



PERFECT
MOOSE

GREG
& EPIC GREG

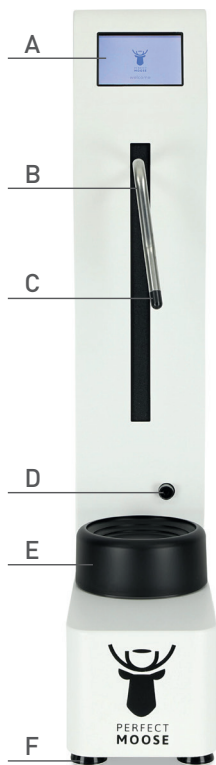
**THE SMART STEAM FOAMER
CONNECTED TO YOUR ESPRESSO MACHINE**

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 12 oz 16 oz 25 oz
Compatible smart pitchers for Epic Greg	50 cl 75 cl 100 cl 16 oz 25 oz 33 oz
	Perfect Moose is exclusively compatible with RFID tagged smart Moose pitchers white for milk-based green for plant-based black for mix-based
Dimensions Greg Epic Greg (excluding connections at the back)	W 120 x H 620 x D 350 (mm) W 4,724 x H 24,409 x D 13,78 (inches)
Net weight	10,3 kg 22,71 lbs
Gross weight (for transport)	13,1 kg 28.88 lbs
Power	100-127V 50-60Hz 1~ 30W (model PMG10) 220-240V 50-60Hz 1~ 50W (model PMG20)
Requirements compatible espresso machine 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) W 18,70 x H 28,54 x D 10,03 (inches)
Standard delivered with	Installation kit Moose hanky [barista towel] Moose sharpie marker



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

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