



PERFECT  
MOOSE

**GREG**  
& EPIC GREG

**THE SMART STEAM FOAMER  
CONNECTED TO YOUR ESPRESSO MACHINE**

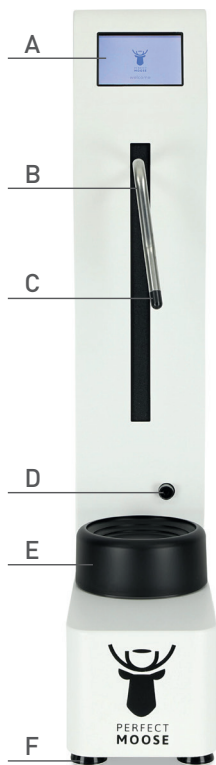
Perfect Moose is the smart, automated foamer which takes over for the busy barista, rescues the untrained and gives your customers a true treat worth coming back for. Using any milk type you like.

Your extra pair of barista hands.



Perfect Moose comes in 2 models: Greg & Jack





#### A. Touch display

Touch display guiding you through every step of the steaming process. No room for error.

#### B. Steam wand

Autonomously moving cool touch steam wand, releasing the right amount of steam at the right time in the right angle.

#### C. Nozzle

PEEK nozzle developed not to suck up any milk and positioned exactly right to create the swirling movement in the milk.

#### D. Temperature sensor

'Moose eye' monitoring the exact temperature of the chosen liquid during the whole steaming cycle.

#### E. Pitcher holder

Holder with integrated weighing scale measuring the exact amount of liquid. Underneath, the RFID reader processing information exchanged with smart Moose pitchers.

#### F. Hoofs

Anti skid, non marking hoofs.

## GREG & EPIC GREG

**Perfect Moose Greg** is a 'gregarious' kind of foamer 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.

**Epic Greg** is Greg's big brother and can steam larger amounts of milk up to 1 liter, especially engineered for demanding coffee shops and chains with a high milk consumption. Both look exactly alike, except for the pitcher holder (not interchangeable between both devices).

#### Looking for a stand-alone solution?

Check out Perfect Moose Jack, the independent smart foamer using its own boiler.



## TECHNICAL SPECIFICATIONS

|  |   |
|--|---|
| Colour options   | Matt black   Matt white   |
| Compatible smart pitchers for Greg                                 | 35 cl   50 cl   75 cl<br>12 oz   16 oz   25 oz  |
| Compatible smart pitchers for Epic Greg                            | 50 cl   75 cl   100 cl<br>16 oz   25 oz   33 oz   |
|  | Perfect Moose is exclusively compatible with RFID tagged smart Moose pitchers<br>white for milk-based   green for plant-based   black for mix-based   |
| Dimensions Greg   Epic Greg<br>(excluding connections at the back) | W 120 x H 620 x D 350 (mm)<br>W 4,724 x H 24,409 x D 13,78 (inches)   |
| Net weight   | 10,3 kg   22,71 lbs   |
| Gross weight (for transport)                                       | 12,7 kg   28,00 lbs   |
| Power  | 100-127V   50-60Hz   1~   30W (model PMG10)<br>220-240V   50-60Hz   1~   50W (model PMG20)  |
| Requirements compatible espresso machine<br>for steam supply       | Semi-automatic espresso machine with separate steam boiler producing a constant pressure between 1.3 bar (18.8 psi) and 1.4 bar (20.3 psi) (max. allowed = 1.5 bar or 21,8 psi). Minimum power reserved for Moose should be 2400 watts. When connecting to a steam wand with electromagnetic valves, constant steam pressure can be hindered. Consult your espresso machine supplier when in doubt. |
| Water drainage   | Yes (small amounts of steam condensation)   |
| Water supply   | No separate water supply to be provided   |
| Dimensions Moose Box (for transport)                               | W 475 x H 725 x D 255 (mm)<br>W 18,70 x H 28,54 x D 10,03 (inches)  |
| Standard delivered with  | Steam wand connection kit   Moose hanky   Moose marker. Optional internal boiler connection kit to be ordered separately.   |



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For your local sales partner, visit perfectmoose.com/dealers.

Issued Dec 2024 | electric specifications available on request | subject to change without prior notice.