



SPRAY NOZZLES FOR INDUSTRIAL APPLICATIONS



**VAPOR
LATTE**



VAPOR LATTE

PNR Italia presents **VaporLATTE**, a revolutionary steam nozzle able to adapt the amount of steam to different quantities of milk to be whipped, always ensuring an optimal result. Frothing milk to perfection for a cappuccino is the prerogative of the most experienced baristas. Too hot, too cold, poorly whipped: the foam is one of the most critical parts of a cappuccino. PNR Italia has decided to come to the aid of baristas and manufacturers of professional coffee machines with **VaporLATTE**. This steam nozzle allows you to whip different quantities of milk perfectly.

VaporLATTE consists of two parts: coat and body. The body has nine holes of three different sizes for the steam. Thanks to three engravings, the operator can rotate the coat and uncover the holes on the body in groups of three. The engravings on the body help the operator select the most suitable size of the holes and make **VaporLATTE** an intuitive and flexible tool: a single incision indicates that the steam supplied is suitable for frothing up to 125ml of milk, two up to 250ml, and three incisions 500ml of milk.

An extra hole in the lower part of the nozzle's body oxygenates the milk to ensure a perfect foam.

Thanks to its ergonomic handle, the operator can rotate the coat easily, simply by slightly unscrewing the body.



POSITION 1 MINIMUM STEAM PRESSURE

The holes will deliver the amount of steam needed to froth 125ml of milk



POSITION 2 AVERAGE STEAM PRESSURE

The holes will deliver the amount of steam needed to froth 250ml of milk



POSITION 3 MAXIMUM STEAM PRESSURE

The holes will deliver the amount of steam needed to froth 500ml of milk



CLEANING

The body and coat can be entirely disassembled, allowing an easy and thorough cleaning.

COMPATIBILITY

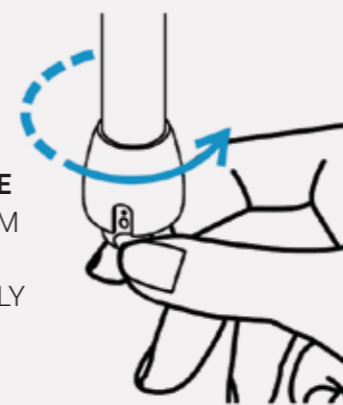
VaporLATTE is compatible with all professional coffee machines with a 1/8G threaded connection. We are available to meet the most varied needs.

PATENT

VaporLATTE is a patented product by PNR Italia.

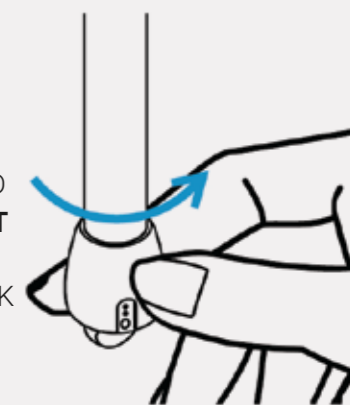
1

SCREW THE NOZZLE BODY TO THE STEAM WAND WITHOUT TIGHTENING IT FULLY



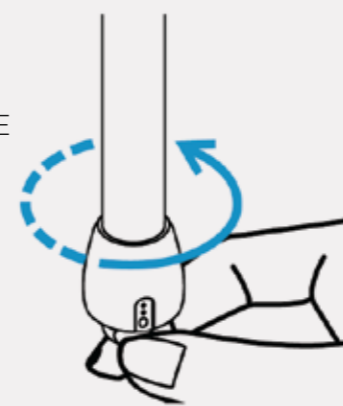
2

ROTATE THE COAT AND CHOOSE THE CORRECT STEAM SUPPLY FOR YOUR AMOUNT OF MILK



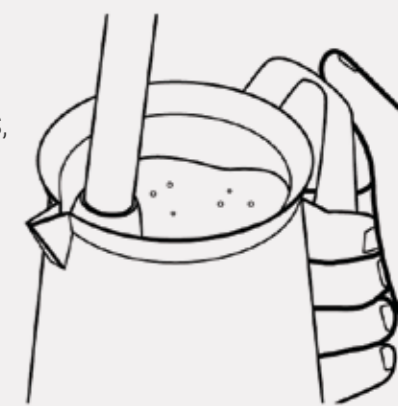
3

SCREW THE NOZZLE BODY TIGHTLY



4

IN A FEW SECONDS, YOUR PERFECT FOAM IS SERVED!





**SPRAY NOZZLES
FOR INDUSTRIAL
APPLICATIONS**

+39 0383 344 611 | info@pnr.it | pnr.eu