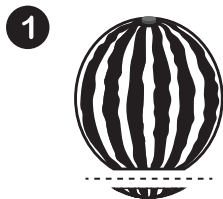


Final Touch® Watermelon TAPPING KIT

www.alwaysfinaltouch.com

What you need:

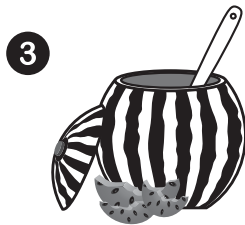
1. One large watermelon
2. Large sharp knife
3. Large wooden spoon
4. Large bowl



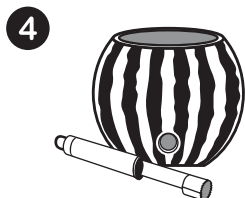
If the watermelon does not stand upright, slice about 1/3 of an inch off the bottom to keep it upright. Avoid cutting through the watermelon's outer rind to prevent leaking.



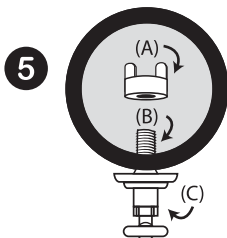
Cut about 1/2 inch off the top to create the lid.



Scoop and clean out all the innards and set aside. Leave about 2 inches at the bottom to help prevent leaking.



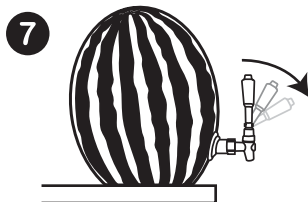
Use the included coring tool and make a hole 2 to 3 inches above the bottom of the watermelon.



Insert the faucet (C) through the hole in the watermelon and ensure the silicone seal is on the outside. Replace and tighten the locking nut (A) onto the shank (B).



Fill the watermelon with drink of choice and replace lid. Avoid filling with thick or chunky fluids, tap may clog.



Place the watermelon on the edge of a table or on a pedestal. Pull handle forward to dispense. Push the handle back to stop dispensing.

Watermelon Agua Fresca

If no children are present, add vodka to taste.
Ratio ingredients based upon watermelon capacity.

- 4 cups cubed seeded watermelon
- 1/2 cup water
- 1/2 cup white sugar, or to taste
- lime slices
- fresh mint leaves
- ice

Add watermelon and water in a blender. Purée until smooth. Add sugar to taste. Strain and press the mixture through a fine-mesh strainer into the watermelon. Slice the lime into half slices and place one half slice into each glass along with 3 mint leaves. Crush with a cocktail muddler and then fill each glass with ice. Fill each glass from the tap and stir before serving.