



Tips for Creating a **Perfect Milk “Canvas” for Ripples**





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Introduction

Dear Barista,

Congrats!

Your establishment is the proud new owner of a Ripple Maker.

We're pleased to add the Ripple Maker to your toolkit. Choose from an extensive library of images, updated daily, and select the perfect Ripple for each of your customers— add a special finishing touch to your already perfect cappuccinos and lattes.

This document will give you some tips and tricks to create the best milk "canvas" for printing Ripples.

Enjoy! We're delighted to offer you this new way to make your customers smile.

Thank you,

The Steam CC Support Team

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Steaming & Pouring

Steps 1, 2, 3:

1. Make your finest espresso by your usual methods.

2. Steam very fine microfoam.

Fill the steaming pitcher with cold milk.

Use the steam wand to create a smooth, even *microfoam.

If you end up with some larger bubbles, remove them with a spoon and then continue stirring the steamed milk.

Try to move the pitcher back and forth to create a thicker foam in the middle of the pitcher.

This will be poured as a final stage, after you pour the rest of the milk, and will help the Ripple last longer in the cup.

3. Pour the milk.

Slowly pour the steamed milk into the center of the cappuccino.

Shake the steamed milk so that the last portion of thick foamed milk will gently pour into the cup.

Your cup will have a brown halo at the edge.

Make the center of the beverage as white as you can in order to provide the best "canvas" for your Ripple.

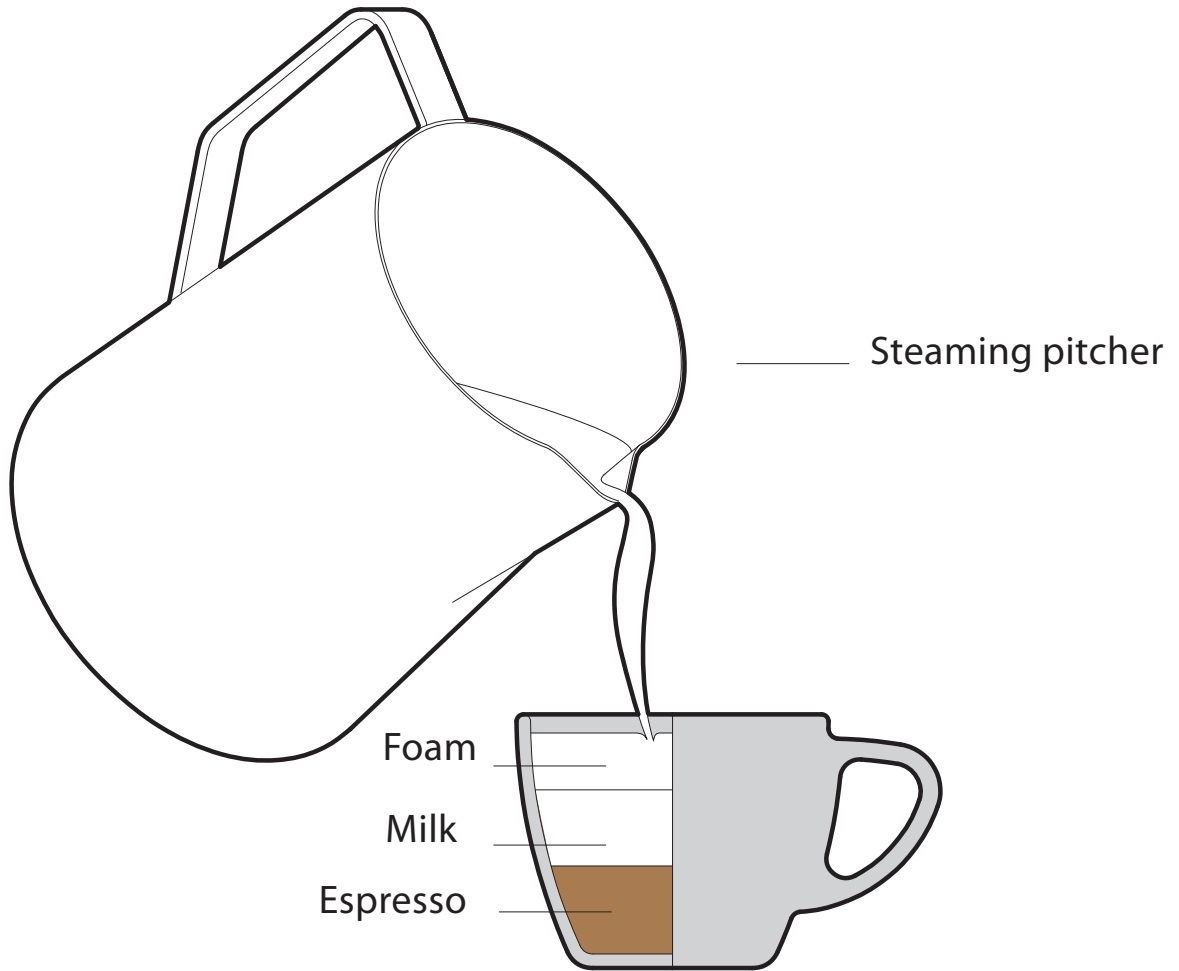
* Fill the cup either right up to the brim, or up to 1 mm below. If the top of the beverage is lower it can affect the quality of the rippled image, and if the foam goes above the rim of the cup it could damage the Ripple Pod (the cartridge of coffee extract used to print the design).

** Trained baristas, feel free to create a heart, leaf, or your favorite design in the foam before topping it off with the Ripple! Experiment with different designs in the library or upload your own to best highlight and complement your latte art.*



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Pouring The Foam



Espresso



White at Center



Ripple

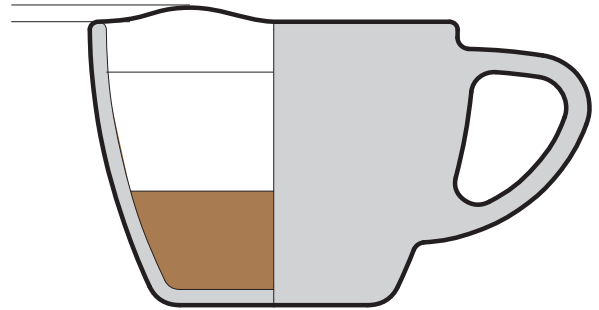




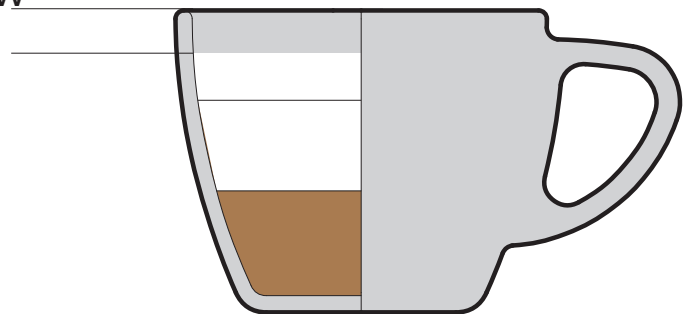
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Foam Height Guidelines

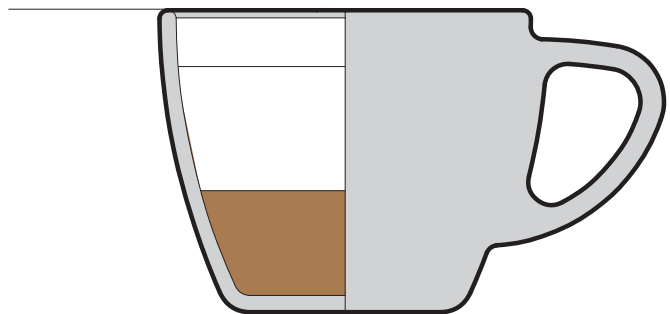
Wrong - Foam Too High



Wrong - Foam Too Low



Yes - Perfect Foam Height





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Tips for Fully Automated Machines

1. Make sure your machine is making the finest possible foam.
2. If necessary, recalibrate your machine until you get the desired consistency.
3. Make sure that the machine fills the cup exactly to the brim.

Don't fill the cup above the rim as this could damage the Ripple Pod.



Log in to the Ripples Management Dashboard for more tips and tricks.

app.coffeeriipples.com