

Amacam AM-CS09

Amacam Cocktail Shaker Bar Mixer Set (Model AM-CS09) Instruction Manual

Comprehensive guide for assembly, operation, and maintenance.

1. INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your Amacam Cocktail Shaker Bar Mixer Set. Please read this manual thoroughly before first use and retain it for future reference.

The Amacam Cocktail Shaker Bar Mixer Set is a 9-piece kit designed for preparing various cocktails. It includes essential tools for mixing, measuring, and serving beverages.



Image 1.1: The Amacam Cocktail Shaker Bar Mixer Set, including the shaker, jiggers, muddler, bar spoon, strainer, ice tongs, and bottle pourers, presented with its packaging.

2. COMPONENTS INCLUDED

Your Amacam Cocktail Shaker Bar Mixer Set includes the following 9 pieces:

- 1 x Boston Style Shaker (600/800ml)
- 1 x Bar Spoon
- 1 x Muddler
- 1 x Ice Tongs
- 1 x Strainer
- 2 x Bottle Pourers
- 2 x Jiggers (15/30ml and 30/45ml)

9 Piece Bartender Set

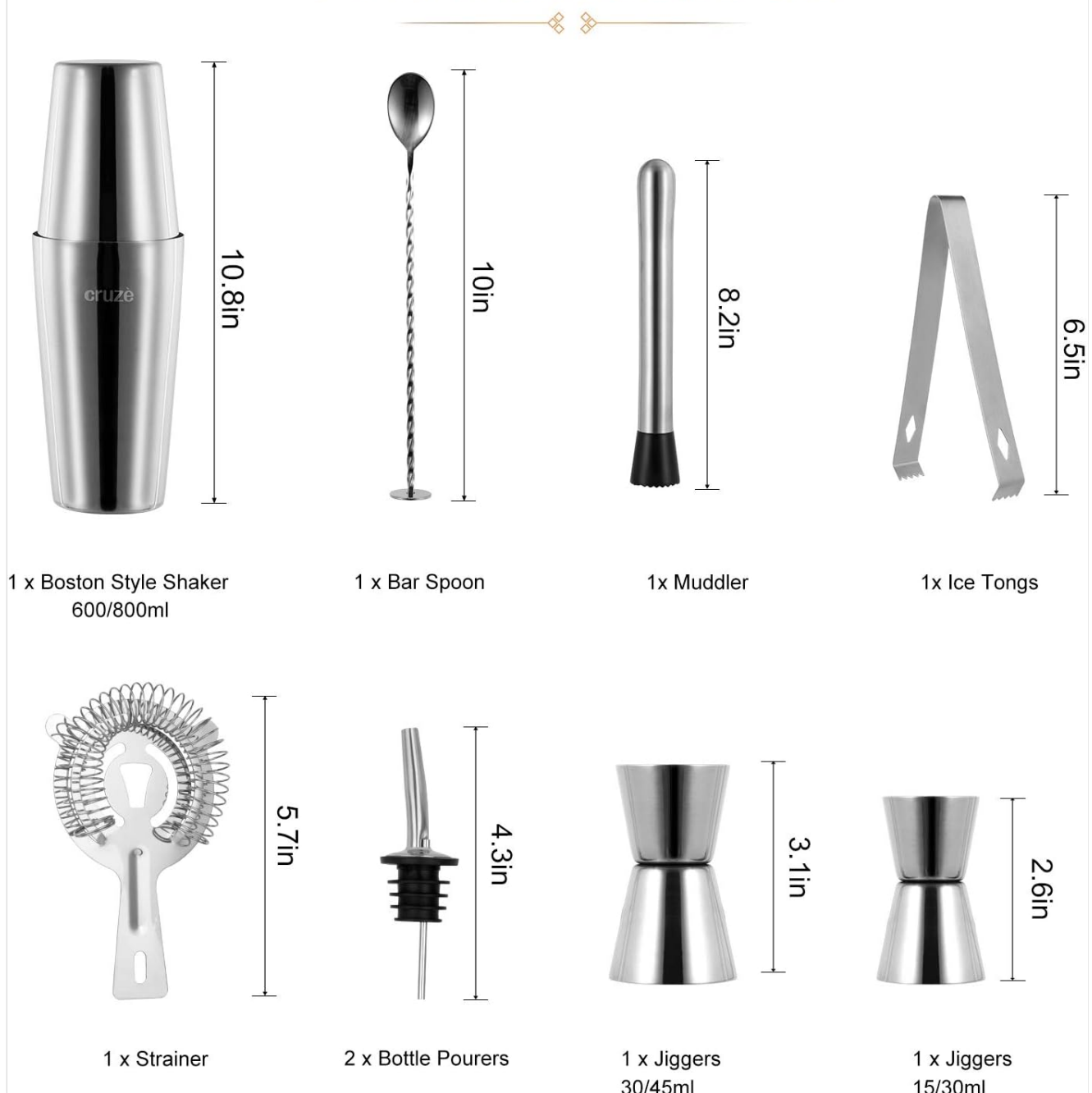


Image 2.1: An illustration detailing each of the 9 components included in the Amacam Bartender Set, along with their approximate dimensions for reference.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash all components with warm soapy water. Rinse thoroughly and dry completely to prevent water spots.
3. **Inspection:** Inspect all items for any signs of damage. If any component is damaged, do not use it and contact customer support.

4. OPERATING INSTRUCTIONS

4.1. Using the Boston Shaker

1. **Assemble:** Place the smaller shaker tin inside the larger shaker tin, ensuring a tight seal.
2. **Add Ingredients:** Combine desired ingredients (liquor, mixers, ice) into the larger shaker tin.
3. **Shake:** Hold both tins firmly and shake vigorously for 10-20 seconds until the shaker is cold to the touch.
4. **Separate:** Tap the side of the larger tin where the two tins meet to break the seal. Carefully separate the tins.
5. **Strain:** Place the strainer over the larger tin and pour the mixed drink into your serving glass.



Image 4.1: A user demonstrating the proper technique for shaking the Boston shaker, highlighting its water-tight seal during use.

4.2. Using the Muddler

The muddler is used to gently crush herbs, fruits, or spices at the bottom of a glass or shaker to release their flavors. Place ingredients in the bottom of the shaker or glass, then press and twist the muddler to extract juices and oils.

4.3. Using the Jiggers

The jiggers are used for precise measurement of liquid ingredients. The set includes two jiggers: one with 15ml and 30ml measurements, and another with 30ml and 45ml measurements. Fill to the desired line for accurate pouring.

4.4. Using the Bar Spoon

The bar spoon is ideal for stirring drinks, layering ingredients, and reaching the bottom of tall glasses. Its twisted handle allows for easy rotation and stirring.

4.5. Using the Strainer

After shaking or stirring, place the strainer over the shaker or mixing glass to hold back ice and muddled ingredients while pouring the liquid into your serving glass.

4.6. Using the Ice Tongs

Use the ice tongs to hygienically transfer ice cubes from an ice bucket to your shaker or serving glass.



Image 4.2: A bartender utilizing the ice tongs to place ice into a glass, with the complete Amacam cocktail set displayed on the bar counter.

4.7. Using the Bottle Pourers

Insert the bottle pourers into liquor bottles for controlled and smooth pouring, reducing spills and ensuring accurate measurements.

5. CARE AND MAINTENANCE

- **Cleaning:** All components are made of stainless steel and are generally dishwasher safe. However, hand washing with warm soapy water and a soft cloth is recommended to preserve the finish and extend product life.
- **Drying:** Dry all components immediately after washing to prevent water spots and maintain their shine.
- **Storage:** Store the set in a dry place.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as these can scratch the stainless steel surface.



Image 5.1: Close-up of the stainless steel shaker tins, illustrating key features such as leak-proof design, ease of use, and simple cleaning.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Shaker leaks during use.	Improper seal between tins.	Ensure the smaller tin is firmly inserted into the larger tin, creating a vacuum seal. Tap the side of the larger tin to secure.
Tins are difficult to separate after shaking.	Vacuum seal is too strong due to temperature change.	Tap the side of the larger tin sharply where the two tins meet. Apply gentle pressure to separate.
Stainless steel appears dull or has water spots.	Not dried properly after washing; mineral deposits.	Wash with warm soapy water and dry immediately with a soft cloth. For stubborn spots, use a stainless steel cleaner.

7. SPECIFICATIONS

Feature	Detail
Brand	Amacam
Model Number	AM-CS09
Material	Stainless Steel
Color	Silver
Item Volume	25 Fluid Ounces (Shaker)
Number of Pieces	9
Product Dimensions (L x W x H)	7.48 x 11.81 x 4.72 inches
Item Weight	1 pound
UPC	602430264702

8. WARRANTY INFORMATION

Amacam provides a standard manufacturer's warranty for this product against defects in materials and workmanship under normal use. Please refer to the product packaging or contact Amacam customer support for specific warranty terms and duration.

9. CUSTOMER SUPPORT

For assistance, questions, or to report any issues with your Amacam Cocktail Shaker Bar Mixer Set, please contact Amacam customer support through their official website or the retailer where the product was purchased.

Online Resources: [Amacam Brand Page on Amazon](#)

10. ADDITIONAL INFORMATION

The Amacam Cocktail Shaker Bar Mixer Set is designed for both novice and experienced bartenders. Its durable stainless steel construction ensures longevity and ease of cleaning.

PROFESSIONAL BAR STYLE TOOLS



Image 10.1: An overview of the professional bar tools included in the set, with surrounding images illustrating various cocktail preparation techniques.



Image 10.2: A visual guide showcasing eight popular cocktails that can be prepared using the Amacam Cocktail Shaker Bar Mixer Set.