

CAUTIONS & WARNINGS

- Use only as intended
- Do not microwave
- Do not freeze
- Mixtures must be kept refrigerated. Discard mixtures after 12 hours if not refrigerated
- Refrigerated mixture must be discarded after 5 days
- Handle with care - dropping can cause damage
- Do not use damaged product
- Use care when operating and washing this item to avoid injury - Parental supervision is recommended
- If you notice any adverse reaction after consuming a mixture, please seek medical attention immediately.

NOTES

- Always use fresh, ripe ingredients when zinging.
- Always keep mixtures refrigerated when not using. For safety reasons, discard your mixtures after 5 days.
- Depending on the amount, salad dressings will generally take at least 30 minutes to properly infuse. Infusions of vinegar may take 6-12 hours, while oil may need 12-24 hours.
- Change or refresh ingredients after every infusion for optimal flavor.

DROPPING CAN CAUSE DAMAGE!

EXPERIMENT WITH FLAVOR COMBINATIONS AND STEEPING TIMES TO FIND WHAT WORKS FOR YOU.

BPA FREE

All parts are made of Tritan BPA/EA free plastic, silicone, or 18/8 stainless steel

The Salad Zinger allows for unlimited possibilities. Fresh herbs, fruits, and vegetables can be used individually or combined to create healthy and delicious homemade dressings. The Zinger can also be used to create naturally infused oils, vinegars, or even syrups - perfect for dipping, drizzling, and marinating.

It's as easy as 1-2-3-shake. Simply add your ingredients to the base cup, twist, add oil and vinegar, and shake!

Use the Salad Zinger to make cooking fun and discover what makes your taste buds happy.

Zingredient ideas

▼ FRUITS		▼ VEGGIES
Orange/ Grapefruit	Berries	Cucumber
Lemon/Lime	Strawberries	Celery
Peach/Plum	Mango	Tomatoes
Watermelon	Pineapple	Hot Chili in Syrup
Cantaloupe	Apples	Red Onion
Kiwi	Pears	Pickles
Cherries	Apricot	Horseradish*

▼ HERBS	▼ SPICES	▼ SUGARS
Mint	Cayenne Pepper	Agave Nectar
Basil	Chipotle Powder	Honey
Lavender	Cinnamon Sticks*	Cane Sugar
Cilantro	Ginger*	Cherries in Syrup
Peppermint	Garlic	Mandarin Oranges in Syrup
Sage/Thyme	Vanilla	Cocoa Powder
Rosemary	Nutmeg	Peppermint Sticks

*Must be pre-chopped into small pieces.

Reminder: Be sure to remove all pits and thick rinds before grinding. Tough or unripened ingredients [i.e. ginger] need to be cut into smaller pieces or they can damage the product.

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saladzinger
user guide



INSTRUCTIONS FOR USE

- 1 Thoroughly wash and dry your ingredients and Salad Zinger.
- 2 Make sure top cap is tightly fastened before adding ingredients.
- 3 Unscrew bottom cup from base.
- 4 Remove grinder blades from cup by pinching the contoured handle and lifting upward. Use caution when adding or removing ingredients.



- 5 If necessary, cut ingredients into smaller pieces before grinding. Remove any pits or thick rinds.



- 6 Fill cup with ingredients until full, but not overflowing.



- 7 Refit grinder blades.



- 8 Screw cup back onto base. The blades will twist, grinding the ingredients and releasing the juices. For stronger flavor, first twist grinder back and forth by hand a few times before screwing onto base.



- 9 Remove the top cap and spout. Add oil, vinegar, honey, syrup, or mustard, according to your recipe.
- 10 Refit cap and spout. While holding down the cap, shake well for 10-15 seconds before allowing mixture to steep for at least 30 minutes. The longer it steeps, the stronger the flavor.
- 11 Shake Salad Zinger again before pouring to maximize the flavor.

CLEANING & EMPTYING TIPS

- To empty, drain any excess liquid. Carefully remove blades and dump out ingredients.
- Always use a utensil to dislodge any leftover pieces from the blades.
- Clean all parts thoroughly between uses. Use hot soapy water or the top rack of the dishwasher.
- Leave container upside down to dry and always store with top cap and spout removed.
- Each Zinger has one rubber seal at the base of the bottle. Be sure it is cleaned periodically and put back in place correctly to prevent leaking.

FOOD SAFETY TIPS

- Wash all produce before using.
- Clean the Salad Zinger thoroughly between uses.
- If cloudiness, bubbles or foul odor develop, discard the infusion.
- Make sure there is no odor or residue from past zings in the Salad Zinger.
- When in doubt, throw it out.

TIPS & TRICKS—GENERAL

- Hard ingredients like apples or ginger should be cut into smaller pieces before using.
- To prevent damage to the Salad Zinger, remove all pits and thick rinds before grinding.
- For best results, completely fill base cup with ingredients. More ingredients, more flavor.
- If using hard ingredients or if cup is overfilled, twist grinder back and forth by hand to break down the mixture before screwing onto the bottle.
- Make sure grinder and cup are lined up correctly with the bottle before screwing on. Do not forced together any of the pieces. Be good to your Zinger and it will be good to you.

- Add larger ingredients such as orange slices or chili peppers directly to the liquid portion of the cruet for more flavor and a dramatic presentation.
- For convenience, ingredients can be pre-chopped and refrigerated until ready to use.

TIPS & TRICKS—OIL

- Expensive oils are not necessary as the Salad Zinger will be providing the flavor. Mild-flavored oils, such as olive oil, peanut, and canola, are easier to infuse than stronger-flavored oils like walnut or sesame seed, but don't be afraid to experiment.

TIPS & TRICKS—VINEGAR

- High quality vinegars are best for infusing. White wine and rice vinegars work well with many different flavor combinations, while strong-flavored vinegars like balsamic, have specific flavor profiles that work best.

SOME SUGGESTED INGREDIENTS AND FLAVOR PROFILES

- **Fruity:** peach, strawberry, blackberry, raspberry, pineapple
- **Zesty:** lemon, lime, onion, chili peppers, shallots
- **Bold:** fresh ginger, mint, basil, garlic, tarragon
- **Liquids:** oil, vinegar, honey, mustard, soy, syrups, yogurt and more.

 **saladzinger**

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