

Perfect Pour Methods Made Simple

Based on a 16 oz beverage



Pour Over

Pre-Prep

Pour a 46 oz jar of concentrate into a 64 oz container
Fill with water and shake well



For a 16 oz smoothie, fill a 16oz cup full of ice.
Pour pre-prep into the cup over the ice



Empty cup into blender and blend

Free Pour



Pour to 5 oz mark on blender container



Add 3 oz water



16 oz serving cup of ice and blend



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Pump Method



Pump 5 oz into blender container



Add 3 oz water



16 oz serving cup of ice and blend

Pin Striping Tape

Place small strips of pin stripe tape at the appropriate "pour to" levels.

Use different colors of tape for each size drink.

Ladle

Ladle system with insulated walls for cold
Ladle puree into blender container
Pour in 3oz water
16oz serving cup of ice
Blend

Granita, Slush, Self Serve Etc.

Mix in a 4 gal bucket
2 - 46 oz bottles of concentrate
4 - 46 oz bottles of water
Stir and pour into machine to fill level
Additional pre-blend under refrigeration will shorten freeze time

Bubblers/Beyond Nectar Juice

1 - 46 oz bottle concentrate
2-46 oz bottles water
Adjust water/concentrate to taste



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