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## Easy Fermenter EF-1

# Easy Fermenter Fermentation Kit Instruction Manual

Model: EF-1

## INTRODUCTION

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This manual provides instructions for the Easy Fermenter Fermentation Kit, Model EF-1. This kit is designed to simplify the home fermentation process for various foods such as sauerkraut, kimchi, and pickles. It includes three wide-mouth fermentation lids and an oxygen extractor pump, enabling an anaerobic environment crucial for successful fermentation. Please read these instructions carefully before using the product to ensure proper operation and longevity of your fermentation kit components.



Figure 1: Easy Fermenter Kit components.

## Kit Contents

The Easy Fermenter Fermentation Kit (Model EF-1) includes the following items:

- 3 x Wide-Mouth Fermentation Lids
- 1 x Oxygen Extractor Pump

*Note: Mason jars are not included and must be purchased separately. Ensure you use wide-mouth mason jars for compatibility.*

# FOR HOME FERMENTING

Oxygen  
Extractor Pump



3 Wide-Mouth  
Lids



Figure 2: Contents of the Easy Fermenter Kit.

## SETUP INSTRUCTIONS

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1. **Prepare Jars and Ingredients:** Ensure your wide-mouth mason jars are clean and sterilized. Prepare your desired fermentation ingredients (e.g., chopped cabbage for sauerkraut, cucumbers for pickles) and pack them into the jars, leaving adequate headspace.
2. **Attach Fermentation Lid:** Place an Easy Fermenter lid onto the wide-mouth mason jar. Ensure the lid is seated correctly and screw on the jar band (not included) firmly but do not overtighten. The lid features a leak-proof gasket for an airtight seal.
3. **Extract Oxygen:** Position the oxygen extractor pump over the valve on the center of the fermentation lid. Pump several times to remove excess air from the jar. This creates an anaerobic environment essential for fermentation.
4. **Set Date (Optional):** The lids include an adjustable date setter. Rotate the outer ring to mark the start date of your fermentation or the expected completion date for easy tracking.

# UNIQUE DESIGN

Simplifies the  
fermentation  
process



Figure 3: Jar prepared with ingredients and fermentation lid.

## OPERATING INSTRUCTIONS

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Once set up, the Easy Fermenter lids facilitate the fermentation process by allowing carbon dioxide (CO<sub>2</sub>) to escape while preventing oxygen from entering the jar. This waterless airlock valve maintains the necessary anaerobic conditions.

- **Monitoring Fermentation:** Observe your fermenting food. Bubbles indicate active fermentation. The waterless airlock valve will release pressure as CO<sub>2</sub> builds up.
- **Maintaining Anaerobic Conditions:** If you open the jar during fermentation (e.g., to taste or add ingredients), always re-seal the lid and use the oxygen extractor pump again to remove any newly introduced air.
- **Liquid Levels:** Fermentation can sometimes lead to liquid evaporation over extended periods. Ensure your fermenting ingredients remain submerged in brine to prevent spoilage. Replenish brine as needed.
- **Date Tracking:** Utilize the adjustable date setter on the lid to keep track of your fermentation progress.

# FERMENTING MADE EASY

Waterless airlock valve keeps oxygen out and allows CO2 to escape



Easily track fermentation time with the built-in date setter for perfect & delicious results

**Lids fit wide-mouth mason jars only**

Figure 4: Detail of the fermentation lid's airlock and date setter.

## MAINTENANCE AND CLEANING

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Proper cleaning and maintenance will extend the life of your Easy Fermenter kit components.

- **Cleaning Lids:** After each use, disassemble the lid components if possible (e.g., remove the gasket) and wash thoroughly with warm, soapy water. Rinse completely.
- **Dishwasher Safety:** The Easy Fermenter lids are **not dishwasher safe**. Hand washing is recommended to preserve the integrity of the plastic and gasket.
- **Cleaning Pump:** Wipe the oxygen extractor pump clean with a damp cloth. Do not submerge the pump in water.
- **Storage:** Store all components in a clean, dry place when not in use.

# EASY RELEASE TAB

Made of durable BPA free plastic with leak proof gasket

100% FOOD SAFE



Figure 5: Easy Fermenter lid with easy release tab for cleaning.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
No air being extracted by pump / Weak suction	Lid not sealed properly; Gasket misalignment; Pump malfunction.	Ensure the lid is screwed on firmly and the gasket is correctly seated. Check the pump for any visible damage. If the pump is damaged, contact customer support.
Lid cracking	Overtightening the lid; Material defect.	Avoid overtightening the lid. The lid should be firm enough to create a seal, but not excessively tight. If cracking occurs under normal use, contact customer support.

Problem	Possible Cause	Solution
Liquid evaporating from jar	Normal process for waterless airlocks; Extended fermentation time.	This is expected as these lids are not vacuum seals. Regularly check liquid levels and replenish brine as needed to keep ingredients submerged.
Date dial difficult to read	Low contrast design.	Use adequate lighting when setting or reading the date dial. Consider using an external label for critical dates if visibility is an issue.

## SPECIFICATIONS

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- **Model:** EF-1
- **Material:** Durable, food-safe Plastic
- **Product Dimensions (Lid):** Approximately 3.74"L x 3.74"W
- **Item Weight (Kit):** Approximately 11.3 ounces (0.32 Kilograms)
- **Number of Lids:** 3
- **Dishwasher Safe:** No (Hand wash recommended)
- **Compatibility:** Designed for wide-mouth mason jars only

## WARRANTY AND SUPPORT

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For any questions, concerns, or support regarding your Easy Fermenter Fermentation Kit, please contact the manufacturer, Easy Fermenter, directly. Refer to the product packaging or the retailer's website for specific contact information.

Information regarding product warranty, if applicable, can typically be found on the manufacturer's official website or through your point of purchase.

