

CONGRATULATIONS

You are now the proud owner of the Neat Ice Kit. Your at-home cocktails will never be the same.

Use the included ice mold(s), chisel, muddler, and Lewis bag to create a variety of different ice types, each tailored to a specific drink or cocktail.



ICE MOLD(S):
Where the magic happens.



ICE CHISEL:
Splits & carves the ice
(doubles as bottle opener).

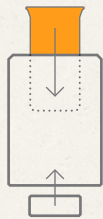


LEWIS BAG:
Durable canvas bag
for making crushed ice.



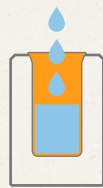
MUDDLER:
Standard muddler that doubles as a
mallet for use with the chisel & Lewis bag.

HOW TO MAKE ICE:



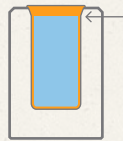
1:

Fully assemble the silicone cup, foam insulation, and bottom piece.



2:

Fill the silicone cup with water.



3:

Don't overfill; stop filling at the neck of the silicone cup.



4:

Place in the freezer for 20-24 hours.

HOW TO REMOVE THE FROZEN ICE FROM THE MOLD:



1:

Remove the bottom foam piece.



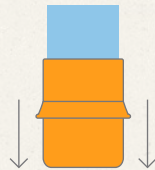
2:

Push the silicone cup up from the bottom.



3:

Pull it out the rest of the way, from the top.



4:

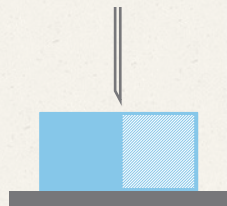
Once the silicone cup is removed from the insulation, peel the edges down to remove the ice.

HOW TO SPLIT THE ICE:



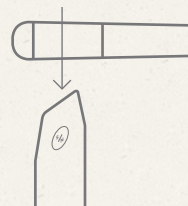
1:

Allow the ice to sit at room temperature for a few minutes before splitting.



2:

Place the ice on a cutting board, and align the sharp edge of the chisel with the middle of the ice brick.



3:

Tap the end of the chisel with the padded end of the muddler. It shouldn't take much force.



4:

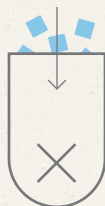
Optional: Use the chisel to shave off uneven portions and smooth out edges.

HOW TO MAKE SMALLER CUBES & CRUSHED ICE:



1:

To make cubes, continue to split the clear cube up into smaller pieces using the chisel and muddler



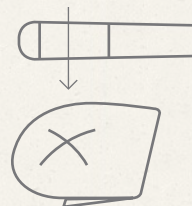
2:

For crushed ice, place these smaller chunks into the canvas Lewis bag.



3:

Fold the top flap over, and place on a cutting board.



4:

Thwack away!

TIPS FOR PRODUCING GREAT ICE.

Sometimes producing great ice feels more like an art than science. Here are a few things to try to hone your craft:

TAP WATER VS. FILTERED WATER

Water varies wildly across different geographic locations. Levels of minerals and dissolved oxygen can affect the clarity of your ice, so try different varieties. Filtered water typically works better, as does water that hasn't been run through a sink's aerator.

FREEZER TEMPERATURE

Try adjusting the freezer a few degrees in either direction, or positioning the ice mold in different locations in the freezer. The temperature in the freezer can vary quite a bit based on where the cooler is.

WATER TEMPERATURE

Starting with cold, lukewarm, and warm water may produce different results. Experiment! Don't bother boiling your water though; boiled water producing clear ice is a myth as far as we can tell.

SPLITTING THE ICE BRICK

If you find the ice brick is chipping rather than splitting in half cleanly with the ice chisel, let the brick sit out at room temperature for a few minutes before attempting to split, it actually needs to warm up a bit. The ice is quite brittle when it is really cold.

CARVING THE ICE

If you want to get really fussy, once the ice brick is broken in half, the ice chisel can be used to shave and clean up the edges of the cube. Believe it or not, this process is incredibly satisfying. Try making a sphere, we dare you! Check out some videos at ice.studioneat.com.

While the white cloud should be below the halfway point on the ice brick, some shafts of air, affectionately known as "streakies," may broach into the clear section. These are caused by dissolved oxygen in the water and sometimes cannot be avoided, depending on water type and source. They are actually quite beautiful though!

We would love to see what drinks you are making with the Neat Ice Kit.

*Tag your photos on your social network of choice with **#neatice**.*

We will find them!

**We hope you enjoy
using the Neat Ice Kit!
Cheers, Tom & Dan**