



Perfect Moose is the smart, automated steamer which takes over for the busy barista, rescues the untrained and gives your customers a true treat worth coming back for. Using any mi*lk you like.

READY.

Pour your mi*lk of choice into the smart pitcher.

SET.

Place the smart pitcher onto the foamer.

FOAM.

Don't. Do. Anything. The recipe starts running.

ENJOY.

Take off, pour & spoil those customers.

SMART PITCHERS



Magic? Just smart tech.

Perfect Moose always works as a combination of a Moose apparatus and a smart Moose pitcher. The RFID tag at the bottom of each pitcher contains all the right triggers for the Moose to start steaming according to the right recipe. Automatically. No complicated menus. No room for error.



white for milk-based | green for plant-based | black for mix-based

MEET GREG

CONNECT THE STEAMER
TO YOUR ESPRESSO MACHINE



MEET JACK

USE THE STEAMER AS
AN INDEPENDENT UNIT



Who's GREG

Perfect Moose Greg is a 'gregarious' kind of steamer who likes holding hoofs with your espresso machine. Connect Moose Greg to your espresso machine and they will share its boiler to create those tiny microbubbles you want.

Will your espresso machine do the trick? In order to guarantee constant quality, Greg needs a semi-automatic espresso machine with separate steamboiler (or multi-boiler technology) producing a constant pressure between 1.3 and 1.4 bar and minimum power of 2400 watts.

Not sure? Never hesitate to contact us.

Texture and temperature of the microfoam outcome can be adjusted on each smart pitcher. Set it once and all steaming cycles of that pitcher will be consistent. Unless you change your mind of course, then you simply adjust it to your liking or business needs.

And the very best thing? Texture and temperature can only be adjusted within the limits of top quality microfoam outcome. So there's **no room for error**.... only peace of mind.

Perfect Moose Greg and Jack are available in **white and black**.

Who's JACK

Perfect Moose Jack stands on its own. Equipped with a boiler at the back, this solitary Moose works completely independently.

[#happymanager](#) [#happystaff](#) [#happycustomer](#)

Both Greg and Jack are equipped with a cool touch steam wand. After each steaming cycle, an obligatory steam flush guarantees perfect hygiene for the next cycle. As do the complimentary high hoofs to easily wipe underneath.

Embracing automation helps gain better workflow and improved coffee flavour while improving service times. Win-win.