



Hi-Tech Milk Automation

BENEFITS ON WORKFLOW - A COMPARISON

“PERFECT MOOSE V’S UBERMILK”

The market is heating up in the milk sector as new automation provides much faster and more consistent results while reducing labour costs by up to 50% and speeding up workflow for todays busy cafes.

Comparing the current products on the market there a two major players making some serious waves in the market - The Perfect Moose and Ubermilk. There are clear advantages for both of these systems that will provide some amazing benefits for your cafe.

In comparing costs vs benefits we analysed the following results.

FLAVOUR

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Perfect Moose

- Uses traditional steam technology resulting in the same flavour as current espresso machine steaming. Adaptive purge technology means the water in the steam line is automatically purged when required.

UBER

- There were some slight changes to the flavour profiles of the milk if left idle for a while
- Delivered a faint cooked flavour which was fixed by purging the milk twice through the lines.



PROFILES

Perfect Moose

- Provides a recipe based approach for each milk using RFID smart jug technology to offer different profiles for dairy and plant based milks which opens up the options for all milk types.

UBER

- Provides a selection of recipe based options via on screen for only one milk type so you would need to have two or more units to do other milks.

FOOTPRINT

Perfect Moose

- Small footprint fits nicely beside the espresso machine, with only 120mm width to fit in virtually any space. Power requirement 15amp.

UBER

- Larger footprint at 180mm so more consideration on location if space is limited. Power requirement 15amp.



THE PERFECT MOOSE



UBERMILK

SPEED

Perfect Moose

- Speed was similar to traditional steaming, however the fact that the barista will be pulling shots and filling jugs worked well with the speed of shot delivery and time.

UBER

- At 7 seconds was very quick to deliver - no doubt about the speed.

TEXTURING

Perfect Moose

- Textures all milk types from dairy, jersey, non-homeginsed, almond, soy, macadamia and oat milks. Traditionally cafes use around 60-70% dairy vs other milks with plant based milks on the increase it provides a great all round solution.

UBER

- Only one milk type can be textured so our feeling is with the rise of alternative milks, the Uber only provided a partial solution. You will need a second or third unit to texture other milk types, so it becomes expensive.



THE PERFECT MOOSE



UBERMILK

CLEANING

Perfect Moose

- No daily cleaning required so it made the end of day an easier task.

UBER

- Daily automated cleaning is a must or you'll void your warranty and it requires cleaning chemicals at an extra cost.

COST

Perfect Moose

- Costs from \$8990 plus GST less wholesale roaster discounts that may apply.

UBER

- Cost from \$11,500 plus GST less wholesale roaster discounts that may apply.

Conclusion

Both machines offer great benefits for cafes wanting to increase workflow by up to 50% and reduce labour costs.

For specialty cafes Uber has the edge in speed but multiple units would be required for other milk styles.

For mainstream coffee shops and chains the Perfect Moose offered a wider selection of milk types.

In our opinion the Perfect Moose offered the best overall solution with its main ability to texture all milk styles that cafes now need to offer.