

External gear pump smartflow®

Perfect milk foam at the push of a button for Latte Art Factory



Success Story
Latte Art Factory

 **Latte Art Factory**

Perfect latte art foam

Several crucial factors are involved in achieving perfect milk foam, both hot and cold: a good milk frother, the right type of milk and keeping an eye on the temperature. The result: perfect, creamy milk foam in the perfect ratio – even without barista training.

A high-quality milk frother stands out for its ease of use, versatility, performance, speed of operation and excellent processing quality. And last but not least, for its attractive design and compact size.

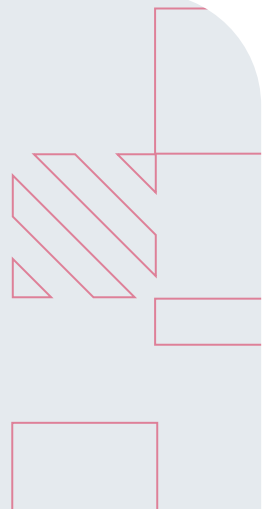


At a glance



The customer: Latte Art Factory

Latte Art Factory is synonymous with innovation and barista-quality coffee at the touch of a button. Drawing on over 30 years of market experience, the company has developed milk frothing systems used in over 60 countries. Latte Art Factory with patented Airflow technology has been awarded three Best New Product Awards by the Speciality Coffee Association (SCA), taking efficiency and quality to a whole new level. This new technology also enables cold milk foam to be produced for the first time, opening up a wider range of beverages, such as ice cappuccinos and espresso martinis. This cannot be achieved with conventional foaming solutions. All temperatures, foam consistencies and types of milk can be dispensed on demand within seconds.



The project: high flow rate, high temperatures, consistent quality

In order to further develop its milk foaming system, Latte Art Factory was looking for a reliable pump that would meet the highest standards:

- ✓ High temperature exposure
- ✓ Continuous operation at full capacity (up to 150 litres per day / system required)
- ✓ Minimum flow rate of 15 ml/s (adjustable)



The solution: the AVS Römer smartflow® external gear pump

AVS Römer partnered with Latte Art Factory to develop a customised pump solution perfectly tailored to their milk system.

„The AVS Römer pump is robust and consistent, perfectly complementing our milk system – even with the most demanding requirements.“

Daniel Vlad, product manager at Latte Art Factory

The smartflow external gear pump meets all customer requirements, offering the following:

- Consistent foam quality with every application
- High pressure and temperature resistance
- Adjustable power for maximum efficiency
- Robust mechanics for a long service life
- A secure minimum flow rate of 15 ml/s under pressure.

The precise control of smartflow reliably produces the desired milk foam texture for every type of milk and temperature.

Latte Art Factory

„Our milk system is exposed to very high hourly and daily volumes, as well as high temperatures, due to the constantly increasing demands. In order to produce the perfect amount of milk foam, we also need a minimum flow rate of 15 ml/s. As the AVS Römer pump is very robust and consistent, it complements our system perfectly.“

Daniel Vlad, product manager at Latte Art Factory

The conclusion: barista-quality milk foam – anytime, anywhere

With its milk system, Latte Art Factory is setting new standards for coffee preparation in professional environments. The AVS Römer smartflow is an integral part of this success – ensuring consistent quality, quick preparation and maximum resilience in everyday use.





AVS Römer GmbH & Co. KG · Reismühle 3 · 94481 Grafenau
+49 8552 4076 300 · sales@avs-roemer.de · www.avs-roemer.com