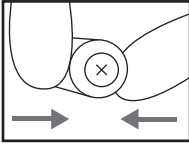




Thank you for your recent purchase of the Masontops Pickle Pipe™!  
We hope this product will help you more conveniently and easily  
enjoy the wonderful world of fermentation.



### INITIAL SET UP:

Before first use, please pinch the valve with your fingers to separate the opening.  
Clean well with warm soapy water or simply toss in the dishwasher.

### HOW TO USE YOUR PICKLE PIPE:

1. Wash and dry the Pickle Pipe thoroughly before and after each use.
2. Pack vegetables to be fermented into any wide mouth mason jar (the Masontops Pickle Packer is an ideal tool for this). **Make sure to leave at least 1" of space between the surface of the brine and the rim of the mason jar.**
3. Prepare brine (if making sauerkraut this may not be necessary) and pour over your veggies to cover.
4. Weight your vegetables so that they are completely submerged below the brine (try our Pickle Pebbles for this) and remove any floaties remaining on the surface.
5. Place the Pickle Pipe on the mouth of the jar with the valve pointing toward the sky. The text "THIS SIDE UP" should be facing you, not facing the inside of the jar.

6. Screw the Pickle Pipe into place using any standard wide mouth mason jar screw band. Tighten until a seal is made, no need to overtighten or use excessive force.

7. That's it! Your mason jar will now automatically vent any built up pressure during the active fermentation process, and will not allow any outside air or contaminants into your ferment!

### CARE INSTRUCTIONS:

- Wash and dry the Pickle Pipe thoroughly before and after each use.
- Dishwasher safe; can be sterilized.
- Store flat so that the Pickle Pipe does not lose its shape over time.

**Food-grade silicone - BPA-free - Phthalate-free**