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## Eocolz J3-Q0NM-1GSD

# Eocolz 11-Piece Bartender Kit Cocktail Shaker Set Instruction Manual

Model: J3-Q0NM-1GSD

## INTRODUCTION

This manual provides detailed instructions for the Eocolz 11-Piece Bartender Kit. This kit is designed to equip you with the essential tools for mixing a variety of cocktails at home. Please read these instructions carefully before first use to ensure proper handling and longevity of your bar tools.

## PACKAGE CONTENTS

Your Eocolz Bartender Kit includes the following 11 pieces:

- 1 x 25 oz Martini Shaker
- 1 x Double Jigger (measuring tool)
- 1 x Bar Spoon (long handle for stirring)
- 1 x Muddler (for crushing ingredients)
- 1 x Strainer (for filtering mixed drinks)
- 1 x Ice Tongs (for handling ice)
- 2 x Liquor Pourers (for controlled pouring)
- 1 x Corkscrew (wine bottle opener)
- 1 x Bamboo Stand (for organization)
- 1 x Cocktail Recipe Booklet



Image: All components of the Eocolz 11-piece bartender kit, neatly arranged.

## SETUP

The Eocolz Bartender Kit comes with a bamboo stand designed to keep your tools organized and easily accessible. To set up your kit:

1. Unpack all components from the packaging.
2. Place the bamboo stand on a stable, flat surface.
3. Insert each tool into its designated slot in the bamboo stand. The stand is designed with specific cutouts for each tool to ensure a snug fit and organized display.
4. Ensure all tools are securely placed to prevent them from falling.



Image: The Eocolz bartender kit fully assembled on its bamboo stand.

## OPERATING INSTRUCTIONS

This section provides guidance on how to use each tool in your Eocolz Bartender Kit for optimal cocktail mixing.

### 1. Martini Shaker (25 oz)

- **Purpose:** Used for mixing and chilling cocktails by shaking with ice.
- **Usage:** Combine ingredients and ice in the larger cup. Securely place the smaller cup (with built-in strainer) on top, ensuring a tight seal. Shake vigorously for 10-15 seconds until the shaker is frosted. Remove the top and pour through the integrated strainer.

### 2. Double Jigger

- **Purpose:** For accurate measurement of liquid ingredients.
- **Usage:** The jigger has two sides with different capacities (e.g., 1 oz and 0.5 oz, or similar standard measurements). Fill to the brim for precise measurement.

### 3. Bar Spoon

- **Purpose:** Ideal for stirring cocktails, especially those without citrus or creamy ingredients, and for layering drinks.

- **Usage:** Use the long, twisted handle to stir ingredients gently in a mixing glass with ice until chilled.

#### 4. Muddler

- **Purpose:** Used to gently crush fruits, herbs, and spices to release their flavors into a cocktail.
- **Usage:** Place ingredients in the bottom of a sturdy glass. Apply gentle pressure with the muddler and twist to extract juices and oils. Avoid over-muddling, which can release bitterness.

#### 5. Strainer

- **Purpose:** To separate ice and muddled ingredients from the liquid cocktail when pouring into a serving glass.
- **Usage:** Place the strainer over the mouth of the shaker or mixing glass. Hold it firmly in place while pouring the cocktail into your serving glass.

#### 6. Ice Tongs

- **Purpose:** For hygienic and easy handling of ice cubes.
- **Usage:** Use the tongs to transfer ice from an ice bucket to your shaker or serving glass.

#### 7. Liquor Pourers (2 pieces)

- **Purpose:** Provides a smooth, controlled flow of liquor from bottles, reducing spills and aiding in precise pouring.
- **Usage:** Insert the pourer firmly into the neck of a liquor bottle. Tilt the bottle to pour.

#### 8. Corkscrew

- **Purpose:** For opening wine bottles.
- **Usage:** Use the foil cutter to remove the foil. Twist the worm into the cork, then use the lever to extract the cork.

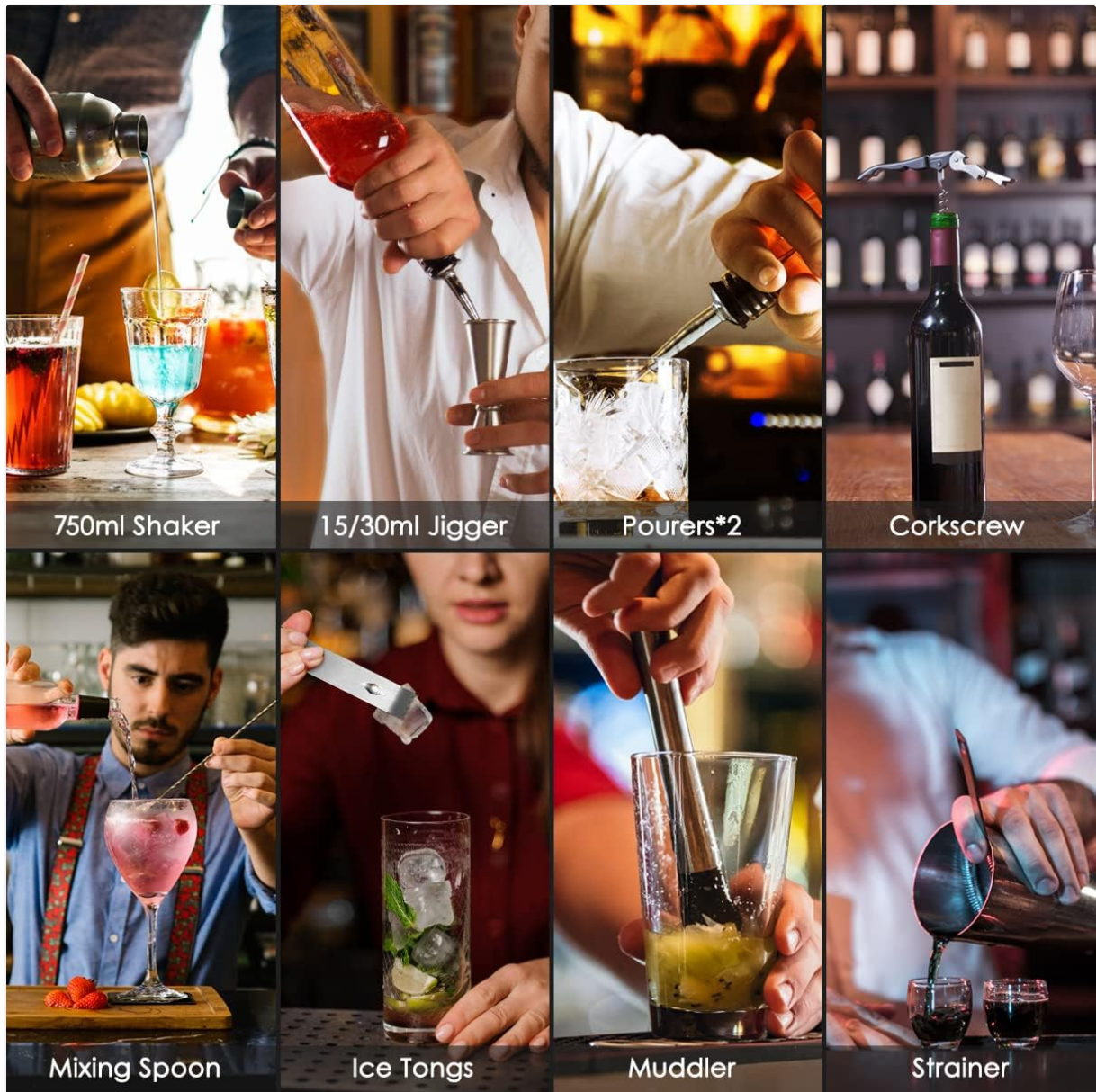


Image: Visual guide demonstrating the proper use of various bartending tools from the kit.

## MAINTENANCE AND CARE

Proper care ensures the longevity and performance of your Eocolz Bartender Kit.

- **Cleaning:** All stainless steel components are dishwasher safe. For best results and to maintain shine, hand washing with warm soapy water and immediate drying is recommended, especially for the shaker and jigger.
- **Bamboo Stand:** The bamboo stand should be wiped clean with a damp cloth and dried thoroughly. Do not soak or wash in a dishwasher, as this can damage the wood.
- **Storage:** Store all tools in the bamboo stand in a dry place to prevent moisture buildup and maintain organization.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads on any stainless steel parts, as this can scratch the surface.

## TROUBLESHOOTING

Here are solutions to common issues you might encounter:

- **Shaker Leaks:** Ensure the two parts of the martini shaker are securely sealed before shaking. The seal can be improved by ensuring the rim is dry before assembly.

- **Difficulty Separating Shaker Parts:** If the shaker parts become stuck due to temperature changes, run warm water over the larger cup for a few seconds to expand the metal slightly, then try to separate.
- **Rust Spots:** While made of 18/8 stainless steel, prolonged exposure to moisture or harsh chemicals can sometimes lead to minor surface discoloration. Clean immediately with a soft cloth and a stainless steel cleaner. Ensure tools are thoroughly dried after washing.
- **Tools Don't Fit in Stand:** Verify that each tool is placed in its correct, corresponding slot in the bamboo stand. The slots are custom-sized for each specific tool.

## SPECIFICATIONS

<b>Brand</b>	Eocolz
<b>Model Number</b>	J3-Q0NM-1GSD
<b>Material</b>	18/8 Stainless Steel (tools), Bamboo (stand)
<b>Number of Pieces</b>	11
<b>Martini Shaker Volume</b>	25 oz (approx. 750 ml)
<b>Product Dimensions</b>	10 x 6 x 4 inches (L x W x H)
<b>Item Weight</b>	2.05 pounds
<b>Care Instructions</b>	Dishwasher safe (stainless steel parts), Hand wash (bamboo stand)

## COCKTAIL RECIPES

Your Eocolz Bartender Kit includes a dedicated cocktail recipe booklet. This booklet provides a variety of classic and contemporary cocktail recipes, offering inspiration and guidance for both beginners and experienced mixologists. Refer to this booklet for ingredient lists and step-by-step mixing instructions for various drinks.



Image: The included cocktail recipe booklet.

## WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Eocolz Bartender Kit, please refer to the contact information provided with your purchase or visit the official Eocolz website. Specific warranty details may vary; please consult your purchase documentation for more information.