



PERFECT  
MOOSE

GREG

THE SMART STEAM FOAMER  
CONNECTED  
TO YOUR ESPRESSO MACHINE

## TECHNICAL SPECIFICATIONS | europe

Perfect Moose is the smart steam foamer turning milk-, plant- and mix-based liquids of choice into the smoothest microfoam, hands-free. Thanks to smart technology, it automatically recognizes the type and amount of milk you dosed, creating 24/7 top barista quality microfoam. Perfect Moose Greg is to be connected to your espresso machine, sharing its boiler to create those tiny microbubbles.



### Colour option

Mat black | Mat white

### Standard accessories

1 x white pitcher 50 cl milk-based | 1 x black pitcher 50 cl mix-based | 1 x green pitcher 50 cl plant-based *all including a RFID tag recipe* | installation kit

### Dimensions appliance

W 120 x H 620 x D 350 (mm)  
W 4,724 x H 24,409 x D 13,78 (inches)

### Weight appliance

Net 12,7 kg | Gross 16,7 kg (for transport)

### Power appliance

40 watts

### Requirements espressomachine

Semi-automatic espressomachine with separate steamboiler producing a constant pressure between 1.3 and 1.4 bar (max. allowed = 1.5 bar) and minimum power of 2400 watts. When connecting to a steam wand with electromagnetic valves, constant steam pressure can be hindered. Consult your espressomachine supplier when in doubt.

### Electrical power supply

200-230V / 50-60 Hz/1ph

### Water drainage

Yes (*small amounts of steam condensation*)

### Water supply

No separate water supply to be provided

### Dimensions Moose Box (for transport)

460 x 240 x 710 (mm)

