



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.
- **You can also prepare the Pina Colada (Milkshake) in a slush machine.**
For preparation: see our webshop under Pina Colada instant mix.

For more information, visit 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 the Pina Colada (Milkshake) in a slush machine.**

For preparation: see our webshop under Pina Colada instant mix.



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 in a slush machine.**
For preparation: see the webshop under Viareggio Cool Cappuccino instant mix.
- 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.
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