

CaterRent

Food Service Equipment Rental & Sales

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Malt/Malt Mixer

General Operating Instructions:

1. Locate equipment on level counter and plug into a grounded 120 volt outlet, away from water/sink.
2. Fill milk to first line on stainless steel mixer cup. (More milk makes thinner malts - less milk makes thicker malts.)
3. Add flavor. (i.e. chocolate sauce, strawberry, butterscotch) About a tablespoon or to your personal taste.
4. Add three (3) scoops of Ice Cream.
5. Add Malt amount per package directions.
6. Put cup under mixer head and push up until mixer starts and cup is secure. Leave until mixed to proper consistency.
7. Depending on hardness of ice cream, mixing should take two (2) to three (3) minutes. It is a good idea to make a test run before you go into production.
8. Start on Low Speed and increase as needed. The longer it mixes the thinner the malt.
9. Remove cup slowly so as not to cause malt to splash all over.
10. Empty into serving glass and if desired, top malt with whipped cream.
11. If malt does not pour easily, wrap hands around stainless cup. Warmth from hands should melt ice cream enough to slide into glass.
12. Clean whips by putting *some* water and a *little* detergent into the stainless steel cups and SLOWLY engage cups on mixer. Be CAREFUL as water will splash and a little detergent whips into a lot of suds. Use clear warm water to rinse. Wipe the entire unit with a damp cloth.