

Barvivo Cocktail Shaker

The Instruction Guide



by BARVIVO.

Thank you for your purchase of the Barvivo Cocktail Shaker Set

This is an instruction guide which will guide you through the process of using your new cocktail shaker set to its full potential. You'll learn how to avoid leaks from the cocktail shaker, how to clean all the parts and much more. Besides that you'll be given a few good tips and tricks along the way.

Please do not hesitate to reach out to us if you have any questions about your new cocktail shaker set after reading this instructions guide - contact us through Amazon or our website.

Best regards,

Martin & Philip Sparsø
Founders of BARVIVO



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Overview of the Cocktail Shaker set

Instruction Guide & Recipes
Important user instructions booklet also including 4 traditional cocktail recipes to get you started.

24oz Cocktail Shaker
Classic 3-piece cocktail shaker w/ built-in strainer.

Double Jigger
Ensure correct measurements with this jigger, holds 1 or 1/2 oz. (Dishwasher safe)

Speed Pourers
These free flow pourers makes it simple to pour the liquor.

Brushed Stainless Steel
This leakproof cocktail shaker is made of high quality rustproof stainless steel. (Dishwasher safe)

9,3"
3,4"



Wash everything before use

When you receive your cocktail shaker set we strongly recommend that you wash everything by hand before use. Like any other kitchen utensil.

See how to clean and wash everything correctly later in this instructions guide.

Guide - How to clean the Cocktail Shaker



The BARVIVO cocktail shaker is dishwasher safe, please do be aware that the strainer might have some leftover water which might have survived the drying process in the dishwasher. Make sure to wipe all excess water before assembling the cocktail shaker.



However if you want to be extra gentle and protective with your new cocktail shaker, we recommend that you wash it by hand using hot water and dish soap. Wash the strainer part like you would wash any other type of strainer. Make sure to wipe all excess water before assembling the cocktail shaker.



Guide - How to clean the Pourers



The pourers are easiest to clean if they are cleaned shortly after use, you simply rinse them under hot running water. Make sure to get rid of all excess water from the pourers.

Guide - How to clean the Jigger



The jigger is very simply to clean, simply wash it as any other kitchen utensil with hot water and soap, or you can just use the dishwasher and wash it with all your other kitchen utensils.

When you're drying the jigger, make sure to dry it once with a towel and then simply shake the jigger in a fast moving motion down towards the sink 5 times and then dry the jigger in the towel again.



Guide - How to attach the Pourer to a bottle



These pourers are made of high quality food grade PP plastic rims to ensure no leaking will appear when pouring.

1. To attach the pourer you have to remove the current cap/cork, etc. from the bottle neck.
2. Take your pourer and press the black part into the bottle neck, all the way till the lips of the bottle hits the big black rim of the pourer. If the bottle neck is narrow, push the pourer as far into the bottle neck as possible.

It's now attached, to see how to properly pour using these pourers please continue reading.



Guide - Pour liquor with a Pourer

This type of pourers are called free flow pourers, in order to achieve the free flow we've attached a air tube which goes into the bottle and liquor, this allow the liquor to be flowing freely from the pourer once you start pouring.



1. To pour correctly you've make sure the hole from the air tube is facing upwards, this is what creates the free flow effect when you're pouring.



2. When pouring from a liquor bottle using a pourer it's always best to hold the bottle by it's neck, by doing so you can better control the bottle and at the same time make sure that the pourer is kept in place at all the time.



Guide - Pour liquor into a Jigger using Pourers

We've customized the Jigger by brushing the stainless steel on the inside of the Jigger as well, this ensures that when you're pouring into the jigger it won't make a huge mess like most other jiggers does. To be 100% sure you won't make a mess when pouring your liquor into the jigger, please follow the guidance outlined below.



1. When pouring into the jigger with your new pourers aim for the brushed sides of the jigger, this will make a circulation towards the bottom of the jigger.

***Tip:** Pour slowly and controlled into the jigger, if you pour fast into the jigger you will most likely experience a splash effect and spill liquor all over the place.*



2. The best way to hold the jigger when you pour into it is by holding it with your middle finger, index finger and thumb. By doing so you'll be able to switch between the 1oz jigger and ½ oz jigger in no time and easily pour into your cocktail shaker.

Info - Jigger size

The jigger is designed to be small and very effective.

The large part of the double jigger measures 1oz / 30ml and the small part measures ½ oz / 15ml. We've chosen to design the double jigger with these measurements because it makes it possible to measure any liquor amount you might need for your cocktails.

Guide - The correct way to fill the Cocktail Shaker

Most recipes you find online and in recipe books describe exactly how to fill the cocktail shaker with the ingredients for that exact cocktail. But we've went ahead and made you some VERY simple guidelines incase you come across a fantastic recipe you must try without instructions.



1. If the cocktail needs any kind of muddling start by muddling directly in the cocktail shaker.



2. Add ice cubes, how many depends on the recipe but as a rule of thumb there should be 2/3 ice cubes.

Then Add the liquor ingredients. If any type of soda is a part of the cocktail, you'll want to pour it into the cocktail after you've shaken the cocktail shaker and poured the cocktail.





3. Close the Cocktail Shaker

- See the guidelines in *“How to close the Cocktail Shaker”*



4. Shake the cocktail and pour it into your glass.

- See the guidelines in *“The best way to shake the Cocktail Shaker”* and *“How to open and pour the Cocktail Shaker”*

5. Add garnish and you're done.

- Cheers
(*Skaal/Skål as we say here in Denmark*)



Guide - How to close the Cocktail Shaker

**** It's very important to follow these 4 simple steps to prevent the cocktail shaker from leaking ****

- Following these steps will create a vacuum inside of the cocktail shaker, because as the air is cooled inside of the shaker, from the ice cubes and the beverage, the vacuum will increase and by that ensure the cocktail shaker won't leak while you shake it.



1. Fill the body of the shaker with the ingredients and ice.
2. Place the strainer on top of the body.



3. Then place the lid on top of the strainer.
-





4. Shake and create a vacuum to leakproof your cocktail shaker.

- *You now know how to close your new cocktail shaker so it's leak proof.*



Guide - The best way to shake the Cocktail Shaker



This is very simple as there is no correct way to shake a cocktail shaker, hence you can experiment and find your very own style as long as the cocktail shaker is shaken with a small circulation, this will ensure the ingredients will be mixed properly.

You'll want to be able to feel the ingredients and ice moving from one end of the cocktail shaker to the other.

When shaking this 24oz. cocktail shaker you should use 2 hands with your index finger placed on top of the lid. (See the image for hand placement)

Like all other cocktail shakers this shaker will get cold on the outside when you shake it, with ice cubes inside. If the recipe you're mixing require extensive shaking you can wrap a towel around your cocktail shaker to spare your hands from the cold surface.

In the recipes, included with your cocktail shaker set, you'll see that some cocktails requires shaking for up to 30 seconds, however numerous science experiments, performed by David Arnold, shows that after 12 seconds of vigorously shaking you'll have reached the optimal temperature/dilution level, and you'll have produced a drink with a temperature between 23 fahrenheit and 18 fahrenheit.

This is where you'll have to test for yourself to see which way works best for you and what you think taste better.



Guide - How to open and pour the Cocktail Shaker

When we had the cocktail shaker designed and crafted we wanted to make sure it was 100% leak proof, therefore we choose to use a special kind of thin rust free stainless steel which helps creating the vacuum inside the cocktail shaker.

So as soon as the air inside of cocktail shaker gets cold it creates a vacuum, sealing the whole cocktail shaker. This leads to a more tight lid and top part/strainer when it comes to opening the cocktail shaker again, but it's not a problem if you just follow the next few steps.



1. To remove the lid properly when the cocktail shaker is cold, simply twist/rotate the lid a little and pull upwards.

(If this doesn't work, simply apply your hands around the lid for 5 seconds making the top lid warm and you'll easily be able to pull it off.)



2. When you are to pour your newly shaken cocktail, you simply remove the top lid and place your index finger on top of the strainer part of the cocktail shaker, to make sure it stays on the cocktail shaker.

(See the image for the correct hand placement)

The built-in strainer will make sure any muddled herbs or ice cube parts stays in the cocktail shaker while pouring.



3. To remove the top part / strainer simply twist/rotate the top part a little and pull upwards.

(If this doesn't work, you can either choose to warm it by hand or quickly put it under running water, and afterwards you'll be able to easily pull it off.)



Thank you for reading the instruction guide for your new Barvivo Cocktail Shaker Set

We hope that this instruction guide helped you use your new cocktail shaker to it's full potential and that you'll be able to make a lot of the flavor bursting cocktails and impress your family and friends with your new cocktail shaker set

Please do not hesitate to reach out to us if you have any questions about your new cocktail shaker set after reading this instructions guide - contact us through Amazon or our website.

Thank you for being a customer, you can see the rest of the Barvivo product collection on the next page.

We wish you all the best and may your new cocktail shaker aid you in making amazing cocktails and be a part of many wonderful evenings.

Best regards,

Martin & Philip Sparsø



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PRODUCT COLLECTION

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