



PAINAMA

MODULAR | MILK BASED | COFFEE MACHINES | MILK FOAMERS





Drop of Innovation.

Years of progress have crafted the automatic espresso coffee machine we all love, perfect, grinded fresh bean blends delivering those fresh aromatic barista espresso's flat white's and creamy hot chocolate all at a touch of a button.

But milk comes with a price...

The challenges of fresh milk within bean to cup machines, endless hours of cleaning to avoid blockages and heating errors, staff time, not including additional refrigeration unit and power which require additional costs and your profit line.

But what if innovation offered a solution...

Adaptable Innovation. Modular Solutions.

Innovation delivered a solution...

Innovation comes with problems and like most commercial bean to cup and milk machines, the issues are common in offices and catering globally, endless cleaning... milk waste... refrigeration and maintenance, which often result in lost profits, staff costs and reduced customer expectations.

But a new generation of milk based bean to cup and milk foamer machines has arrived. Made possible through our unique module solution and the fully closed integrated Lattiz milk management system.

Hot water cleans each part of the foaming module that has been in contact with milk and on start-up. Simple as that. No more need for a separate refrigerated milk unit or milk heated system and cleaning programs.

It's all embedded into the software, no more relying on an operator or staff member to remember. The outcome... no other cleaning programs are necessary Lattiz® takes care of itself.





Heating System.

Thanks to the patterned Lattiz system no need for milk to run through any internal heater or steam boiler due to our unique closed-loop system ensuring instant hygiene heat.

Milk.

Unique Lattiz milk management and seamlessly integrated offering longer shelf life, less restocking, no refrigeration required just with uncompromising barista foamed milk and HACCP EU hygiene approved.

Cleaning.

Optimized cleaning system avoids the endless cleaning cycles to remove milk build up and our flawless bacteriologically clean, helps reducing staff hours.

Maintenance.

Say goodbye to engineer call outs and downtime. The unique modular system offers a quick plug and play change delivering instant solutions to issues.

Refrigeration.

Zero, no cooling fridge required for delivering milk at constant temperature, saving energy and investment costs and most of all, location installation space.



Adaptable Innovation. Hygienic Efficiency.

While those velvet smooth barista foamed textures please drinkers all day long, bean to cup milk systems bring an endless cleaning process and worries of bacteria, milk waste as well as refrigeration and maintenance. It's time to take away those issues and embrace a new era of milk.

The panama range delivers a unique innovative solution and process to all 'milk' issues. Delivering consumer quality textured foamed milk expectations every time to back of house staffing responsibility. Cleaning by removing unwanted heated internal compartments where bacteria and maintenance problems arise.

Closed System. What is it?

Lattiz unique process of completely closed system which means it's milk heating requires no dedicated heater coils nor contact, so bacteria build ups has little chance. Using a 100% recyclable membrane, air's mixed with the milk very precisely and minuscule air bubbles keeping the foam stable and creating those perfect velvet foaming textures and delicate taste like those high street barista coffee's and benefits show...



35% less
storage &
handling

50% less
packaging
material

Zero
fridges or cooling
required

Zero
milk
wastage

* Data provided is only an average guide.

Adaptable Time. Sell Efficiency.

Lattiz delivers more than just an innovative delivery foam milk system the smart milk foam solution benefits provide from

- External heating/foaming system
- Effortless change over quality
- Assured EU Hygiene & Safety
- No extensive cleaning is required
- Zero integration no unwanted heating elements
- Incorporated disposable milk connector

Zero Milk Waste. Every Drop Counts.

Lattiz concentrate milk comes in sealed box packs of 2.5 and 4 litres making easy fast installation and zero downtime.

With the milk programming benefits allows you to maximize you milk and create 4 litres into 12 litres when used within the Panama.

With microchip expiration date management system provides on-screen data when almost empty or close to shelf-life, allowing you the freedom to manage and pre order your stock control your milk.



4L=12L
creates of milk

AQUATOR
Swiss made coffee machines 

Panama. When Milk Foam Matters.

Efficiency, barista milk foam
and zero milk waste

Milk is the signature of modern coffee culture. Its texture, temperature and finish define the final cup. The Aequator Panama delivers consistent, barista-level performance without operational complexity.

Built around a closed milk system and modular internal architecture, Panama combines premium milk foam quality with maximum hygiene and zero product waste. The result is a machine engineered for operators who demand reliability, efficiency and measurable cost control.

Consistent beverage quality while little downtime, maintenance effort and without the need for refrigeration or internal heating systems.

Performance-driven for locations seeking measurable efficiency alongside consistent beverage quality.

- Large touch screen selection
- Module internal plug and play system
- High speed Ditting EMV 64 Grinder
- On demand heating system
- Closed-system milk foam zero contamination
- Single/double bean hooper
- Adjustable milk and foam module settings
- Fully hygienic automatic cleaning system
- No refrigeration unit required

Zero
milk
wastage

Zero
fridges or
cooling required

Zero
manual
cleaning



Empowering Time. Efficiency By Nature.

4L=12L
creates of milk*

Features.

- Modular no service technician system*
- Integrated Lattiz milk management system
- Built in Ditting EMV 64 grinder and high precision special steel burrs
- Maintenance and cleaning free milk unit
- Closed-loop pump control delivering zero contact
- Dedicated Aequator 'hot start' brewing heating system
- Zero temperature loss during the brewing process
- Automatic calibration control for grinding and coffee brewing
- Independent milk delivery system without milk cooling
- Multiple options of payment system integration
- Customer section display screen
- Up to 24 drink/beverage options
- Single or dual coffee bean type hopper option
- EU hygiene standards HACCP approved

* Excludes Brewing group unit.

Modular By Design. Independent By Nature.

Modular, plug-and-play design eliminates reliance on service technicians with removable and replace primary core components in minutes without engineering expertise.



This intelligent design significantly reduces downtime and costly call-out fees, and ensuring uninterrupted service in high-demand environments. Empowering staff to manage any component changes.

Panama delivers operational resilience, predictable maintenance costs, and complete peace of mind, all while maintaining uncompromised coffee quality.

Technical Data.

Build:	Material chrome steel housing door made of painted robust plastic
Dimensions:	490 x 600 x 702 mm
Weight:	65 kg
Connectivity:	230 V / 50 Hz / 13 A / 3 kW
Water Supply:	Fixed connection for fresh water
Capacity p/hour:	180–240 cups per hour (8 litres of hot water per hour)
Hopper Capacity:	Approx. 350 cups of coffee
Bean Hopper:	One or two hopper (optional: machine with 2 grinders for 2 types of coffee beans)
Topping Container:	1 powder container for chocolate (750 grams)
Payment Systems:	Most cashless payment systems
Options:	Optional dirty water / set chute

Milk Data.

Lattiz®'s smart milk foam solution



Milk:	4 litre options
Lifespan:	10 days from opening
Refrigeration:	Not required
Storage:	Dry place no refrigeration
Milk Types:	Traditional dairy milk
Connectivity:	Modular foil install system
Nutritional:	Lactose and milk protein. Gluten-free





Lattiz Advance®.

When Milk Foam Matters.

Efficiency, barista consistency and zero waste.

Fully automated milk foaming solution engineered for professional environments when quality and operational control matters. Delivering perfectly textured milk foam at the touch of a button, barista-level consistency across every cup regardless of operator skill level.

Lattiz Advance® eliminates milk refrigeration and product wastage. Every drop is used with precision. Intuitive touch screen interface offers customisable foam settings, while the automatic cleaning programme guarantees effortless daily maintenance.

Compact, efficient and built for performance, Lattiz Advance® transforms milk preparation into a seamless, reliable and waste-free process.

Features.

- Large touch screen selection
- Closed-system milk foam delivery zero contamination
- Adjustable milk and foam module settings
- Fully hygienic automatic cleaning system
- No refrigeration unit required



Dimensions:	Close: 200 x 465 x 510 mm
	Open: 195 x 487 x 915 mm
Weight:	15 kg
Connectivity:	230 V / 50 Hz / 13 A / 3 kW
Water Supply:	3/4 BSP. Fixed connection for fresh water 1 – 6 bar water pressure required
4G Connection:	Lattiz® machine is connected with 4G.
Lattiz® Milk Size:	4 litre Lattiz® pack
Energy Rating:	A++

Like the Lattiz Advance® delivering effortless velvet creamy barista milk foam on demand. The Lattiz® Go is your ideal suited for smaller low coffee demand yet still require barista milk foam beverages. Combining compact design, ease of use, allowing you to create barista-quality milk foam in seconds.

With the same unique optimal hygienic closed-system milk foam solution delivering zero contact between the milk and beverage delivering 100% hygienic self cleaning milk foam. The idea solution to create velvet smooth beverages and save staff of those lengthy cleaning programs.

Features.

- Barista-quality milk foam at the touch of a button
- Zero milk waste with the hygienic closed-pack system
- No refrigeration required. No milk handling
- Compact footprint, ideal for space-conscious environments
- Automatic cleaning for effortless daily maintenance

Dimensions:	Close: 200 x 465 x 510 mm
	Open: 400 x 465 x 510 mm
Weight:	9 kg
Connectivity:	230V / 50Hz / 1975W
Water Supply:	3/4 BSP. Fixed connection for fresh water
	1 - 6 bar water pressure required or water tank
Lattiz® Milk Size:	2.5 litre Lattiz® pack
Energy Rating:	A+▶



Lattiz® Go.

When Milk Foam Matters.

Creamy barista quality no matter the volume or no space.



Seamless Supply. Premium Taste.

Direct-to-door delivery,
sealed freshness, total control.

Exclusive to the UK and Ireland, Lattiz® Milk is available to order anytime through our dedicated online platform - giving your business complete control over supply.

With just a few clicks, order and delivered on schedule, so your milk-based drinks are never compromised. Streamline ordering, reduce downtime, and ensure your menu always serves premium-quality milk foam all without leaving your office or café.





AQUATOR
THE NEW COFFEE MACHINE

 COFFEE	 ESPRESSO	 CAPPUCCINO	 LATTE MACCHIATO	 COFFEE LATTE
 2X COFFEE	 DOUBLE ESPRESSO	 MOACCINO	 CREAMY CHOCOLATE	 HOT WATER



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