



The Smell Eliminator

Instructions



Eliminates ALL smells from the fermentation process for both beer and spirits. Includes everything you need to attach to a standard fermenter with airlock. Can be used for five washes!

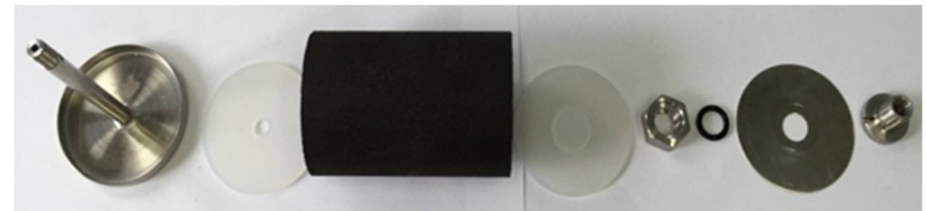
Additional helpful resources are available at:

www.puredistilling.com



Assembly Instructions

- Do **NOT** soak Smell Eliminator Cartridge in water before use.
- Remove the Smell Eliminator Cartridge from its protective packaging and disassemble the stainless filter spindle.
- The photo below shows the position of each piece in the assembly, on the filter spindle place:
 - The silicon o-ring with the small hole
 - The unwrapped filter cartridge
 - The silicon o-ring with the large hole
- Remove the black o-ring from the stainless thumb screw, this o-ring needs to be on the filter side of the stainless disc, then:
 - Place the thumbscrew through the stainless disc
 - Replace the black o-ring onto the thumbscrew and slide up to the stainless disc.
 - Screw the stainless nut onto the thumbscrew, ensuring the recessed side (to allow the black o-ring to sit inside and complete the seal) is facing the stainless disc and black o-ring.
 - Ensure the thumbscrew and nut are screwed together tightly, be careful **the stainless disc is sharp!**
- Screw the assembled thumbscrew and stainless disc onto the top of the filter spindle with the silicon o-rings and filter cartridge in place.



- The thick, longer vinyl tubing is a tight fit into the hole at the top of the stainless thumbscrew, pinching and screwing the tube into the hole will ensure an airtight seal.
- Fill the airlock with water as per normal
- The other end of the thick, longer vinyl tubing is fitted to your fermenter airlock, usually the smaller vinyl tubing is inserted into the end of the thicker tube and will fit tightly into the top of the airlock as per the photo on the cover.