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› Masontops Complete Wide Mouth Mason Jar Fermentation Kit User Manual

Masontops CFK9W

Masontops Complete Wide Mouth Mason Jar Fermentation Kit

User Manual

INTRODUCTION

This manual provides comprehensive instructions for the Masontops Complete Wide Mouth Mason Jar Fermentation Kit. This kit is designed to simplify the process of making fermented foods such as sauerkraut, kimchi, pickles, and hot sauce using wide mouth mason jars. Please read all instructions carefully before use.

KIT CONTENTS

The Masontops Complete Fermentation Kit includes the following 10 components:

- 4 x Pickle Pipe Fermentation Lids (for wide mouth mason jars)
- 4 x Pickle Pebble Fermentation Weights (for wide mouth mason jars)
- 1 x Acacia Pickle Packer Vegetable Tamper
- 1 x Printed Fermenting Guide & Recipe Book



Image: The Masontops Complete Fermentation Kit, showing the box, recipe book, four Pickle Pipe lids, four Pickle Pebble weights, and the Acacia Pickle Packer tamper.

SETUP INSTRUCTIONS

1. **Clean Components:** Before first use, wash all components (Pickle Pipes, Pickle Pebbles, and Pickle Packer) with warm soapy water. Rinse thoroughly and allow to air dry. The Pickle Pipes and Pickle Pebbles are dishwasher safe. The Acacia Pickle Packer should be hand washed only.
2. **Prepare Mason Jars:** Ensure your wide mouth mason jars are clean and sterilized. (Mason jars are not included in this kit).
3. **Prepare Ingredients:** Wash and chop your chosen vegetables. Prepare your brine or dry salt mixture according to your recipe.



**PREMIUM QUALITY
MATERIALS**
WE SELECT ONLY HIGH QUALITY FOOD-SAFE
MATERIALS FOR OUR TOOLS

Image: A Masontops fermentation kit displayed on a kitchen counter, highlighting the premium quality materials. A mason jar filled with carrots is visible, ready for fermentation.

OPERATING INSTRUCTIONS

Follow these steps to ferment your vegetables using the Masontops kit:

1. **Pack the Jar:** Place your prepared vegetables into a clean wide mouth mason jar. If using dry salting, layer vegetables with salt. If using brine, ensure vegetables are submerged.
2. **Use the Pickle Packer:** For dry-salted ferments like sauerkraut or kimchi, use the Acacia Pickle Packer to firmly tamp down the vegetables, releasing juices and removing air pockets.
3. **Add Pickle Pebble Weight:** Place a Pickle Pebble fermentation weight on top of the vegetables. Ensure all vegetables remain submerged under the brine or their own juices. This prevents mold growth.
4. **Apply Pickle Pipe Lid:** Place a Pickle Pipe fermentation lid onto the wide mouth mason jar. Secure it with a standard mason jar screw band (not included). The Pickle Pipe acts as a one-way airlock, allowing fermentation gases to escape without letting oxygen in.

5. **Fermentation Process:** Store the jar at room temperature, away from direct sunlight. The fermentation time will vary depending on the recipe and desired flavor. Refer to the included Fermenting Guide & Recipe Book for specific timings.
6. **Monitoring:** The Pickle Pipe will visibly swell as gases build up and then release them. No manual "burping" of the jars is required.
7. **Completion:** Once fermentation is complete, remove the Pickle Pipe and Pickle Pebble. Replace with a standard mason jar lid and store your fermented foods in the refrigerator.



EVERYTHING YOU'LL NEED

9 PC KIT INCLUDES ALL THE TOOLS
YOU'LL NEED TO GET STARTED

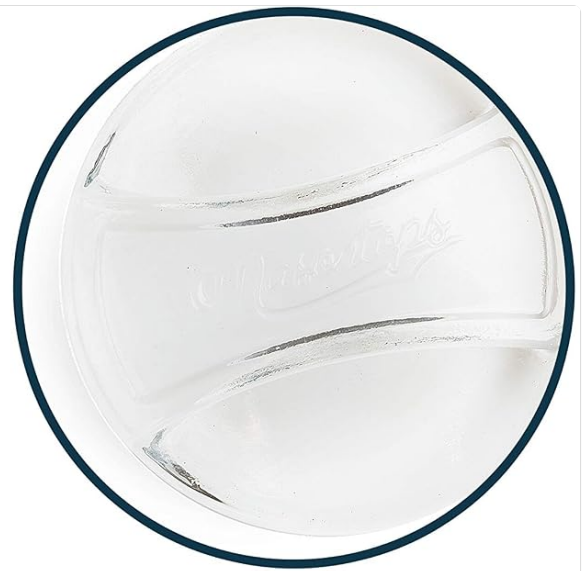


MAINTENANCE-FREE
SELF-VENTING PICKLE PIPE AIRLOCK
TOP REQUIRES NO BURPING

Image: A collage showing the Masontops kit components, including four jars with colorful Pickle Pipe lids, and the Acacia Pickle Packer. This illustrates the ease of use and maintenance-free design.

SODA GLASS WEIGHTS

PICKLE PEBBLES WON'T LEACH OR
CONTAMINATE YOUR FERMENTS



ERGONOMIC TAMPER

OUR HOURGLASS-SHAPED TAMPER
IS COMFORTABLE IN YOUR HAND



Image: A close-up view of the Masontops Pickle Pebbles, which are soda glass weights, and the ergonomic Acacia Pickle Packer tamper.
The image emphasizes that the weights will not leach or contaminate ferments.



BONUS RECIPE BOOK

COLOR RECIPE BOOK WITH COMPLETE
STEP-BY-STEP INSTRUCTIONS



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and ferment a means of preservation. It is the
locking! Fermentation allows you to preserve a season's
harvest in the year. It creates healthy lactic acid that gives
your food flavor. Lactic acid functions as a digestive aid and
helps at a meal help to what the appetite and stimulate
digestive juices. It helps to keep our stomach and
lower pH. Lactic acid is also deadly to pathogens, making
it the best form of food preservation.

Many of their original vitamins, and the fermentation
process adds some vitamins, notably vitamin C. They contain
can assist with digestion. Fermented foods have had
cellulose broken down and converted to organic acids,
proteins. In a way, the foods are "pre-digested"
helping us to absorb all the good nutrition with little

Many fermented foods also contain live lactic acid bacteria. Some of
these bacteria are considered to be probiotics, meaning they can take up
residence in our gut and help bolster our microbiome.



How It All Works

Just Add Salt!

Fermentation was a happy accident! Thousands of years ago, workers
building the Great Wall in China packed some cabbages with salt in a pit,
hoping to preserve them. When they opened the pit later they found it
bubbling and smelling with fermenting goodness, and a delicious sour
flavor! That basic method of preserving vegetables in a salty brine spread
around the world, so that nearly every culture with access to salt makes
some kind of fermented food.

The two ingredients needed to make fermented foods are: fresh
vegetables and salt. So simple! The fresh vegetables provide the
necessary bacteria and carbohydrates, while the salt has multiple
functions in a ferment. First, salt exerts osmotic pressure on the
vegetables, pulling the water out of them and then mixing into the
brine to take its place. This helps to create a brine, and also makes the
vegetables firmer. Salt also inhibits spoilage organisms that would turn
our vegetables into a mush instead of fermented goodness.

Vegetables submerged in a salty brine soon begin bubbling with the
fermenting activity of a variety of lactic acid bacteria. These bacteria
consume the sugars in the vegetables, excrete lactic acid, and also
produce carbon dioxide. They acidify the brine quickly to inhibit any
competition from spoilage organisms.

QUICK TIP!

Signs of healthy fermentation are: active bubbling, cloudy
brine, strong picky odor from the fermenting vessel.

Image: An open Masontops Fermenting Guide & Recipe Book, displaying detailed step-by-step instructions and recipes for various fermented foods.

MAINTENANCE

- **Pickle Pipes & Pickle Pebbles:** These components are dishwasher safe. For hand washing, use warm soapy water and rinse thoroughly.
- **Acacia Pickle Packer:** Hand wash only with warm soapy water. Do not soak. Dry immediately after washing to preserve the wood.
- **Storage:** Store all components in a clean, dry place when not in use. The original packaging can be used for organized storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No visible bubbling or gas release from Pickle Pipe.	Fermentation may not have started, or temperature is too low.	Ensure the jar is in a suitable room temperature environment (typically 65-75°F / 18-24°C). Fermentation can take 24-48 hours to become active.
Mold on the surface of the ferment.	Vegetables not fully submerged under brine.	Ensure Pickle Pebble is holding all vegetables below the liquid line. Discard any moldy ferments to prevent health risks.
Pickle Pipe not sealing properly.	Screw band not tight enough, or Pickle Pipe is damaged.	Ensure the screw band is tightened securely. Inspect the Pickle Pipe for any tears or damage.
Ferment tastes too salty or not salty enough.	Incorrect salt-to-vegetable/water ratio.	Refer to the recipe book for precise measurements. Adjust salt levels in future batches.

SPECIFICATIONS

Feature	Detail
Product Dimensions (Boxed)	12"L x 9"W x 5"H
Recommended Uses	Vegetable, Pickles, Sauerkraut, Kimchi, Hot Sauce fermentation
Special Feature	Durable
Container Shape Compatibility	Round (Wide Mouth Mason Jars)
Closure Type (Lid)	Screw (with standard mason jar screw bands)
Dishwasher Safe	Yes (Pickle Pipes, Pickle Pebbles)
Material Type Free	BPA Free, Latex Free, Petroleum Free, Nitrosamine Free, PVC Free, Phthalate Free
Item Weight (Kit)	3.5 Pounds
Product Care Instructions	Hand Wash Only (Acacia Pickle Packer)
Unit Count (Total Kit Components)	10 Count
Manufacturer	Masontops
Model Number	CFK9W
Lid Material	Silicone or Rubber
Material (General)	Silicone, Glass, Acacia Wood
Material Feature	Lead free, food grade, BPA free, phthalate free, all-natural, untreated



Boxed Dims

11.5" x 8" x 4.5"

Packer Dims

10" x 2.5" wide end x 2" smaller end

Pickle Pebble Dims

2.75" diameter x 0.75" thick

Pickle Pipe

3.3" x 0.5" x 3.3"

Image: A diagram detailing the dimensions of the Masontops kit components, including the boxed dimensions, Pickle Packer, Pickle Pebble, and Pickle Pipe.

WARRANTY AND SUPPORT

For specific warranty information or product support, please refer to the Masontops official website or contact their customer service directly. Contact details are typically provided on the product packaging or within the included recipe book.

You can also visit the [Masontops Store on Amazon](#) for additional product information and resources.

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