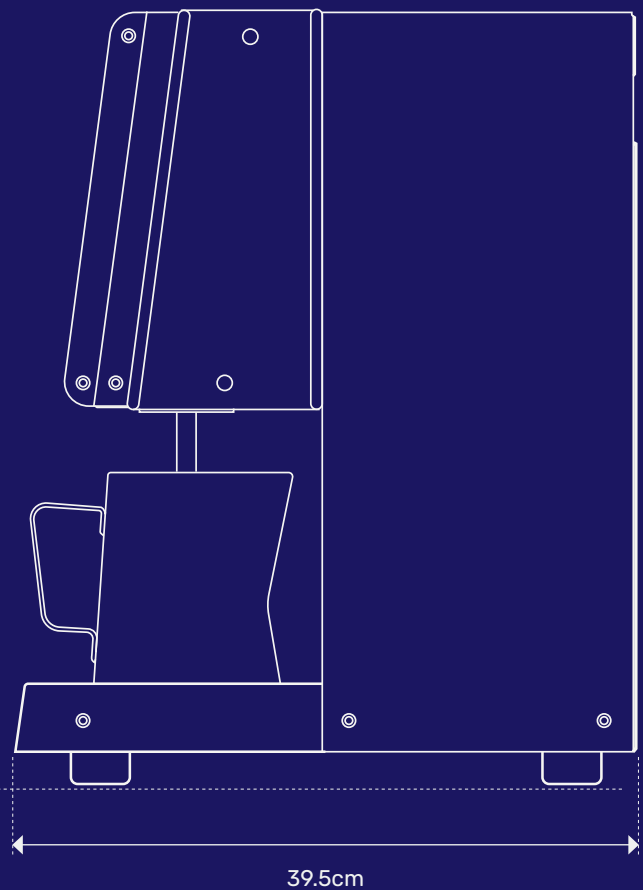
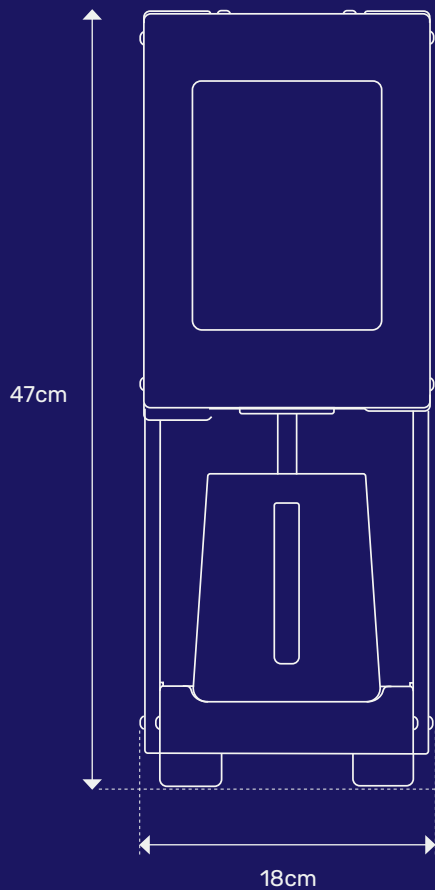
...It's a rainbow

Consistent milk and brilliant technology are all very well, but it's amazing how often the first question everyone has is **"does it come in the same colour as my espresso machine?"** Which is why we offer a colour matching service that means your machinery will all be colour coordinated.

...It's low fuss, easily installed and nationally supported

With a small footprint that's designed to sit on the bench next to a commercial espresso machine, the Caffè Assist® is easy to install, low maintenance, energy efficient, simple to troubleshoot and supported in Australia by a national servicing network. Can be configured to work with the steam boiler on your espresso machine or to operate independently with its own under-bench boiler.

***TECH
SPECS.
TECH
SPECS.
TECH
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TECH
SPECS.
TECH***



Machine Specifications

Model: "Legato"

110-240V AC, 10AMPS

Operating voltage 12V DC, 2AMPS

Duty cycle 25% equivalent 6 watts

W 18cm x D 39.5cm x H 48cm

Chassis and cover stainless steel

All solenoids food-grade stainless steel

Ease of use and support

User interface touch screen

Solid-state PLC platform

Auto purge

Auto wand clean for every cycle

"Cool Touch" wand

Easy to programme and operate

Milk profiles are pass-word protected

Minimises risk of contamination

caffeassist.com



***ARRANGE YOUR
DEMONSTRATION
TODAY.***

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