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Thank you for purchasing our Bevgo Fruit Infuser Water bottle. We are small family owned company from Melbourne Australia, and your support, is truly valued.

The motivations behind creating the Bevgo Fruit Infused Water Bottle came from the desire to provide people with an alternative to the commercial flavored water found in shops which is expensive and full of sugar. We have two small kids, and the access to sugar filled soda and ‘vitamin’ water which claims to be healthy, is frightening.

After researching a number of bottles, what consumers wanted from their bottle and researching the benefits of water combined with fresh fruit, we came up with the Bevgo Fruit Infused Water Bottle that we are incredibly proud of. We wanted to create a bottle that was versatile, that could provide options to our customers; take it to the office or take it to the gym. Not only is it made with the finest Eastman Tritan but also is safe food grade and 100% BPA free.

We were the first to bring the bottle to the market, and we have been making amendments and enhancements over the past year based on your feedback and suggestions. We are committed to providing you with the best product and are proud of our Bevgo Fruit Infused Water Bottle.

Enjoy your Bevgo Fruit Infused Water Bottle.

The Team at Bevgo Group
Tips on how to use the detachable Ice Gel Ball - (UK and US):

- The ice gel ball needs to be placed in the freezer for 4-hours to ensure the gel can freeze and keep your water chilled
- The gel inside the ball is FDA Approved transparent hydrogel which is safe and ecofriendly

To attach and remove your ice gel ball attachment:
- You will notice 4 ‘clips’ that clip on to the bottom of the infuser basket
- Gently twist and pull the ice gel ball down off the basket to remove the ice gel ball

Important:
- Do not expose to direct sunlight or heat for extended periods of time
- Hand wash only
- Do not place in the microwave

This is a brilliant addition to the Bevgo bottle, for those hot summer days when you need your infused water to remain chilled. The ice gel ball can be used over and over again. To clean, simply rinse with warm soapy water.
Tips on how to use the shaker ball (UK only).

The Bevgo Infuser Bottle has developed in to a one-stop-water bottle. It is primarily used to infuse your water with fresh fruit but it can also be used as a protein shaker bottle.

Simply follow the below to utilise the Bevgo bottle as a protein shaker bottle:
• Remove the infuser basket and ice gel ball attachment
• Add water to your Bevgo bottle and the desired amount of protein powder
  • The protein powder is less likely to clump when added to the top of the water
• Drop the shaker ball in to the bottle
• Once the lid is firmly in place, shake the bottle vigorously
• Although it is possible to stir the shake mix into the liquid, this can leave clumps in the drink that are unappetizing
• You can drink your shake without taking out the blender ball from the bottle.
• Dishwasher friendly
• This shaker ball acts like a small whisk and will create a smooth and light consistency to your protein shake

Perfect for your post morning workout, before rinsing with warm soapy water, removing the shaker ball, inserting the infuser basket and using as your fruit infuser water bottle for the rest of the day.
Improving the infuser basket to have a flat base was a big priority at Bevgo. Continued feedback about the difficulty of filling the infuser basket with fruit with the round bottomed infuser basket motivated us to exclusively produce the flat bottomed infuser basket. You can now stand the infuser basket upright while filling with your fresh fruit and herbs.

Benefits of naturally flavored water:
- Contains natural sugars rather than artificial sugar
- Cucumber is hydrating and flushes out toxins
- Raspberries have anti-inflammatory properties
- Oranges assist with healthy blood circulation
- Lemons help aid digestion and freshen breath
- Ginger is an immune booster
- Strawberries are full of anti-oxidants
- Mint supports the digestive system
Recent Improvements: Timeline & Sleeve

- The integrated timeline is on the side of the Bevgo bottle to ensure you are drinking the amount of water you should be throughout the day.

- We know that you should drink at least half a gallon (or 2 litres) of water a day, and we have made this easy for you with the integrated timeline on the side. It is an hourly reminder of how much water you should be drinking!

- The insulated sleeve to keep your water cool and avoid your bottle from sweating.
Recent Improvements: Bottle Lid & Grip

- Carry handle making it easy to carry anywhere
- Rubber grip making it easy to carry and prevents slipping from your hands
- Unique and exclusive to Bevgo flat bottom infuser basket for easy filling
- Flip top release button and extra metal latch security to ensure no leaking
- Thumb grip to fit in your hand perfectly
- Integrated timeline showing your water consumption throughout the day
- Bevgo’s new unique lid position is ergonomically designed to enhance both thumb and hand grips for easier drinking

Exclusive to Bevgo

Bevgo™
Cleaning Instructions

Cleaning and caring for your Bevgo bottle is easy:
• Gently hand wash with warm soapy water
• Do not put in the dishwasher as the hot water of the washer can loosen the side grip of the bottle and soften the elastic band and rubber seal on the lid
Tips & Tricks

- You can reuse the fruit in your infuser basket, but be aware you will lose flavor. The trick is to refill your Bevgo bottle when the water is half way down to ensure you mix the flavor water with the new water. Bear in mind, fruits with strong flavors like lemon, lime, pineapple and orange will be best fruit for multiple infusions.

- Be aware your water may begin to taste bitter if you are using citrus fruits with rinds. To avoid the water flavor becoming bitter, simply cut the rind off before infusing.

- Remember to eat the fruit once you’ve finished! It may not be as packed with flavor as fresh fruit because all the juices and flavors have leaked in to your water!

Fresh fruit v frozen fruit

- Fruit is seasonal. Choosing fresh over frozen fruit depends on which fruit you are selecting.

- Fruit intended to be frozen is picked at the peak of ripeness and often the better option for the best flavor, sweetness, and nutrients.

- Be sure to wash your fruit thoroughly before using in your infuser basket!
Getting Started

Fruit
• Ensure your fruit selection is fresh and ripe for maximum sweetness and flavor
• Avoid bananas due to their texture once immersed in the water

Vegetables
• Cucumber, carrots, celery

Herbs
• Mint, ginger, basil, coriander, rosemary, lavender, sage, thyme

Spices
• Ginger, cinnamon stick, peppermint, vanilla

Wooden spoon
• For mashing fruit and herbs for maximum flavour infusion
• Some ingredients, like berries, mango, and herbs, will release more flavor if slightly mashed before infusing
• This involves using the handle of a wooden spoon to give them a few good presses against the infuser basket before topping with water
• Fruit with a high water content, like citrus and cucumbers, do not require mashing to flavor water

Water
• Filtered water is preferred but regular tap water is suitable
• When you finish the drink, you can add more water and get another batch out of the same fruit and herbs
Luscious Lemons

LEMON LAVENDER
1 large lemon, sliced
¼ cup fresh lavender

LEMON AND MINT or LEMON AND BASIL
1 lemon, sliced
1 cups firmly packed fresh mint or basil leaves
Fresh mint or basil sprigs

Hint: Rub the mint or basil leaves between the palms of your hands to bruise the leaves slightly.

LEMON AND GINGER
1 large lemon, sliced
½ inch knob of ginger root sliced

Lemon and ginger is considered a detox and a great drink to start the day.
Citrus Crusade

**CITRUS PEPPERMINT**
- 2 large lemons, sliced
- ½ grapefruit, sections cut in half
- 10 peppermint leaves, crushed

**CITRUS CUCUMBER**
- ½ lemon, sliced
- ½ lime, sliced
- ½ cucumber, sliced
- ½ orange, sliced
Cucumber Classics

CUCUMBER, MINT AND ROSEMARY
12 thin slices of cucumber
2 lemon slices
2 sprigs of fresh mint
3 sprigs of rosemary
Hint: Crush mint and rosemary to release flavor

STRAWBERRY, LIME, CUCUMBER AND MINT
½ cup sliced strawberries
½ cup sliced cucumbers
1 lime, sliced
¼ cup fresh mint leaves

LIME AND CINNAMON
1 large lime, sliced
3 to 5 cinnamon sticks

Cinnamon helps lower blood sugar concentration
Orange Obsession

ORANGE MINT
2 large oranges, sliced
10 mint leaves

BLUEBERRY ORANGE
1 orange, cut into wedges
A handful of blueberries

ORANGE AND VANILLA BEAN
1 orange, sliced
1 scraped vanilla bean

VANILLA ORANGE
1 orange, sliced
1 scraped vanilla bean

Oranges aid with healthy blood circulation
An apple a day keeps the doctor away

APPLE CINNAMON GINGER
2 medium apples, cut into thin slices
  3 to 5 cinnamon sticks
  6 thin slices of peeled fresh ginger

GREEN APPLE RASPBERRY AND ROSEMARY
2 medium apples, cut into thin slices
  ½ cup of fresh raspberries
  2 springs of rosemary

APPLE MELON
1 apple, cut into thin slices
  1 cup watermelon cubes
  1 cinnamon stick
Pine for Pineapple

PINEAPPLE ORANGE WITH GINGER
1/2 cup cubed pineapple (rind removed)
1/2 an orange, sliced
1 tablespoon freshly-grated ginger

PINEAPPLE AND SAGE
1 cup of cubed or sliced pineapple (rind removed)
10 sage leaves

Pineapple is an anti-inflammatory that helps relieve joint pain and arthritis
Watermelon Wonders

WATERMELON BASIL
1 cup seedless watermelon, cubed
10 basil leaves

WATERMELON AND MINT
1 cup cubed watermelon
1/4 cup fresh mint leaves

WATERMELON AND ROSEMARY
1 cups cubed Watermelon
2 large Sprigs of Rosemary
STRAWBERRY WITH LEMON AND BASIL
1/2 cup sliced strawberries
1/2 a lemon, sliced
1/4 cup fresh basil leaves

STRAWBERRY AND CANTALOupe
1/2 a cantaloupe cut in 2 long wedges
1/2 cup of strawberries cut in half

STRAWBERRY AND KIWI FRUIT
1 cup of strawberries cut in half
2 kiwi fruits sliced
A few fresh mint sprigs (optional)
Perfectly Peachy

PEACHES AND VANILLA BEAN
2 very ripe peaches pitted and sliced thinly
4 vanilla beans sliced down the middle

PEACH, BLUBERRIES, LEMON AND MINT
1 very ripe peaches pitted and sliced thinly
¼ cup of blueberries
½ lemon sliced
¼ cup of mint
POMEGRANATE AND LEMON
½ pomegranate sliced (remove the arils)
1 lemon thinly sliced
HINT: Select the pomegranate by weight - the heavier, the juicier. Muddle the arils to release their flavour

TANGERINE, THYME AND FENNEL
2 tangerines sliced
2-3 sprigs of fennel
2-3 sprigs of thyme

BLACKBERRIES AND SAGE
15 medium fresh sage leaves
1 cup fresh blackberries

BLACKBERRIES, LIME AND ROSEMARY
1 cup fresh blackberries
1 lime sliced
2 springs of rosemary
Cool Coconut & Kiwi

COCONUT AND LIME
1 cup fresh coconut cubed and scored
2 limes sliced

COCONUT AND PINEAPPLE
1 cup fresh coconut cubed and scored
1 cup of cubed or sliced pineapple (rind removed)

KIWI FRUIT AND LEMON
2 kiwi fruits sliced
1 large lemon, sliced

Kiwi fruit is a super food and is packed with vitamins A and E
Detox Delights

BLUEBERRY AND LAVENDER
1 cup fresh blueberries
Lavender flowers to taste

GRAPEFRUIT ROSEMARY DETOX WATER
½ grapefruit sliced
Several sprigs of rosemary