

How to Make a Latte

Step 1: Steam the Milk

Pour milk into a metal frothing container, and place the container below the steamer. Turn the steamer on, and move the steam nozzle up and down in the milk to create froth. Once the milk reaches **165°**, turn off the steamer, and wipe it with a sanitized towel.

Step 2: Add Flavor to Cup (if applicable)

If you are making a flavored latte, follow the guide below to determine the correct amount of syrup:

Ounces in Latte	# of Pumps of Syrup
8 oz.	2 pumps
12 oz.	3 pumps
16 oz.	4 pumps
20 oz.	5 pumps

Step 3: Add Espresso to Cup

Add espresso to the cup. To pull a shot, place the cup below the espresso spout. Then, press either the single-shot button, or the double-shot button. Follow the guide below to determine the correct number of shots:

Ounces in Latte	# of Shots of Espresso
8 – 12 oz.	1 shot
16 oz.	2 shots
20 oz.	3 shots

Step 4: Add Steamed Milk to Cup

Pour the steamed milk into the cup until it reaches approximately 1-2 inches below the rim of the cup. Then, spoon the froth on top of the latte, and place a lid on the cup.