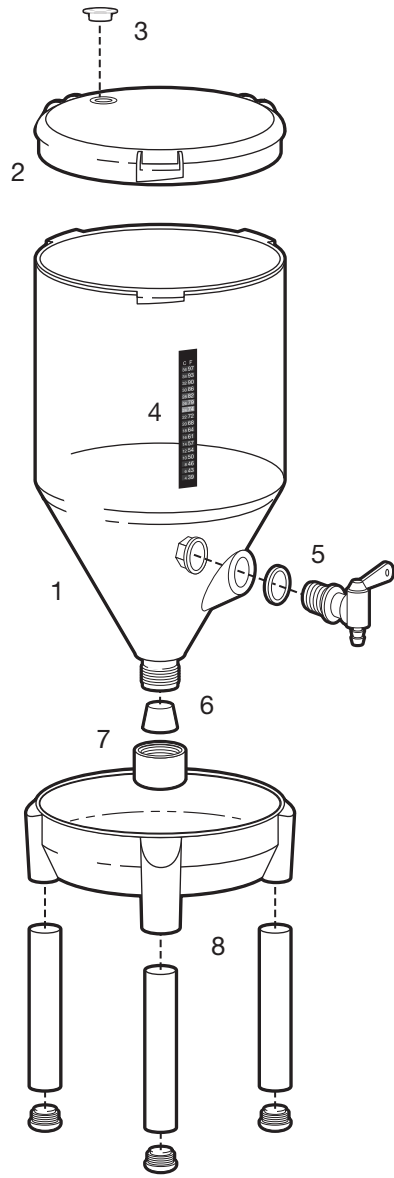


IF YOUR KIT CAME WITH A VENT PLUG



8-GALLON

W / VENTING PLUG

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

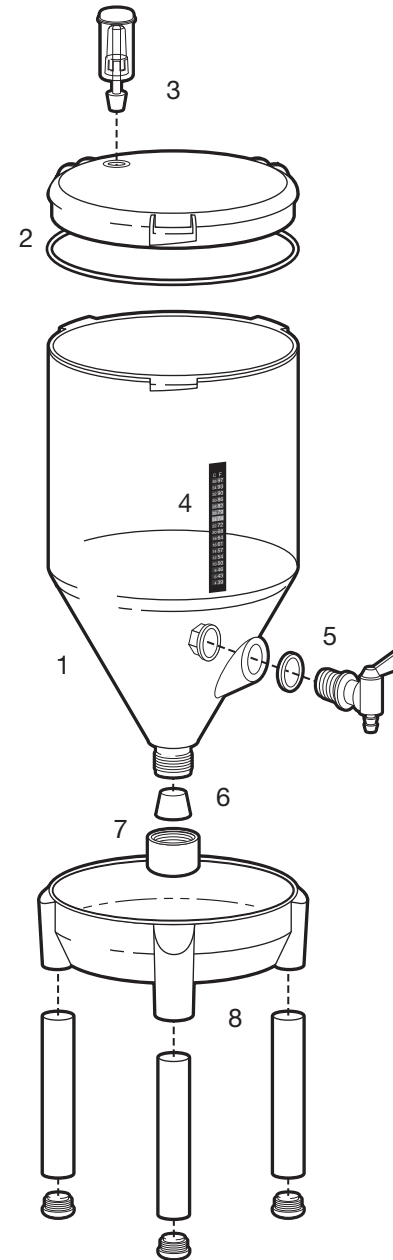
INCLUDES:

1. 8-gallon Conical Fermenter
2. Fermenter Lid
3. Venting Plug
4. Stick-on Thermometer
5. Adjustable Flow Tap Assembly
6. Solid Rubber Stopper
7. Dump Cap
8. 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 sanitizing and brew as normal.
4. Dump Hole: Place the rubber stopper into opening and screw on cap.

IF YOUR KIT CAME WITH AN AIRLOCK



8-GALLON

W / AIRLOCK (BUBBLER)

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

INCLUDES:

1. 8-gallon Conical Fermenter
2. Fermenter Gasket and Lid
3. Airlock and Rubber Stopper
4. Stick-on Thermometer
5. Adjustable Flow Tap Assembly
6. Solid Rubber Stopper
7. Dump Cap
8. 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. Sanitize and brew as normal.
4. Dump Hole: Place the rubber stopper into opening and screw on cap.

TEST FOR LEAKS BEFORE STARTING YOUR RECIPE.

TEST FOR LEAKS BEFORE STARTING YOUR RECIPE.