



ripples

# BEVERAGES

Quick guide on making the best drinks for your Ripple Makers!

Customer Success 2024

# COFFEES

Cappuccinos, Lattes, Hot Chocolates, Macha, Nitro and so many more. Anything that has a smooth glossy surface, hot or cold, is going to be the ideal canvas for your Ripple Maker prints.



# HOW TO FROTH



[Click here to watch the tutorial](#)

Tips for silky microfoam milk

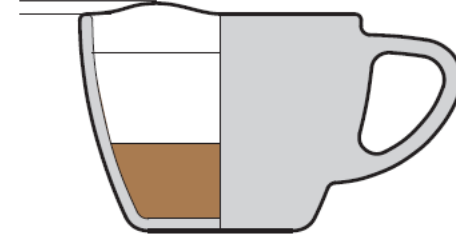
1. Open the steamer all of the way
2. Listen for the crackle of aeration
3. Spin the milk in a whirlpool to break all the larger bubbles until hot



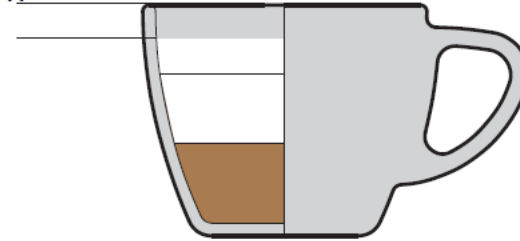
# Foam Height



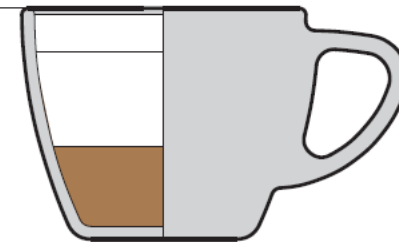
Wrong - Foam Too High



Wrong - Foam Too Low



Yes - Perfect Foam Height



# ICE COFFEE



## Tips For Ice Coffees

- Use cold foam if possible
- Hot foam works too
- Make sure you add enough foam to cover the ice cubes

## Other Cold Drinks to Print on

- Nitro coffee
- Milk Shake
- Frappuccino (as long as it's not too watery)
- Yogurt based smoothies

# Automatic Machines

- Make sure your machine is making the finest foam possible. Milk should be glossy.
- If necessary, recalibrate your machine until you get the desired consistency.
- You may need to adjust milk, temperature, texture and quantity.
- Make sure that the machine fills the cup exactly to the rim.
- We recommend to have the espresso first then frothed milk if not possible move the cup so the espresso stain in on the edge of the cup

Other Automatic Machines that could be calibrated to work with Ripples:



WMF Dynamic Milk systems, Schaeerer, Thermoplan; Black & White, Franke, Nespresso Aguila, Melita, Jura, Saeco, Gaggia, Seimens, Delonghi.



# Automatic Machines

Milk Texture is key to achieving excellent prints. Play with the amount and temperatures to get the perfect consistency.

Aim for smooth, shiny level, micro-foam



Avoid stained



Avoid Bubbly surface



Avoid Over the rim



# COCKTAILS



[Click here to watch the tutorial](#)



# FOAMY COCKTAILS



Egg Whites



Aquafaba

(liquid or powder)



Wonderfoam

## Steps

- Add ingredients into a cocktail shaker (3/4oz of egg white or aquafaba (chickpea water) or a dash of Wonderfoam)
- Dry shake (no ice) for 20 seconds
- Wet Shake (add ice) for 40 seconds
- Double strain, using two strainers, fine mesh and hawthorne strainer
- Fill glass to the rim

[Click here to watch the tutorial](#)



# FOAM DISPENSER



- 4 egg whites or 120ml of aquafaba
- 178ml liqueur of your choice
- 120ml fresh lemon juice
- 178ml simple syrup
- Add your ingredients, tighten top on canister. Double charge with nitrous oxide gas cartridges. Rest in refrigerator 30 minutes. Top ready made cocktails with dispensed foam.



# Beer

Nitro based beers & creamer taps are recommended to achieve the best results with other beers.

# THE PERFECT PINT

You and your team are probably experts at this already, but just incase watch this beer pouring tutorial.

The ideal beer to print on has a smooth silky microfoam head. If there are visible bubbles it will not print well.



[Click here to watch the tutorial.](#)

Need help?  
support@drinkripples.com



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**THANK YOU.**

