

## TIPS & TRICKS

- Apples and hard fruit should be cut into smaller pieces for an easier grind. Citrus rinds should be removed, or pre-sliced into very small 3/4 inch pieces.
- Be careful not to add any ingredients that contain pits. Pits, large rinds, and hard substances such as ginger can damage the product.
- The Aqua Zinger was designed to move large, tough to chop chunks to the outer edge of the cup. If a large chunk of chopped fruit is moved to the outer edge, you can move it to the center by poking it into the center and doing a regrind before adding liquid.
- When grinding hard items or an overstuffed cup, grind one way, and then back the other way a few times to help pre-chop the ingredients.
- Always make sure your threads are lined up when you begin the grind. If you don't feel the threads line up, unscrew and realign the threads and begin your grind again. Screwing counter-clockwise can help you find the threads. If it is too hard to turn the base cup, there is likely an ingredient that needs to be pre-chopped to a smaller size or your threads aren't lined up.
- Putting undue stress on your Aqua Zinger could cause damage. Be good to your Zinger, and it will be good to you.
- Liquid may appear trapped in the cup. If this occurs, shake the bottle and enjoy the last sip quickly.
- Extra ingredients such as orange slices or large items may be added to the liquid portion of the bottle for additional infusion flavor.
- Ice can be added to the liquid portion of the bottle as well.
- Make sure to completely fill the cup with ingredients, stuff full, as this will help with the flavor.
- Store pre-chopped ingredients in glass containers so they are convenient and Zing-ready.

## Zingredient ideas

▼ FRUITS	▼ VEGGIES	▼ HERBS	▼ SPICES	▼ SUGARS	
Orange/ Grapefruit	Berries	Cucumber	Mint	Cayenne Pepper	Agave Nectar
Lemon/Lime	Strawberries	Celery	Basil	Chipotle Powder	Honey
Peach/Plum	Mango	Tomatoes	Lavender	Cinnamon Sticks*	Cane Sugar
Watermelon	Pineapple	Hot Chili Peppers	Cilantro	Ginger*	Cherries in Syrup
Cantaloupe	Apples	Red Onion	Peppermint	Garlic	Mandarin Oranges in Syrup
Kiwi	Pears	Pickles	Sage/Thyme	Vanilla	Cocoa Powder
Cherries	Apricot	Horseradish*	Rosemary	Nutmeg	Peppermint Sticks

\*must be pre-chopped into small pieces

**Reminder:** Make sure to remove all pits and large rinds before grinding. Tough or unripe fruit and rinds will need to be chopped into smaller pieces or they can damage the product, i.e. ginger.

Some potential flavor families that work well with water:

- **Sweet:** melon, peach, strawberry, cherry, blueberry, raspberry, blackberry, pineapple, mango
- **Sharp:** lemon, lime, grapefruit
- **Bold:** fresh mint, chili peppers, vanilla, orange

### Citrus Cucumber Water

- A very small chunk of lemon
- A couple chunks of cucumber
- Cold water

### Orange Blackberry Water

- A small chunk of orange (*peeled*)
- One large strawberry
- 3-4 blackberries
- Cold water

### Strawberry-Mint Water

- Two large strawberries
- Mint leaves
- Cold water

### Cucumber-Melon Water

- A chunk of cucumber
- A chunk of honeydew melon
- A chunk of cantaloupe
- Cold water

### Watermelon-Basil Water

- Watermelon cubes
- A few basil leaves
- Cold water

### Citrus-Cilantro Water

- A chunk of lemon and lime
- A chunk of orange
- Several cilantro leaves
- Cold water

### Grapefruit-Blueberry Water

- Small cubes of grapefruit
- 5-6 blueberries
- Cold water

### Kiwi Water

- One kiwi half
- Cold water

**BPA FREE**



**aquazinger™**

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.

A single fruit flavor or complimentary fruit flavors can be refreshing. If you want to be more adventurous with your flavors, try adding an herb such as mint. There are no rules against sweetening your water with cane sugar, honey or agave nectar, however we recommend doing so in moderation.

Great combinations for the Aqua Zinger are simple creations like strawberries and mint, or blackberry/strawberry/clementine, but the possibilities are endless. So let your imagination be your guide and experiment with gusto!

zing anything  
 zinganything.com

The Aqua Zinger is designed for the easy infusion of all natural ingredients directly into the beverage option of your choice.



### INSTRUCTIONS FOR USE

- 1 Thoroughly wash and dry your ingredients and bottle before Zinging.
- 2 Make sure the bottle is empty and the top lid is on tight before adding ingredients.
- 3 Remove the cup from the bottom by unscrewing it from the base.
- 4 Remove the grinder blades from the cup by pinching the contoured handle and lifting upward. Be careful of the grinder blades when adding or removing ingredients.

- 5 If necessary, cut cleaned ingredients into pieces before grinding, or carve off chunks, especially in the case of fruits or vegetables with pits or rinds.
- 6 Add the ingredients to the cup.
- 7 It is recommended to completely fill the cup, but make sure the ingredients are not overflowing. Refit the grinder blades into the cup. It's okay if the blades are stabbed into the ingredients, and not completely centered.
- 8 Screw the cup back onto the bottom of the bottle. While screwing, the "keys" of the grinder will "lock" into the bottle to start the grind. When doing so, make sure the threads are aligned. It is recommended to grind the ingredients further by slowly unscrewing the base and then back on tight (do so a couple times).
- 9 Unscrew the cap and add your beverage option. Fill shy of the top to help with shaking.
- 10 Reseal the cap, shake aggressively, and allow it to steep for 15-30 minutes. The longer the beverage steeps, the stronger the flavor.
- 11 Be sure to shake the Aqua Zinger again before drinking to maximize the flavor infusion. Shaking is key to blending the flavors.

### EXPERIMENT TO FIND YOUR FAVORITE FLAVOR INFUSIONS AND STEEPING TIMES

#### Notes:

- Always try to use ripened and fresh ingredients when Zinging; try to avoid canned or prepared items. Harder fruits such as apples typically require additional time to steep to blend the flavors. Try a variety of flavors in combination, or separately, to find your favorite flavor(s). The juicier the fruit, the more the flavor punch.
- Experiment with your Zinger to develop your own personal preference for steeping times with various ingredient. Strawberries, watermelon, raspberries, cucumber, mint, and several other ingredients have great flavor profiles.
- Expect approximately two full drinks before refreshing or changing ingredients. Over two refills with the same mixture will diminish the flavor. Allow for longer steeping times when doing multiple infusions.
- If possible, keep refrigerated as water is best served cold.
- Some ingredients merely flavor with a slight hint, aroma, or sweetness.
- Carbonated beverage options such as soda water are ok to use with your Zinger.
- Hot liquids can be added, such as tea or coffee if desired.
- If liquid droplets are trapped in the threads of your bottom cup or top cap, slight leakage can occur. Make sure threads are dry when doing a new grind.

### CAUTIONS & WARNINGS

- Avoid exposure to excessive heat when consuming a mixture
- Do not use damaged product
- Do not microwave
- Do not freeze
- Handle with care – dropping can cause damage
- Be mindful of the sharp blade edges; use care when operating and washing this item to avoid injury
- All mixtures must be kept refrigerated as long as possible, to prevent growth of microbes
- Refrigerated mixtures must be discarded after 3 days
- Discard beverage after 12 hours if not refrigerated
- In order to minimize bacterial growth, do not use warm milk products or baby food
- Parental supervision is recommended\*
- Use only as intended
- If you notice any adverse reaction, or feel you may have food poisoning after consuming a mixture, please seek medical attention immediately

### CLEANING & EMPTYING TIPS

- To discard the used ingredients of a grind, make sure the Aqua Zinger is empty, unscrew the cup from the bottom of the bottle and "flick" the remnants from the cup and the top blade into the trash. The "waste" should easily remove itself. After a rinse and clean, the Aqua Zinger is ready for a new grind.
- Be careful of the blades when dislodging any ingredients. Always use a utensil to dislodge any wedged ingredients.
- Hand washing is preferred, or use the top rack of dishwasher, if needed.
- After each use, clean all parts with hot soapy water. Rinse thoroughly and turn upside down to air dry completely. Always store with the lid removed
- If the top blades remain in the keys when unscrewing the cup from the bottom of the bottle, simply jiggle the bottle and the top blades will drop into the cup. To pull the top grinder off the keys by hand, always grab the sides and not the blades.

### AVOID BOTTLE IMPACT!

### FOOD SAFETY TIPS

- Wash all soil-based produce or ingredients before adding to an infusion.
- Clean the Aqua Zinger thoroughly between uses.
- Although it is not required, adding an acidifying agent such as lemon juice to the recipe (one tablespoon per cup of mixture) can disinfect the mixture.
- If cloudiness, bubbles or foul odor develop, discard the infusion.
- Make sure there is no odor or residue from past zings in the Aqua Zinger.
- Ensure your fruit is in good condition — bruising or decay indicates the presence of bacteria. If harvesting your own ingredients, do so in the morning, when the essential oils are at their peak.
- When in doubt, throw it out.

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\* Children love to be a part of making things, and it is our bet, Aqua 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.