



WALLY

QUICK
START
GUIDE

WALLY MILK navigation



LEGEND:

- 1 Main Power Switch
- 2 Oscillating Platform
- 3 Removable Drip Tray
- 4 Temperature Sensor
- 5 Activation Button
- 6 Digital Display
- 7 Encoder Dial / Button
- 8 Proximity Sensor
- 9 Steam Wand

IN THE BOX:

- Wally Milk
- Steam Wand Adapter
- Manual
- Steam Pitchers
 - 12oz pitcher (8oz beverage)
 - 20oz pitcher (14oz beverage)
 - 32oz pitcher (24oz beverage)

welcome to wally milk

In this Quick Start Guide, we'll walk you through everything you need to know to start steaming consistent, high-quality milk while reducing waste and freeing up baristas to focus on the customer.

You'll use one of three included pitchers to dial in your most common milk beverages according to temperature and level of aeration.



WALLY MILK
recipe guide

DRINK	SIZE	MILK	VOL.	S#	TEMP	NOTES
LATTE	12oz	OAT	8OZ	S3	140°	AMAZING!
CAPP + CORTADO	6oz +4oz	DAIRY	8OZ	S3	135°	SILKY FOAM FOR 2 DRINKS

GETTING STARTED

planning your recipes

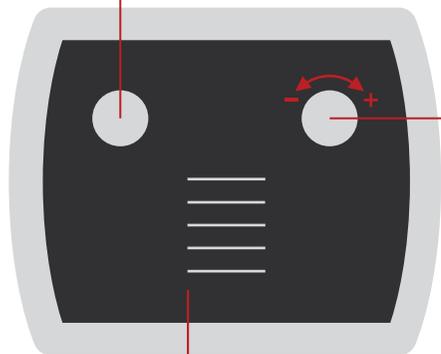
To program your Wally Milk for touch-of-a-button barista operation, you'll need to dial in your steaming recipes according to the beverages you offer. You'll start in **MANUAL STEAMING** mode and experiment with temperature, stretch, and milk volume until you have the perfect milk for each drink, then save those settings in the **MANAGE RECIPES** menu.

One way to think about recipes is to cover your basic beverage types, then consider personal preferences in level of texture. For instance, you may want to offer a "less foam Cappuccino" as well as a "more foam Latte." You can also plan for milk sharing, by dialing in recipes like "Capp, Mach Shared" or "Capp, Capp Shared."

Use the included table to help plan your recipes.



WALLY MILK user interface



activation button

- push to activate steaming cycle
- push-and-hold to purge steam wand manually*

encoder dial / button

- rotate dial clockwise (+) or counter-clockwise (-) to navigate menu or change values
- press the encoder button to enter submenus or select a parameter to change / select menu item

status bar

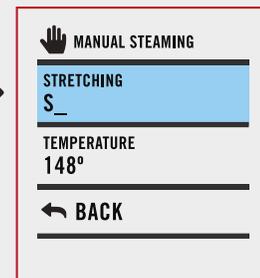


* Wally Milk automatically purges after each steam cycle. Manual purge is only needed during end of day cleaning.

1 STEP 1: dialing in

To dial in a milk beverage, decide on a drink you would like to try and the volume of milk you plan to use.

- From the **HOME** menu, use the **encoder dial / button** to select **MANUAL STEAMING**
- Select a stretch level between **S1** and **S5**
- Place Wally Milk steam pitcher with appropriate volume of milk on platform, and press **activation button** to start steaming cycle



less tilt / less air

S1 — S2 — S3 — S4 — S5

LESS TEXTURE

If milk texture is too thin; increase the **S#**

more tilt / more air

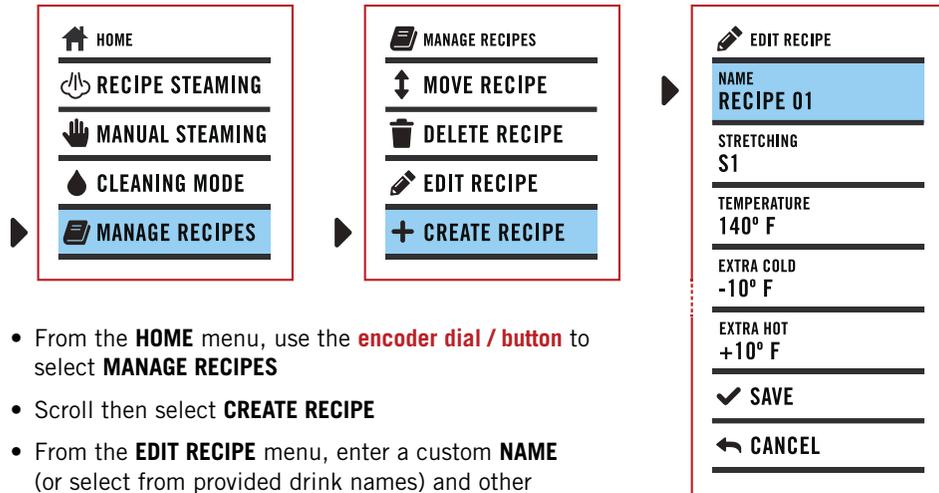
MORE TEXTURE

If milk texture is too thick; decrease the **S#**



2 STEP 2: programming

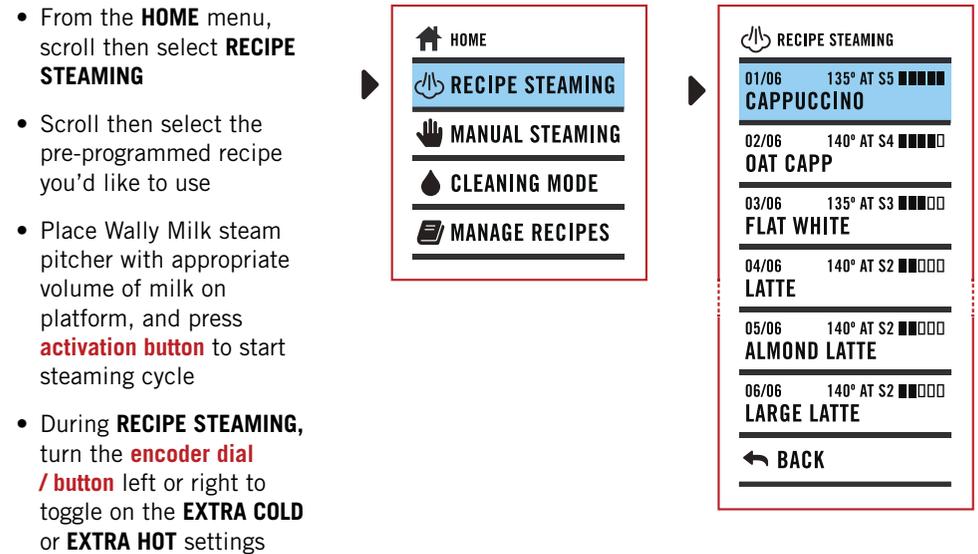
Once you find your ideal recipe, use the **encoder dial / button** to program the recipe for future use:



- From the **HOME** menu, use the **encoder dial / button** to select **MANAGE RECIPES**
- Scroll then select **CREATE RECIPE**
- From the **EDIT RECIPE** menu, enter a custom **NAME** (or select from provided drink names) and other parameters established during recipe dial-in
- Once your settings have been programmed, select **SAVE**

3 STEP 3: recipe steaming

With your recipes programmed into Wally Milk, you can simply select the recipe you want to use, and steam milk with the press of a button.



- From the **HOME** menu, scroll then select **RECIPE STEAMING**
- Scroll then select the pre-programmed recipe you'd like to use
- Place Wally Milk steam pitcher with appropriate volume of milk on platform, and press **activation button** to start steaming cycle
- During **RECIPE STEAMING**, turn the **encoder dial / button** left or right to toggle on the **EXTRA COLD** or **EXTRA HOT** settings

WALLY MILK tips & tricks

Make the most of using your new Wally Milk steamer with these best practices.

MEASUREMENT LINES

Fill the steam pitcher to the same level each time for more consistent steaming. Use the measurement lines on the included pitchers as min and max guidelines.

MATTE-FINISH PITCHERS

Remember to use the included Wally Milk pitchers or a matte-finish pitcher of your choice, as shiny pitchers won't communicate with the temperature sensor

MILK TEMPERATURE

Always use cold milk. Wally Milk will show a green, yellow, or red bar to indicate when the milk is cold enough, not cold enough, or too warm.

MILK TEXTURE

If milk texture is too thick, decrease the stretch setting (**S#**). If milk texture is too thin, try a higher stretch setting.

END OF DAY cleaning

KEEP WALLY MILK CLEAN:

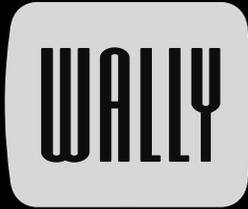
After every cycle, wipe steam wand clean with a damp towel

END OF DAY:

Run a Cleaning Cycle at the end of every day:

- Remove and rinse **oscillating platform** and **drip tray** (underneath platform) then replace
- Fill a medium pitcher with water and a cleaning solution such as *Rinza*
- From the **HOME** menu, scroll then select **CLEANING MODE** then press the **activation button**
- At the end of the cycle, wipe the wand clean and manually purge the steam wand by pressing-and-holding the **activation button** until only steam is coming from the steam wand
- Refill medium pitcher with only clean water and run **CLEANING MODE** one more time





Have a question about Wally Milk?
We're here to help.

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