

ÜBERMILK

ONE SERIES

Automated milk texturing for high-volume specialty coffee. Three configurations, one proven system.

ONE DAIRY · HOT

DAIRY · MANUAL AERATION

ONE DAIRY · HOT & COLD

DAIRY · ELECTRONIC AERATION

ONE PLANT-BASED · HOT & COLD

PLANT-BASED · ELECTRONIC AERATION



Milk foam at the push of a button.

The Übermilk ONE Series automates the single most repetitive step at the bar — texturing milk — without compromising on quality. Every pour reaches the same temperature, the same silky microfoam and the same volume, cup after cup, even through the busiest hours. The result is faster service, less waste and consistency that no longer depends on who's holding the pitcher.

300 /hr DRINKS PER HOUR (UP TO)	±0.5 °C TEMPERATURE PRECISION	0 dilution NO ADDED WATER
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Up to 1.3 litres per minute. Adjustable foam temperature from 55–68 °C. Available as the ONE Dairy · Hot, the ONE Dairy · Hot & Cold or the ONE Plant-Based · Hot & Cold, all on the same compact, counter-top chassis. Each machine runs one milk type.



One series. Three configurations.

All three share the same chassis, footprint and one-touch operation. What sets them apart is how they aerate milk, and the milk and menus they're built to serve.

ONE Dairy · Hot

DAIRY · MANUAL



Manual aeration — hot foam

Foam texture is set mechanically with the needle valve under the blue cap: anticlockwise for more air, clockwise for less. Set it once and it repeats all day.

FOAM	Hot only
MILK	Dairy
CONTROL	Needle valve
DISCS	ONE Dairy

Best for dairy menus, hot drinks

ONE Dairy · Hot & Cold

DAIRY · ELECTRONIC



Electronic aeration — hot & cold foam

Built on the ONE Dairy · Hot, with an electronic aeration valve in place of the blue cap. Foam level is set on the touchscreen, with cold foam on demand.

FOAM	Hot and cold
MILK	Dairy
CONTROL	Touchscreen
DISCS	ONE Dairy

Best for dairy menus with iced & cold-foam drinks

ONE Plant-Based · Hot & Cold

PLANT-BASED · ELECTRONIC



Electronic aeration — hot & cold foam

Foam level is set on the touchscreen and adapts to each plant milk's density. Pump and discs are built for oat, soy, almond, coconut and blends.

FOAM	Hot and cold
MILK	Plant-based
CONTROL	Touchscreen
DISCS	Plant-Based

Best for plant-led & mixed menus

Engineered for consistency, built for peak hours.

01

Precision heat control

Holds milk anywhere from 55–68 °C to ± 0.5 °C without overshooting — no scorching, natural sweetness preserved. Cold foam is available for special creations.

02

Programmable dosing

Pre-set volumes for each drink size pour exactly the same amount every time, protecting margins and keeping waste low.

03

One-touch operation

An intuitive touchscreen handles dosing, heating and foaming. New staff are productive in minutes, not weeks at the steam wand.

04

Velvety microfoam

Sophisticated texture and identical taste, cup after cup — the variability of manual texturing removed entirely.

05

Hygienic & low-maintenance

A closed system with guided daily and weekly cleaning cycles keeps the unit consistent, hygienic and always ready to perform.

06

Compact & low-impact

Sits on the counter beside an existing fridge, needing only a dedicated socket and a milk source — minimal disruption to the bar.

What it changes behind the bar.

+ Throughput

Milk stops being the bottleneck. Baristas pull shots and serve while the machine foams — faster drinks through peak service.

+ Labour & training

One-touch operation removes months of wand training and reduces reliance on highly skilled staff in high-turnover settings.

+ Milk waste

Precise, pre-set dosing and a closed system dramatically reduce the over-pouring and failed attempts of manual texturing.

+ Consistency

Every cup meets the same standard regardless of who makes it — protecting quality, reviews and customer loyalty.

Manual texturing vs Übermilk

MEASURE	MANUAL FROTHING	ÜBERMILK ONE SERIES
Foam consistency	Varies with barista skill and fatigue	→ Consistent and repeatable, cup after cup
Temperature	Fluctuates; easy to overheat or scorch	→ Held to ±0.5 °C, no overshoot
Milk waste	High — over-pouring and failed attempts	→ Near-zero, pre-dosed closed system
Training	Weeks at the steam wand	→ Minimal — intuitive one-touch
Peak hours	Baristas tied to the wand	→ Staff freed to serve and build drinks

Technical specifications.

Shared across all three models unless noted.

THROUGHPUT	Up to 300 drinks/hr · up to 1.3 L/min
FOAM TEMPERATURE	55–68 °C, ±0.5 °C (62–65 °C recommended)
FOAM	ONE Dairy · Hot: hot only · ONE Dairy · Hot & Cold and ONE Plant-Based · Hot & Cold: hot and cold
AERATION	ONE Dairy · Hot: manual needle valve · ONE Dairy · Hot & Cold and ONE Plant-Based · Hot & Cold: electronic valve
DIMENSIONS (W×H×D)	183 × 540 × 485 mm
WEIGHT	25 kg
MATERIALS	100% stainless steel (1.4301 / AISI 304), food-contact safe
FINISHES	INOX (brushed) · Black · White
NOISE LEVEL	Below 50 dB
CONNECTIONS	Milk intake · USB-B (service) · IEC C20 power inlet
ENVIRONMENT	Indoor, +10–30 °C, ≤80% RH (non-condensing)
CLEARANCE	Min. 5 cm to walls/objects on all sides; out of direct sunlight

ELECTRICAL RATINGS – SINGLE-PHASE 230 V~, 50/60 HZ	
13 A circuit	up to 2,950 W (12.8 A)
15 A circuit	up to 3,150 W (13.5 A)
16 A circuit	up to 3,550 W (15.4 A)

A dedicated socket is required. Electrical ratings are based on nominal 230 V~, 50/60 Hz conditions; input current and power consumption may vary with supply tolerances, thermal load or duty cycle. Installation and protection devices must comply with local electrical codes and rated circuit capacities.

Pricing, what's included & the trial.

EVERY MACHINE INCLUDES

- Delivery and onsite installation
- Staff training (about 90 minutes)
- 1-month starter kit (below)
- Ongoing support

1-MONTH STARTER KIT

- 30 × filter discs (one per day)
- 2 × 1 L Detergent No. 1 (alkaline)
- 1 × 1 L Detergent No. 2 (acid)
- 1 × lined measuring jug

ONGOING CONSUMABLES

Filter discs — one per day (ONE Dairy discs for both ONE Dairy models; Plant-Based discs for the ONE Plant-Based · Hot & Cold). Detergent No. 1 (alkaline) — 50 ml daily, 6×/week. Detergent No. 2 (acid) — 50 ml weekly. Milk storage via Cambro containers or a dedicated Osborne milk chiller. Order any time at workflow.coffee.

PRICING

ONE Dairy · Hot from **€7,250** · ONE Dairy · Hot & Cold from **€7,850** · ONE Plant-Based · Hot & Cold from **€8,750** (ex VAT, INOX, 96 mm high drip tray included). Volume and multi-site discounts apply. Ask for the current price list for finishes, quantity pricing and consumables.

Try it first — 1-week in-store trial

€500 ex VAT (transport may apply). If you proceed to purchase, **€400 is credited** against the price; the retained €100 covers the trial's delivery, installation, training and consumables. Current wait approx. 4–6 weeks, first-come. Trial unit supplied in stainless steel.

BEFORE INSTALLATION

A dedicated 13 A socket within 1 m. Bench depth ≥ 600 mm (plus ~200 mm working room). Milk source within 1.8 m, with a food-safe container and fridge in place. Filtered or soft water for cleaning. Full pre-installation checklist on request.



Enabling growth. Ensuring quality.

Ireland's sole distributor for Übermilk.

Workflow is operated by the Coffeeangel team — over 30 years of hands-on, front-line experience delivering exceptional coffee at scale. We provide guidance, installation, training and ongoing support, and we run the Übermilk in our own shops every day. See it in action: book an in-store demo or a 1-week trial.

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BOOK A CALL

calendly.com/workflow_coffee