

# Salisbury & Co

OWNER'S MANUAL



## OLD FASHIONED Fermentation Jar Set 3pc

### IMPORTANT

Read and follow all warnings and instructions before assembly and use.

Keep this manual for future reference.

# Specifications

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- Model number: 704150

## Product features

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Craft small batches of superfoods rich in probiotics at home with the Salisbury & Co Old Fashioned Fermentation Jar Set. This set includes one two litre jar and two one litre jars, each made from durable clear glass with a pressed logo and equipped with airtight stainless steel lids, glass weights and airlocks. Ideal for fermenting kimchi, sauerkraut or pickled vegetables, it's the perfect set for both beginners and experienced fermenters.

- Set includes 1 x two litre glass jar, 2 x one litre glass jars, 3 x stainless steel lids with silicone rings, 3 x glass weights and 3 x airlocks
- Airtight seal supports consistent and safe fermentation
- Made from clear glass to let you see what's inside
- Pressed glass logo gives a vintage feel
- Glass jars are dishwasher safe
- Ideal for making small batches of kimchi, sauerkraut and pickled vegetables
- Perfect for both beginners and expert fermenters alike

## Operating instructions

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### 1. Preparation

- Wash all components in warm, soapy water before first use.
- Rinse thoroughly and allow all parts to air dry or towel dry completely.
- Important: Do not pour boiling water directly into the glass jar, as this may cause damage.

### 2. Fill the jar

- Pack food tightly into the jar.
- Leave 2.5 to 5cm of headspace at the top to allow for expansion during fermentation.

### 3. Add brine

- Pour the brine solution over the food until it is fully submerged.

#### **4. Use the weights**

- Place the provided glass weight on top of the food.
- Ensure all contents remain below the liquid level to prevent spoilage.

#### **5. Set up the airlock**

- Screw the lid on securely, but do not overtighten.
- Insert the airlock into the lid.
- Fill the airlock with water according to the indicated level.

Purpose: The airlock allows fermentation gases to escape while preventing oxygen from entering.

#### **6. Fermentation**

- Store the jar in a cool, dark place between 17.8°C to 24°C.
- Allow fermentation to proceed for one to six weeks, depending on your taste preference.

#### **7. Maintenance**

- Check the jar regularly to ensure all food remains submerged.
- If foam appears on the surface, remove it gently with a clean spoon.

#### **8. Finish and store**

- Once the desired taste is achieved:
  - Remove the airlock
  - Replace it with the storage lid
- Transfer the jar to the refrigerator to slow fermentation

Alternative: You may leave the silicone grommet in place to seal the lid after removing the airlock.

# Reminders and safety tips

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1. **Mould warning:**

If mould appears on the surface, discard the entire batch.

2. **Cleaning guidelines:**

- Glass jar, glass weight, and silicone parts are dishwasher safe
- Airlock and stainless steel lid should be hand washed only

3. **Airlock water level:**

Always keep the water level below the gas valve nozzle to ensure proper gas release.

## **Get in touch with Customer Service**

If you experience any issues with your Salisbury & Co Old Fashioned Fermentation Jar Set, get in touch with our Customer Service team by email at [customerservice@kitchenwarehouse.com.au](mailto:customerservice@kitchenwarehouse.com.au) or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday.

## **90 day money back guarantee**

We promise you a full refund within 90 days if your Salisbury & Co product does not fulfil your expectations. This guarantee applies to qualified purchases of all Salisbury & Co branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

## **Warranty**

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the five year warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser. Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value. We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

## **Guarantee**

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser. Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value. We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

## **Exclusions**

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

## **How to claim**

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

## **Limitations**

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

# Salisbury&Co

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