



5 Tips for smooth & fluffy milkshakes!

1. THE COLDER THE MILK, THE BIGGER THE SHAKE
2. USE SKIM MILK, IT CREATES FLUFFIER MILKSHAKES
3. IF USING ICE CREAM MAKE SURE IT IS SOFT ICE CREAM AROUND THE -12 DEGREE MARK TO ACHIEVE A SMOOTH RESULT
4. USE THE RIGHT BEATER FOR YOUR SHAKES (3 X BEATER OPTIONS PROVIDED WITH EVERY ROBAND MILKSHAKE MIXER):
SATURN BEATER – SETTING THE MOTOR ON LOW SPEED WILL AERATE THE MILK RESULTING IN A FLUFFY MILKSHAKE WHILST INCREASING PROFITS.

WAVE BEATER – ANOTHER OPTION FOR MILK & SOFT ICE CREAM

CONICAL BEATER – SUITED FOR SMOOTH THICKSHAKES, ICE CREAM RICH WITH A LITTLE MILK

5. USE QUALITY MIXING EQUIPMENT LIKE THE **ROBAND MILKSHAKE MIXER!**