Thank you for your purchase of

BeerBox®

Exhibit 1:

Exhibit 2:

BeerBox® Care and Use Instructions:

- Always wash and sanitize the BeerBox® and all removable parts including white gaskets before each use.
- Force carbonating in the BeerBox® above 15 psi is not recommended.
- Before transferring your home brew into the BeerBox®, we recommend priming your homebrew with dry malt, corn sugar or other sugar. You may need to experiment with your own brews and your personal preferences for carbonation.
- Set BeerBox® on its end, with fill opening facing ceiling. (Exhibit 1)
- Fill BeerBox® to a maximum volume of 2.5 gallons.
    - TIP! The "fill line" is the top of the letters that say "maximum fill level."
- Making sure white gasket is in place, cap securely with enclosed faucet (Exhibit 2).
- CO2 Injector attaches as shown in Exhibit 3 a & b. Place a compatible 16 gram non-threaded CO2 cartridge into the cartridge cup and screw the cup onto the dispenser head. Next, connect the injector by threading it directly onto the valve. You can easily control the flow of CO2 into the BeerBox™ by pressing the finger trigger, and then stop the gas flow by releasing the trigger. Any remaining CO2 left in the cartridge can be saved for later use. (Exhibit 3 a & b)

Exhibit 3 a & b:

- To use hose tap, screw tap adaptor onto threaded nozzle, then secure hose to barbed end with hose tap at the opposite end. Place faucet in a locked and open position. (Exhibit 4)
    - TIP! Use Teflon tape (plumber's tape) on the faucets outside threads before using the hose adaptor. This will prevent leaks around the outside thread on the pour spout.   Use the enclosed clamps with the hose to minimize leaks.

Exhibit 4:

- Always remove CO2 injector from valve stem prior to changing CO2 cartridges. When installing a new CO2 cartridge, screw the cartridge holder onto the injector head quickly and completely to minimize leakage of CO2. And when your CO2 cartridge is spent, it may take some force to undo the cartridge due to the pressure created. Always discharge the CO2 completely using the trigger before attempting to remove the CO2 cartridge.
- Carefully clean and sanitize after each use and store in a dry, clean location.
    - TIP! Release pressure before unscrewing the large faucet nut when the BeerBox is empty and ready to clean.

About Natural Carbonation: We encourage naturally carbonating your homebrew with priming sugar in your BeerBox®. When filling directly from a fermenter for secondary fermentation, simply fill using a hose just as you would when filling a keg or bottle, then cap with white gasket and faucet. The BeerBox® will expand, and round out while the pressure builds during the aging process/secondary fermentation, but don't worry, it's natural! When you chill it down the pressure will drop and the CO2 will help absorb into the beer and force your beer out. Don't worry; the BeerBox® can handle some pressure. For more about CARBONATION, visit http://www.brewingtools.com/faq/filling-the-beerbox/
- TIP! Before your 1st pour - bleed off some of the built up pressure or you may have beer everywhere! Depress the Schrader Valve to release some pressure. It only takes a quick "shot" of CO2 to build the pressure back to keep the beer flowing freely and to keep it fresh for your next session.

How long does the beer typically stay carbonated if you are mainly using the carbonation of the beer itself mainly to dispense the beer? Because you are using CO2, via the injector, you are able to maintain pressure and carbonation over time. There is no oxygen being allowed into the system, much like a keg, and the carbonation/CO2 does not get released as it does in a growler, so it stays fresh.
- TIP! Serving pressure is usually around 3—5 psi. Maintain pressure and carbonation over time by increasing pressure to 10—12 psi between sessions.

How do you measure the PSI? Use a low pressure tire gauge on the valve where the CO2 injector attaches. It is a Shrader valve just like on your bike or car tire.

How do I transfer from my Corny Keg to the BeerBox®? Do not pour directly from your keg tap into the BeerBox® as you will end up with more foam than beer. If you have a keg system; connect one end of the hose provided to the liquid out, ball lock connecter and connect the other end of the hose to the BeerBox® using the hose adapter and force the beer into the BeerBox® via its faucet at low pressure.   BE SURE TO RELEASE PRESSURE IN THE BeerBox® BY DEPRESSING THE SCHRADER VALVE WHILE FILLING. Fill and go… very easy!

Order the BeerBox® at **www.BrewingTools.com**
or ask for it at your local homebrew supply shop.

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BEERBOX® LIMITED Twenty-four (24) MONTH WARRANTY

Brewing Tools, LLC ("Brewing Tools") offers this Limited Twenty-four (24) Month Warranty (the "Warranty") to the original owner ("Original Owner") of any newly purchased BeerBox® ("BeerBox") manufactured or supplied by Brewing Tools. This Warranty is not transferable or assignable to any other person.

What does your warranty cover and what is its duration?

- Subject to the exceptions below, Brewing Tools hereby warrants that your BeerBox® will be free from defects in workmanship and materials for Twenty-four (24) months from the date of original purchase so long as the Original Owner owns the BeerBox®.
- This limited warranty does not cover cosmetic damage to the BeerBox®.
- This Warranty is void without proof of purchase of the BeerBox® from Brewing Tools or one of its Authorized Retailers.
- This Warranty terminates automatically upon the transfer of the BeerBox® to any individual or entity other than the Original Owner.
- Using any source of CO_2 other than 16 gram or below food grade CO_2 cartridges voids this Warranty.

What will we do?

- Brewing Tools will, at its sole discretion, repair or replace the BeerBox® or any component of the BeerBox® which fails to conform to this Warranty within a reasonable time after receiving your warranty claim.
- Any repaired or replaced BeerBox® or component is warranted under the same terms as this Warranty for the remainder of the period on the original BeerBox®.
- Any replaced BeerBox® or component becomes the property of Brewing Tools.

How do you obtain warranty service?

- Contact Brewing Tools at info@brewingtools.com with an email where in you provide the Original Owner's name, address, and telephone number, email address, the date of purchase, and a description of the claimed defect. Please note "Warranty Service" in the message line.
- Any claim made under this Warranty must be made within thirty (30) days after discovery of a claimed defect, and within the applicable warranty period. Failure to make a warranty claim within this period will eliminate your right to make that claim. The original warranty period will continue to apply to later-developing warrantable defects or damage.

Disclaimer and Limitation of Remedy

- TO THE EXTENT NOT PROHIBITED BY LAW, AND EXCEPT AS STATED HEREIN: (i) REPAIR OR REPLACEMENT SHALL BE YOUR SOLE AND EXCLUSIVE REMEDY; (ii) BREWING TOOLS DISCLAIMS ALL EXPRESS, IMPLIED, OR STATUTORY WARRANTIES, INCLUDING ANY WARRANTY OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR NON-INFRINGEMENT; AND (iii) BREWING TOOLS DISCLAIMS LIABILITY FOR ANY DAMAGES OR LOST PROFITS OF ANY KIND, INCLUDING BUT NOT LIMITED TO DIRECT, INDIRECT, SPECIAL, GENERAL, INCIDENTAL, CONSEQUENTIAL, EXEMPLARY, OR PUNITIVE DAMAGES, REGARDLESS OF THE THEORY OF LIABILITY, EVEN IF BREWING TOOLS HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.
- ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO THE DURATION OF THIS LIMITED WARRANTY. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

What is not covered by your Warranty?

- CO_2 cartridges or the CO_2 Injector included with your BeerBox®.
- Damage to the BeerBox® as a result of intentional damage, misuse, tampering, abuse, neglect, accident, improper installation, modification, or destruction will void this warranty.
- Cosmetic damage to the BeerBox® resulting from normal wear and tear under ordinary use, which do not affect the performance or use of the BeerBox™, including discoloration.
- Loss or Damage incurred during shipping.
- Property damage allegedly caused or affected by the BeerBox®.
- Personal injury arising from contact with or exposure to the BeerBox®.
- Damage from theft, vandalism, acts of war, and natural disasters, including but not limited to hurricanes, tornadoes, hail, earthquakes, lightning, and other Acts of God.

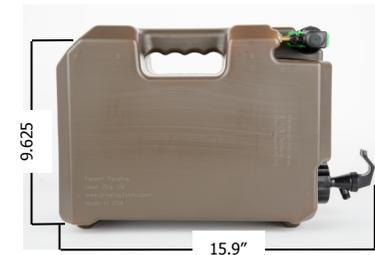**What additional provisions should I be aware of?**

- No representative of Brewing Tools has authority to make representations other than those stated herein.
- This Warranty is governed by the laws of the State of Florida, excluding its conflict of laws rules.
- This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

BeerBox® <u>Cautions</u>:

- Do not exceed 15 PSI.
- Always clean and sanitize your BeerBox® between uses.
- Use only 16 gram non-threaded CO_2 cartridges.

BeerBox® Specifications:

- 2.75 Gallon Container
- 9.625" high, 6.5" wide and 15.9" long
- Made of food grade HDPE plastic
- Maximum PSI = 15
- Front panel allows for a 4"x4" label for your brew (*You can use a dry erase marker to write on it!*)