

WARNINGS

for HOPTOP™ Please Read

WARNING: Ingesting food or drink that has been improperly stored in a jar can cause sickness or even death. It is your sole responsibility to get and use safe handling and fermenting information and procedures. Mixed Media Engineering LLC does not provide information or guidance on safe fermenting procedures.

WARNING: DO NOT USE TOXIC, POISONOUS or HAZARDOUS LIQUIDS in HOPTOP! There is ALWAYS the chance that liquid in HOPTOP can come in contact with your food or drink.

WARNING: Do not overfill any size jar with fermentable sugar-rich liquids such as wort or mash. Leave 20% airspace when making beer, wine, mead or other fast fermenting liquids. This will reduce the likelihood of HOPTOP clogging from foam or solids within in the liquid.

Instructions for HOPTOP™

1. Place the bowl shaped part on the jar.
2. Place the cone shaped part with cone down on top of the bowl.
3. Place and tighten a mason jar screw top ring.
4. Fill HOPTOP with 1 tablespoon of liquid (we recommend vodka)
5. A 50 cent piece fits in the recess on top and can slow evaporation.
6. Monitor liquid level by looking in the cone, no need to open.
7. Add liquid to HOPTOP as necessary but do not overfill.

