

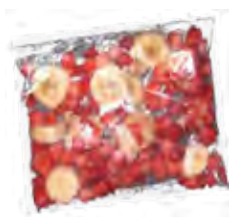


## User Manual – Fresh Fruit Express Blenders

### FRUIT OR VEGGIE (VEGETABLE) SMOOTHIE



- Pour 250 ml of Fresh Fruit Express Smoothie base juice per fruit smoothie or 300 ml per veggie or vegetable smoothie into the blender.
- Empty one frozen Fresh Fruit Express or Veggie Express sachet (150 g of frozen fruit or vegetables) into the blender.
- Start the blender and wait about 30-40 seconds until the smoothie is blended. For 2 smoothies, blend for 15 seconds longer, and for 3 smoothies, blend for 30 seconds longer.
- Fresh Fruit Express blender settings:
  - **Button 1:** 1 smoothie
  - **Button 2:** 2 smoothies
  - **Button 3:** 3 smoothies
  - **Button 4:** 1 smoothie with reduced noise
- Turn off the blender when finished.
- Pour the smoothie into a large 400 ml glass or our special smoothie disposable cup, and serve with our 8 mm wooden straws.



*For juice, preferably use Fresh Fruit Express Smoothie Base Juice 100% fruit.*

## FRUIT MILKSHAKE

- Pour 250 ml of fruit juice into the blender.
- Empty one frozen Fresh Fruit Express sachet (150 g of frozen fruit) into the blender.
- Add soft serve ice cream, milkshake mix, or 1-2 scoops of ice cream per milkshake.
- Start the blender and wait until the milkshake is fully blended. Pour the fruit milkshake into a large 400 ml glass or plastic cup and serve with our 8 mm wooden straw.
- Use Button 2 for 1 fruit milkshake.



## User Manual – Fresh Fruit Express Blenders

### FRESH PINA COLADA / OTHER COCKTAILS

- Pour 35 ml of Bacardi Lemon or rum per Pina Colada into the blender cup.
- Add Fresh Fruit Express Base Juice to at least 250 ml per cocktail.
- Empty one frozen Fresh Fruit Express sachet (150 g of Pineapple Mango) into the blender cup for the Pina Colada cocktail. For Pina Colada and Red Daiquiri, add lemon juice.
- Add 2 coffee scoops (50 g) of Fresh Fruit Express Pina Colada instant mix per Pina Colada. Then, add 3-5 ice cubes (optional).
- Start the blender for 30-40 seconds. For 2 and 3 Pina Coladas, blend for 60 and 90 seconds.
- Pour the cocktail into a large 400 ml glass and serve with an 8 mm wooden straw.

*For our fruit cocktails, replace rum with Baileys, Gin, or Vodka (see our menu).*

*For a non-alcoholic Pina Colada or fruit cocktail, replace rum with fruit juice.*

*For other fruit cocktails, use the fruit mixes listed on the menu.*

*Skip the instant mix for fruit cocktails.*

### Additional Usage Tips:

- Order our printed smoothie and blank cups and wooden straws via our webshop.
- You do not need to clean the blender cup after every use. Blend from light to dark.
- Fresh Fruit Express Smoothie Base Juice ensures 100% fruit smoothies with fewer calories, also great for veggie smoothies.
- Fruit and veggie sachets must not be frozen colder than -18°C to -20°C.
- Smoothies can be prepared in advance and remain fresh for 4-5 hours in the fridge without separating (except pineapple). Smoothies last 48 hours. You can prepare 60 smoothies in 15 minutes.
- If blending large batches, take the sachets out of the freezer at least 5 minutes beforehand. Blend fruit sachets with larger fruit pieces last (e.g., Mango-Banana).
- Do not add ice cubes to smoothies or fruit milkshakes. For cocktails, ice cubes can be added.
- Use fruit smoothies/cocktails as fruit shots for High Tea, receptions, or appetizers.
- Fruit milkshakes can also be served as desserts (e.g., raspberry-mango with chocolate ice cream).
- Offer small 100 ml smoothies as a "Smoothie Festival" for variety.
- Do not blend more than three fruit or veggie sachets at a time, or the blender blades may break.
- If using a glass, we recommend the IKEA Godis 40 cl glass (400 ml or 400 cc).

### Pina Colada Milkshake in Slush Machine

- Mix 2 x 500 g Pina Colada Instant Mix with 2 liters of longlife skimmed milk and 2 liters of water.
- The slush can be stored for 4 days.

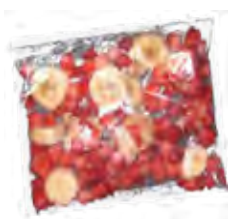
For more information, visit [www.freshfruit.express](http://www.freshfruit.express) or contact Fresh Fruit Express at +31 (0)167-540400 (Netherlands).



## Preparation manual Blenders Fresh Fruit Express (FFE) with Waring blender **FRUIT OR VEGGIE SMOOTHIE**



- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice\* for each fruit smoothie or 300 ml Fresh Fruit Smoothie Express base fruit juice\* for each veggie smoothie in the blender.
- Put 1 **frozen** Fresh Fruit Express bag or 1 **frozen** Veggie Express bag with 150 grams of frozen fruit or frozen vegetables in the blender.
- Then turn on the blender and push button 1 for 1 fruit smoothie, button 2 for 2 fruit smoothies and button 3 for 3 fruit smoothies, button 4 is for 1 fruit smoothie with less noise.
- Then turn off the blender again.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our webshop).



\* You use Fresh Fruit Express Smoothie Base Fruit juice 100% fruit.

## **FRUIT MILKSHAKE**

- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice\* in the blender.
- Put 1 **frozen** Fresh Fruit Express bag with 150 grams of frozen fruit in the blender.
- Add soft serve ice-cream, milkshake or 2 scoops of ice-cream for each milkshake.
- Then turn on the blender and push button 2 and wait until the fruit milkshake is blended. 2 fruit milkshakes can be blended with button 3



## Preparation manual Blenders Fresh Fruit Express (FFE) with Waring blender

### FRESH PINA COLADA / COCKTAILS

- Pour 250 ml FFE Base fruit juice in the blender for each cocktail.
- Add 35 ml Bacardi Lemon or rum\* for each Pina Colada\*\*.
- Put 1 frozen FFE bag with 150 grams of pineapple mango\*\*\* in the blender for the Pina Colada cocktail. With Pina Colada and Red Daiquiri, you can add lemon juice.
- Add two spoons of our FFE Pina Colada instant mix (50 gr.) for each Pina Colada\*\*\*\*.
- Then add 3-5 ice cubes.
- Then turn on the blender and wait until the cocktails are blended. Button 2 is for 1 cocktail.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our webshop).

\* For our other cocktails replace the rum by Baileys, Gin or Vodka (see our menu card).

\*\* For a Pina Colada or other fruit cocktails without alcohol don't add alcohol.

\*\*\* For our other cocktails use our smoothie fruit mixes which are mentioned on the menu card.

\*\*\*\* Don't use coco powder for our other cocktails.

#### Other important points:

- Order our Smoothie and transparent cups and coloured straws at our webshop on the website.
- It is not necessary to wash the jars every time with water after blending. Blend from light to dark.
- Don't use the dishwasher, because it shortens the life of your jars.
- With FFE Smoothie Base fruit juice your fruit smoothies are 100% fruit and contain less calories. Also perfect as the base for our veggie smoothies.
- **It is very important that you don't freeze your fruit and veggie mixes colder than minus 18-20 degrees.**
- You can prepare your smoothie in advance, because our smoothies don't go separating for 4-6 hours in the fridge. Smoothies can be sold for 48 hours after preparation. You can prepare 60 smoothies in 15min.
- If you blend large quantities remove the frozen bags from the freezer at least 5 minutes in advance. Blend the fruit mixes with largest fruit chunks at the end (for example Mango-Banana).
- Don't add ice cubes with our smoothies and fruit milkshakes. With cocktails, you can add ice cubes.
- You can also use our fruit smoothies/cocktails as fruit shots with a High Tea, reception or like an amuse.
- De fruit milkshake is also used as dessert. (for example: raspberry-mango with chocolate ice-cream).
- It is also fun to offer different small 100 ml smoothies as Smoothie festival.
- Don't blend more than 3 fruit or veggie smoothies at the same time. Your jar will break!
- We advise you to use the IKEA Godis glass 40 cl (is 400 ml of 400cc).
- **You can also prepare a Pina Colada milkshake with with 2 litre skimmed longlife milk, 2 liter water and 2 x 500g Pina Colada Instantmix in a Slush. 5 days shelf life. Slush machines are available at our website.**



## Preparation manual Viareggio Cool Cappuccino

### COOL CAPPUCCINO

- Pour **120 ml** milk or water for each Cool Cappuccino in the blender.
- Add **50 grams or 2 spoons Viareggio Cool Cappuccino instant mix**.
- Add **(soft serve) ice-cream** or **3 – 12 dry ice cubes** for each Cool Cappuccino.  
After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE : First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccinos.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.



### COOL CAPPUCCINO WITH BAILEYS

- Pour **35 ml Baileys** and **85 ml milk** or water **for each** Cool Cappuccino in the jar.
- Add **50 grams or 2 spoons Viareggio Cool Cappuccino instant mix**.
- Add **(soft serve) ice-cream** or **3 – 12 dry ice cubes** for each Cool Cappuccino.  
After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE: First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccino's.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.

#### Other important points:

- Put the Cool Cappuccino powder in a plastic container for easy to use operations.
- Table cards and posters, you can order through our website or your local distributor.
- **You can also prepare the Cool Cappuccino with 2 litres of skimmed longlife milk, 2 liters of water and 2 x 500g Cool Cappuccino Instant mix in a Slush. 4 days shelf life. Slush machines are available at our website. For the Baileys version, add Baileys afterwards.**
- Order our Smoothie and transparent cups and coloured straws at our webshop on the website.
- We advise you to use the IKEA Godis glass 40 cl (is 400 ml of 400cc).





## Preparation manual Viareggio Cool Cappuccino with Waring blender

### COOL CAPPUCCINO

- Pour **120 ml** milk or water for each Cool Cappuccino in the blender.
  - Add **50 grams or 2 spoons Viareggio Cool Cappuccino instant mix**.
  - Add **(soft serve) ice-cream** or **3 – 12 dry ice cubes** for each Cool Cappuccino.
- After blending the cool cappuccino should have the same thickness as a smoothie.
- First push Pulse several times to crush the ice and then push button 1, 2 or 3 for 1 to 3 Cool Cappuccino's.
  - Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see webshop).
  - You could add some cream or cacao powder on the top.



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  - You could add some cream or cacao powder on the top.

#### Other important points:

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- Order our Smoothie and transparent cups and coloured straws at our web shop on the website.
- We advise you to use the IKEA Godis glass 40 cl (equals 400 ml or 400cc).