



ETNA MilkBase

Your friend for fresh foam



**ETNA
MilkBase**
Always perfect
foam quality



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Perfect fresh milk foam for the perfect latte macchiato or cappuccino. ETNA introduces the ETNA MilkBase, a smart machine that supplies delicious, full milk foam in the blink of an eye. Together with our coffee machine the ideal combination for a Barista experience with convenience, speed and consistent quality in one machine.

ETNA MilkBase Your friend for fresh foam |

Complete cleaning at the touch of a button

The MilkBase has a fully automatic, patented cleaning and rinsing system, which makes cleaning the system very simple and guarantees a clean system. For complete cleaning you only need to add a cleaning tablet in the designated container and one simple push of the button. Cleaning then takes place automatically.



**ETNA
MilkBase**
Unique patented
cleaning system

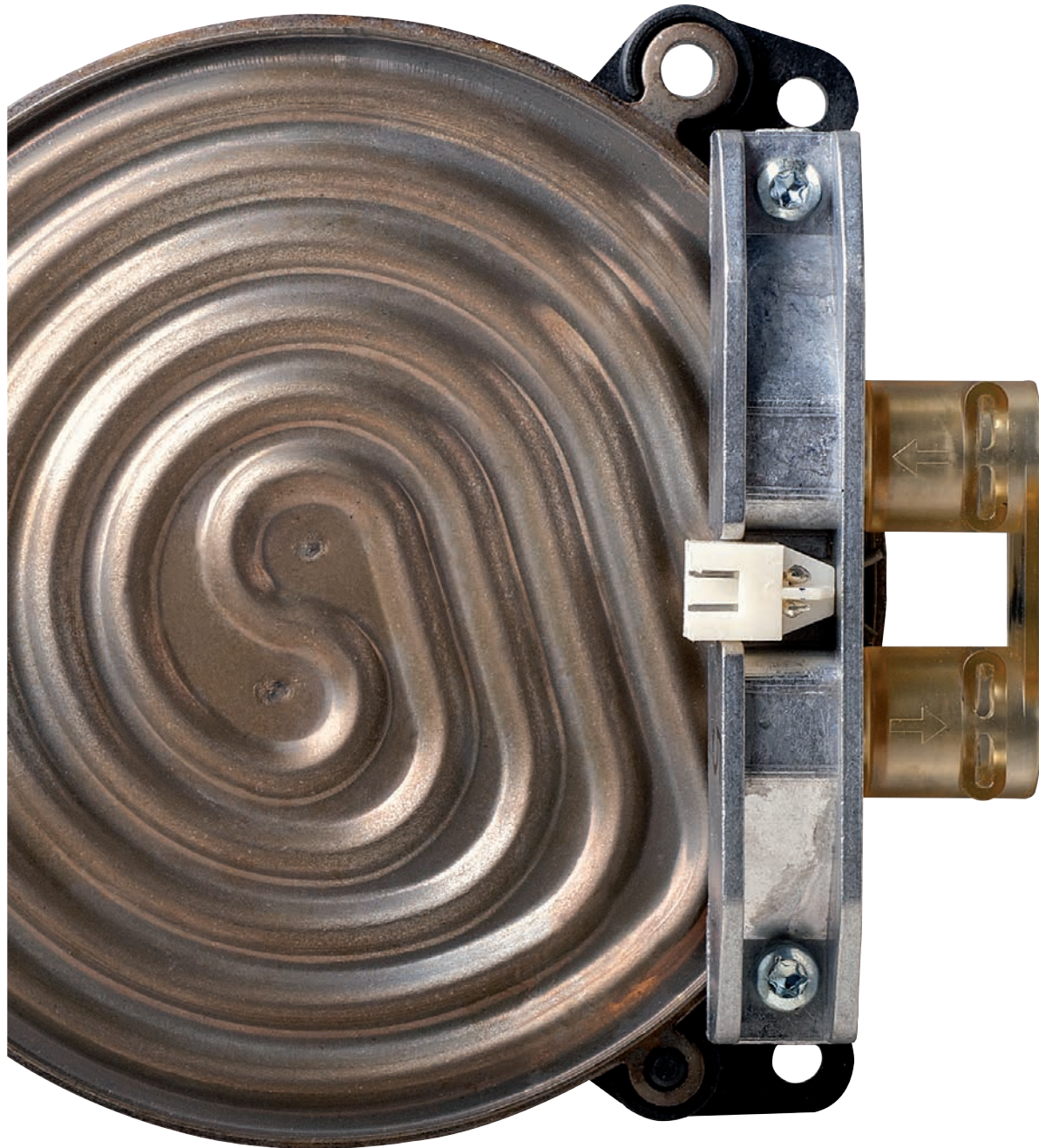


2
Innovative flow
through heaters

16
foam recipes

4.3"
Touch TFT

4
liters



High-end heater system with **2 heaters**

- Heats up to desired final temperature in a fraction of seconds
- High resistance to scale formation
- Food-safe materials / fully stainless steel
- Both heaters with their own temperature measurement and control for accurate heating

Stable temperature and perfect taste

Every latte macchiato or cappuccino that you prepare should have the same quality milk foam. For this, correct fresh milk temperature is essential when preparing the milk foam. A unique feature of our MilkBase is that the temperature of the milk used does not affect the final quality of the milk foam. This temperature control developed by ETNA itself gives complete control over the temperature of the milk foam. In contrast to steam heating, thanks to our technology, we are able to heat the milk to the desired final temperature in a controlled way.

Our system is temperature independent because each heater has its own temperature measurement and control. This automatically controls the power required for heating the milk to the desired final temperature. The temperature of the milk that you put in thus does not affect the final quality of the foam that comes out. This always guarantees the perfect foam thickness.



Convenience,
speed and consistent
foam quality in
one machine





A delicious foam cloud that rolls over the tongue Of any type of milk

The MilkBase is suitable for any type of milk: whole milk, soya milk, goat's milk, oat milk. Our machine can froth any type of protein-rich milk into a delightful, full-bodied foam cloud that rolls over the tongue. Always with the same foam quality. The MilkBase has a cooling system suitable for the included 4 litre container. You can also use a milk carton or a pouch straight away.

Controlled foam quality

With the MilkBase you can easily and separately control the pump speed, temperature and air supply, giving you complete control over the desired foam quality. There is room for 16 foam recipes that can be provided by a coffee machine. You can make a suitable foam recipe for any coffee drink for the perfect in-cup experience. The machine is also suitable for making delicious, warm milk. With this, the ETNA MilkBase offers a unique barista experience.

PIN code, screen saver, cup warmer

Just like our coffee machines, the MilkBase has several use levels that are protected with a PIN code. For the service party or dealer, all counter readings and cleaning cycles performed are immediately available in the service menu. The MilkBase design and the TFT screen are fully in line with our Dorado machine.

We have made the connection with the ETNA coffee machines so simple that you can almost call it plug & play. The milk frother can be equipped with a cup warmer at the top. In terms of composition and design, this set is perfectly aligned with our medium espressos. The MilkBase is available in black.

**Dorado Espresso Medium
MilkBase prepared**

EM121
- Full spec plus - smart touch
- Full spec plus - smart touch & TFT

EM132
- Full spec plus - smart touch
- Full spec plus - smart touch & TFT

EM211
- Full spec plus - smart touch
- Full spec plus - smart touch & TFT

EM221
- Full spec plus - smart touch
- Full spec plus - smart touch & TFT



**ETNA
MilkBase**

can be combined
with ETNA heated
cup holder

4.3" Touch TFT

High-end heater system with 2 heaters

**Unique technique for
temperature control**

**Fully automatic cleaning
and rinsing system**

**Dimensions (h x w x d mm)
486.5 x 270 x 404.5**





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