

From flavors bold & robust, to light & delicate, the Citrus Zinger gives your day just the right zing.

Infusing fruits, vegetables, herbs, and other flavor elements into water has its roots in Spanish cuisine and is commonly referred to as *aguas frescas*. The flavor is light and fresh, but not quite as heavy as juice, nor as plain as water. It's a delicious way to stay hydrated and stay healthy.

The Citrus Zinger is easy to get creative

with, and easy to use. Try a single fruit for pure flavor, or use complimentary fruits for unique refreshment. If you want to be more adventurous with your flavors, try adding herbs like mint or basil. There are no rules against sweetening your water with cane sugar, honey or agave nectar, however we recommend doing so in moderation.

We encourage experimentation with flavors and mixtures, but a quick lemon press is still a flavorful, healthy choice for a quick zing!

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## Zingredient ideas

▼ FRUITS	▼ HERBS	▼ SPICES	▼ SUGARS
Orange	Mint	Chipotle Powder	Agave Nectar
Lemon	Basil	Cinnamon Sticks	Honey
Lime	Lavender	Chopped Ginger	Cane Sugar
Blood Orange	Cilantro	Vanilla	Cherries in Syrup
Clementine	Rosemary	Nutmeg	Mandarin Oranges in Syrup
Strawberries	Thyme	Cayenne pepper	Maple syrup

**Note:** multiple lemons/limes and clementines can be used, with one half remaining in the vessel for further steeping.

### Lemon & Orange

- One half lemon (or whole - based on preference)
- One half clementine
- Cold water

### Lime 'n Honey

- One whole lime
- Teaspoon of honey
- Cold water

### Lemon Cucumber

- One half lemon (or whole - based on preference)
- A chunk of cucumber
- Cold Water

### Orange Mint

- One to two Clementines
- Four mint leaves
- Cold water

### Orange Lemon & Green Apple

- One half clementine
- One half lemon
- Slices of green apple (pre-add to main body of vessel)
- Cold water

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citruszinger™  
citrus

The Citrus Zinger is designed for the easy infusion of lemons, limes, clementines, and other citrus fruits directly into your beverage.

## INSTRUCTIONS FOR USE

- 1 Thoroughly wash and dry your ingredients and bottle before Zinging.
- 2 Make sure the bottle is empty and the cap is on tight before adding ingredients.
- 3 With the Citrus Zinger facing cap side up, remove the cup on the bottom by unscrewing.
- 4 Flip the Citrus Zinger on its head (top cap), to reveal the citrus press as facing upwards.
- 5 Slice citrus fruit in half and twist/press one half on the citrus press. Hold the bottle with one hand and press the fruit, by spinning clockwise on the press to scrape all the juices, with the other hand.
- 6 Once the fruit is pressed, leave it on the press and screw the cup back on tightly, then flip the bottle back over (top side up).
- 7 Unscrew the top cap, and add water, cool tea or other beverage option.
- 8 Reseal the top cap tightly, shake well, and enjoy!

### Notes:

- You can leave the citrus half inside the cup, or not, based on your preference and fit.
- Try not to use an oversized citrus half, as the fruit can hinder the beverage mixture. We recommend using a small to average-sized citrus half. If using a large citrus fruit, try cutting it diagonally down the middle or cutting down the half, to adjust for this factor.
- When emptying ingredients and performing a refill and new infusion, follow the above steps.
- When the Citrus Zinger is wet, there may be droplets of water stuck in the threads and slight leaking can occur. Using the cup from the bottom to catch these droplets can be a good way to keep things clean when doing a fruit change.

## TIPS & TRICKS

- You can also add other ingredients to the bottle for additional flavor infusion [i.e. strawberries]. Simply open the citrus press and add the items to the bottle (then replace the citrus press). Ice can be added using the same method.
- Keep refrigerated, if possible, as water is best served cold.
- Over-steeping citrus fruit can occur if the fruit is left in for too long [i.e. 24 hours] producing a sour taste. Add water to even out the sharp taste if needed.

Some potential flavor families that work well with your Citrus Zinger:

- **Sweet:** strawberry, pineapple.
- **Sharp:** lemon, lime, grapefruit.
- **Bold:** clementine, orange.

## CLEANING & EMPTYING TIPS

- To empty the used ingredients of a Zing, make sure the drink is completely empty and the outside of the bottle is dry to ensure a tight grip; unscrew the cup from the bottom and “flick” the contents into the trash or sink; the “waste” should easily remove itself. If a lemon is wedged in place, push downward on the edge of the lemon to loosen. A rinse and clean will get you ready for a new press.
- Clean with hot soapy water or top-rack of dishwasher.
- Be sure your hands & the Zinger are dry for easy removal of bottom cup.

## CAUTIONS & WARNINGS

- Use care when operating and washing this item to avoid injury.
- Do not use with hot liquids.
- Do not use damaged product.
- Only use as intended.
- Avoid exposure to excessive heat when consuming a mixture.
- Do not microwave.
- Do not freeze.
- In order to minimize bacterial growth, do not use warm milk products or baby food.
- Parental supervision is recommended\*.
- Handle with care - dropping can cause damage.
- Discard beverage after 12 hours if not refrigerated.
- Discard refrigerated mixtures after 3 days.
- If you notice any adverse reaction, or feel you may have food poisoning after consuming a mixture, please seek medical attention immediately.

**Note: Discard refrigerated mixtures after 3 days.**

**AVOID BOTTLE IMPACT!**

## FOOD SAFETY TIPS

- Discard infusions if cloudiness, bubbles or foul odor develop.
- Make sure there is no odor or residue in the Citrus Zinger. It should not have any remnants from past Zings.
- Be sure your fruit is in good condition — bruises or decay indicate the presence of bacteria.
- Clean the Citrus Zinger thoroughly between uses.
- When in doubt, throw it out.

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Please visit: [zinganything.com/warranty](http://zinganything.com/warranty) to register your warranty.

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\* Children love to be a part of making things, and it is our bet that Zinger drinks will become their favorite beverage in no time. That's a great thing! However, as a practice of safety parental supervision is recommended. Note, all parts are made of Tritan BPA/EA free plastic.