

Folletto

'Folletto' is the smart coffee printer that customers can print any images that they want on their drinks, cookies and bread using 6 types of food coloring. Customers can have their special coffees by sending pictures or images saved in their phones to 'Folletto' by themselves.



We hope the new coffee culture to be created with 'Folletto'

INTLAPS
International Latte Art Printer System

OFF



**Folletto,
Start of new coffee culture.**

ON

CONTENTS

Introducing simple recipes and various contents that everyone can enjoy with Folletto.
-International Latte Art Printer System-

4	Folletto, Colored with flowers
5	Enjoy Folletto throughout 4 seasons
6	The temperature of languages
7	Folletto Blooming
8	#Proposal #Successful
10	I drink the best class
12	Happy Halloween
14	Christmas with Folletto
16	Einspänner
18	Adding sweet imagination
20	Stupid if you don't know Folletto
21	Special recipes are great!
22	Sweeter dessert
24	Special beer story with Folletto
26	Folletto in the world
28	Folletto X instagram
29	Folletto X the magazine



Folletto, Colored with flowers



Spring

When is your springtime?
Feel the spring with a cup of coffee that flower petals are floating
before the spring ends.



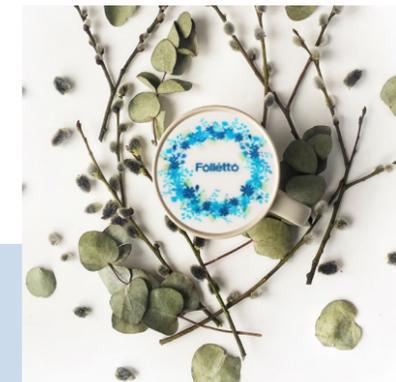
Summer

Hot summer.
Tiring day.
Fight the heat with different kind of joy.
It's Summer Folletto.



Autumn

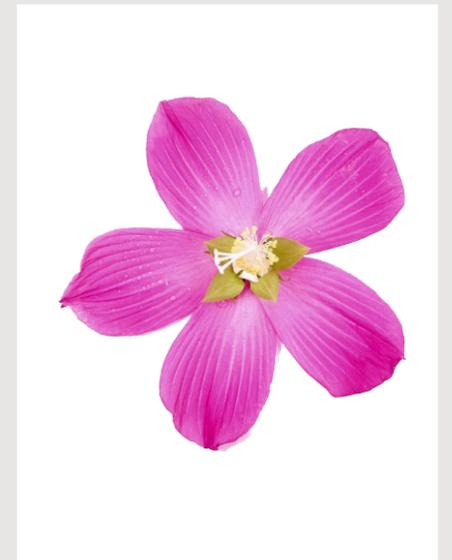
Adding the sensibility to a coffee when autumn is just around the corner.
Your heart will be full of colors with the coffee colored with autumn leaves.
Folletto.



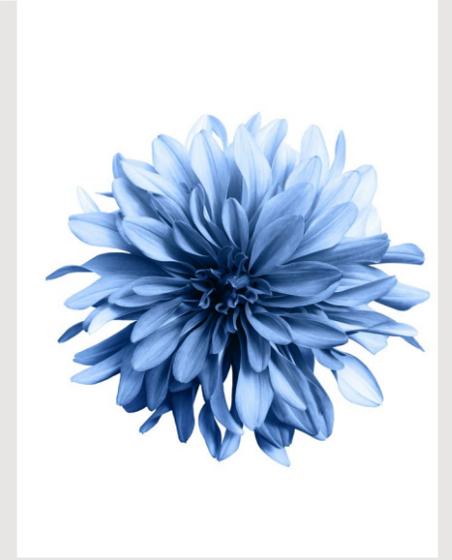
Winter

Cold Winter.
Boost your temperature of mind with warm words.
From spring to winter, throughout 4 seasons,
enjoy Folletto.

**What is the temperature
of language of yours?
It's time for the consolation with
warm words.
By Folletto.**



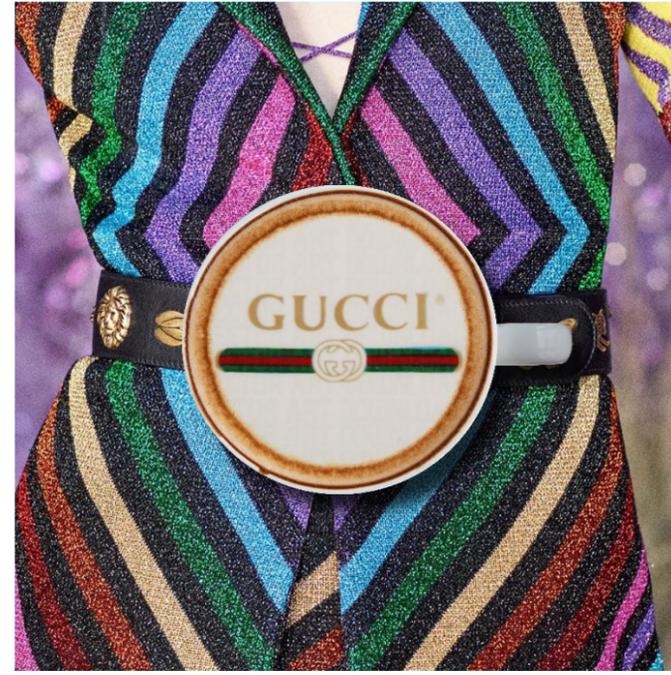
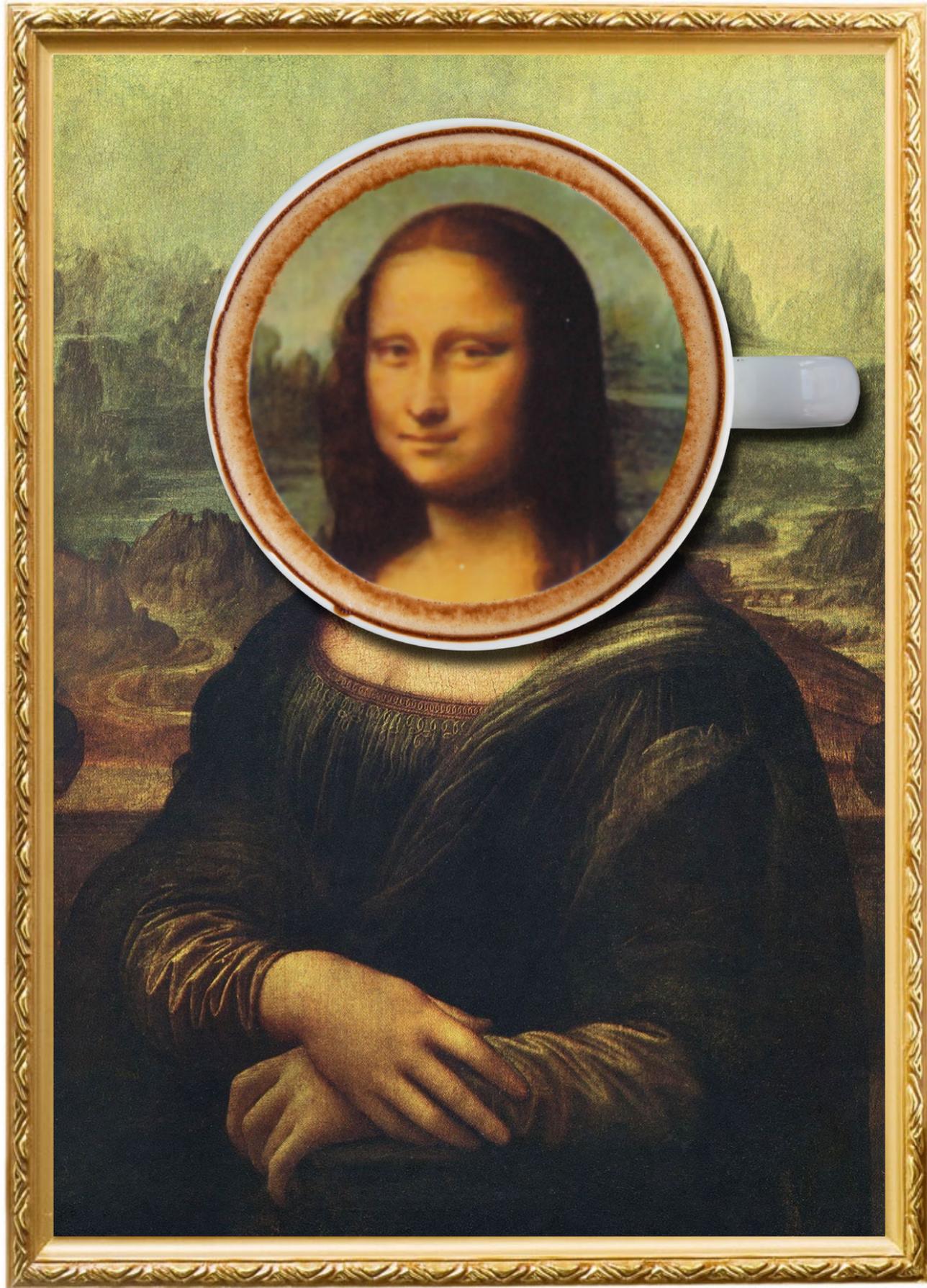
It only takes
20 seconds
for a cup
of flower
to bloom





If you want to propose to just one very special person in the most romantic and special way on your very special day?!
Send your heart in Folletto with the precious moment of you two.
It is going to be unforgettable memory.





I eat masterpiece!



Happy
Halloween



Merry Christmas



The special way to enjoy Christmas is Folletto!



- Step 1.** Prepare Marshmallow.
- Step 2.** Print the image after adjusting the size of image in Folletto as the size of marshmallow.
- Step 3.** Prepare drinks like hot chocolate that goes well with marshmallow.
- Step 4.** Put the marshmallow on top of the drink.
- Tip** Use the stick to prevent marshmallow from melting too fast or moving.



- Step 1.** Prepare cookies, pancakes, waffles or muffins that has the flat surface in order for you to print.
- Step 2.** Send images to Folletto and print to make your very own snack.

- Tip** Try upgrading as instruction below if you want more colorful or clear images.
 Create white base using whipped cream by placing on top of cookies, pancakes, waffles or muffins.
 Melt white chocolate to make white base on top of cookies, pancakes, waffles or muffins.
 Prepare sugar craft and put it on top of cookies, pancakes, waffles or muffin to make the white base.
 Print images on top of white base to complete!

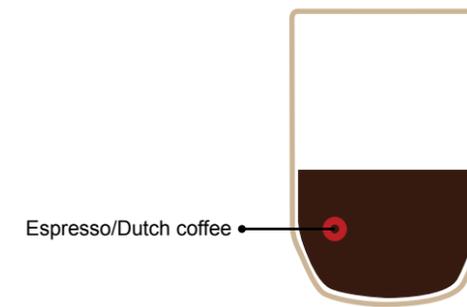


Einspänner

Einspänner History & Definition & Character

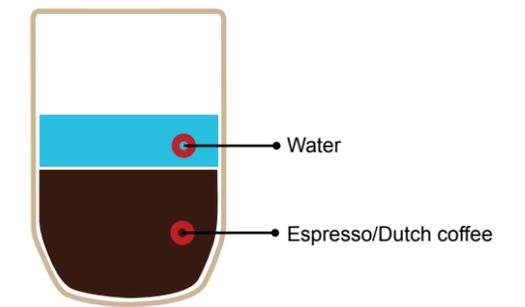
Einspänner is the coffee that has been loved in our country for a very long time in fact. During 1980~90, it was called Vienna coffee and you can still find the café that sells Vienna coffee. As you can tell from the name 'Vienna coffee', people in Vienna, Austria province have started drinking for the first time. Einspänner means Single-Horse-Carriage in Germany. German horseman drank this during their break time and that's how it's named as Einspänner. Initially the recipe of Einspänner is that they put fresh cream and sugar on top but to enhance the sweetness they used whipped cream after whipped cream came out. Previously Einspänner was only meant the hot Americano with lots of cold whipped cream on top but nowadays there are a lot of people who put whipped cream on top of cold Americano so it is generally called Einspänner that is Americano with lots of whipped cream. There are cold and sweet taste from whipped cream and bitter taste from Coffee and it will provide different level of deep and smooth taste when these 2 tastes are mixed.

How to make Einspänner



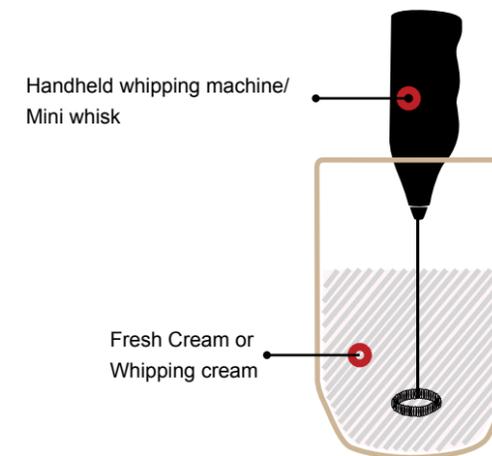
Step 1.

Prepare cold or hot espresso as per your liking. Dutch coffee is also fine.



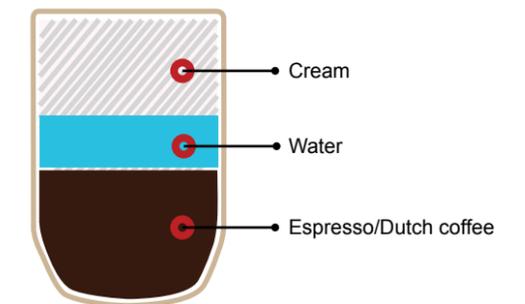
Step 2.

Control the strength of coffee by adding water. Einspänner generally has less water than normal Americano.



Step 3.

Whip fresh cream or whipped cream until it reaches to the peak that you want by using handheld whipping machine or mini whisk. It will get stiff if you whip too much. Do not whip too much if you want soft cream. To whip better, you will need to add sugar or syrup as per your liking as most of fresh cream is unsweetened. There are sweetened and unsweetened whipped cream at the market. Make sure to check and add sugar or syrup to your taste.



Step 4.

To finish, pour slowly fresh cream or whipped cream at the right softness into espresso that is mixed with the water.

Tip Enjoy the beautiful layer of coffee and cream in a transparent glass.

Tip Taste the real Einspänner by not stirring with a spoon.



Anyone can easily create special dish using Folleto although you have no talent in drawing.



Special recipe



Step 1.
Pour fresh cut fruits into the cup.



Step 2.
On top of fruits, layer whipped cream, yogurt, soft ice cream or smoothie and make the surface flat.



Step 3.
Print the image that you like on the base using Folleto.



Step 1.
Prepare the clean cup.



Step 2.
Layer bread, fruits, pudding, ice cream or cereal in the cup.



Step 3.
If all ingredients are in the cup, put whipped cream, yogurt, soft ice cream or smoothie then make the surface flat.



Step 4.
Print the image that you like on the base using Folleto.

Have **pretty** ones

because you are **pretty** !





Meet the special beer at the Folletto Beer story that you didn't know before

1. Remember 10°C
10°C is the temperature that the beer has the tastiest foam.
2. Ratio of foam 8:2
Right ratio of foam keeps beer aroma.
3. Leave your beer glass in the refrigerator in advance
You can enjoy better beer when you pour it into the frozen glass.
4. Check the produce date.
The flavor and aroma of beer diminishes as the time goes after producing usually. Make sure to choose the beer that is produced recently.
5. Do not add new beers to old one remained in your glass.
The beer head that enhances the flavor will be lesser if you mix with new ones with old one.



Same beer but different feeling!

Folletto in the world



● Colombia

● Egypt

● Oman

● Dubai

● Cambodia

● Thailand

● China

● Myanmar



Instagram # Folletto



SWZN Store

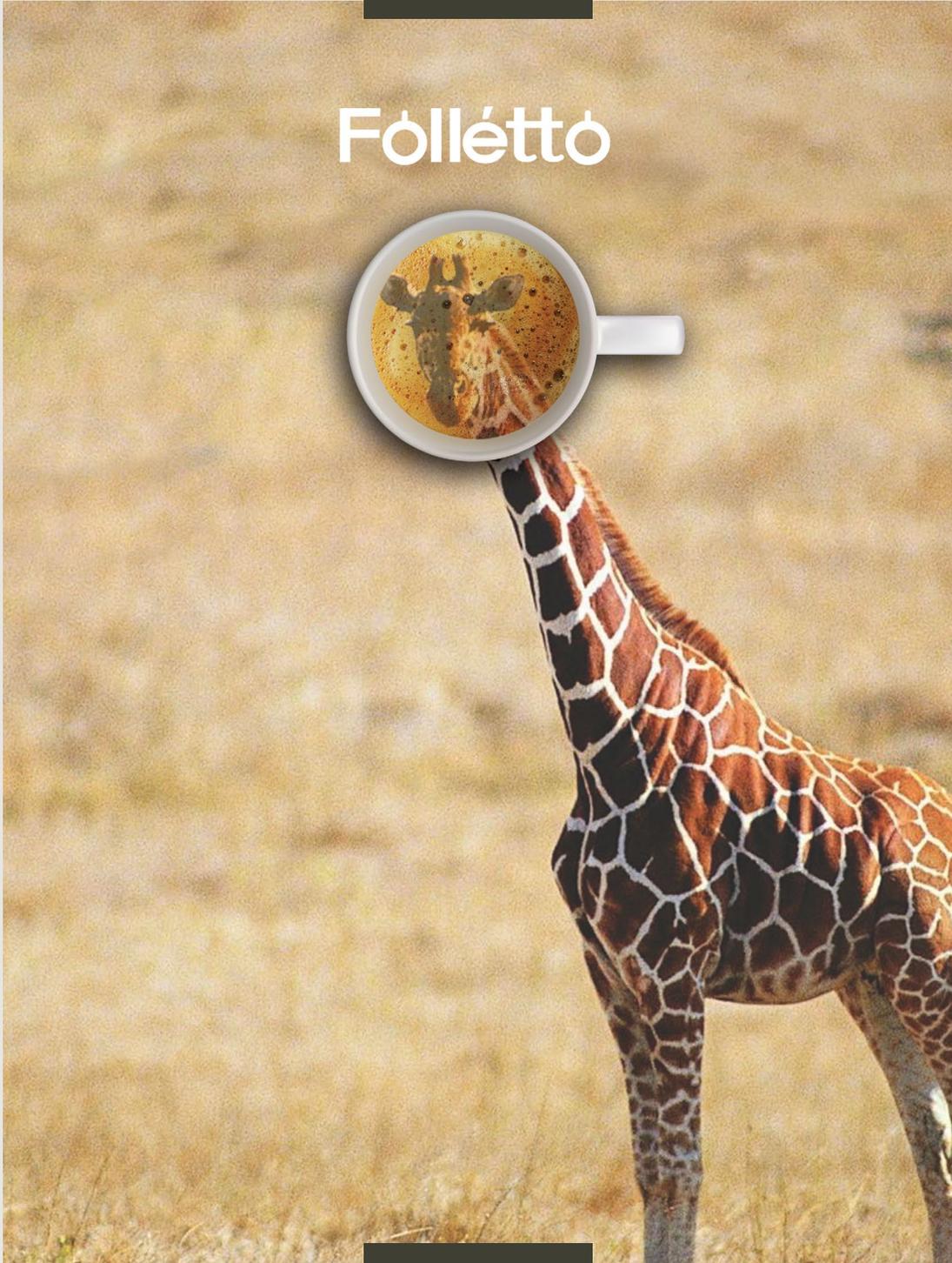
Making a Folletto in the News



TIN SAO VIỆT - Tối qua 20/8, đồng đảo Sao Việt đã có mặt từ rất sớm chúc mừng NDF - Hoàng Phúc Gia Lai Coffee tung búng khai trương chi nhánh tại số 64 Võ Thị Sáu, Tân Định, Quận 1. Đặc biệt, mỗi khách mời đến với sự kiện đều được tặng một "ly cafe đặc biệt" có in hình của chính mình trên mặt kem như một món quà thú vị cho lần đầu tiên ghé thăm Hoàng Phúc Gia Lai Coffee.



Folléttó



www.latteart-printer.com

1F, 149 Jukdong-ro, Yuseong-gu, Daejeon, Republic of Korea, 34127 / EIN: 306-81-32694
T +82-42-932-9115~7 / F +82-42-932-9118 / E-mail: sales@latteart-printer.com

INTLAPS
International Latte Art Printer System