



# Milkshake Maker

## **Guidelines:**

- To protect against electrical shock, do not put the mixer in water or other liquid.
- Unplug the unit from outlet when not using or before putting on or taking off parts.
- Avoid contact with moving parts.
- Do not operate unit with any damaged cord or plug or if the unit is dropped.
- Not recommended for outside use.
- Do not let cord lay on hot surfaces.
- Do not operate the unit unless the U-shaped stabilizing leg on the bottom of the unit is unfolded and seated in position, projecting from the rear of the base.

## **Grounding Instructions:**

- For your protection, the mixer is equipped with a 3-conductor cordset.
- 120 Volt units are supplied with a molded 3-prong grounding-type. If a grounding-type outlet is not available, an adapter may be used to enable a 2-slot wall outlet.
- If in doubt, consult a licensed electrician.

## **Cleaning Instructions:**

- Unplug plug power cord from electrical outlet.
- Rinse containers thoroughly under running water.

### **Classic Vanilla**

3 scoops vanilla ice cream  
1 ½ cups milk  
1 tablespoon vanilla extract  
2 teaspoons sugar

### **Strawberry Milkshake**

1 cup milk  
6 scoops strawberry ice cream  
2 tablespoons confectioners' sugar  
  
½ teaspoon vanilla extract  
1 tablespoon strawberry ice cream topping  
1 tablespoon whipped cream, optional  
Fresh strawberries, sliced, optional

### **Chocolate Milkshake**

1 cup chocolate or vanilla ice cream  
½ cup whole milk  
3-4 tablespoons of chocolate syrup

### **Jello Milkshake**

1 cup milk  
1 pkg. (4 serving size) Jello, any flavor  
1 pint vanilla ice cream

