



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. Meet our ETNA MilkBase series; a smart machine that creates delightful, full-bodied milk foam in the blink of an eye. Whether you choose our MilkBase Connected combined with the Dorado Espresso Compact or Medium or our Alpina Stand alone variety, you will always have the perfect barista experience, with a wealth of ease, easy and optimal cleaning properties and consistent quality.



Complete and thorough cleaning process at the push of a button

The MilkBase Connected and the MilkBase Alpina Stand alone are equipped with a fully-automatic, patented cleaning and rinsing system, which makes cleaning the system very easy and guarantees a clean system at all times. In order to completely clean the device, all you have to do is place a cleaning tablet in the corresponding container and push the button. The cleaning process is completely automated. The MilkBase Connected and the MilkBase Alpina Stand alone feature various automatic rinsing and cleaning programmes.

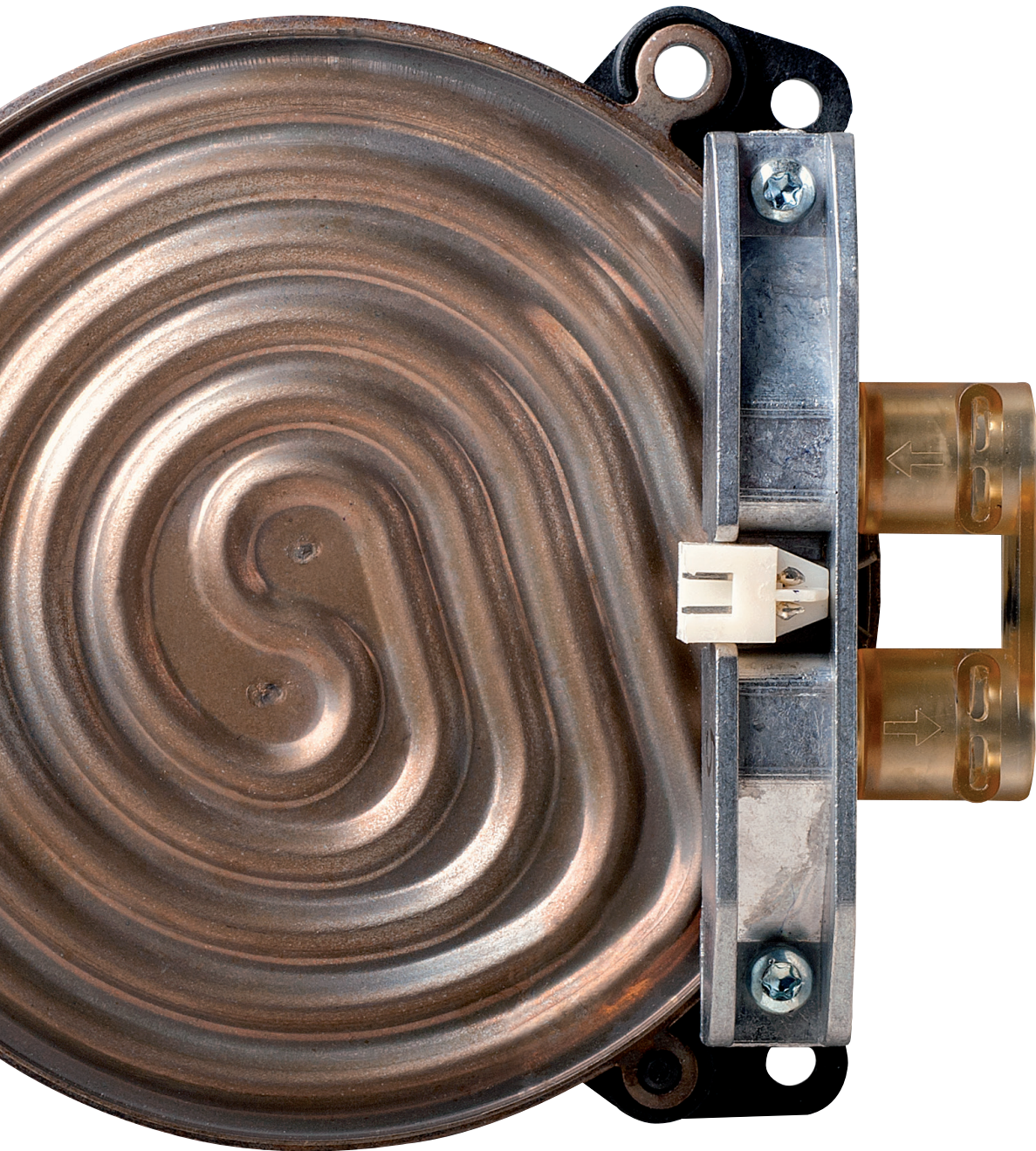


MilkBase Connected Medium connected to the Dorado Espresso Medium

**ETNA
MilkBase**

Unique, patented cleaning system





Independent from input temperature

Thanks to High-end 2-heater system

- Heats up to desired end temperature in a matter of seconds
- Highly resistant to scale deposits
- Food-safe materials / made entirely out of stainless steel
- Both heaters have their own temperature gauge and regulator for an accurate heating process

Stable quality and perfect flavour

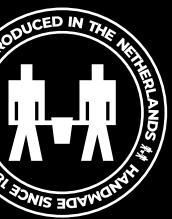
Each latte macchiato or cappuccino you prepare should have the same quality. It is essential that the fresh milk has the correct temperature during the preparation of the milk foam. Our MilkBase Connected and MilkBase Alpina Stand alone share the unique benefit that the temperature of the milk that is used does not affect the final quality of the milk foam. This temperature-regulating system, designed by ETNA, offers you complete control over the temperature of the milk foam. As opposed to steam heating, our technology allows you to heat the milk to the desired final temperature in a controlled manner.

Our system is temperature independent, as each heater has its own temperature gauge and regulator. As a result, the power required to heat the milk to the perfect final temperature is regulated automatically. This means that the temperature of the milk that you put in does not affect the final quality of the foam that is produced. This way, the perfect foam consistency is always guaranteed.



Ease, straightforward cleaning process and consistent quality in a single machine





Suitable for any milk type

A delightful cloud of foam to grace the tongue

The MilkBase Connected and the MilkBase Alpina Stand alone are suitable for any type of milk, whether whole milk, soy milk, goat milk or oat milk. The machine can turn any type of protein-rich milk into a beautiful, full-bodied, tongue-gracing cloud of foam. With the same foam quality, again and again. The MilkBase Connected features a cooling system suitable for the included 4-litre container. You can also directly use a carton or pouch of milk.

Controlled foam quality

The MilkBase Connected and MilkBase Alpina Stand alone allow you to easily and separately control the pump speed, temperature and air supply, which means you have absolute control over the desired foam quality. The MilkBase Connected has sufficient capacity for 10 recipes, combined with 6 milk types, allowing for a total of 60 options that can be selected via the coffee machine. The MilkBase Alpina Stand alone features 16 configurable milk foam recipes.

This allows you to prepare a suitable foam recipe for any coffee beverage to create that perfect in-cup experience. The machine can also be used to prepare delicious, warm milk, perfect for making latte art. This way, the machine offers the perfect barista experience.

PIN code, screen saver, cup warmer

Just like our coffee machines, the MilkBase Connected and MilkBase Alpina Stand alone feature multiple user levels that are protected through a PIN code. Service parties or dealers can directly access all meter data and information on previous cleaning cycles through the service menu.

The design of the MilkBase Connected and the TFT screen completely match that of our Dorado machine. We made the connection to the ETNA coffee machines so straightforward that it could almost be called plug & play. The milk frother can be equipped with a cup warmer at the top, which means this set will perfectly match our Dorado Medium Espresso. For the Dorado Espresso Compact, a cup warmer is available that can be placed beside the coffee machine to create a neat-looking set. The MilkBase Connected is available in black. When combined with the Dorado Espresso Medium, the MilkBase Connected is placed to the right of the coffee machine. When combined with the Dorado Espresso Compact, the MilkBase Connected is placed to the left of the coffee machine.

Our Milkbase serie



Milkbase
Connected
Medium



Milkbase
Connected
Compact



Milkbase
Alpina Stand
Alone



H x W x D: 487/537* x 270 x 405 mm (*including extension legs)	H x W x D: 487 x 270 x 405 mm	H x W x D: 446 x 180 x 407 mm (including drip tray)
2 innovative flow-through heaters	2 innovative flow-through heaters	2 innovative flow-through heaters
Fully-automatic, patented cleaning and rinsing system	Fully-automatic, patented cleaning and rinsing system	Milk foam; consistency fully adjustable
Complete and thorough cleaning at the push of a button	Complete and thorough cleaning at the push of a button	16 foam recipes can be programmed freely
Temperature-independent system; the milk does not need to be chilled	Temperature-independent system; the milk does not need to be chilled	Warm milk followed by milk foam at the push of a button
Food-safe materials	Food-safe materials / entirely made of stainless steel	Drain head without extra filter discs
Consistent, perfect foam consistency	Consistent, perfect foam consistency	Metal casing
Suitable for any protein-rich milk type	Suitable for any protein-rich milk type	Attachments for milk and waste water through plug connections
Cooling system suitable for 4-litre container	Cooling system suitable for 4-litre container	USB connection for data backup
It is possible to directly use a carton or pouch	It is possible to directly use a carton or pouch	Milk can be put in directly from the carton or through an undercounter solution / individual cooler
Absolute control over the desired foam consistency thanks to separately configurable pump speed, temperature and air supply	Absolute control over the desired foam consistency thanks to separately configurable pump speed, temperature and air supply	Also suitable for pouch connection
10 recipes, combined with 6 milk types for total of 60 options	10 recipes, combined with 6 milk types for total of 60 options	Absolute control over the desired foam consistency thanks to separately configurable pump speed, temperature and air supply
5.0" Touch TFT	5.0" Touch TFT	5.0" Touch TFT



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