

meet Lattiz[®] Go.

The quality that you expect from us, but even more accessible.



the newest member of the Lattiz[®] family.

Lattiz[®] is now also the smartest milk solution for smaller companies.
Lattiz[®] Go lets you treat your guests to the highest quality milk foam even at lower coffee rotations.



we like coffee.

milk we love

More than 40% of the coffees sold are lattes and cappuccinos. The great looks and taste are all in the milk foam.

Perfect milk foam is crucial to make your customers happy and to increase your sales.

Lattiz® helps you to serve

perfect quality.

With perfect milk foam at the touch of a button.

With constant high quality, cup after cup.

With optimal hygiene, without contact between milk foam and the barista or machine.



press to impress.

discover the 3 key benefits Lattiz® has to offer to you.

constant quality.

High-quality milk foam every time

Anyone can do it

Perfect to make latte art

save time.

One touch of a button

No waiting

No cleaning (ever)

sell more.

Happy customers (and return visits)

Increase coffee sales and profit

Serve more customers at once



proven to be perfect.

Serve milk foam with a touch of a button.

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Lattiz® not only improves the quality of our milk foam, but due to the time we save, it also increases the level of our hospitality.

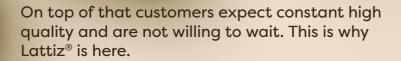
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Rob van den Broek, owner of restaurant Blossem in Breda, the Netherlands. And proud owner of multiple Lattiz® machines.

go for quality.

Being a good host comes with a challenge. It takes skills, time and careful handling to offer your customers a great coffee experience.

Due to changing personnel, consistency is difficult to achieve. And preparing coffee specials and meeting high quality standards takes time.



optimal hygiene.

No contact between barista and milk foam. No contact between milk foam and machine. Always perfect milk foam that meets the highest hygienic standards.



Lattiz® Go.

This is the most accessible machine. Lattiz®'s consistent quality milk foam is now available even for smaller businesses, with lower coffee rotation.

2.5-litre Lattiz® pack

85 cappuccinos per pack

Simple design and user-friendly interface

Choice of a version with water tank or fixed water connection

The version with water tank is Plug & Play and very easily portable

Lower cost of ownership

With 5 years of Support & Swap Service, no worries about having a working machine.

No cleaning, no cooling, and no milk waste

100% hygienic

Less packaging waste

* The number of servings depends on the cup size and product type. For example, a cappuccino in a 180 ml cup with 30 ml espresso and barista-quality milk foam results in 85 servings. A latte macchiato in a 300 ml glass with 30 ml espresso and barista-quality milk foam results in over 40 lattes.

Lattiz® Advance.

Lattiz® pack

4 litres

yield up to

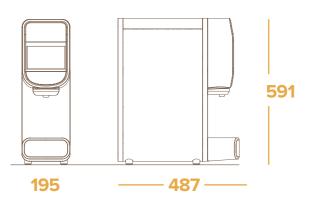
140 cappuccinos or75 latte macchiatos per pack*

dimensions of closed machine (mm)

w x d x h 195 x 487 x 591

dimensions of open machine (mm)

w x d x h 195 x 487 x 915



power supply

230V / 50-60Hz / 3000W / 13A

water supply

3/4 BSP, installed within a regularly maintained filter system

required water pressure

1.5 - 6 bar

weight

13 kg

4G connection

This Lattiz® machine is connected with 4G

Lattiz® Go.

Lattiz® pack

2.5 litre

yield up to

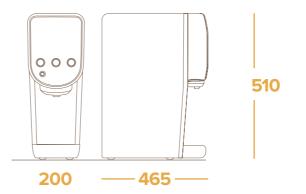
85 cappuccinos per pack*

dimensions of closed machine (mm)

 $w \times d \times h 200 \times 465 \times 510$

dimensions of open machine (mm)

 $w \times d \times h 200 \times 590 \times 510$



power supply

230V / 50Hz / 1975W

water supply

Available with water tank or water installation:

³/₄ BSP, installed on a regularly maintained filtration system

required water pressure

1 - 6 bar

weight

9 kg

^{*} Number of servings depends on cup size, product type and foam setting. For example, cappuccino in a 180 ml cup with 30 ml of espresso and barista-quality milk foam yields 140 servings.

Latte macchiato in a 300 ml glass with 30 ml espresso and barista-quality milk foam yields 75 servings.

^{*} The number of servings depends on the cup size and product type. For example, a cappuccino in a 180 ml cup with 30 ml espresso and barista-quality milk foam results in 85 servings. A latte macchiato in a 300 ml glass with 30 ml espresso and barista-quality milk foam results in over 40 lattes.

Lattiz® Go confident in your choice.



- **Direct assistance.** Our experienced support team is ready to help with malfunctions or questions.
- Fast swap. Is your machine defective? Call before 12 PM, and you'll receive a replacement machine of equal or better quality within one business day, also on weekends.
- **Quick delivery.** Lattiz® Go is delivered within 7 days after order confirmation, at a time that suits you best.
- **Easy installation.** The version with a water tank is easy to install yourself—no special water or electrical installation is required.

always support within reach.

Need help with installation, maintenance, or other questions? Our support team is available every day from 9:00 AM to 6:00 PM through various communication channels or our online contact form.

With Lattiz® Go, you enjoy top quality and service, so you car focus on what really matters: making your guests happy.



sustainability



from cow.

Lattiz[®] is sustainable from cow to cup. We strive to lead in sustainability throughout our whole supply chain. With Lattiz® you choose for a sustainable way to boost your business.



sustainable dairy farming.

animal wellfare

better nature

CO2 reduction



better packaging

sustainable

production

& packaging.

sustainable energy

even more sustainable Lattiz® fridges or cooling storage & packaging handling material

Research by Blonk Consultants, Oct. 2019



Lattiz[®] and FrieslandCampina.

Lattiz® is part of Royal FrieslandCampina, one of the largest dairy companies in the world. With offices in 34 countries and export to more than 100, FrieslandCampina serves millions of consumers every day.

FrieslandCampina is a cooperative, fully-owned by approximately 18.500 member dairy farms spread across
The Netherlands, Belgium and Germany.
With over 150 years of milk experience and control over the entire production chain, FrieslandCampina stands for the highest standards of quality, safety and sustainability, from grass to glass.



want to stay up-to-date?

Follow our latest innovations and be inspired by all the possibilities with Lattiz.



or visit www.lattiz.com

