

# Tips To Follow When Using A BLENDER For Crushing Ice



Let the ice or frozen goods rest for a few minutes before adding them to the blender pitcher.



Read the instructions provided by the manufacturer to avoid damaging the equipment.



Fill only 1/3rd of the container with ice to ensure the ingredients reach the blades.



Do not stack the ice pieces too tightly to ensure the blender works properly.



Use high-speed settings when crushing large amounts of ice for your beverage.



Use pulse settings for crushing a small quantity of ice in the blender.



Add liquids or sweeteners at the bottom and frozen ingredients at the top to get a better texture and taste.

