



Boost your business with perfect milk foam.



Meet Lattiz.

The smart milk solution that makes it easy to sell more coffee with optimal hygiene.

Click for a free demo



Serve quality

High quality milk foam, cup after cup

Zero contact for optimal hygiene

Perfect for latte art

Save time

One touch of a button

No waiting

No intensive cleaning programs

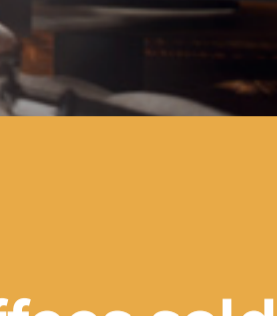
Sell more

Happy customers come back

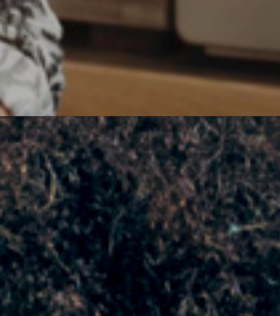
Serve more customers at the same time

Increase coffee sales and profit

Click and see how Lattiz works



Click for customer experiences



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 increase your sales and profit.

We love milk.

And coffee with milk.

Perfect milk foam.

Optimal hygiene.

Lattiz is a unique, closed-system milk foam solution. Together with the innovative Lattiz pack, this ensures 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.



Click here for the article



One 4 liter Lattiz pack

Up to 140 cappuccinos*

Can stay inside the machine for up to 10 days without cooling

Six preset buttons

Choose your milk amount and percentage of foam

Free-flow option



No worries

No cleaning, no cooling and no milk waste

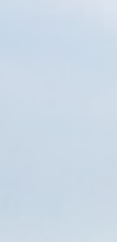
Optimal hygiene

Less packaging waste

* Number of servings depends on cup size, product type and foam settings.



Click for a free demo at your location

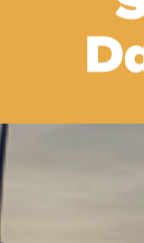


Click to contact our team if you have questions about Lattiz



Boost your sustainable story.

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.



from cow



to cup

Sustainable Dairy Farming

Sustainable Production & Packaging

Sustainable Lattiz



1/2 CO2 emission of global average



100% green electricity in production



20% lower carbon footprint



Stay informed with our newsletter.

Receive our newsletter with the latest coffee recipes, inspiration and much more.

Sign up for the newsletter



FrieslandCampina

The company behind Lattiz.

FrieslandCampina is a cooperative, fully-owned by approximately 18.500 member dairy farmers spread across The Netherlands, Belgium and Germany. With almost 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.

Read more about FrieslandCampina



Product specifications.

Lattiz pack

4 liters

Can be kept uncooled for 10 days after opening

Yield up to

140 cappuccinos or 75 latte macchiatos per pack*

Dimensions of closed machine

w x d x h 195 x 520 x 586

Dimensions of open machine

w x d x h 195 x 520 x 910

Power supply

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

Water supply

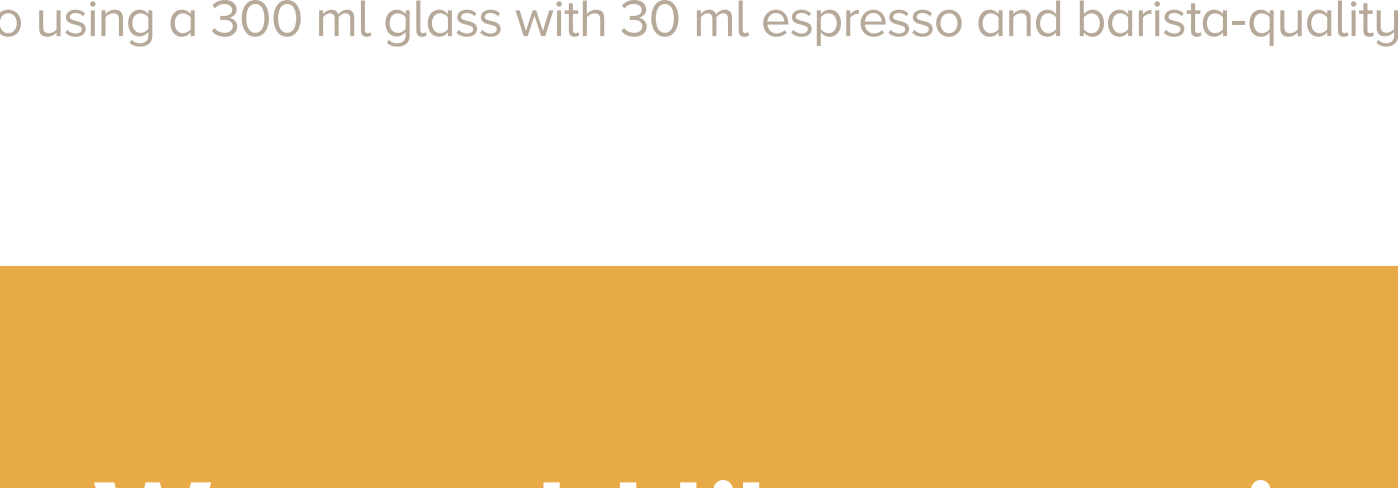
¾ BSP, installed within a regularly maintained filter system

Required water pressure

1.5 - 6 bar

Weight machine

15 kg



195

520

586

* Number of servings depends on cup size, product type and foam setting. For example cappuccino using a 180 ml cup with 30 ml espresso and barista-quality froth provides 140 servings and Latte macchiato using a 300 ml glass with 30 ml espresso and barista-quality froth provides 75 servings.

We would like to get in touch.



Click for a free demo at your location



Click to contact our team if you have questions about Lattiz

