

## Warning!



This product may rupture open violently if over filled, punctured, worn, or damaged. The *Over Fill Sleeve* must be in place to assure a sufficient air space above the water level. The water level should never exceed the bottom of the *Over Fill Sleeve*.

Before using your new syphon, remove the *Head, Syphon Tube*, and *Over Fill Sleeve*. To remove *Over Fill Sleeve*, use tool provided. Refer to diagram for visual picture of how tool should be inserted into *Over Fill Sleeve*. Rinse all parts under running water and reassemble.

### Only four simple steps to make *Instant Soda!*

1. Press *Over Fill Sleeve* firmly into top of the *Bottle*. This is vital. This sleeve measures the correct amount of water leaving enough space at the top of the bottle for the CO<sub>2</sub> carbonating gas.
2. Fill *Bottle* with cold water from the tap or from a chilled bottle of spring water . . . the colder the better. When water overflows, the bottle is full. Do not try to add more water. Some empty space in the bottle is necessary for the CO<sub>2</sub> carbonating gas.
3. Make sure *Washer* and *Syphon Tube* are either connected to the *Syphon Head* or placed in the bottle. Screw on the *Head* firmly to avoid leaks.
4. Slip the CO<sub>2</sub> Seltzer Charger into the *Charge Holder* and screw onto *Head*. Turn it on as far as possible. The *Piercing Pin* will release the carbonation from the CO<sub>2</sub> Charger. Finally, shake the syphon vigorously several times to mix the carbonation with the water. If you used ice cold water, you are now ready to dispense soda by gently depressing the *Lever*. If you used tap water, place your charged seltzer bottle into the refrigerator for up to two hours so it will become ice cold.

### Never double-charge a 1-quart syphon!

**Helpful Hint:** *The colder the water the better the soda. Always store your filled syphon in the refrigerator. If you can, charge your syphon an hour or two ahead of time and store it cold.*

**Flavored Soda:** Do not add flavors to the syphon. Put the flavoring in each glass. Use various flavors to the taste of each guest: colas, ginger ale, lemon, orange, apple, wine for spritzers, chocolate. Think of your syphon as a home soda fountain.

### How Soda is Made . . .

#### *Solubility is the Secret!*

Whether you buy soda in fancy bottles from the springs of France, or the Italian highlands, or the woods of Maine what you get depends on the solubility of carbon dioxide gas in water - just as you learned in Chemistry I.

Carbon Dioxide (CO<sub>2</sub>) is a tasteless, colorless, odorless gas. With persuasion, CO<sub>2</sub> will dissolve in water and when you drink carbonated water, the CO<sub>2</sub> will prickle in your mouth in a clean and pleasant way. The more CO<sub>2</sub> hidden in the water, the fresher and more thirst-quenching it will be.

Carbon Dioxide occurs naturally in the air. Plants and trees inhale carbon dioxide and you exhale it with each breath. But CO<sub>2</sub> does not get in the water you drink unless something forces it to be there. Nature can do this in deep natural wells or you can do it mechanically with a soda syphon. It takes a lot of persuasion to convince the carbon dioxide to dissolve in water. At the first chance it will escape into the air. Pressure forces the CO<sub>2</sub> into the water, the higher the pressure the better.

Another thing helps solubility: low temperature. The colder the water the more CO<sub>2</sub> it will accept. So . . . it is high pressure and low temperature that makes good soda.

Now you can see why drinks go "flat." Carbon Dioxide is an unwelcome visitor. The moment a drink warms up, the CO<sub>2</sub> sees its chance and escapes.

Some people judge a glass of soda by the big bubbles that rush to freedom. But these bubbles are *lost* carbonation. They help your house plants but not your taste buds. When you do not see bubbles in your glass, you know you have made soda that will tingle your tongue. (Here's a test: Put your finger into a glass of soda and watch the dissolved bubbles "grow" on your fingertip in their rush to get free.)

**CO<sub>2</sub> + Cold Water = Crystal Soda**

### *Cleaning Your Syphon*

We do not recommend you use your household dishwasher because the detergent is harsh on the parts. Clean them by hand with mild soap and let air dry.

A diner waitress gave us the secret to cleaning the inside of the syphon bottle. This will also work with your coffee pot. Carefully remove the *Syphon Tube* and push two small ice cubes in, one teaspoon of baking soda and a little warm water. Put your hand over the top and shake vigorously. Pour out contents. Rinse with cold water. Sometimes CO<sub>2</sub>, when mixed with certain minerals from your water, can create an unpleasant odor. There is really nothing you can do about it except to clean the bottle as mentioned above.

### *Recipes*

**IMPORTANT!** Do not put anything other than water in your soda syphon. You can put the flavor in the bottom of the glass and then add the seltzer. You will be surprised how strong most juices are. This means that you can cut them by 50% and still have a healthful, terrific flavor.

#### *Juices*

1 part of your favorite juice.  
1 part fresh seltzer over ice.

#### *Sodas*

Concentrates are available at finer supermarkets. Concentrates are generally sweet and represent the base flavor of most common soft drinks.

#### *Ice Cream Sodas*

2-3 tablespoons of Hershey's Chocolate Syrup or equivalent.  
4-5 ounces milk.  
Stir.  
Add 5 ounces of fresh seltzer.

#### *Sparkling Fruit Cup*

You will need fresh raspberries, apples, strawberries, bananas, cherries, etc. Place mixed fruit in a small, shallow fruit cup dish and spritz with seltzer.

#### *Wine Coolers*

Most Zinfandel's work well with seltzer. Generally, the mixture is 3 parts wine with 1 part seltzer with ice.

*It is natural for your syphon to drip after it has been dispensed.*