



Important to know before starting:

You will need a small deep fryer to melt the VintageSeal in. These appliance, with volumes up to 8 liters, can be purchased from numerous retail outlets like WalMart, Target, or Frys Electronics.

Application:



Step One:

Place chunks of VintageSeal into the electric fryer and turn on to 350 degrees. Allow 2-3 hours for VintageSeal to fully liquefy. The VintageSeal will appear to be liquefied much sooner, but if used will go on in a very thick layer. For best results give it the time to liquefy.



Step Three:

Take previously sealed bottles from step #2 and insert the neck into the hot VintageSeal to your desired depth. Remove bottle while holding at a 45 degree angle and rotate to get an even coat.



Step Two:

Using a small butter knife or something similar place a small amount of hot VintageSeal onto the top of the cork. Spread the VintageSeal to make sure the top of the cork is completely sealed and the VintageSeal is touching the glass around the cork. Set aside and allow to cool for approximately 3 minutes.



Step Four: Take previously sealed bottles from step #2 and insert the neck into the hot VintageSeal to your desired depth. Remove bottle while holding at a 45 degree angle and rotate to get an even coat.



Notes on Use:

- We suggest that you practice with empty, corked, bottles before setting up for your first real run. This allows you to get a feel for the application. If you don't like how a particular bottle looks you can remove the VintageSeal by peeling it off. You can then add this back to the fryer where it will melt down.
- We suggest getting a fryer for each color you plan to use.
- One Pound of VintageSeal will cover 30-40 bottles.