

## 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.