

Quick Tips

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

Citrus Zinger

- Use average to small-sized lemons. Super-sized, non-organic lemons are not a good fit for our cup size. Don't forget to try limes, as they create a superb flavor. One full lime and half a tangerine makes for a tasty beverage.
- 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 add lots of ice as water is always best served cold.
- Make sure the bottom and top cap are on tight.

Aqua Zinger

- Some favorite flavors for infusions are watermelon, cucumber, raspberries, kiwi, grapefruit. Strawberries and blackberries make a good combo. Herbs, such as mint or basil are always tasty, but may over-power the other flavors.
- To ensure the ingredients are fully chopped, twist the grinder on, partially off and back on, performing a "double grind" (or even triple).
- If adding a rind, make sure it is no bigger than the size of a quarter. Try to refrain from adding lime rinds.
- Let your infusion steep for about 15-30 minutes (in the fridge). Make sure to use fresh but fully ripened ingredients when zinging, i.e. hard pears do not release much juice vs. fully ripened ones. Harder ingredients, or non-juicy ingredients, require longer steeping time. Experiment with steeping time based on ingredients to personalize your flavors.
- Firmly shaking the bottle is key to making the flavors blend. Fill the bottle just shy of the top and shake well, before and after the infusion steeps.
- Use cold, filtered water if possible and you can get two drinks from one grind, just let the second drink steep longer and shake well.
- If the threads in the base cup are wet, slight drips may occur. Make sure the threads are dry when doing a grind. When doing a double-grind, this can occur as well. Make sure the bottom and top cap are on tight.

Cleaning Tip: Remove and clean the top cap gasket and bottom of the bottle gasket periodically to ensure that no mildew is present. A toothpick can be used to help remove the gaskets, just be sure to replace them into the same position to prevent bottle leaks.

You will become better and better at Zinging, and after a few times, you will be a pro!

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

Now go get your "Zing-on"!