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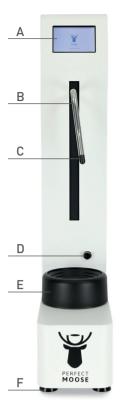


# THE SMART STEAM FOAMER CONNECTED TO YOUR ESPRESSO MACHINE

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	W 120 x H 620 x D 350 (mm)
(excluding connections at the back)	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	30 watts
Requirements compatible espresso machine	Semi-automatic espresso machine with separate steam boiler producing a constant
for steam supply	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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