



Pioneering thoughtfully-designed barista tools since 1993.

INTUITION • PRECISION • ENDURANCE

Milk to Perfection[®] Steaming Pitchers

Discerning design, education and dependability come together in the Rattleware[®] Milk to Perfection[®] Steaming Pitcher.

These high quality steaming pitchers are built with a central tube designed to accurately swirl milk and create quality micro-foam, essential components to producing latte art and milk sweetness.

These well built and durable pitchers are perfect for training baristas and maintaining drink consistency for your customers.

Features & Benefits

- Central tube causes milk to spin during steaming for exceptional look and texture
- Excellent training tool for new baristas and maintaining a consistent beverage experience
- Tapered spout encourages optimum latte art pours
- Ideal for use with espresso machines with lower steaming pressure
- Heavy gauge food grade stainless steel for lasting durability



Product Specifications and Pricing

SKU 27900 | 12oz

Height: 3.75in. / 10cm

Mouth: 2.63in. / 7cm

Bottom: 2.75in. / 7cm

Weight: ±0.90 lbs

SKU 27901 | 20oz

Height: 4.5in. / 11cm

Mouth: 3in. / 8cm

Bottom: 3.25in. / 8.25cm

Weight: ±1.0 lbs

SKU 27902 | 32oz

Height: 5in. / 13cm

Mouth: 3.5in. / 9cm

Bottom: 4in. / 10.16cm

Weight: ±1.05 lbs