

2

SELECT A PROGRAM

Multi-touch to choose a program fitting your drink size and foam preference. Longer aerations create more foam.



1s
AERATION

THIN FOAM
SMALL DRINKS



2s
AERATION

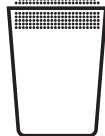


4s
AERATION



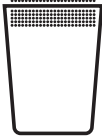
8s
AERATION

IDEAL FOAM LEVELS FOR MOST
AVERAGE SIZED DRINKS



20s
AERATION

THICK FOAM
LARGE DRINKS



12s
AERATION

COLD
PROGRAM



The **OK** display means the microfoam has reached ~ 55°C (130°F). Heating will continue until ~ 65°C (150°F) and stop. Pick up at any time while OK is displayed according to your temperature preference.

QUICK TIPS

1. We recommend starting with program 3, then adjusting up or down to find your match.
2. Remember to portion your milk using the guides for consistent, repeatable results.
3. Wipe down after use. **DO NOT SUBMERGE IN WATER.**



QUICK-START ONLINE

Access video tutorials, tips and tricks, and our latte art masterclass.

subminimal.com/start

1

SELECT A FLOW CONTROLLER

Flow controllers tweak the spinning vortex to adjust for the varying viscosities of milk types.

DAIRY MILK (EASY TO FOAM)

The slow flow controller prevents excessive aeration on easy to foam milk types.

Step up to the medium flow controller if more foam is desired on large drinks.



SLOW

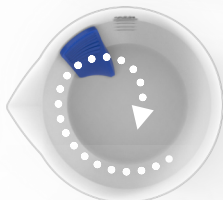


PLANT-BASED MILK

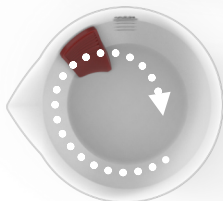
Every plant-based milk foams differently so we offer two options. We recommend starting with the medium flow controller (blue) and stepping up to the red if your milk alternative is not aerating enough.



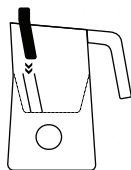
MEDIUM



FAST



Apply here →



OBSERVE & FINE TUNE



DURING THE AERATION STAGE

Switch to a faster flow controller if the milk is not aerating enough. A quicker flow controller opens up the vortex to allow more air in.



DURING THE MICROFOAMING STAGE

This stage should be quiet with no aeration, so if you see and hear occasional aeration in this stage (deep vortex and audible sound), try a slower flow controller to close up the vortex.