

ÜBERMILK

AUTOMATIC MILK FROTHER • ONE-TOUCH PRESETS
• HIGH VOLUMEÜBERMILK
ONE

A countertop milk frother that doses and textures milk straight from the fridge at the press of a button. Baristas pull shots and serve customers while it steams, with the same temperature and texture in every cup.

Made by ÜBERMILK
Germany**250** /h

drinks an hour, at peak

55–68 °C

milk temperature, adjustable

180 mm

wide on the counter

25 kg

net weight

Output figure published by ÜBERMILK. Real output depends on drink sizes and how the bar is run.

WHAT IT DOES WELL

01

One-touch presets

Drink sizes such as a small cappuccino, a large latte or cold milk are set on the touch display, so every drink gets the same dose.

02

Milk from the fridge

An intake tube draws homogenised milk at 4–7.5°C from a fridge up to 2 m away, so no jugs of milk sit out on the bar.

03

Infinity mode

Runs continuously through the morning rush and large rounds, so milk keeps pace with the espresso machine.

04

Less milk poured away

Each preset doses only what the drink needs, instead of over-filled jugs and leftover milk down the sink.

05

Consistent texture

Milk is heated gently to the temperature you set, so the result is the same whichever barista is on.

06

Simple daily clean

An end-of-day cleaning cycle with Agent 1 and a fresh filter disc, with Agent 2 descaler on schedule.

WELL SUITED TO

High-volume cafés, grab-and-go coffee bars, and workplace and contract-catering sites where most drinks contain milk.

ÜBERMILK ONE – SITE REQUIREMENTS



What you need to plan the space, power and milk supply. We confirm your site is ready before we book installation.

MACHINE		
	Output	Up to 250 drinks an hour (manufacturer figure)
	Milk temperature	Adjustable, 55°C to 68°C
	Milk	Homogenised milk kept at 4-7.5°C
	Milk intake	Tube up to 2 m from the milk source
	Controls	Touch display with drink presets and Infinity mode
	Build	Stainless steel casing and heating elements · made in Germany
	Dimensions (W × D × H)	180 × 485 × 540 mm
	Weight	25 kg net
ELECTRICAL		
	Power	3.0 kW
	Supply	220-240 V, single phase · standard UK 13 A plug
	Circuit protection	Dedicated circuit on a 16 A breaker, not shared with other equipment
CLEANING		
	Every day	Cleaning cycle with Ütermilk Agent 1 · fresh filter disc
	Descaling	Ütermilk Agent 2, on schedule
	Consumables	120-day cleaning pack: 5 × Agent 1, 1 × Agent 2, 120 filter discs

SIZE & FOOTPRINT



Size 180 × 485 × 540 mm

Weight 25 kg net

BEFORE INSTALLATION

- ☐ Standard 13 A socket within cable reach, on its own circuit with a 16 A breaker
- ☐ Level worktop at least 180 × 485 mm, with 5 cm clearance all round, rated for 25 kg
- ☐ At least 540 mm clear height under any shelf or cupboard
- ☐ Fridge for homogenised milk (4-7.5°C) within 2 m of the machine
- ☐ A 120-day cleaning pack on site before the first day's trading

SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS



Installation & commissioning

Our engineers check your site, install and commission the machine, set your drink presets and show your team the daily clean.

Cleaning packs & service plans

Our 120-day cleaning pack is delivered across the UK in 2 days, and Bronze, Silver and Gold plans cover it alongside your espresso machine.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

BOOK YOUR SITE CHECK

T 01279 452110 E support@modernstandardservice.com W modernstandardservice.com



SCAN TO VIEW
THIS MACHINE
ONLINE