

WALLY

Wally Milk

The pour is yours.



Wally Milk, the automatic milk steamer that can be connected to all professional La Marzocco and Modbar machines, as well as most other commercial espresso machines. Wally Milk makes it easy for anyone to steam milk with no waste and minimal training, allowing

the barista to focus on what really matters, which is the customer. Wally Milk can be programmed with up to 20 recipes, making it possible to easily work with dairy and non-dairy milks and a multitude of temperatures and levels of milk aeration. It comes with three

milk pitchers (250ml/8oz, 400ml/14oz and 700ml/24oz) and, thanks to its infrared sensors automatically recognizes which pitcher is being used. It is also possible to use any matte finish pitcher, between 250ml/8oz and 700ml/24oz.

Pro Touch Steam Wand

Insulated steam wand that prevents burns and milk from sticking to the wand.

USB

Simplifies future upgrades.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

24V Electronics

Provide the machine with improved reliability and machine diagnostics.

Tilting Platform

The tray tilts as Wally Milk is steaming, replicating the movement of the barista.

Vortex Steam Tips

Exclusive steam tip that helps steaming the milk.

Temperature Sensor

An infrared sensor monitors the steaming temperature to assure maximum consistency.

Proximity Sensor

Measures the jug's size and milk level.

Multiple Recipes

Allows to record up to 20 recipes, selectable with a push of a button.

Easy Access for Technicians

Engineered for easy service and minimal downtimes.

Espresso Machine Compatibility

Can be attached directly to the steam tip or steam boiler of most commercial espresso machines.

3 Pitchers Included

Wally Milk is equipped with 3 pitchers to minimize milk waste.

Specifications

Height cm	49
Width cm	22.5
Depth cm	32.5
Weight kg	10
Voltage	110V - 220V
Wattage	45 W