



toroid (tôr'oid') n. patent pending technology that organizes the circulation of milk inside a steaming pitcher. with the toroid steaming pitcher you can produce flawless microfoam more consistently, and pour latte art and cappuccinos with greater control than ever before.

we mastered the science of steaming milk so you can master the art



now available in 12 oz and 20 oz sizes

what our customers say:

"I like the toroid. I've consistently made microfoam EVERY single time since I first put milk in it."

"The Toroid was very much a silver bullet for me."

"First go, I found it much easier to produce the best microfoam I have ever achieved...it all seemed to fall into place much quicker."

easy to use - great results

- wall and base curves ensure that milk circulates exactly the way it should, allowing complete control over microfoam quality
- ergonomic handle ensures balance and control throughout
- perfect spout for pouring latte art

product specifications

- 12 oz and 20 oz total volume
- 18/8 stainless steel
- 1-year no-questions warranty
- patent pending
- invented and designed in Canada

contact

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tools for baristas
driven by perfection

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