

Stuff on the scene



ENVIRODRY TOWELS

For three years, Envirodry has provided eco-friendly towels to a variety of businesses, from salons to hostels.

Eco-friendly towels are a great alternative for businesses which have a high volume of laundry and are looking for something with a better environmental outcome than washing, drying, folding, and replacing cotton towels.

Seeing the sorts of towels being used at most cafés and restaurants, either dirty or simply looking like it due to large stains, Envirodry was inspired to launch a towel specifically for the steam wand. It took many different samples and sizes of fabric before finding the right combination, with the towel's textured finish and thickness key to its performance. After three prototypes, Envirodry has an eco-friendly steam wand towel ready for the market.

For more information, visit www.envirodrytowels.com.au

ROCKET'S CRONOMETRO SHOT TIMER

The brand new Cronometro models by Rocket Espresso Milan have landed at Espresso Company Australia.

The Cronometro is a minimalist shot timer that subtly illuminates when making espresso and then very cleverly camouflages itself when not in use, retaining the simplicity and elegance Rocket is known for.

The inclusion of Rocket's new shot timer will help you achieve and deliver the best espresso possible by matching your shot times and extraction volumes together. The Cronometro feature is a wonderful new addition to the already best selling Giotto and Mozzafiato V and R models. For more information, visit www.espressocompany.com.au or call 1300 326 326.



THE REAL MILKSHAKE CO

Since beginning its journey nearly five years ago, product innovation has been key to the success of The Raw Liquid Sugar Co.

From developing natural syrup flavours that pair perfectly with coffee to a liquid sugar pump system to dose the precise amount for a perfect sweetness balance, attention to detail has always been vital.

Catering to intense customer demand, The Raw Liquid Sugar Co set itself the task of developing a natural milkshake syrup range to complete the picture. After six months of taste profiling and making a lot of milkshakes, The Real Milkshake Co was born. Premium ingredients and a double strength formulation means less syrup is required for each serve, which means less sugar for the consumer. Big taste without all the sugar. It's a win-win.

For more information, visit www.therealmilkshakeco.com.au

RICH'S CAFÉ WHIP

Made with coconut milk, Rich's Café Whip is a new vegan and dairy alternative whipped topping that Rich's says beverage consumers have been craving. The product has a light and creamy texture with vanilla and dairy notes as well as a hint of coconut.

This plant-based whipped topping is perfect for foodservice businesses to respond to demands of dairy avoiders and health benefit seekers. Rich's Café Whip also makes light work for foodservice businesses with different product application methods – used in cream whipper with just three simple steps pour, shake, and serve; used in its liquid state for blended or layered beverages; spiced up with season by adding flavours and syrups; and scooped out and used frozen.

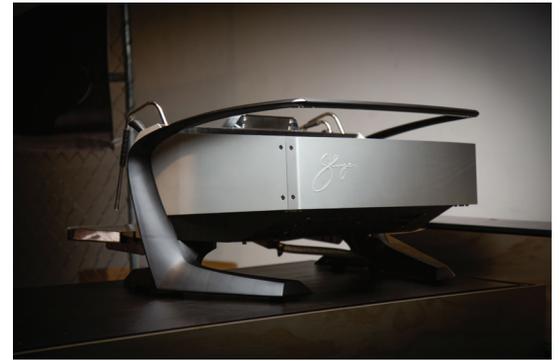
Easily build a better beverage program by topping off coffee and cold brew, mouth-watering milkshakes, indulgent ice cream, sensational smoothies and more with Rich's Café Whip.

For more information, visit www.richproducts.com.au or contact customerserviceanz@rich.com



SLAYER ESPRESSO STEAM EP

Slayer Espresso started out by questioning machine extraction methods. Now, it has considered how to improve high-volume turnover with quality output. Its answer is the Steam EP, a machine with excellent build quality and design at a reduced price point. The Steam EP is a commercially evolved machine and is equipped with heaps of performance features. This includes simplicity in the user interface, multiple programmable shot volumes via push button, zero to four seconds of pre-wetting, a massive drip tray, electronic solenoid steam valves, multi boilers, and the ability to easily monitor service intervals – this machine is an absolute workhorse. Slayer has a network of international distributors and technicians ready to help you out. For more information, contact sales@slayerespresso.com



THE ARTISAN ROASTER

The Artisan Roaster is here. With more than two decades of experience in the coffee industry, author David Rosa has written a comprehensive book that reveals all the secrets of the trade. A modern bible for every aspiring roaster, business owner, and coffee fanatic, *The Artisan Roaster* is packed with essential, practical advice, hilarious anecdotes, and fascinating facts on all things coffee.

Providing the expert tips to hit the ground running in the exciting coffee industry, *The Artisan Roaster* covers everything needed to know to run a professional, rewarding business. This ranges from choosing a great location, fitting out a coffee roastery or café, and managing staff, to sourcing, roasting, and blending specialty coffee.

With a limited edition run of only 1000 copies, *The Artisan Roaster* is available for purchase worldwide from www.theartisanroaster.com, www.booktopia.com.au, and select book stores and coffee roasteries.

For more information, visit www.theartisanroaster.com



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