

Cocktail Muddler and Bar Spoon Set User Manual

Introduction

This cocktail muddler and bar spoon set is a must-have tool for mixing perfect cocktails. Suitable for both beginners and experienced bartenders, it is ideal for home bars, kitchens, bars, restaurants, friends gatherings and family parties. Whether you are preparing drinks for a dinner party or daily use, this set will meet your needs.

Product Features

Food-grade & Safe Material: The set is made of high-grade stainless steel and PP head. It is BPA-free, ensuring safety and environmental protection for food contact.

Easy to Clean: You can clean the muddler and bar spoon by hand, or simply put them into the dishwasher for convenient cleaning.

Ergonomic & Elegant Design: The product surface is polished with streamlined lines, which is beautiful and exquisite. With a length of 12 inches, it is longer than most similar products, fitting perfectly in your hand and providing a solid grip. It is lightweight and designed with ergonomics for comfortable handling.

Unique Grooved Head (Muddler): The muddler is equipped with a nylon protective head with a concave-convex design. It has strong crushing power and non-destructive impact, allowing you to crush ingredients (such as fruits, herbs) with less effort. Unlike wooden muddlers, it does not retain odors or flavors, ensuring the pure taste of your cocktails.

How to Use

1. Using the Cocktail Muddler

Prepare the ingredients that need to be crushed (e.g., mint leaves, lime wedges, berries) and put them into a shaker or mixing glass.

Hold the muddler firmly by the handle (take advantage of its ergonomic design for a comfortable grip).

Use the grooved nylon head to press and twist the ingredients gently but firmly. Repeat until the ingredients are crushed to the desired degree (avoid over-muddling to prevent bitter flavors from releasing, especially for herbs).

After use, clean the muddler promptly as per the cleaning instructions.

2. Using the Bar Spoon

After adding all cocktail ingredients (liquors, syrups, crushed ingredients, ice, etc.) into the mixing glass or shaker, insert the bar spoon into the container.

Stir the mixture gently in a circular motion for 10-20 seconds (or as needed) to ensure all ingredients are fully mixed and the temperature is well-balanced.

For layered cocktails, use the bar spoon to slowly pour ingredients along the spoon to create a layered effect.

After use, clean the bar spoon promptly as per the cleaning instructions.

Cleaning & Maintenance

- Hand cleaning: Rinse the muddler and bar spoon with warm water and mild detergent immediately after use, then wipe dry with a clean cloth.
- Dishwasher safe: The set can be placed in the dishwasher for cleaning, saving your time and effort.
- Avoid using sharp objects (such as steel wool, knife) to scratch the surface of the product, so as to maintain its polished finish and service life.
- Store the set in a dry and ventilated place to prevent rust or mold.

Precautions

- This product is for food preparation only, do not use it for other non-food purposes.
- Keep the product away from high temperature (such as stovetops, ovens) to avoid damaging the PP and nylon parts.
- Please keep it out of the reach of children to prevent accidental injury.
- Do not use the product if it is damaged (e.g., cracked handle, broken nylon head) to ensure safe use.

Warm Tip

With this practical set, you can easily make delicious cocktails and impress your friends and family at parties. Enjoy your bartending time!