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KAMBROOK

THE SMARTER CHOICE



INSTRUCTION BOOKLET

Suits all KBL003 models

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Blitz2Go Shake It Kit

The Blitz2Go Shake It Kit accessories are intended to be used only in conjunction with the KBL20 or KBL63 Kambrook Blitz2Go personal blenders (blender sold separately). Therefore, the 'Important Safeguards' section below references the safe practice required when operating the KBL20 or KBL63 Kambrook Blitz2Go personal blender.

When using the Shake It accessory with the Blitz2Go Personal Blender:

- Carefully read all instructions before operating all KBL20 and KBL63 Kambrook Blitz2Go™ Blenders for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this Blender.
- Do not place the Blender near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the Blender to move.
- Do not use the Blender on a sink drain board.
- Do not place the Blender on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the Blender with care – remember the blades are razor-sharp and should be kept out of the reach of children.
- Always ensure the Blender is completely assembled before operating. The Blender will not operate unless properly assembled.
- Do not use attachments other than those provided with the Blender or Blitz2Go accessory packs.
- Do not attempt to operate the Blender by any method other than those described in this booklet.
- When using the Blitz2Go blender motor with the Shake It kit, always secure the removable wave blade holder onto the bottle/cocktail shaker before attaching to the motor base.
- Ensure the 'PULSE'/'BLITZ' button is not pressed and the Blender is switched off at the power outlet and the power cord is unplugged before attaching the assembled bottle.
- Always operate the Blender with the assembled bottle/cocktail shaker in position.
- Keep fingers, hands, knives and other utensils away from moving blades.
- Ensure the motor and the blades have completely stopped before disassembling. Ensure the 'PULSE'/'BLITZ' button is not pressed and the Blender is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the Blender, when not in use, if left unattended and before disassembling, cleaning or storing.

- Care should be taken when removing the food from the bottle by ensuring the motor and the blades have completely stopped before disassembling. Ensure the 'PULSE'/'BLITZ' button is not pressed, the Blender is switched off at the power outlet and unplugged before removing the bottle/ cocktail shaker. The bottle/cocktail shaker should then be unlocked from the motor base and the removable wave blade holder unscrewed from the bottle/cocktail shaker. The shaken contents can then be either consumed from the bottle or removed.
- Do not operate the Blender continuously for periods longer than 30 seconds on any setting or if processing a heavy load. None of the recipes in this book are considered a heavy load. If the Blender is operated continuously for too long, it should be allowed to rest for 30 minutes before recommencing.
- Never operate the Blender without adding liquid.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the Blender.
- Do not use more than 3 standard-sized ice cubes in the cocktail shaker. 2-3 ice cubes will give a very chilled result.
- Do not put carbonated drinks (coke, etc.) into the bottle as it may cause the drinking lid to pop up.
- Do not overfill 500ml capacity of the 600ml sized bottle when operating the blender with the wave blade to shake ice cubes, frozen/ fresh fruit with liquid.
- Always use one hand to hold the plastic bottle or cocktail shaker when operating the blender with the wave blade to shake ice cubes, frozen/fresh fruit with liquid.
- Do not use the Blender to crush only ice cubes. The wave blade is designed to shake the ice cubes, frozen/fresh fruit with liquid in the plastic bottle or cocktail shaker as per the recipes provided in this book. The wave blade does not blend the ice cubes or frozen/fresh fruit. For a blended icy drink use the original Blitz2Go blade that is included with all KBL20 and KBL63 Kambrook Blitz2Go personal blenders (blender sold separately).
- Do not overload the bottle/cocktail shaker. If the motor stalls, turn the Blender off immediately, unplug the Blender and let it cool down for at least 30 minutes.
- Do not move the Blender whilst in operation.
- Do not leave the Blender unattended when in use.
- Before changing accessories or approaching parts that move, turn the power off at the outlet and disconnect the Blender from the power outlet.
- Do not place any part of the Blender in a microwave oven.
- Do not wash any parts of the Blender in a dishwasher.
- Do not place anything on top of the motor base and/or the bottle when in use and when stored.
- Do not allow children to use the Blender without supervision.
- Keep the Blender clean. Follow the cleaning instructions provided in this book.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
 - Connect only to a 230V or 240V power outlet.
 - Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
 - To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
 - The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the appliance.
 - It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
 - Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
 - This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
 - Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
 - Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
 - Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
 - Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Kambrook Blitz2Go Shake It Kit

1. Removable wave blade holder with specially designed stainless steel 'wave' blade screws onto your cocktail shaker or Blitz2Go bottle then mounts to the Blitz2Go personal blender motor base (blender not included)
2. 300ml Stainless steel cocktail shaker
3. Stainless steel cocktail shaker lid with ice strainer and 20ml shot cap
4. 600ml BPA FREE Tritan plastic Blitz2Go bottle for making milkshakes
5. Closable drinking lid to suit Blitz2Go bottle with locking cap to sip on the go

NOTE: The wave blade, cocktail shaker and Blitz2Go bottle to be used only in conjunction with any KBL20 and KBL63 Kambrook Blitz2Go personal blenders (blender sold separately).



Using Your Kambrook Shake It Kit

Before First Use

Before using your Blitz2Go accessories for the first time, remove all packaging material.

Unscrew the removable wave blade holder from the Blitz2Go bottle (See Fig. 1).

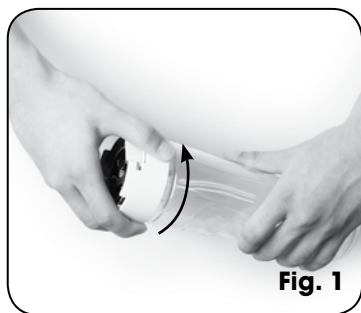


Fig. 1

Wash the Blitz2Go bottle, closable drinking lid, removable wave blade, stainless steel cocktail shaker and cocktail shaker lid in warm soapy water with a soft cloth. Rinse and dry thoroughly.

NOTE: The removable wave blade holder with stainless steel wave blade is not dishwasher safe.

NOTE: Kambrook does not recommend the Blitz2Go plastic bottle is put in the dishwasher. Dishwashers vary in the market and some may have hot spots that could distort the plastic.

NOTE: There are rubber seals situated under the drinking lid and inside the removable wave blade holder to prevent leaking. In case these seals come out, wash in warm soapy water, rinse and dry thoroughly. Correctly refit the seals into the lid or inside the blade holder before using.

Assembly and Operation of the Removable Wave Blade Holder with the Blitz2Go Bottle

The specially designed Blitz2Go wave blade used with the Blitz2Go bottle creates aerated traditional milkshakes and thick shakes.

1. Place any of the Blitz2Go personal blender motor bases (purchased separately) on a flat, dry surface. Ensure that the blender is switched off at the power outlet and the power cord is unplugged.
2. Choose the 600ml (or 300ml bottle sold separately) sized bottle.
3. Place ingredients inside the Blitz bottle, ensuring there is a suitable amount of liquid content.

NOTE: The wave blade is designed for aerating ice cream and liquid to make traditional, frothy milkshakes and thick shakes. For a blended result, use the original Blitz2Go blade that is included with all KBL20 and KBL63 Kambrook Blitz2Go personal blenders (blender sold separately).

NOTE: Never shake without adding liquid content to the Blitz2Go.

NOTE: Do not overfill 500ml capacity of the 600ml sized bottle when operating the blender with the wave blade this ensures there is enough room in the bottle for aeration to occur when shaking.

4. Screw the wave blade holder onto the Blitz2Go bottle by turning in a clockwise direction. Make sure that wave blade holder is securely tightened to the bottle (See Fig. 2).



5. With the ingredients inside and the removable wave blade holder securely fastened on, flip the bottle so that the removable wave blade holder is facing down (See Fig. 3). Ready to be assembled onto the motor base.



6. With one hand on the motor base and the other hand holding the assembled Blitz bottle, place the assembled bottle inside the motor base. Align the "ALIGN" symbol on the wave blade holder with the "ALIGN" symbol on the motor base (See Fig. 4). Once aligned, push down and turn the bottle in the direction of the "LOCK" symbol on the motor base. Make sure the Blitz bottle is securely locked inside the motor base.



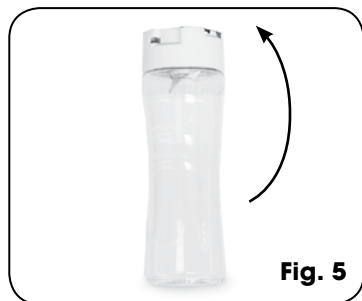
7. Plug the power cord into a 230V or 240V power outlet and switch on at the power point.
8. Press down onto the 'PULSE/BLITZ' button to start aerating. Do not shake for more than 30 seconds at a time. To stop aerating at any time, discontinue pressing down on the 'PULSE' / 'BLITZ' button.

Using Your Kambrook Shake It Kit Continued...

NOTE: Do not overfill 500ml capacity of the 600ml sized bottle when operating the blender with the wave blade to shake ice cubes, frozen/fresh fruit with liquid.

NOTE: Always use one hand to hold the plastic bottle when operating the blender with wave blade to shake ice cubes, frozen/fresh fruit with liquid. Do not use the blender to blend only ice cubes.

9. To remove the assembled Blitz bottle from the motor base, turn the assembled bottle anti-clockwise and pull it away from the motor base.
10. With the ingredients now aerated and the removable blade holder screwed on, flip the Blitz bottle so the wave blade holder is facing up (See Fig. 5).



11. Carefully unscrew the wave blade holder from the Blitz bottle by turning the wave blade holder in an anti-clockwise direction. Avoid touching the sharp wave blade.

12. Screw the drinking lid onto the Blitz bottle to drink on the go.
13. To keep cap open while drinking, press cap all the way back and past the tab (See Fig. 6).



14. After use, ensure the motor base is switched off at the power outlet and remove the power cord. Allow the motor base to cool before cleaning and storing.

NOTE: Never shake without adding liquid content to the Blitz2Go.

NOTE: The wave blade is designed for aerating ice cream and liquid to make traditional, frothy milkshakes and thick shakes. For a blended result, use the original Blitz2Go blade that is included with all KBL20 and KBL63 Kambrook Blitz2Go personal blenders (blender sold separately).

NOTE: The wave blade with Blitz2Go bottle is to be used with any Kambrook Blitz2Go personal blender models that are sold separately.

NOTE: Additional 600ml bottles (product code KBB2) and 300ml bottles (product code KBL001) are also available to purchase separately at leading retailers.

Assembly and Operation of the Removable Wave Blade Holder and Cocktail Shaker

The specially designed Blitz2Go wave blade used with the cocktail shaker shakes up a refreshing, chilled cocktail in seconds.

1. Place any of the Blitz2Go personal blender motor bases (purchased separately) on a flat, dry surface. Ensure that the blender is switched off at the power outlet and the power cord is unplugged.
2. Choose the cocktail shaker with lid removed.
3. Place the ingredients inside the cocktail shaker, ensuring there is a suitable amount of liquid content.

NOTE: Never shake without adding liquid content to the Blitz2Go.

NOTE: Do not use more than 3 standard-sized ice cubes in your cocktail shaker. 2-3 ice cubes will give a very chilled result.

NOTE: The maximum capacity of the cocktail shaker is 300ml. All recipes in this book do not exceed this capacity. When making your own cocktail creations, make sure the recipe does not exceed 300ml.

4. Screw the wave blade holder onto the cocktail shaker by turning in a clockwise direction. Make sure that the wave blade holder is securely tightened to the bottle (See Fig. 7).



Fig. 7

5. With the ingredients inside and the removable wave blade holder screwed on, flip the cocktail shaker so that the removable wave blade holder is facing down (See Fig. 8). Ready to be assembled onto the motor base.



Fig. 8

6. With one hand on the motor base and the other hand holding the assembled cocktail shaker, place the assembled cocktail shaker inside the motor base. Align the "ALIGN" symbol on the wave blade holder with the "ALIGN" symbol on the motor base (See Fig. 9). Once aligned, push down and turn the cocktail shaker in the direction of the "LOCK" symbol on the motor base. Make sure that the cocktail shaker is securely locked inside the motor base.



Fig. 9

7. Plug the power cord into a 230V or 240V power outlet and switch on at the power point.
8. Press down onto the 'PULSE/BLITZ' button to start shaking. Do not shake for more than 30 seconds at a time. To stop shaking at any time, discontinue pressing down on the 'PULSE' / 'BLITZ' button.

NOTE: Always use one hand to hold the shaker when operating the blender with wave blade to shake ice cubes, frozen/fresh fruit with liquid. Do not use the blender to blend only ice cubes.

9. To remove the assembled cocktail shaker from the motor base, turn the cocktail shaker anti-clockwise and pull it away from the motor base.
10. With the ingredients now shaken and the wave blade holder screwed on, flip the cocktail shaker so the wave blade holder is facing up (See Fig. 10).



Fig. 10

11. Carefully unscrew the wave blade holder from the cocktail shaker by turning the wave blade holder in an anti-clockwise direction. Avoid touching the sharp wave blade.
12. Screw the cocktail shaker lid with strainer onto the cocktail shaker.
13. Using the lid, depending on what the recipe specifies strain the drink into a separate martini or tall glass (not included) (See Fig. 11).



Fig. 11

14. After use, ensure the motor base is switched off at the power outlet and remove the power cord. Allow the motor base to cool before cleaning and storing.

NOTE: Do not use more than 3 standard-sized ice cubes in your cocktail shaker. 2-3 ice cubes will give a very chilled result.

NOTE: The wave blade is designed to shake ice cubes, frozen/fresh fruit or alcohol inside the cocktail shaker for a chilled result. For a blended result use the original Blitz2Go blade that is included with all KBL20 and KBL63 Kambrook Blitz2Go personal blenders (blender sold separately).

NOTE: The wave blade with the cocktail shaker is to be used with any Kambrook Blitz2Go personal blender models that are sold separately.

Care and Cleaning

Ensure the blender (sold separately) has completely stopped operation by not pressing down on the 'PULSE' / 'BLITZ' button.

Switch off at the power outlet and unplug the power cord.

Carefully unscrew and remove wave blade holder from the Blitz2Go bottle or cocktail shaker. Wash the wave blade holder in warm soapy water and dry thoroughly.

Ensure all liquids have been removed from the Blitz2Go bottle or cocktail shaker. Wash the bottle, closable drinking lid, cocktail shaker and cocktail shaker lid in warm soapy water. Use a plastic bottle brush to clean any tough foodstuffs left inside the bottle or cocktail shaker. Dry thoroughly.

NOTE: Kambrook does not recommend the Blitz2Go plastic bottle is put in the dishwasher. Dishwashers vary in the market and some may have hot spots that could distort the plastic.

NOTE: There are rubber seals situated under the drinking lid and inside the removable wave blade holder to prevent leaking. In case these seals come out, wash in warm soapy water, rinse and dry thoroughly. Correctly refit the seals into the lid or inside the blade holder before using.



IMPORTANT: Wave blade must be handled carefully as it is sharp!

NOTE: Do not immerse the motor base, power cord or power plug (sold separately) in water or any other liquid.

NOTE: Do not place the Blitz2Go bottle, closable drinking lid, cocktail shaker, or removable wave blade holder in the dishwasher.

Recipes

NOTE: Never shake without adding liquid content to the Blitz2Go.

Recipes Using the Removable Wave Blade Holder with Blitz2Go Bottle

NOTE: All milkshake and thick shakes recipes in this book use the 600ml sized Blitz2Go bottle included in the Blitz2Go Shake It Kit.

NOTE: Do not overfill 500ml capacity of the 600ml sized bottle when operating the blender with the wave blade to shake ice cubes, frozen/fresh fruit with liquid. This ensures there is enough room in the bottle for aeration to occur when shaking.

NOTE: For best blending results place liquid content and then ice cream first inside the Blitz2Go bottle. Add syrups, malts or powders last to avoid getting them stuck to the bottom of the bottle and not combining into the mixture.

NOTE: Different kinds of milk and ice creams may affect the aeration of your milkshake or thick shake.

Banana Thick Shake

Makes 1 serve

100ml milk

5 scoops vanilla ice cream

50ml banana syrup or powdered banana Flavouring

1. Place the milk, ice cream and banana flavouring (in this order) into the Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the drinking lid on top of the bottle.

Honey Comb Thick Shake

Make 1 serve

100ml milk

5 scoops honey comb ice cream

30ml caramel syrup

1 tbsp whipped cream, optional

25g crunchy chocolate bar, crushed

1. Place the milk, ice cream and caramel syrup (in this order) into the Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder.
4. Pour into a tall glass, top with whipped cream and crushed, crunchy chocolate bar.

Chocolate Thick Shake

Makes 1 serve

100ml chocolate milk

5 scoops choc-chip ice cream

30ml chocolate syrup

1. Place the milk, ice cream and chocolate syrup (in this order) into the Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the drinking lid on top of the bottle.

Strawberry Thick Shake

Makes 1 serve

100ml milk

5 scoops strawberry ice cream

30ml strawberry syrup

1. Place the milk, ice cream and strawberry syrup (in this order) into the Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the drinking lid on top of the bottle.

Vanilla Malt Thick Shake

Makes 1 serve

100ml milk

5 scoops of vanilla ice cream

1 tbs powdered malt

1 tsp vanilla essence

1. Place the milk, ice cream, malt and vanilla essence (in this order) into the Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the drinking lid on top of the bottle.

Caramel Milkshake

Makes 1 serve

200ml milk

3 scoops caramel swirl ice cream

30ml caramel syrup

1 tbsp dulce de leche

(softened caramel fudge)

1. Place the milk, ice cream, caramel syrup and dulce de leche (in this order) into the Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the drinking lid on top of the bottle.

Choc Mint Milkshake

Makes 1 serve

200ml milk

3 scoops of choc mint ice cream

30ml chocolate syrup

10ml mint essence

1 tbsp whipped cream, optional

1 peppermint crisp chocolate bar, crushed

1. Place the milk, ice cream, chocolate syrup and mint essence (in this order) into the Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder.
4. Pour into a tall glass, top with whipped cream and crushed peppermint crisp.

Double Chocolate Milkshake

Makes 1 serve

200ml chocolate milk

3 scoops double choc ice cream

30ml chocolate syrup

1x flake chocolate bar, grated

1. Place the milk, ice cream, chocolate syrup and flaked chocolate bar into the Blitz2Go bottle (in this order); securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the drinking lid on top of the bottle.

Vanilla Milkshake

Makes 1 serve

200ml milk

3 scoops vanilla ice cream

1 tsp vanilla essence

1. Place the milk, ice cream and vanilla essence (in this order) into the 600ml Blitz2Go bottle; securely attach the removable wave blade holder to the bottle.
2. Secure the bottle onto the motor base and press the 'PULSE/BLITZ' button for 30 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the drinking lid on top of the bottle.

Recipes Using the Removable Wave Blade Holder with Cocktail Shaker

NOTE: The wave blade is designed to shake ice cubes, frozen/fresh fruit, or alcohol inside the cocktail shaker for a chilled result. For a blended result use the original Blitz2Go blade that is included with all KBL20 and KBL63 Kambrook Blitz2Go personal blenders (blender sold separately).

NOTE: All the cocktail shaker recipes in this book use the wave blade for a shaken, chilled result. They **do not** use the original Blitz2Go blade that is included with all KBL20 and KBL63 Kambrook Blitz2Go personal blender (blender sold separately).

NOTE: The maximum capacity of the cocktail shaker is 300ml. All recipes in this book do not exceed this capacity. When making your own cocktail creations, make sure the recipe does not exceed 300ml.

French Martini

Makes 1 serve

50ml vodka

15ml Chambord liqueur

100ml pineapple juice

3 cubes ice

1. Place the vodka, Chambord, pineapple juice and ice into the cocktail shaker; securely attach the removable wave blade holder to the shaker.
2. Secure the shaker onto the motor base and press the 'PULSE/BLITZ' button for 15 seconds or until smooth.
3. Unscrew the removable wave blade holder and attach the straining lid on top of the shaker.
4. Strain the cocktail into a martini glass.

Passionfruit Mojito

Makes 1 serve

1 tsp caster sugar
½ lime, cut in quarters
1 passionfruit, pulp only
30ml vodka
60ml white rum
3 cubes ice
½ cup lemonade
1 cup crushed ice

1. Place the sugar, lime, passionfruit, vodka, rum and ice into the cocktail shaker; securely attach the removable wave blade holder to the shaker.
2. Secure the shaker onto the motor base and press the 'PULSE/BLITZ' button for 15 seconds or until shaken.
3. Unscrew the removable wave blade holder and attach the straining lid on top of the shaker.
4. Strain cocktail into a large glass, filled with crushed ice and lemonade.

Cosmopolitan

Makes 1 serve

30ml vodka
15ml Cointreau or Triple Sec
30ml cranberry juice
½ lime
3 cubes ice
5cm orange rind

1. Place the vodka, Cointreau, cranberry juice, lime and ice into the cocktail shaker; securely attach the removable wave blade holder to the bottle.
2. Secure the shaker onto the motor base and press the 'PULSE/BLITZ' button for 15 seconds or until shaken.
3. Unscrew the removable wave blade holder and attach the straining lid on top of the shaker.
4. Strain cocktail into a martini glass and garnish with a thin slice of orange rind.

Whisky Sour

Makes 1 serve

60ml whisky
30ml fresh lemon juice
30ml sugar syrup
1 maraschino cherry
5cm lemon rind

1. Place the whisky, lemon juice and sugar syrup into the cocktail shaker; securely attach the removable wave blade holder to the bottle.
2. Secure the shaker onto the motor base and press the 'PULSE/BLITZ' button for 15 seconds or until shaken.
3. Unscrew the removable wave blade holder and attach the straining lid on top of the shaker.
4. Strain cocktail into a martini glass and garnish with a thin slice of lemon rind.

Toblerone

Makes 1 serve

30ml Kahlua
30ml Cream De Cacao (chocolate liqueur)
30ml Frangelico
30ml Baileys
80ml pouring cream
3 cubes ice
1 tbspc chocolate syrup
1 tsp honey

1. Place the Kahlua, Cream De Cacao, Frangelico, Baileys, cream and ice into the cocktail shaker; securely attach the removable wave blade holder to the bottle.
2. Secure the shaker onto the motor base and press the 'PULSE/BLITZ' button for 15 seconds or until shaken.
3. Unscrew the removable wave blade holder and attach the straining lid on top of the shaker.
4. In a tall glass, drizzle honey and chocolate syrup around the inside, turning the glass as it drizzles in. Strain cocktail into the glass to serve.

Virgin Tropical Punch

Makes 1 serve

150ml pineapple juice

¼ apple diced

½ passionfruit, pulp and seeds

½ lime cut in half

¼ mango diced

¼ orange diced

3 cubes ice

100ml lemonade

1. Place the pineapple juice, apple, passionfruit, lime, mango, orange and ice into the cocktail shaker; securely attach the removable wave blade holder to the bottle.
2. Secure the shaker onto the motor base and press the 'PULSE/BLITZ' button for 15 seconds or until shaken.
3. Unscrew the removable wave blade holder and pour the shaken cocktail with pieces of fruit into a large glass and top with lemonade.

NOTE: This recipe does not need to be strained; the diced fruit makes it a punch.

Notes

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Notes

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