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mastrad F27030

MASTRAD Vinaigrette Mixer F27030 Instruction Manual

Model: F27030

INTRODUCTION

Thank you for choosing the MASTRAD Vinaigrette Mixer. This innovative kitchen accessory is designed to simplify the creation and storage of delicious homemade salad dressings and emulsions. Its user-friendly design, durable materials, and integrated recipes make it an essential tool for any kitchen. Please read this manual carefully before first use to ensure proper operation and maintenance.



Image: The MASTRAD Vinaigrette Mixer in a kitchen setting, ready for use with salad ingredients.

PRODUCT OVERVIEW

The MASTRAD Vinaigrette Mixer (Model F27030) is a 300ml capacity container made from food-grade, BPA-free acrylic. It features a unique mixing mechanism and two anti-drip pouring spouts for precise serving. The container is also graduated with measurement markings and includes several vinaigrette recipes directly on its surface.



Image: Components of the MASTRAD Vinaigrette Mixer, including the main container and the lid with integrated mixing handle.

Key Features:

- **300 ml Capacity:** Ideal for preparing single or multiple servings of dressing.
- **Integrated Recipes:** Four original vinaigrette recipes are printed on the shaker for convenience.
- **Graduated Container:** Clear measurement markings ensure precise ingredient ratios.
- **Anti-Drip Spouts:** Two spouts designed to prevent spills and drips during pouring.
- **Durable Material:** Constructed from ultra-resistant, BPA-free acrylic.
- **Easy Mixing:** Simple crank mechanism for effortless emulsification.
- **Dishwasher Safe:** All components are safe for cleaning in a dishwasher.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check for any signs of damage. If damaged, do not use and contact customer support.
3. **Initial Cleaning:** Before first use, wash all parts (container, lid, mixing handle) with warm soapy water or place them in the dishwasher. Rinse thoroughly and dry completely.
4. **Assembly:** Ensure the mixing handle is properly inserted into the lid mechanism. The lid then securely fits onto the container.





Image: The MASTRAD Vinaigrette Mixer as it appears in its original packaging.

OPERATING INSTRUCTIONS

Follow these steps to prepare and serve your vinaigrette:

1. **Prepare Ingredients:** Gather all necessary ingredients for your chosen vinaigrette recipe. You can use one of the recipes printed on the mixer or your own.
2. **Add Ingredients:** Remove the lid. Pour liquid ingredients (oil, vinegar, etc.) into the container, using the measurement markings for accuracy. Add solid ingredients (herbs, spices, mustard) as desired.
3. **Secure Lid:** Place the lid back onto the container, ensuring it is securely fastened to prevent leaks during mixing.
4. **Mix:** Turn the mixing handle (crank) to thoroughly combine and emulsify the ingredients. Continue mixing until the desired consistency is achieved.
5. **Serve:** Open one of the anti-drip spouts and pour the vinaigrette directly over your salad or dish.
6. **Store:** If there is leftover vinaigrette, close the spouts and store the mixer directly in the refrigerator. The sealed container helps maintain freshness.



Image: Demonstrating the pouring action of the vinaigrette mixer into a salad bowl.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your MASTRAD Vinaigrette Mixer.

- **After Each Use:** Disassemble the mixer by separating the lid and mixing handle from the container.
- **Hand Washing:** Wash all parts with warm water and mild dish soap. Use a soft sponge or brush to clean any residue. Rinse thoroughly.
- **Dishwasher Cleaning:** All components of the MASTRAD Vinaigrette Mixer are dishwasher safe. Place them on the top rack for best results.
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent water spots or odors.
- **Storage:** Store the clean and dry mixer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Vinaigrette not emulsifying properly.	Insufficient mixing time or incorrect ingredient ratios.	Increase mixing duration. Ensure oil and vinegar ratios are balanced (typically 3 parts oil to 1 part vinegar). Add an emulsifier like mustard or egg yolk.
Lid leaks during mixing.	Lid not securely fastened or seal is compromised.	Ensure the lid is firmly twisted or pressed into place. Check the lid's seal for any damage or misalignment.
Difficulty turning the mixing handle.	Mechanism obstructed or stiff from residue.	Disassemble and thoroughly clean the mixing mechanism. Ensure no solid ingredients are jamming the rotator.
Vinaigrette separates after storage.	Natural separation of oil and water-based ingredients.	This is normal. Simply re-mix the vinaigrette using the handle before serving.

SPECIFICATIONS

Model Number: F27030

Brand: Mastrad

Material: Food-grade Acrylic (BPA-free)

Capacity: 300 Milliliters

Dimensions (L x W x H): 20 x 7.8 x 7.8 cm (7.87 x 3.07 x 3.07 inches)

Weight: 166 grams (0.37 lbs)

Color: Ecu

Dishwasher Safe: Yes

UPC: 787162384062

WARRANTY AND SUPPORT

The MASTRAD Vinaigrette Mixer (Model F27030) comes with a **1-year manufacturer's warranty** against defects in materials and workmanship. This warranty covers normal household use and does not cover damage resulting from misuse, accidents, or unauthorized modifications.

For warranty claims, technical assistance, or general inquiries, please contact Mastrad customer support through their official website or the retailer where the product was purchased. Please retain your proof of purchase for warranty validation.