



Barista**Tools**



Select espresso, a high-grade coffee mill, a precisely set coffee maker, elegant tableware and, of course, fresh milk: These are the ingredients for creating the best drinks for stimulating your customers' senses. Visual presentation appeals to the senses and invokes emotion, which is why you should crown your creations with milk froth you've transformed into a work of art by dragging, swirling and dipping.

This idea comes nowhere else than from the home of the espresso. In Italy, baristi were already looking for the right tool for refining their coffee creations as early as 1900 – and they found it: the quill of a porcupine.

We've taken the idea from that time and adapted it to modern times to create charming instruments and tasteful toys for the hand in our collection of LatteArt Tools. These stainless steel tools, hand-crafted for the most part, are the result of our years of expertise and are the instruments of choice for baristi at competitions, presentations, training seminars and, of course, every day on the job.

Italian tradition and emotion meets German precision and technology in tools made just for the masters of coffee preparation – for baristi.

Foam**Spoon**



For applying milk froth on top of poured layers of crema. Creates uniform lines, dots and surfaces. Varying line widths are possible using the different end widths accordingly.



Drawing**Bottle**



For drawing uniform lines of cocoa or chocolate sauce for diverse patterns with bold contrasts on crema and milk froth.



Foam**Lance**



For narrow and wider designs in crema or milk froth with contrast effects. The foam lance can also be turned during the movement to create aesthetic wide-narrow effects similar to a quill pen.



Foam**Hook**



For detailed, repetitive designs such as alternating sinking and rising effects in the contrast area. For drawing fine lines in dipping. Produces flutter patterns through swaying movements.



Foam**Thorn**



For uniform designs in crema and milk froth with contrast effects. Creates subtle varying line widths through alternating immersion depths.



Foam**Button**



Dipped deeply to draw fine lines. Creates uniform round dots with the alternating transfer technique. Also creates three-dimensional imprint effects by dipping and pulling out.



Foam **Spatula**

For narrow and wide designs and carving in crema or milk froth with contrast effects. The foam spatula can be turned during movement just like the narrower foam lance to create expressive wide-narrow effects similar to calligraphy.

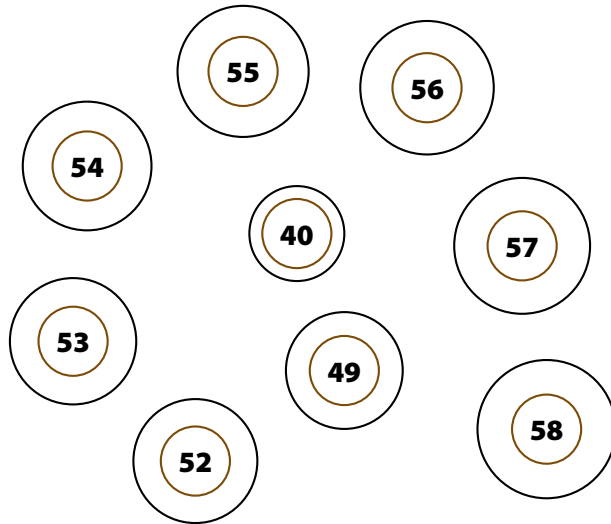


The following is true for all tools: The end of the tool may also be used as a thicker foam thorn in a variety of ways. See the end of the brochure for where to buy and order.

Calibrated Professional **Tampers**

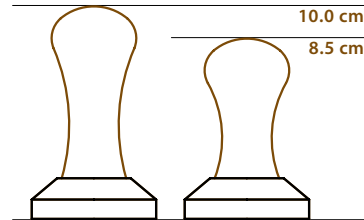
Coffee Consulate offers professional baristi specially calibrated, ergonomically designed tampers made from 18/10 stainless steel. The elegant espresso tamper's handle is made from special plastics and sits comfortably in the hand. The weight of the tamper guides the hand and arm to produce just **ergonomic and haptic calibration**.

Our tampers are available in **9 different diameters: 40, 49, 52, 53, 54, 55, 56, 57 or 58 mm** (special sizes available on request). A complete overview of compatible portafilters can be found on our website.



See the end of the brochure for where to buy and order.

All of our tampers can be personalized with a logo of your choice starting from order quantities of just one piece. An execution fee for each tamper is added to the one-time template production costs.



Choose between two overall heights of either **10 or 8.5 cm** in **brown or black**.





LatteArt Set

The LatteArt Set is a helpful companion for seminars and presentations that require precision in drink decoration.

The most important tools are always within reach and ready for use. After use, the elegant etui holds your instruments safe and secure, protecting them from damage and keeping them ready for their next use.

Includes: 1 foam thorn, lance and spatula, respectively



Barista Set

The Barista Set is a must-have for every barista who works with various machine types on a daily basis. The supplied tampers are fitted with the elegant handle in a matter of seconds and are always ready for use.

Includes: 1 tamper handle (10 cm), 6 tampers (sizes: 49, 53, 55, 56, 57, 58 mm), LatteArt Tools (foam thorn, hook, spoon, spatula, button, lance), drawing bottle





Barista Case

The Barista Case is ideal for baristi who need to be able to adapt quickly to a variety of different situations. For seminars, workshops and presentations: all related instruments are within reach and easily transported.

The sturdy aluminum Barista Case keeps the instruments safely protected in foam and prevents shifting or damage.



Includes:

2 tamper handles (8.5 and 10 cm),
9 tampers (sizes: 49, 52, 53, 54, 55, 56, 57, 2x 58 mm),
LatteArt Tools
(foam thorn, hook, spoon, spatula, button, lance),
drawing bottle,
digital precision scale (max 600 g, precision 0.1 g),
weighing cup for ground coffee (150 ccm),
cleaning tablets,
briki (0.2 l),

cocoa sprinkler,
tamper mat (15 x 20 cm),
4 shot glasses
professional froth pitchers (2x 0.5, 0.3 and 0.15 l),
screwdriver,
Allen wrench,
mini whisk,
grinder cleaning brush,
brewing unit brush
blind filter (rubber stopper)

Workshops

We offer a wide variety of workshops all about coffee at our training center for professionals and hobbyists alike. Workshops cover everything worth knowing about the plantation, trade, roasting, and preparation of the brown bean. Our trainers come from very different backgrounds in the coffee industry, allowing work in the various workshops to be interdisciplinary. At Coffee Consulate, courses are offered in both English and French in addition to German.

The target audiences for the numerous courses are ...

- ... **baristi**
- ... **coffee shop operators**
- ... **restaureurs, barkeepers and hoteliers**
- ... **bakers and confectioners**
- ... **repair technicians**
- ... **private groups** (chain restaureurs, independent operations, manufacturers, etc.)

We also offer all levels of **barista certification from the Speciality Coffee Association of Europe (SCAE)**:



Further information is available online at:
www.coffee-consulate.com/en/workshops.htm

Where to Buy

Our barista tools are sold throughout the world. For information on prices or sales partners, please visit: www.coffee-consulate.com/en/distribution

We look forward to hearing from you.



Everything about the **Brown Bean**

From the plantation, trade, roasting, and preparation,
Coffee Consulate's various modular workshops teach everything there is to know about the natural product coffee.

Coffee Consulate also offers **a variety of other services** such as **coffee catering, on-site training, individual leasing or product research services and product developments.**

Further information is available online at:
www.coffee-consulate.com



Coffee Consulate

Tel. +49 621 40 17 10-73

Fax +49 621 40 17 10-74

info@coffee-consulate.com

www.coffee-consulate.com



Member of Specialty Coffee Association of Europe