

Q: How do I use my Wine Opener?

1. **Push!** Place the needle at the center of the cork and push down until the needle pierces entirely through the cork.
2. **Pump!** Use one hand to hold the belly of the bottle, and use your other hand to pump the Bottle Rocket Opener.
3. **Pop!** After 4-8 pumps, the cork will pop out of the bottle. Enjoy

WARNING!

1. Do not hold the Bottle Rocket guard (the plastic shield surrounding the interior needle) during operation. Hold the belly of the wine bottle (not the neck) with one hand while pumping the Bottle Rocket Opener with the other hand.
2. Do not press the plastic needle guard against the wine bottle itself. Holding the Bottle Rocket Opener against the wine bottle during operation can prevent removal of the cork, resulting in excessive buildup of air pressure. Too much pressure inside the wine bottle can lead to bottle rupture and injury from broken glass.
3. Do not use on champagne, sparkling wines or other pressurized bottles. Do not use on high durometer (hard) plastic corks. Keep Bottle Rocket products out of the reach of children, as they include sharp points (needle) and sharp edges (foil cutter).
4. If the cork is embedded too deeply into the wine bottle, the Bottle Rocket Opener may not function properly. For proper operation, the needle must pierce entirely through the cork.
5. Do not pierce the same cork more than once. Piercing the cork more than once can allow air to escape, preventing removal of the cork.
6. If air can be heard escaping from the bottle while operating the Bottle Rocket Opener, stop and use a different method to remove the cork.

Q: Should the needle pierce completely through the cork?

A: Yes. For proper operation, the needle must pierce entirely through the cork. The needle should puncture through the end of the cork, allowing the tiny hole near the tip of the needle to pressurize the bottle. The wine opener is designed to open wine bottles using the industry standard length of 1.75" (4.445cm) corks.

Q: Does the wine opener work with plastic or synthetic corks?

A: The Bottle Rocket Opener works with real and synthetic corks but the actual performance of the opener may differ based on the specifications of the cork - material, length, diameter and density. The opener is designed to open full bottles of wine. This opener is not designed to open sparkling wine, Champagne, other

pressurized bottles, or re-corked wine. Do not use on high durometer (hard) plastic corks.

Q: How do I clean my wine opener?

A: Wipe clean. Do not submerge in water.

Q: When using the wine opener, how many pumps does it take before the cork pops out?

A: With typical results, your cork will begin to move within 5 pumps.

Q: My cork just popped out and made a loud noise. Is that normal?

A: Yes! This opener pressurizes the bottle to pop the cork out and can sound similar to opening a bottle of Champagne.

Q: Can I open a bottle of Champagne or sparkling wine with my Wine Opener?

A: No.

Q: Do I hold the clear guard while pumping?

A: No. Do not hold the Bottle Rocket Opener guard (the plastic shield surrounding the interior needle) during operation. Firmly hold the belly of the wine bottle (not the neck) with one hand while pumping the Bottle Rocket Opener with the other hand. Holding the clear guard will press against the wine bottle neck, and may prevent removal of the cork, resulting in excessive buildup of air pressure.

Q: How do I remove the cork from my opener:

A: Push the outer ring towards the tip of the needle, pushing the cork off the needle.

Q: How do I use The Perfect Cut - Foil Cutter?

1. Place the Rocket Cut on top of the bottle.
2. Squeeze and twist the Rocket Cut to remove the top of the foil and reveal the cork.

Q: How do I use the Rocket Pour - Wine Aerator?

A: Insert the Rocket Pour aerator spout into an open bottle, and pour.

Q: How do I use The Rocket Chill Stick - Wine Chiller?

1. Unscrew the metal rod from the pour spout and place in the freezer for at least 30 minutes.
2. Remove from freezer and screw on the pour spout. Pour a glass of wine first to make room, then insert the Perfect Chill into the bottle. Enjoy!

To clean, rinse your chill stick under running water immediately after use. Lay flat to dry.

The chill stick does not need to be (nor should it be) in separate pieces while in the freezer. Your chill stick can sit in your freezer until ready for use. Do not stand it upright. The chill stick is made of quality materials but it should be handled with care. Dropping it or tapping it against something will break it. Your chill stick can maintain an already refrigerated cold bottle for up to an hour or it can cool your room temperature red within 5 minutes.

Q: How do I use The Rocket Seal - Vacuum Sealer?

1. Insert the Rocket Seal into an open bottle.
2. Hold the belly of the bottle with one hand, and pump the Rocket Seal with the other hand. Pump until you feel resistance. The Rocket Seal removes air from the bottle, creating a vacuum seal that keeps your wine fresh!
3. To remove the Rocket Seal, grab below the pump and pull with a twisting motion.

To clean, carefully rinse the surface of the silicone with water. Be sure not to submerge the vacuum sealer in water or wet the pump. Lay flat to dry.

Recommended Pumps: up to 40 times for a bottle that is $\frac{3}{4}$ full; up to 60 pumps for $\frac{1}{2}$ full; up to 80 pumps for a bottle that is $\frac{1}{4}$ full. This is a recommendation only, actual pumps may vary. Pump until you start to feel resistance. The vacuum sealer can help prolong the freshness of a newly opened bottle of wine for up to 10 days.