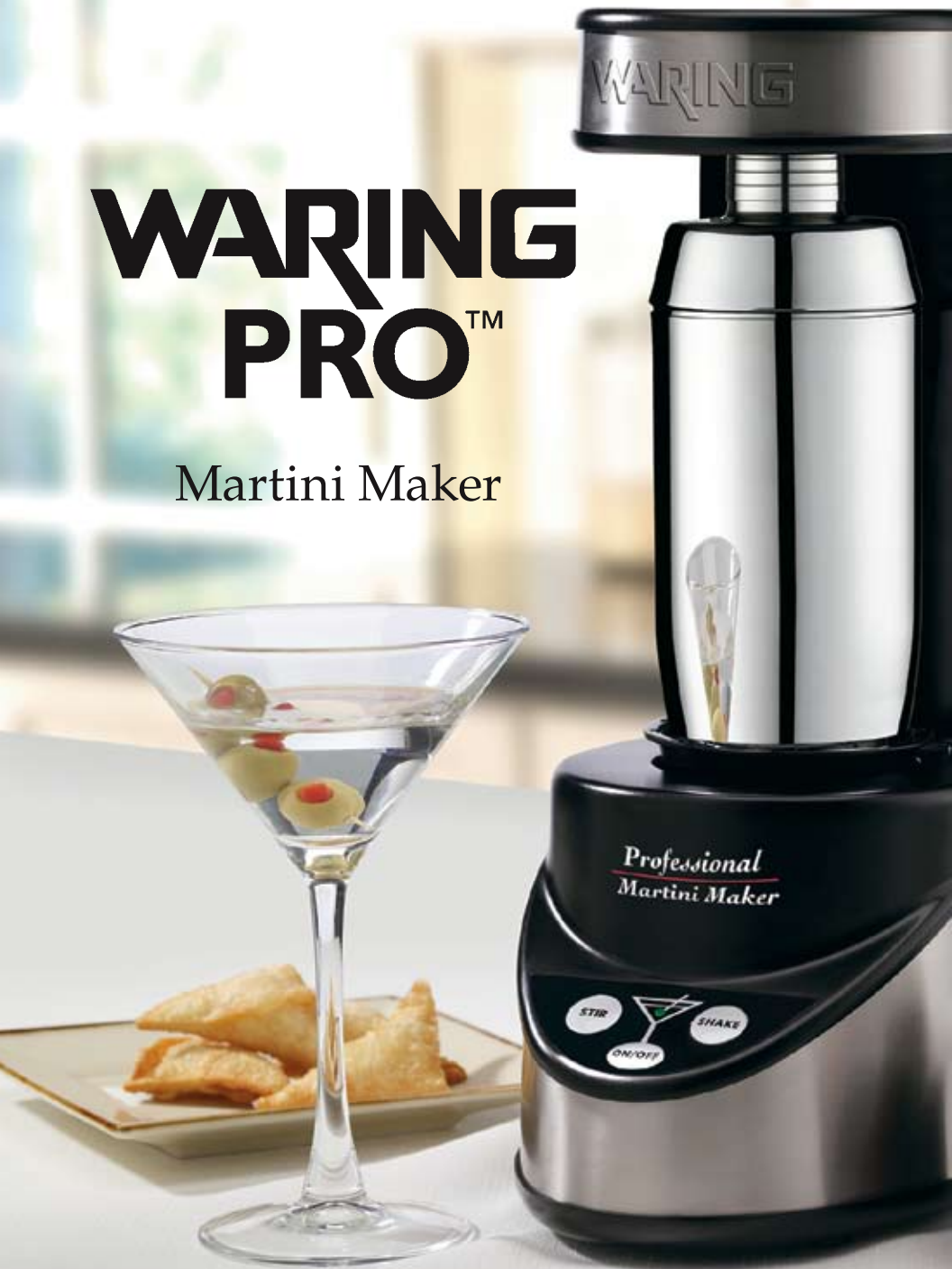


WARING PRO™

Martini Maker



WM007 Series

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed, including the following:

WARNING!

1. READ ALL INSTRUCTIONS.
2. Close supervision is necessary when any appliance is used by or near children.
3. Use the unit only for its intended use as described in this manual.
4. Never drop or insert an object into any opening.
5. Protect the power cord from being walked on, pinched or knotted, particularly at plug outlets, convenience receptacles and the point where it exits the unit.
6. Never block the air opening of the unit with materials such as clothing, plastic bags and papers, or place the unit on a soft surface such as a bed or couch, where the air openings may be blocked.
7. Do not overload electrical outlet. Use only the power source as indicated.
8. Do not carry this unit by the cord or use cord as handle.
9. Never operate this unit if it has a damaged cord. If the unit's power supply cord or plug is damaged, do not attempt to fix it yourself.

10. To avoid the risk of electric shock, do not disassemble or attempt to repair the unit. Incorrect repair can cause risk of electric shock or injury to persons when unit is used.
11. Do not operate in the presence of explosive and/or flammable fumes.
12. Do not remove cocktail shaker from the motor base while Martini Maker is operating.
13. Unplug appliance from the power outlet when not in use, before putting on or taking off parts, and before cleaning.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

WARNING

To reduce the risk of electric shock, burns or injury:

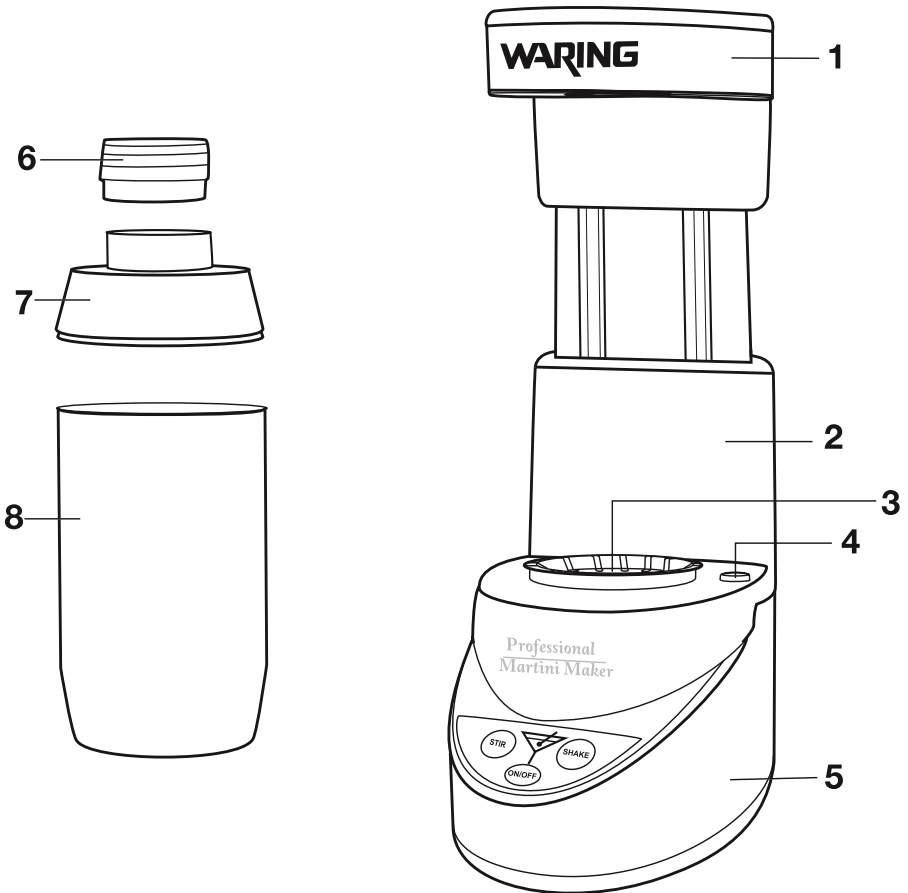
1. Do not use while bathing or in shower.
2. Do not place or store unit where it can fall or be pulled into a tub or sink.
3. Do not place or drop into water or other liquid.
4. Do not reach for unit that has fallen into water. Unplug it immediately.
5. Care should be taken so that objects do not fall and liquids are not spilled onto the unit.

CAUTION

- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.

PARTS

1. Martini Maker Top
2. Housing
3. Cocktail Shaker Holder
4. Release Button
5. Martini Maker Base
6. Cocktail Shaker Cap – 1 oz.
7. Cocktail Shaker Strainer
8. Stainless Steel Cocktail Shaker (tumbler) – 20 oz.



MARTINI MAKER OPERATION

1. Before first use, wash cocktail shaker with soap and warm water. Rinse well and dry.
2. Place on flat surface and plug into electrical outlet.
3. Push the power ON/OFF button.
4. Push the release button located behind cocktail shaker holder (diagram, part #4) to raise the top of the unit.
5. The unit is now ready to insert or remove the cocktail shaker.
6. It is best to have the shaker chilled.
7. Remove the strainer from the stainless steel cocktail shaker.
8. Add ice cubes into the shaker up to the max ice fill line.
9. Add your favorite martini recipe.
10. Replace the strainer and insert the shaker into the cocktail shaker holder.
11. Lower the top of the unit until it locks into place.
12. Push the appropriate button – shake or stir.
13. When the unit beeps, push the release button and the top lid of the unit will rise.
14. Remove the shaker from the unit.
15. Remove the cap from the strainer top.
16. Dispense the perfect martini into your chilled martini glasses.

RECOMMENDED

1. It is best to have the cocktail shaker chilled.
2. It is best to have chilled martini glasses when serving.

CARE AND MAINTENANCE

1. Unplug Martini Maker.
2. Remove cocktail shaker from bottom housing and empty water from unit.
3. Rinse cocktail shaker with soap and warm water only.
4. Rinse cocktail shaker holder (see #3, page 3). with soap and warm water only.
5. Cocktail shaker can also be washed in top rack of dishwasher.
6. Wipe outside of Martini Maker with a damp cloth.
7. **Do not use abrasive cleansers – they may scratch the surface of the Martini Maker or cocktail shaker.**



*Martini
Recipes*

WARING PRO™

Tips

- All martini recipes included yield about 10 ounces of liquid, or approximately two servings (i.e. from about 5 to 6 ounce martinis) when the shaker is filled with ice cubes. The number of ice cubes added to shaker will vary as they come in different sizes; therefore, we recommend filling the container with ice up to the max ice fill line.
- For best results, chill martini glasses before serving by filling each with ice water. Discard ice water right before straining martinis.
- Always use the best ingredients when making martinis. Premium liquors and fresh juices make a big difference in flavor.

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Simple Syrup

- 1 cup granulated sugar
- 1 cup water

Place sugar and water together in a saucepan over medium heat. Bring to a boil and reduce to a simmer for about 2 to 3 minutes, until sugar is completely dissolved. Remove from heat and chill completely.

Simple syrup keeps for 2 weeks tightly sealed in the refrigerator.

Traditional Martini

This recipe makes two martinis.

- ice cubes to max ice fill line
- 8 ounces high quality vodka or gin
- ½ ounce dry vermouth
- olives or lemon twist for garnish

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka or gin with vermouth to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press stir or shake according to preference. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with either olives or a twist.

Dirty Martini

This recipe makes two martinis.

- ice cubes to max ice fill line
- 8 ounces premium vodka
- 1 to 2 ounces olive juice
- olives

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka and olive juice to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press stir or shake according to preference. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with olives skewered on a toothpick.

Cosmopolitan

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	citrus flavored vodka
2 ounces	Cointreau®
2 ounces	cranberry juice
	juice of ½ lime
	lemon twists

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, Cointreau®, cranberry juice, and lime juice to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with a lemon twist.

Espresso Martini

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	premium vodka
1 ounce	Tia Maria®
1 ounce	Kahlúa®
2 ounces	brewed and cooled espresso
	espresso beans

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, Tia Maria®, Kahlúa®, and espresso to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with espresso beans.

French Martini

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	premium vodka
3 ounces	pineapple juice
1 ounce	cranberry juice
1 ounce	crème de cassis or Chambord®
1 tablespoon	dry vermouth
	pineapple wedges

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, pineapple juice, cranberry juice, crème de cassis, and vermouth to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with a pineapple wedge.

Pomegranate-tini

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	Mandarin flavored vodka
2 ounces	pomegranate liqueur
2 ounces	pomegranate juice
2 ounces	cranberry juice
1 ounce	Cointreau®
	orange slices

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, pomegranate liqueur, pomegranate juice, cranberry juice, and Cointreau® to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with an orange slice.

Citrus-tini

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	citrus flavored vodka
4 ounces	grapefruit juice
1 ounce	Grand Marnier®
	lemon twist

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, grapefruit juice, and Grand Marnier® to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with a lemon twist.

Lemon Drop Martini

The ultimate grown-up lemonade

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	citrus flavored vodka
2 ounces	lemon juice
2 ounces	simple syrup
	lemon twist

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, lemon juice, and sugar syrup juice to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with a lemon twist.

Sour Apple Martini

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	premium vodka
2 ounces	sour apple liqueur
2 ounces	apple juice
	apple slices

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, sour apple liqueur and apple juice to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with an apple slice.

Apple Spice Martini

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	vanilla flavored vodka
2 ounces	Tuaca®
2 ounces	apple juice
1 ounce	Calvados Boulard®
1 ½ ounces	simple syrup
1 ounce	apricot brandy
	apple slices

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, Tuaca®, apple juice, Calvados, simple syrup and brandy to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with an apple slice.

Fruit-tini

This recipe makes two martinis.

	ice cubes to max ice fill line
3 ounces	mandarin/orange flavored vodka
1 ½ ounces	apricot brandy
1 ½ ounces	cranberry juice
1 ½ ounces	orange juice
1 ½ ounces	pineapple juice
	orange slices

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, apricot brandy, and juices to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with an orange slice.

Chocolate Martini

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	vanilla flavored vodka
2 ounces	Godiva® liqueur
2 ounces	Frangelico®
	sweetened cocoa powder

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, Godiva®, and Frangelico® to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Dip the rims of two chilled martini glasses into the cocoa powder to coat well. Remove shaker from unit and remove shaker cap, then strain into 2 cocoa rimmed martini glasses.

Mudslide Martini

This recipe makes two martinis.

	ice cubes to max ice fill line
2 ounces	vanilla flavored vodka
2 ounces	milk (may use lowfat)
1 ounce	Godiva® liqueur
1 ounce	Kahlúa®
1 ounce	Irish crème liqueur

Fill your Waring Pro™ Martini Shaker with ice. Add the vodka, milk, Godiva®, Kahlúa®, and Irish crème liqueur to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses.

Negroni Twist

This recipe makes two martinis.

	ice cubes to max ice fill line
2 ounces	premium gin
2 ounces	Campari®
2 ounces	Lillet®
2 ounces	grapefruit juice

Fill your Waring Pro™ Martini Shaker with ice. Add the gin, Campari®, Lillet®, and grapefruit juice to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses.

Manhattan

This recipe makes two martinis.

	ice cubes to max ice fill line
4 ounces	blended whiskey
2 ounces	sweet vermouth
dash	bitters
	maraschino cherries

Fill your Waring Pro™ Martini Shaker with ice. Add the whiskey, sweet vermouth, and bitters to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Remove shaker from unit and remove shaker cap, then strain into 2 chilled martini glasses. Garnish each glass with a maraschino cherry.

Sidecar

This recipe makes two sidecars.

	ice cubes to max ice fill line
3 ounces	brandy
2 ounces	Cointreau®
1 ounce	lemon juice
	granulated sugar

Fill your Waring Pro™ Martini Shaker with ice. Add the brandy, Cointreau® and lemon juice to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Dip the rims of two chilled martini glasses into the sugar to coat well. Remove shaker from unit and remove shaker cap, then strain into 2 sugar-rimmed martini glasses.

The Perfect Margarita

This recipe makes two margaritas.

	ice cubes to max ice fill line
4 ounces	premium tequila
3 ounces	Grand Marnier® or Cointreau®
2 ounces	lime juice
	kosher salt

Fill your Waring Pro™ Martini Shaker with ice. Add the tequila, Grand Marnier® and lime juice to shaker. Cover shaker with shaker strainer and insert the shaker into the unit. Press shake. Dip the rims of two chilled martini glasses into the kosher salt to coat well. Remove shaker from unit and remove shaker cap, then strain into 2 salt-rimmed martini glasses.



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