



TAILGATOR®

## **Instruction Manual and Recipes**



## **The Original Portable Gas Powered Blender**

“Blend it and they will come”

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**WARNING! When using any gas powered device basic safety precautions must be followed to reduce the risk of injury or damage to personal property. Operators of this product are responsible for reading and adhering to all instructions and safeguards.**



- 1. Lid
- 2. Pitcher
- 3. Blade
- 4. Motor Coupling
- 5. Trigger
- 6. Cable
- 7. Starter Rope
- 8. Fuel Cap
- 9. Fuel Tank
- 10. Primer Bubble (Red)
- 11. Choke Lever
- 12. Stop Switch

## Getting Started

1. With your Gator lying on its side and the fuel cap (#8) pointing upward, remove the fuel cap and fill the fuel tank (#9) with the appropriate fuel mixture. Refer to Important Safeguard's on page 4 for fuel mixture info.
2. Now wrestle your Gator to its feet. It is recommended that the Gator be warmed up before using. With the pitcher assembly off, depress the primer bubble (#10) two or more times, until it becomes firm.
3. Move the choke lever (#11) up into the full position. Put one hand around the neck area of the Gator (#4). Place your index finger on the trigger (#5) for throttle control.
4. Holding the Gator's neck firmly with one hand, quickly pull the starter rope (#7) toward yourself. Pull the starter rope two or more times until the engine pops or runs briefly.
5. Now move the choke lever (#11) down to the half way point or to the closed position, and pull again until the motor starts. Run the motor several seconds.
6. With the motor off, move the lock ring tab until the openings on the lock ring line up with the openings on the motor coupling. Place a fully loaded pitcher into the motor coupling by inserting ridges on the side of the pitcher base down into openings on the lock ring, and then rotate the tab on the lock ring as far as it will go to the left or right to lock the pitcher in place. Check to make sure the pitcher is firmly locked in place.

## Getting Started Continued

7. After restarting the TailGator®, use the throttle trigger (#5) to rev the motor until the ingredients are completely blended. Use the stop switch (#12) to kill the motor.

## Shut'n it Down

1. After your blending is complete, depress the stop switch (#12) to kill the motor.
2. Move the tab on the lock ring back to the open position, remove the pitcher from the motor coupling and pour away.
3. After all blending is complete, clean the pitcher. For best results use a bottlebrush to clean the blades.
4. Only place the TailGator® back into its carrying case or other container after the motor has had sufficient time to cool.

## Important Safeguards

1. When using gas powered appliances, basic safety precautions should always be followed including the following steps.
2. Unless otherwise noted, proper fuel to oil mixture is 40:1 as recommended by the motor manufacturer.

## Before You Begin Blending

1. Read all instructions.
2. Blades are sharp. Handle them carefully.
3. The TailGator®, as with all gas powdered devices, is meant for out door use only. Do not use the TailGator® in an enclosed area.
4. Do not operate with damaged starter rope or choke lever or after unit has been dropped or damaged in any way.

## Operation

1. Always use unit on a clean, flat, hard, dry surface. There should be no material such as a tablecloth or plastic between unit and surface.
2. Due to the exhaust being dispersed out of the bottom of the TailGator®, it is recommended that the TailGator® not be operated on any carpeted or easily marred surfaces.

**Continued**

## Important Safeguards Continued

### Operation (Continued)

3. Keep hands, utensils, or any other foreign objects out of the pitcher, while the TailGator® is in use.
4. Avoid contact with any moving parts.
5. Make sure the pitcher assembly is firmly locked into the motor coupling before operating the TailGator®. Always run motor for a few seconds without pitcher in place before adding the pitcher, containing ingredients to TailGator®.
6. Always load the pitcher with ingredients first, before placing jar on your TailGator®.
7. When blending hot liquids, use extreme caution when placing ingredients in, or pouring mixture out of the TailGator®.
8. Be sure the lid is securely in place before operating TailGator®. Do not open lid while blending.
9. Turn off the TailGator® before removing the pitcher from the Gator base.
10. Use the TailGator® only for food preparation or for blending food substances as described in this instruction manual.
11. Do not attempt to add fuel to the fuel tank while the TailGator® is blending.

**Continued**

## Important Safeguards Continued

### General Instructions

1. Close supervision is necessary when using the TailGator® around children.
2. Do not operate the TailGator® while under the influence of alcohol or other substances that affect your reaction time or perception.
3. Do not leave the TailGator® running unattended.
4. You risk personal injury or damage to the TailGator® if you use attachments, containers, including canning or ordinary jars, or parts other than those recommended by TailGator®.
5. Improper adjustments to the carburetor or altering the exhaust system will void any warranty and may cause serious damage to the motor.
6. Do not squeeze the throttle trigger beyond its stop. Breakage may occur.
7. When storing the TailGator® for 30 days or more, it is recommended that any and all fuel be drained from its fuel tank.

**Continued**

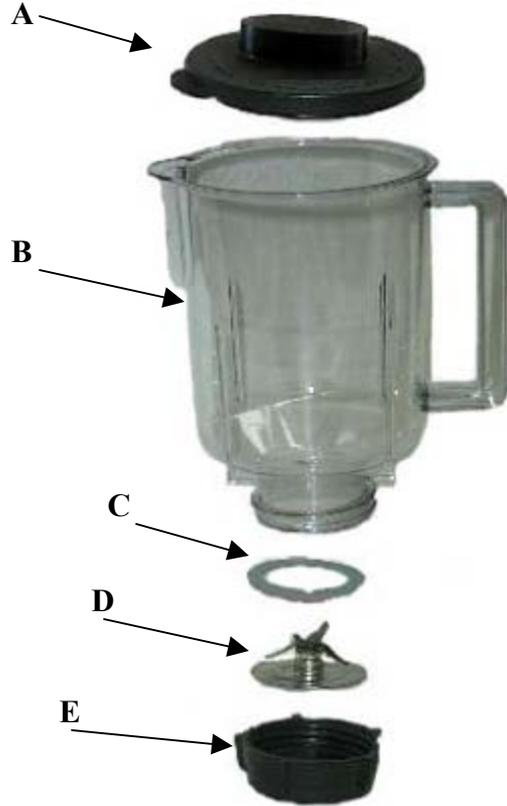
## Important Safeguards Continued

### General Instructions (Continued)

8. Do not ship the TailGator® or carry or travel with the TailGator® with any fuel in the fuel tank and/or the fuel system. Drain the fuel tank and run the motor until the fuel system is completely empty.
9. Do not submerge the motor assembly into water or any other liquid.

**SAVE THESE INSTRUCTIONS**

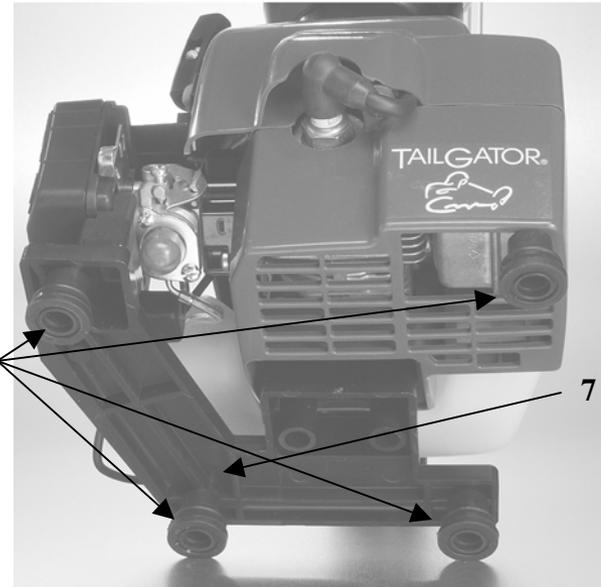
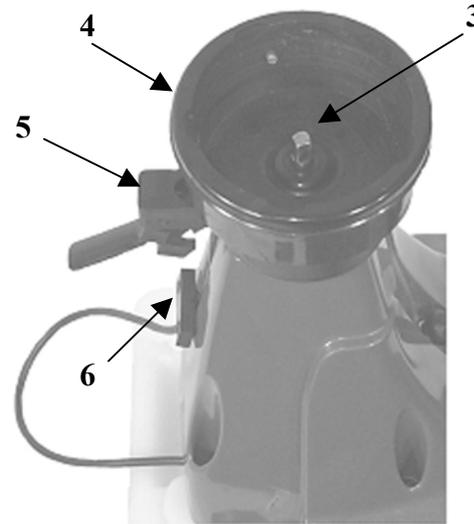
**Pitcher Assembly**



- A. Lid
- B. Pitcher
- C. Seal Ring
- D. Blades
- E. Threaded Cap

Total disassembly is recommended for proper cleaning.

**Warranty**



- 3. Drive Shaft
- 4. Motor Coupling
- 5. Trigger Mount
- 6. Cable Mount
- 7. Leg Mount
- 8. Rubber Legs

## Warranty

TailGator® warrants to the original purchaser, from the original date of purchase, that each TailGator® is free from defects in material and workmanship and agrees to repair or replace any defective product as follows;

**Shipping Time** - Pitcher assembly as seen on page 8 of this manual. TailGator® warrants complete or partial replacement of the pitcher assembly if damaged during shipping.

**90 Days** - Parts and labor on the power head unit including the throttle cable.

**1 year** - Sealed drive bearing.

**Lifetime** - Parts and labor on all TailGator® fabricated parts limited to the motor coupling (#4), trigger mount (#5), cable mount (#6), drive shaft (#3), leg mount (#7), rubber legs (#8).

**Note:** Above listed numbered items are shown on opposite page.

## Motor Adjustments

1. It is only recommended to only adjust the idle when the motor is unable to run consistently with out any added throttle or, if it is determined to be idling too fast.
2. Turning the adjustment screw clockwise will increase the idling speed. Counter clock wise will decrease the speed.
3. It may be necessary to make adjustments after extreme elevation changes.

*Now that you've made it past  
all the boring shhtuff, let's  
get on with the fun shhtuff  
and blend on and on and on  
and on . . . . .*

## **TailGatorology and Gatorizims**

The TailGator® was designed and built after seeing a need for a blender that would work well any place any time. You have purchased a product, that we feel has been perfected after many hours of product design and testing. We honestly don't remember much about the testing but the results are very clear.

There is always the question of how many drinks to the gallon. Although we have attempted that test several times, we have yet to successfully complete it. The one thing that has been proven over and over again, is the fact that you will get more dates now that you own a TailGator®.

The TailGator is truly a very wise investment. You will see that when you use the TailGator®, a crowd will begin to form. The onlookers will want to see it run as much as possible. For every pitcher blended, give yourself a sample. Thus eliminating your need to purchase ingredients and saves you money.

The spiritual events you might experience with the TailGator® could be phenomenal. It has been mentioned that the TailGator® has taken many different shape and resemblance's. There are those people who feel it necessary to pray to the Gator God. Besides, after a few successful operations of the TailGator® and, if you squint just right, it looks just like the Gator God or maybe its Stone Henge. Nevertheless it's all good.

Blend on.....

**Drinks & Smoothies****See 'Ya Later TailGator®**

6 oz. Chocolate chip ice cream  
 1/4 cup brewed espresso coffee  
 1/4 cup half and half  
 3 tbsp. cream of coconut

Place all ingredients in the TailGator®. Cover, mix on low speed to smooth consistency. Serve in wine glass garnished with fresh strawberries.

**Swamp Cooler**

2 1/2 cups diced fresh honeydew melon  
 2 tbsp. chopped fresh mint  
 1 tbsp. fresh lime juice  
 pinch salt  
 1/3 cup ginger ale or lemon-lime soda  
 6-8 ice cubes

Place all ingredients in the TailGator®. Cover, blend until smooth. Garnish with mint leaves. Serves 2.

**Drinks & Smoothies****Cran-Berry-Berry**

1 cup low-fat strawberry yogurt  
 1/2 cup cranberry juice  
 1 1/2 cups frozen strawberries  
 1 cup frozen raspberries

Combine yogurt, and cranberry juice into TailGator®. Add the strawberries and raspberries; blend until smooth. Serves 2.

**Peach Keen**

1 cup low fat yogurt  
 3/4 cup Peach Nectar  
 1/2 cup frozen raspberries  
 1 1/2 cups diced fresh peaches, frozen.

Combine yogurt and nectar into TailGator®. Add the raspberries and peaches. Blend until smooth.

**Drinks & Smoothies****OJ Classic**

- 1 cup orange juice
- 1 cup frozen Strawberries
- 2 fresh bananas, frozen and sliced

Combine ingredients into TailGator®. Blend until smooth.

**Pink Bijou**

- 1 1/2 cups diced watermelon
- 1/2 cup strawberry sorbet
- 8-10 ice cubes
- 1 tbsp. fresh lime juice
- pinch salt

Combine ingredients into TailGator®. Blend until smooth.

**Yours Truly**

- 2 cups your favorite fruit
- 1 1/2 cups your favorite juice
- 1 cup your favorite ice cream
- 4 each you favorite ice cubes

Combine ingredients in your favorite TailGator®. Blend until you have awoken the neighbors, or until smooth.

**Alcohol Related Drinks****Margarita**

- 2-4 oz sweet & sour mix
- 1-2 oz tequila
- 1 oz triple sec
- 1 oz peach schnapps'
- 3 scoops orange sherbert ice cream

Combine all ingredients into the TailGator® and blend until smooth.

**Kick Butt Margarita**

- 2-4 cups ice cubes
- 1:1 combination of your favorite margarita mix and your favorite Tequila.

Combine all ingredients in the TailGator®. We kept it simple so it could be followed even in extreme conditions. If all else fails, have the designated driver blend it.

**Alcohol Related Drinks****La Bamba**

1 1/2 oz gold label tequila  
 2-3 cups ice cubes  
 1/2 cup frangelico liqueur  
 1 1/2 oz banana or banana mix  
 3 oz orange juice  
 splash of 7-up or equivalent

Combine all ingredients into the TailGator® and blend until smooth.

**Tequilada**

2 oz tequila  
 2 oz cream of coconut  
 4 oz pineapple juice

Combine all ingredients into the TailGator®, and blend until smooth.

**The Break Down**

3 oz tequila  
 1 shot glass  
 1 ice cube optional

Combine all ingredients into the shot glass and shoot.  
 We hope there is never a need for this recipe.

**Alcohol Related Drinks****Mexican Pain Killer**

1 part tequila (1 oz)  
 1 equal part vodka (1 oz)  
 1 equal part rum (1 oz)  
 1 equal part orange juice (1 oz)  
 2 tbsp. Cream of coconut  
 2 cups ice cubes

Combine all ingredients into the TailGator®, and blend until smooth, and hold on.

**The Green Gator**

1 part tequila (1 oz)  
 2 parts (2 oz) cream de menth liqueur  
 2 cups ice cubes

Combine all ingredients into the TailGator®, and blend until smooth.

**The Honeycomb**

4 parts tequila (4 oz)  
 3 parts whisky (3 oz)  
 2 tbsp. honey  
 2 cups ice cubes

Combine all ingredients into the TailGator®, and blend until smooth.

**Dips and Other Eats****Chunky Camp Out Chili**

- 3 tbsp oil
- 2 cloves garlic
- 4 pounds beef stew meet, cut into 1 inch chunks.
- 2 cans ( 28 oz ) tomatoes w/ juice.
- 2 medium green peepers, cut into 1 inch chunks.
- 1 can ( 6 oz ) tomato paste
- 1 tbsp salt
- 3 cans ( 16 oz ) red kidney beans, drained & rinsed.
- 3 medium onions

In a deep frying pan, brown the garlic in oil add meat and brown on all sides. Put half the tomatoes, onions and green pepper into the TailGator®, and blend.until smooth. Add blended ingredient to meat and garlic. Add tomato paste and seasonings, cover and bring to a boil. Turn heat to low and simmer 1-2 hours. Add kidney beans and heat through. Serve with oyster crackers or french bread.

**Salmon Spread**

- 1/4 cup mayonnaise
- 1 tbsp. lemon juice
- few drops tabasco
- 1 small onion
- 1 stalk celery
- 1 can salmon (drained)

Combine all ingredients into the TailGator® and blend 15 - 20 seconds. Chill and serve.

**Dips and Other Eats****Crabmeat Dip**

- 1/3 cup cream
- 2 tsp. lemon juice
- 1 tsp. Worchestershire sauce
- 1/4 tsp. salt
- ground pepper to taste.
- small clove garlic
- 8 oz cream cheese (softened)

Combine ingredients to the TailGator® and blend at high speed for 10 seconds. Add 1 cup flaked crap meat and blend at high speed for 20 seconds.

**Cranberry - Pineapple Salad**

- 1 package orange flavored gelatin
- 1/2 cup boiling water
- 1 sliced lemon rind
- 2 cups raw cranberries
- 1 cup pineapple juice

Combine gelatin, water and lemon rind into the TailGator®. Blend at high speed for 20 seconds. Add cranberries and pineapple juice. Blend for another 5 seconds. Pour into individual molds, chill until firm Serves 6.

**Dips and Other Eats****Notes:****Orange Pancakes**

- 1 cup orange juice
- 1/4 cup milk
- 8 tbsp. melted butter
- 1 egg
- 3/4 tsp. salt
- 1 1/2 cup flour
- 2 1/2 tsp. baking powder

Combine ingredients into the TailGator® and blend at high speed for 15 - 20 second. Pour into hot skillet and cook until golden brown.

**Chocolate Waffles**

- 2 cups flour
- 3 tsp. baking powder
- 2 oz unsweetened chocolate bar, cut into pieces
- 3 eggs
- 1/2 cup sugar
- 1/2 tsp. salt
- 1/4 cup melted butter
- 1/2 tsp. vanilla
- 1 cup hot milk
- 1/2 cup milk

Combine and mix dry ingredients into small bowl. Add hot milk and chocolate into the TailGator®, and blend at high speed for 20 seconds. Add eggs, butter, and vanilla and while blending, add milk and dry ingredients through filler cap. Blend thoroughly and bake in waffle iron.



**Thank you for your purchase of the TailGator®.** We are confident that you will get many hours of enjoyment out of it. Please take a few moments and answer the following questions in order for us to continue improving our product and customer service, and return it to us via mail at:  
TailGator®, 13767 No. Bloomfield Rd. Nevada City, CA 95959  
or send us an email at: [sales@tailgatorzone.com](mailto:sales@tailgatorzone.com)

1. What is your impression of the TailGator®?

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2. What improvements would you suggest?

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3. Other ideas on how to use the motor of the TailGator®  
Powerhead.

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