Handguide using wooden tap and cork for vinegar pots.

We bring back the past with genuine shapes of the past. These beautiful vinegar pots are an attractive addition to household.

Our vinegar pots / kombucha pots will hold a capacity from 2 liter until 10 liter and are made of handwork stoneware in Limburg Holland.

All vinegar pots are including birchwood tap, with wooden crane and nature cork CP4 best quality products.

During years of experiences and tests we offer only the best items for our vinegar pots.
Very important before using wooden tap and cork: prevent leaking and follow up our instructions!

Submerge wooden tap with cork lining and cork complete under water for 24 hours

After 24 hours remove both parts and let them dry just a little bit for about 5 minutes. Put the tap into the cork and press them together in to the hole of the vinegar pot.

Fill up the pot with water for one week. During that time test the tap every day some times and wait until everything is waterproof. A very patient chore! While tapping don’t pull out the cork or tap. Keep a finger on the tap during tapping.

If the system is completely waterproof, after testing for about 1 week with water, it’s time to fill the pot up with your vinegar.

Both cork and tap can be used all over again and again for several years.

Always place the vinegar pot in a dark and cool room! Never in your warm sunny kitchen! The tap and cork can’t dealing with big temperature fluctuations. Also your vinegar mother won’t survive.

**Please note that turning to a dry tap or cork can damage the Cork lining and leaking never stops.

**Please note that returning a vinegarpot is only possible if the pot is clean and unused (water testing excluded).

Ren Bours Ceramics Agency Holland – [www.sauerkrautpots.com](http://www.sauerkrautpots.com)