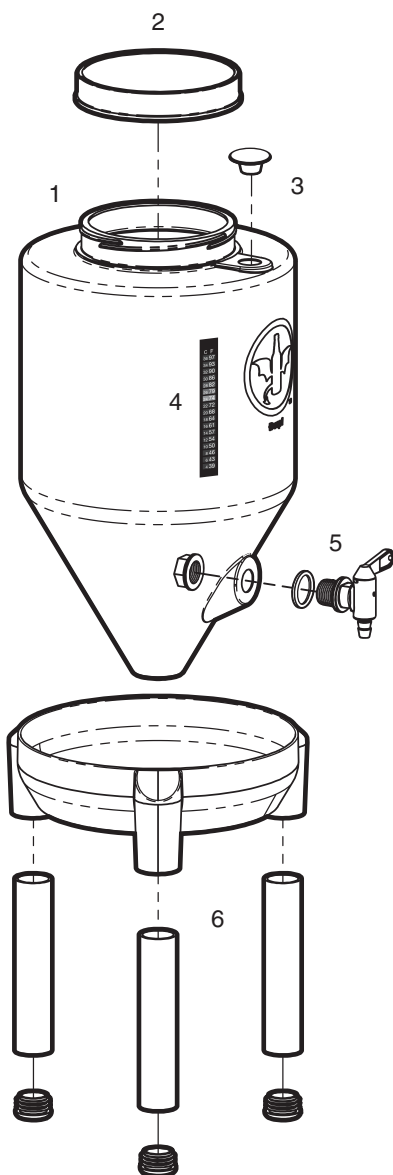


IF YOUR KIT CAME WITH A VENT PLUG



3-GALLON

W / VENTING PLUG

This allows the CO₂ to escape while keeping harmful contaminants out.

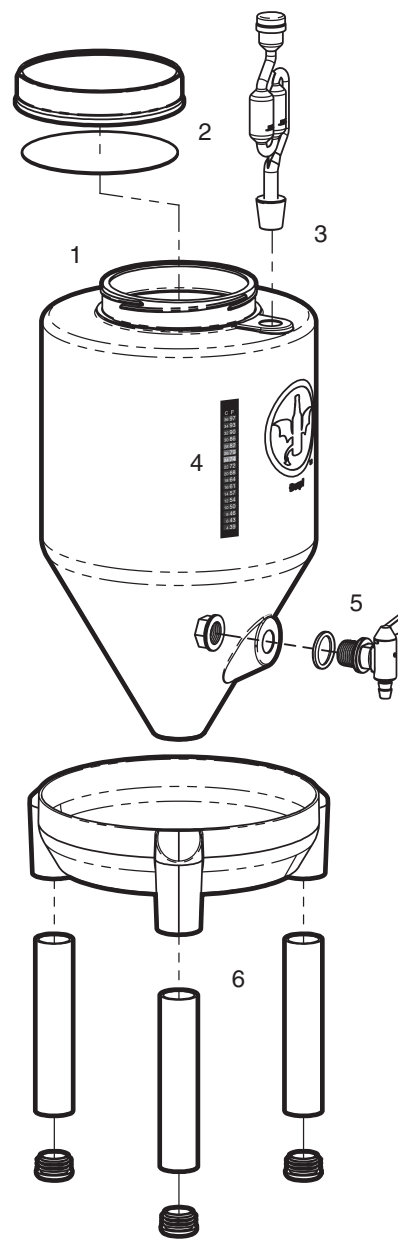
INCLUDES:

1. 3-gallon Conical Fermenter
2. Fermenter Lid
3. Venting Plug
4. Stick-on Thermometer
5. Adjustable Flow Tap Assembly
6. Fermenter Base, Legs and Plugs

ASSEMBLY:

1. Leg Plugs: Add plugs to legs, then place legs into the base.
2. Tap: Place rubber washer on the outside of the fermenter, setting the other aside as a replacement or it can be used on the inside of the fermenter. Hand-tighten nut and test for leaks. DO NOT OVER-TIGHTEN NUT.
3. Venting Plug: Place vent plug in the hole at the top of your fermenter, then sanitize and brew as normal. If you purchase just the fermenter and would like our brewing instructions, visit: www.brewdemon.com/downloads.

IF YOUR KIT CAME WITH AN AIRLOCK



3-GALLON

W / BUBBLER (AIRLOCK)

This allows you to see and hear the CO₂ escape while keeping harmful contaminants out.

INCLUDES:

1. 3-gallon Conical Fermenter
2. Fermenter Gasket and Lid
3. Airlock and Rubber Stopper
4. Stick-on Thermometer
5. Adjustable Flow Tap Assembly
6. Fermenter Base, Legs and Plugs

ASSEMBLY:

1. Leg Plugs: Add plugs to legs, then place legs into the base.
2. Tap: Place rubber washer on the outside of the fermenter, setting the other aside as a replacement or it can be used on the inside of the fermenter. Hand-tighten nut and test for leaks. DO NOT OVER-TIGHTEN NUT.
3. Airlock: Add gasket to lid and place airlock into the rubber stopper, then sanitize and brew as normal. If you purchase just the fermenter and would like our brewing instructions, visit: www.brewdemon.com/downloads.

TEST FOR LEAKS BEFORE STARTING YOUR RECIPE.

TEST FOR LEAKS BEFORE STARTING YOUR RECIPE.