

Quick Tips

(full instructions can be found in the user's manual)

Citrus Zinger

- 🌀 Use small to medium-sized lemons. If the fruit you have is too big for the cup, just trim off a bit of the rind until it fits.
- 🌀 Use cold, filtered water if possible. Add ice by removing the citrus press and adding it to the wide end of the bottle. It is recommended to keep drinks chilled as infused water is best served cold.
- 🌀 Make sure the bottom cup and top cap are tightly fastened tightly when creating or storing a Zing.
- 🌀 For a unique Zing, try combining citrus fruits, such as lime and tangerine or lemon and clementine.

Aqua Zinger & Salad Zinger

- 🌀 Always use fresh, ripe ingredients.
- 🌀 To prevent damage, remove all pits and thick rinds before grinding. If it is necessary to add a rind, make sure it is no bigger than the size of a quarter.
- 🌀 Always use cold water in the Aqua Zinger. Expect two infused drinks from every grind. When using the Salad Zinger, it's best to change out ingredients after every infusion.
- 🌀 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.
- 🌀 For best results, shake mixtures before and after the infusion period. Water will take at least 15 minutes to infuse.
- 🌀 Dressings will take at least 30 minutes. Infusions of vinegar may take 6-12 hours, while oil may need 12-24 hours. Different ingredients will have different steeping times. Experiment with flavor combinations and steeping times to find what works for you.
- 🌀 Popular flavor combinations and recipes can be found in each product's user's manual and online at zinganything.com. Don't forget to check out the Salad Zinger's recipe guide created by Chef Lauren Romanoff.

Cleaning Tip: Each Zinger has at least one rubber seal at the base of the bottle and/or near the top lid. Be sure these are cleaned periodically and put back in place correctly to prevent leaking.

Zinging is as easy as Fill, Twist, and Shake!

For video instructions visit: <http://zinganything.com/videos>

Now go get your zing on!