



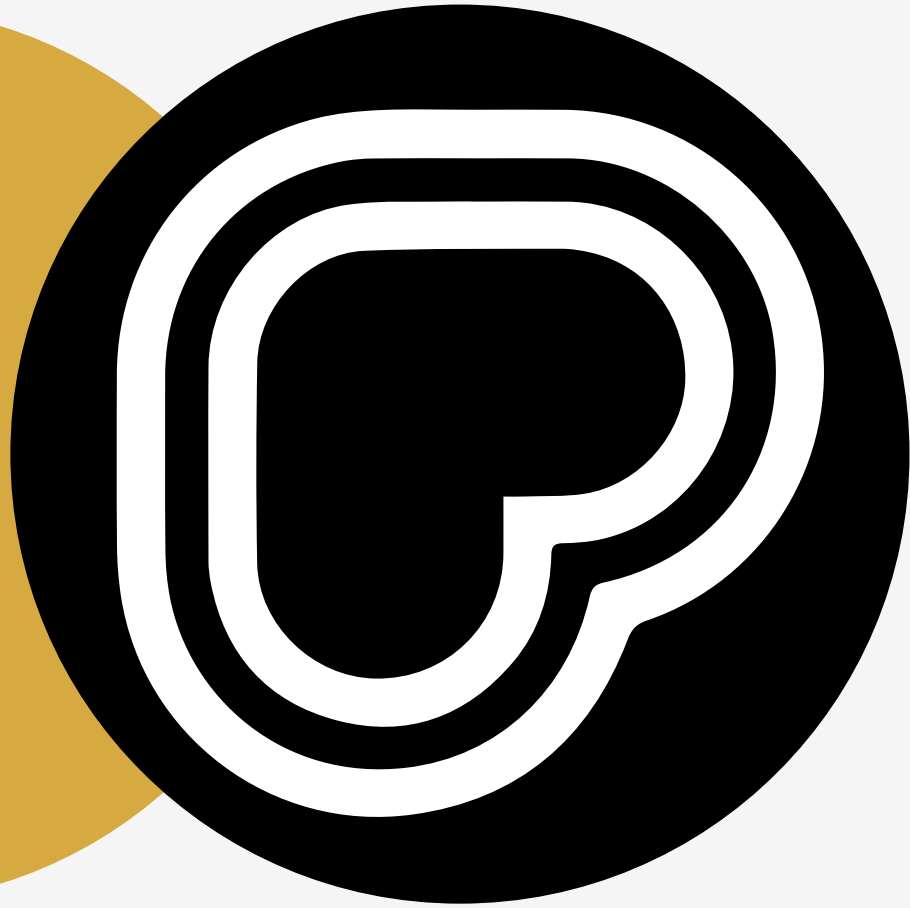
ripples

# BEVERAGES

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

Customer success 2024





# COFFEE

Cappuccinos, Lattes, Hot Chocolates, Macha, Nitro, and many more.

Anything with a smooth glossy surface, hot or cold, will be an ideal canvas for your Ripple Maker prints.

# HOW TO FROTH

## 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

Avoid Bubbles



Smooth Milk



[Click here to watch the tutorial](#)

# FOAM HEIGHT

The foam is higher than the cup edge



**NO!**  
Foam too high

The foam is too far below the cup edge



**NO!**  
Foam too low

The foam is perfectly aligned with the cup edge



**YES!**  
Perfect foam height

# ICE COFFEE

## Tips for iced coffee

- Use cold foam if possible
- Make sure you add enough foam to cover the ice cubes
- Nitro coffee makes a great canvas too.





# RICH'S ON TOP

The quick perfect cold cream foam

- The perfect canvas to easily pour on top of cold drinks
- Works amazing with Iced Coffee, Shakes, Smoothies, Iced Matcha etc.
- Buy it [here](#)



# 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 is on the edge of the cup



# AUTOMATIC MACHINES

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

Aim for a smooth, shiny level, micro-foam



Avoid - Stained surface



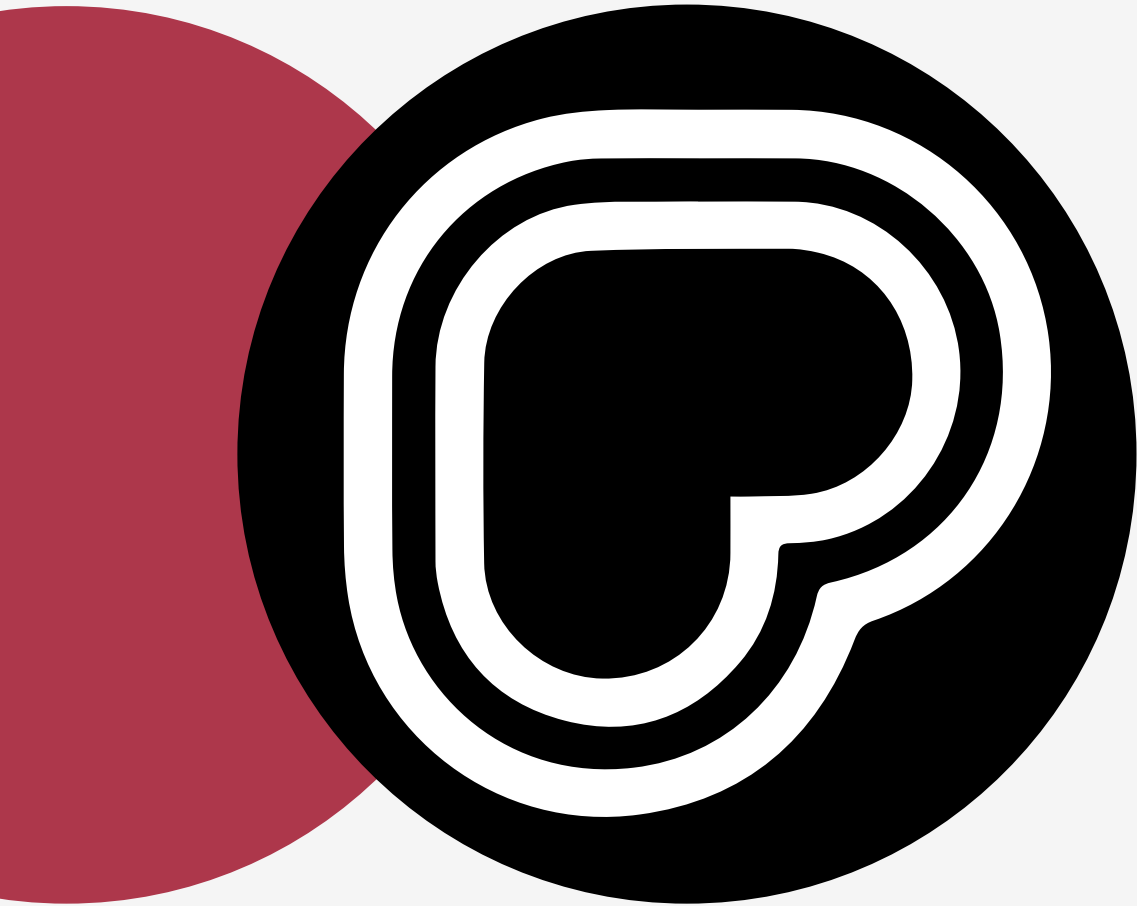
Avoid - Bubbly surface



Avoid - Over the rim







# COCKTAILS

Recommended ways to create the perfect foam for cocktails

# COCKTAILS



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

# FOAMY COCKTAILS

1. Add ingredients into a cocktail shaker:  
3/4oz of egg white or aquafaba (chickpea water)  
or a dash of Wonderfoam.
2. Dry shake (no ice) for 20 seconds.
3. Wet Shake (add ice) for 40 seconds
4. Double strain, using two strainers, fine mesh, and hawthorns trainer.
5. Fill the glass to the brim.

Egg whites



Aquafaba\*



Wonderfoam



\*Aquafaba - liquid or powder



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

# ESPRESSO MARTINI

## Ingredients

- 50ml Vodka
- 25ml Coffee Liqueur
- 15ml Sugar Syrup
- 35ml Fresh Espresso

1. Make sure you do a double shake —
2. Dry Shake 20 seconds no ice
3. Wet Shake (with Ice) 40 seconds
4. Double strain with a fine mesh strainer + enjoy!



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

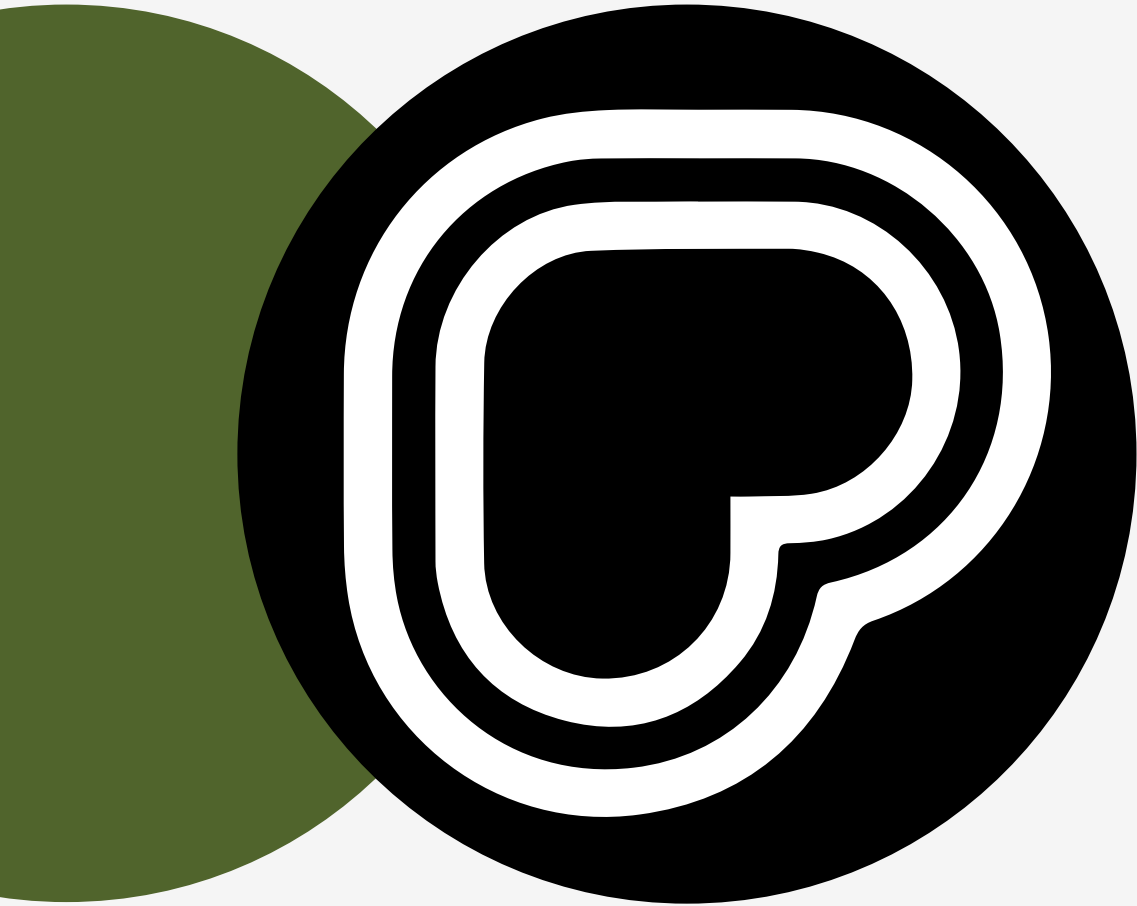
\*Use fresh brewed espresso for the best results.

# 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 the 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.



[Click to watch the  
video tutorial](#)





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THANK YOU



Need help?

[support@drinkripples.com](mailto:support@drinkripples.com)