Thank you for purchasing our Dual Hinge Waiter’s Corkscrew!
Congratulations and Welcome to the Family!

We would like to thank you for purchasing the HiCoup Dual Hinge Waiter’s Corkscrew. It is with great pleasure that we welcome you into the HiCoup Kitchenware family.

HiCoup Kitchenware is a new company whose goal is to provide premiere, professional-inspired kitchenware direct to consumers like you. We design and produce our own products and are always adding more professional level kitchenware to our lineup!

We would like to congratulate you for your dual hinge waiter’s corkscrew selection because you now own one of the finest wine openers’ on the market. The HiCoup Dual Hinge Waiter’s Corkscrew was built to last and has been made from high durability components that will serve you well for years to come.

It seems elementary - buy wine, pull out cork and drink. But somewhere in the middle, things can get a little dicey. Especially if you find yourself in a rental cabin or on a picnic without the luxury of a fancy, state-of-the-art corkscrew.

Our Dual Hinge Waiter’s Corkscrew offers the simplest and most basic way to open a bottle of wine — and I would argue, the most elegant. It is, after all, what waiters and sommeliers use! A few firm twists, a flick of the wrist and Pop! Out comes the cork.

The first step to using our Dual Hinge Waiter’s Corkscrew is understanding its anatomy. All of its parts are tucked into the handle just like a Swiss army knife. Unfold it and you’ll see a metal arm with two notches that attaches to the handle at the hinge. Sandwiched between this arm and the handle on a hinge of its own is the corkscrew itself (also called the “worm”). The wine keys also has a little blade embedded in the handle that can be used to remove the foil covering the cork.

Once you drill the corkscrew into the cork, that notched metal arm is what you use to anchor the corkscrew and pull out the cork. It acts as a fulcrum — as you pull up on the handle, you also exert force down on the arm, which allows you to draw the cork out of the bottle. And to think, you thought you’d never find a real world use for high school physics!

This is definitely one of those things that’s easier shown than said — and easier to do than to show. So take a look at this guide and then give it a try for yourself!

HiCoup Kitchenware prides itself in offering professional-inspired kitchen products and we hope you are 100% satisfied. If for some reason our product did not meet your expectation, please do not hesitate to e-mail our Customer Care department at support@hicoupkitchenware.com, or visit our website at www.hicoupkitchenware.com before leaving a negative review. We will do EVERYTHING in our power to make sure that we make it right for you.

Again, thank you very much for your purchase!

Sincerely,

John-Paul Dechaneo
Founder, HiCoup Kitchenware
PRODUCT COLLECTION

Rosewood Waiter’s Corkscrew
Stainless Steel with Rosewood Inlay Waiter’s Corkscrew
Ebony Wood Waiter’s Corkscrew

Wing Corkscrew
Red Wine Aerating Pourer
Crystal Glass Wine Decanter

Oyster Knife with Sheath
Granite Mortar & Pestle

Click on the button below to see more about our products on Amazon

HiCoup’s Amazon Storefront
Whenever we launch a new product, we typically give away a limited amount of that product to our previous customers at a deep discount in order to test the market demand.

Would you like to get our next product at a deep discount?

Simply sign-up for the HiCoup Kitchenware Loyalty Club by clicking on the link below or by visiting [http://www.hicoupkitchenware.com/newsletter-signup](http://www.hicoupkitchenware.com/newsletter-signup)
How to Use Your New Dual Hinge Waiter’s Corkscrew

The foil knife on our waiter’s corkscrew can sometimes be difficult to open. However, this was done purposely. If the foil knife is set to be too easy to unfold, then it could potentially cause the blade to move from side to side or to inadvertently open (not something anybody wants). These situations could then result in injuries. When faced with a situation that could potentially lead to injury, we prefer to err on the side of caution.

Still, our customers find that the foil knife does loosen up naturally after a few uses. And for people who work in the service industries, or that prefer that the foil knife be looser faster, we simply recommend applying a little bit of oil at the knife's hinges to loosen it up. This typically does the trick.

If you are experienced in using a waiter’s corkscrew, you may choose to open a wine bottle without the benefit of a table. However, if you are new at using a waiter’s corkscrew, you should probably open a wine bottle on a table. Using a table top relieves the need to jerk or spin the bottle. It also provides better leverage to withdraw the cork.

Remove the foil: Unfold the little knife embedded in the handle of the corkscrew. Cut all the way around the foil covering the cork, placing the knife approximately three quarters of an inch below the lip. If the foil is trimmed at the mouth the wine will dribble over it. Do not get into the habit of spinning the bottle while pressing your blade against the foil because if the bottle contains sediment, you will make it impossible to decant successfully. Tear the foil away. If the top of the bottle is dirty, wipe it clean with a moistened napkin.
**Unfold the corkscrew:** Unfold the corkscrew (a.k.a. "worm") from the handle; the corkscrew should form a "T" with the handle on one side and the shorter, notched portion on the other.

**Insert the corkscrew into the cork:** Pierce the cork off center so that the hole in the spiral is at the center of the cork. If the spiral starts against the glass, simply tilt it diagonally toward the opposite side so that it will travel through the cork’s center on its way down. Pierce through to the bottom of the cork to ensure you get all of it. Stop when the corkscrew feels secure.

**Fold the short, notched arm of the corkscrew down:** With the "worm" of the corkscrew still firmly imbedded in the cork, fold the short, notched arm downward on the lip of the wine bottle. You can also place a napkin between the fulcrum and the bottle top to protect from chips.
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<th><strong>Lift the corkscrew up:</strong> Using your other hand, hold the fulcrum steady against the lip of the wine bottle. Lift up on the handle, gently easing the cork out of the corkscrew as far as you can without bending it. The notched ledge resting on the bottle will act as a fulcrum, letting you draw the cork out easily and cleanly. If the cork is difficult, turn the worm again after the first ½ inch is out.</th>
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<td><strong>Reposition the notched portion:</strong> Reposition to the second ledge once you’ve pulled the cork as out as far as you can. Lift up on the handle again to pull the cork further out.</td>
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<td><strong>Remove the cork from the bottle:</strong> This should get you 90% of the way to removing the cork; just a bit of the cork will still be lodged in the bottle. Unfold the hinged arm to form a &quot;T&quot; again, and draw the cork the rest of the way out. You may need to twist the cork a little to wiggle it all the way out.</td>
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Troubleshooting Tips for the Difficult Cork

Although our dual hinge waiter's corkscrew is designed to significantly reduce any cork breakage, we all know a lot of things can go wrong when trying to drink a quiet glass of wine after work. Occasionally you will encounter corks that break, crumble or otherwise misbehave. And this can be all the more distressing when you are opening a special bottle for special guests. So how does one negotiate through this embarrassment and get on with the party?

Problem #1 - Part of the cork remains in the bottle’s neck:

Here are a few suggestions. First is the obvious – try to gently extract the remainder by inserting the corkscrew again but at a slight angle.

A second alternative, depending on the situation, is using a simple cork puller, which has two prongs that slide down between the bottle and the cork. Gently move the prongs back and forth, careful not to push the cork in further; then once you think that you are in far enough, you pull and twist at the same time. This is the best devise we’ve found for older corks.

Another handy devise is a cork popper. These gadgets involve the use of a needle that is inserted through the entire cork then CO2 is sprayed in between the wine and the cork. When done gently, the cork will magically rise out of the bottle.

Problem #2 - Pushing the cork in further and can't extract it:

Cover the top of the bottle with a cloth and push the cork all the way in. The cloth is for catching wine that inevitably sprays out when the cork plunges. The best thing to do at this point is to use a funnel and filter, then simply decant the wine into a clean container, filtering out the cork and its particles. There are also inexpensive filters that are inserted into the bottle like a regular cork.
LIFETIME WARRANTY

This product comes with a lifetime warranty. This is a limited warranty that the product is free from defects in materials and manufacturing. In the event this product stops working or otherwise breaks due to defects in materials or manufacturing please visit www.hicoupkitchenware.com for instructions on how to return the product and claim your warranty. The warranty is voided in the event of unauthorized alterations, improper use or care, or from accidents (e.g., dropping on a hard surface causing breakage). The warranty is limited to replacement of the product and/or a refund equal to the purchase price. A copy of your purchase receipt will be required to claim your warranty.
LIMITED LIABILITY

Except as explicitly stated, HiCoup Kitchenware is not liable for direct, indirect, incidental, or other types of damages arising out of, or resulting from the use of this product. This warranty is in lieu of all other warranties, express or implied, including, but not limited to, implied warranties or merchantability or fitness for a particular purposes.