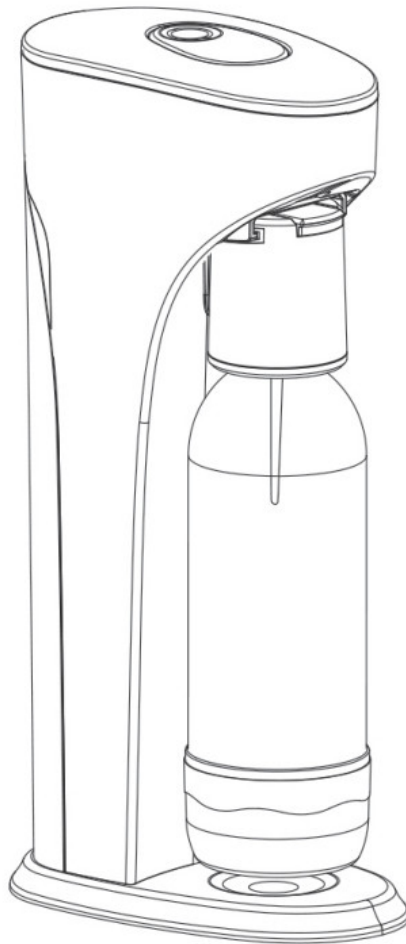




drinkmate OmniFizz Sparkles Any Beverage Without Diluting User Manual

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User Manual

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IMPORTANT SAFEGUARDS

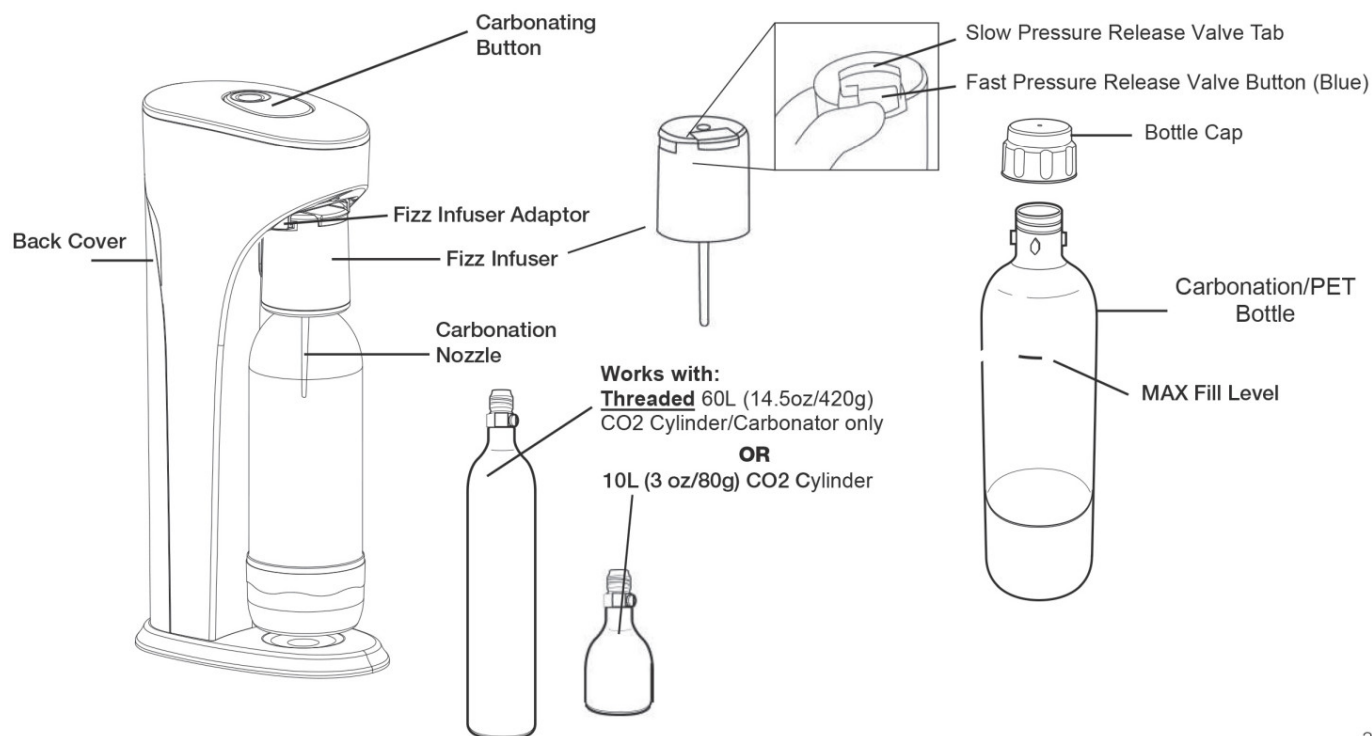
Welcome to the Drinkwater community! You will enjoy the world's first ANY-Beverage (juice, wine etc., not only water!) at-home carbonation counter-top machine. Please read below carefully before use.

1. DO NOT store the PET bottle, fizz infuser or CO2 cylinder in a freezer or in a stove/oven or other heat source, such as a heated car.
2. If the CO2 cylinder is colder or warmer than room temperature, it must be gradually brought to room temperature before use.
3. Inspect that the CO2 cylinder and PET bottle are firmly attached if there is no CO2 injection into the carbonation bottle or you hear CO2 gas leak.
4. Check expiration date on PET bottle. Do not use out of date bottle.

5. Never transport a unit with a CO2 cylinder attached.
6. DO NOT make any modifications or repairs to the unit and accessories. Repairs may be made only by our authorized service personnel.
7. Only use Drinkwater approved accessories, such as PET bottles and CO2 cylinders (check our website FAQ for latest information)
8. WARNING! Food Safety Hazard:
Always use food/beverage-grade CO2.
It is user's sole responsibility if using other CO2 sources (e.g., paint-ball, medical grade).
9. Be aware of the foaming rate of the beverage you are carbonating.
If the beverage starts generating a lot of foam, slow down your carbonation or pressure release rate and wait for the foam to settle.
10. DONOT remove Fizz Infuser while bottle contents are pressurized. Always press the blue button to finalize the pressure release process before removing the Fizz Infuser.
11. Always place the unit on a level, stable and water-resistant surface.
The unit must always be upright during operation.
12. DO NOT submerge the unit under water and do not clean while in operation.
13. Only use the unit when a filled PET bottle is inserted. Never attempt to inject CO2 into an empty PET bottle.
14. visit www.drinkmate.us or scan the QR code at Page-4 for "Drinkwater how-to" video.
15. DO NOT force the Fizz Infuser in or out its adaptor if the adaptor is not oriented 45 degrees outward. The white injection nozzle on the machine might be damaged if doing so. (Holding the Fizz Infuser by hand and then Tilt the adaptor outward to recede the nozzle, and then slide Fizz Infuser out).
16. Hand wash bottle with soap and warm water. Never place in dishwasher. Never use hard bristle brushes, abrasives, or chemical cleaners.
17. DO NOT use the PET bottle if it's deformed, scratched, or discolored, or if the expiration date has passed.
18. WARNING: Explosion Hazard. Always store CO2 cylinders in a cool, dry place, away from any type of heat exposure. Exposing to heat can cause cylinder pressure to build up and release CO2 gas unexpectedly. Do not touch cylinder if CO2 is being released; wait until all CO2 is discharged and cylinder has come to room temperature.
19. WARNING: Cold-burn Hazard. Discharging CO2 gas can cause skin to freeze.
20. The water bottle storage temperature range is MAX: +40°C/+120°F, MIN: +1°C/+34°F. Never store outside this range.
21. Use the unit to carbonate pulp-free drinks only. Always rinse the Fizz Infuser right after each use of sugary beverages

PARTS AND FEATURES

BEFORE FIRST USE: Hand wash water bottle in warm soapy water; rinse. Wipe outside with a soft cloth to dry. Never wash water bottle in dishwasher. Harsh chemicals will damage water bottle.



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HOW TO USE

NOTE: Only use specified CO2 cylinders, and Drinkwater PET bottles. Never carbonate if drink bottle is empty or not completely attached.


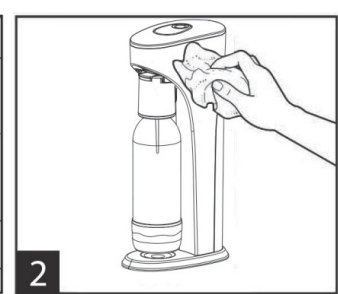
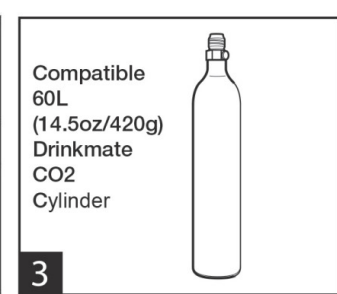
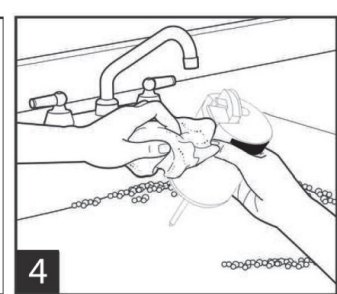
<p>1</p>	<p>2</p>	<p>3</p>	<p>4</p>
<p>Remove back cover. Remove seal and twist off cap from CO2 carbonator.</p>	<p>To install CO2 cylinder, insert threaded part of cylinder into unit receptacle and hand-tighten. Replace back cover.</p>	<p>Remove Fizz Infuser and bottle assembly by pulling assembly forward 45 degrees and then sliding it off the countertop unit. Remove Fizz Infuser from bottle by rotating it counter-clockwise and then pulling it up.</p>	<p>Fill carbonation bottle with beverage you intend to carbonate. Do not fill over the maximum fill line. Only use pulp-less beverages. WARNING! Pulped beverages may clog the pressure release valve.</p>



Note: For Drinkwater Omni Fizz “How-to-use” information, please scan this QR code for the video, or visit our website www.drinkmate.us.

<p>Attach Fizz Infuser to bottle by screwing it clockwise and (i) slide Fizz Infuser fully into countertop adapter, then (ii) gently tilt Fizz Infuser to straight vertical position</p>	<p>For high foaming beverages, fill the bottle halfway and carbonate using short bursts (~0.25 sec.). For low foaming beverages, fill up to max fill line and use longer bursts. Stop carbonating when a discharge sound is heard.</p>	<p>Gently pull Fizz Infuser and Bottle Assembly forward 45 degrees, then slide it off of the machine. Swirl or shake the bottle and Fizz Infuser assembly to increase carbonation level.</p>	<p>Open the slow release valve on the fizz infuser and pay attention to foam levels as pressure releases. If the foam reaches the top of the bottle close the slow release valve and wait for foam to settle before opening again. If the foam reaches the top too quickly, pouring less beverage next time.</p>
<p>If the slow release valve is open and the sound of air coming out stops, press the blue fast release button to make sure pressure is fully released. Remove Fizz Infuser by unscrewing it counter-clockwise.</p>	<p>Pour yourself a refreshing carbonated beverage. Take care not to pour too quickly, some beverages will foam much more than others. Learn from experimentation and enjoy your drinks.</p>		

CARE AND CLEANING

		 <p>Compatible 60L (14.5oz/420g) Drinkmate CO2 Cylinder</p>	
<p>Rinse water bottle with clean water after each use. Drinkwater bottle bottom cap can also be removed (by twisting) for cleaning underneath it.</p>	<p>To clean the carbonating unit, wipe with a damp cloth. Do not immerse unit in water. Do not use any solvents or abrasive cleaners, since this could damage the surface.</p>	<p>Empty CO₂ cylinder can be exchanged for a full cylinder at any participating Drinkwater retailers or online for the cost of gas refill only. Drinkwater accepts all standard Threaded (not Quick Connect type) 60L cylinders on the market.</p>	<p>Make sure to wash Fizz Infuser after every use under running water. The Fizz Infuser allows you to carbonate non-water based beverages because it can both slowly relieve pressure and can be easily cleaned. This is especially important if foam came out of the valve during use.</p>

Tip-1: Keep at least three 60L CO₂ cylinders on hand so you will not run out of CO₂. Drinkwater's convenient online exchange program can be found by following QR code:

For USA Continental



For Canada



<https://flowcode.com/p/ehP4IZ4bH>

Other Tips:

- Use the coldest beverages possible, 33°-42°F (0.5°-5.5°C)
- Use this table as a reference guide to define how to manipulate the push button for less foam and best results.
- Visit www.drinkmate.us for more tips and recipes.

Press Length Avg. (seconds) Pushes

Water	1	2-3
Syrup	15	4-5
Juice	0.25-1	4-20
Wine	0.25-1	4-20

STARTER RECIPES

USA recipes



Canada recipes



Besides carbonating water, wine, or other single ingredient drinks, here are some popular recipes to get you started on exploring new kinds of sparkling beverages.

Cheers!

Find more recipes at our website and social media sites. Please share your own favorite new drink recipes with all Drinkwater fans!

Instructions: Combine all ingredients before sparkling for best mixing. Use coldest beverages possible for best carbonation results.


Hard Seltzer	Mimosa	Iced Tea Highball
4 parts cold water 1 shot flavored vodka or gin	1/2 white wine 1/2 orange juice	4 parts iced tea 1 shot scotch or whiskey Pour into ice filled glass
Cucumber Sparkler	Citrus Cooler	Cold Brew Coffee
Peel and slice 1 cucumber and place slices in pitcher of water. Add simple syrup to sweeten. Refrigerate for at least an hour	6 oz lemonade 6 oz orange juice 2 tablespoons lime juice	After brewing coffee, chill in the refrigerator cold Add cream, sweetener, etc., then sparkle

TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE/SOLUTION
Cannot attach bottle to machine / Fizz Infuser is blocked by a white tip	– Put your fingers behind the Fizz Infuser Adapter (half-moon shape), and pull it forward to about 45 degree angle from vertical position. Or refer to FAQs at www.idrinkproducts.com
No Carbonation	<ul style="list-style-type: none"> – Check if CO2 cylinder is empty. Use a brand new cylinder. – Cylinder is too cold. Wait until cylinder reaches room temperature. – Beverage is too warm. Use a very cold beverage or add ice to cool it down. – Check to see if CO2 cylinder is properly installed into the receptacle. Hand tighten it a gain.
Slight Carbonation	<ul style="list-style-type: none"> – CO2 is not mixed well with drink. Wait 10 seconds after carbonating to complete mixing before releasing pressure. – CO2 cylinder is close to empty. Change the CO2 cylinder (shake it may help a little bit). – Carbonator is too cool. Wait until the cylinder reaches room temperature. – Beverage is too warm. Use 33°-42°F (0.5°-5.5°C) very cold beverage. – Beverage is too sugary. Sugar molecules tend to absorb more CO2 around so it feels less carbonated than water only. – Press on the carbonation button for a longer period of time.
It's difficult to remove the water bottle from the Fizz Infuser after carbonating.	– Excess CO2 has not been released. Lift the pressure release tab on the Fizz Infuser and wait until all the excess CO2 has been released. Always push the blue fast release button to empty the pressure.
Foam rises too quickly while carbonating or releasing pressure	<ul style="list-style-type: none"> – Use shorter carbonation bursts. Every beverage will foam differently. <p>If foam is coming out when you are releasing pressure through the slow release valve, next time you carbonate that beverage: (i) pour less beverage to leave more room for foam to rise up; (ii) use shorter bursts; (iii) wait longer between each carbonation press. For drinks with alcohol or high sugar content, fill the bottle halfway and use short CO2 bursts. This is a machine that allows you to use your own imagination to design your own sparkling beverages and learn to make beverages to your liking. The more you make drinks you'll learn how to best carbonate your favorite drinks.</p>

Drinkwater Inc.
727 W Ellsworth Road, Suite-15, Ann Arbor, MLX 48108, USA Toll-Free:
1-844-812-6241 Email: info@idrinkproducts.com
www.drinkmate.us
Model Version 410-000-5A

Documents / Resources

	drinkmate OmniFizz Sparkles Any Beverage Without Diluting [pdf] User Manual OmniFizz, OmniFizz Sparkles Any Beverage Without Diluting, Sparkles Any Beverage Without Diluting, Any Beverage Without Diluting, Beverage Without Diluting, Without Diluting
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