

# Use and Care Manual

## 1. Introduction

Thank you for choosing our 17-Piece Stainless Steel 25 oz. Cocktail Shaker Set! This professional-grade bartender kit is meticulously designed for both home mixology enthusiasts and professional bartenders, providing all the essential tools to craft a wide range of classic and creative cocktails. The set includes a 25 oz. cocktail shaker, stand, and 15 matching functional accessories, along with a stand for organized storage. It is perfect for bars, home bars, lounges, parties, and various festive occasions, allowing you to enjoy the fun of DIY cocktails easily.

This manual provides detailed instructions on the use, maintenance, and storage of each component in the set, helping you fully utilize the performance of the tools and extend their service life.

## 2. Product Information

Product Name: 17-Piece Stainless Steel 25 oz. Cocktail Shaker Set with Stand

Material: 25 oz. cocktail shaker, mixer spoon, muddler, jigger, corkscrew, liquor pourers, cocktail strainers, etc. (metal accessories) - Food-grade 304 stainless steel; Stand - Stainless steel + ABS plastic; Sealing gasket (in shaker) - Food-grade silicone

## 3. How to Use

Components: 1 × 25 oz. Stainless Steel Cocktail Shaker (including shaker body, lid with strainer, and cap), 1 × Storage Stand, 1 × Stainless Steel Mixer Spoon, 1 × Stainless Steel Muddler, 1 × Double-ended Stainless Steel Jigger (1oz/2oz), 1 × Stainless Steel Corkscrew, 4 × Stainless Steel Liquor Pourers, 1 × Hawthorne Cocktail Strainer, 1 × Fine Mesh Cocktail Strainer, 4 × Stainless Steel Cocktail Picks, 1 × Stainless Steel Funnel, 1 × Ice Tongs.

The 25 oz. capacity shaker is suitable for preparing 1-3 servings of cocktails at a time, and the built-in strainer lid allows for direct pouring after shaking, which is convenient and efficient.

Purpose: For shaking, stirring, muddling, measuring, filtering, opening bottles, pouring, and decorating during cocktail preparation; the stand is used for storing and displaying the set of tools to keep the bar area tidy.

Before use, confirm that the shaker body, lid, cap, and sealing gasket are clean and dry (refer to the "Care and Maintenance" section for cleaning methods).

Check the sealing gasket: Ensure the silicone gasket is properly installed in the lid of the shaker to prevent liquid leakage during shaking.

Assemble and shake: Cover the shaker lid (with strainer) tightly on the shaker body, and screw the cap on the lid (to prevent liquid splashing during shaking). Hold the shaker with both hands: one hand holds the bottom of the shaker body, and the other hand presses the cap tightly. Shake vigorously up and down or left and right for 10-15 seconds (until the outer wall of the shaker is frosty, indicating that the drink is fully cooled and mixed).

Pour the cocktail: Unscrew the cap, place the shaker above the prepared cocktail glass, and tilt the shaker to pour the drink. The built-in strainer in the lid will filter out ice cubes and other solid ingredients, ensuring the drink is smooth.

After use: Pour out the remaining liquid and ice cubes in time, and disassemble the shaker for cleaning.