

the InFizz™ Fusion

Start with full flavor, then fizz for more.



Breville | Commercial

DNA Points



The Fusion Cap™ With its unique technology, the FusionCap™ allows you to easily and safely carbonate any beverage.



Premium materials Stainless steel body and die cast lever for optimal durability and a premium look and feel.



Enjoy maximum carbonation Retain maximum carbonation until you're ready to serve using the included Fizz keeper caps.



Easy twist & lock Fast and simple locking system with an ergonomic ring pull feature.



Add accessories for more fizz Additional available accessories for the InFizz™ Fusion include the FusionCap™, the 0.6 L / 20 oz bottle 2 pack and 1 L / 34 oz bottle 2 pack, which are sold separately.



Magnetic stainless steel drip tray Holds the drip tray in place and it's removable for easy cleaning.

Paloma Cocktail

SERVES 1

Ingredients

1 fl oz Filtered Water	.75 fl oz Lime Juice
1 fl oz Blanco Tequila	1.25 fl oz Simple Syrup
1 fl oz Mezcal Joven	Coarse Kosher Salt
1 fl oz Grapefruit Juice	(to taste)

Method

1. Combine all of the ingredients except the garnish in a half-liter carbonating bottle. Add a small pinch of salt to taste.
2. Cap the bottle with the Fusion cap and insert it into the InFizz™ Fusion.
3. Using 1-second bursts, carbonate the cocktail until the over-pressure valve vents.
4. *Carefully* de-gas the bottle by moving the switch to the center position.
5. Reserve the cocktail in the refrigerator until ready to serve.
6. To serve, rim a chilled Collins glass with sea salt.
7. Fill the base of the glass with ice and top it off with 6 ounces of the cocktail. Add more ice to fill the glass.
8. Garnish with a grapefruit wedge. Serve.



*Learn more about
Breville Commercial
products*

