

PROFESSIONAL MICROBREWERY INSTRUCTION MANUAL



**Thank you for purchasing this Microbrewery system.
Please follow the instructions below to get the best from your machine. The
processes described are just a guide, as we are aware that different brew
recipes and conditions vary. The machine has been designed for you to adjust
the settings to suit your own brewing requirements.**

*** Happy Brewing ***

Safety Instructions

- Read all the instructions carefully, and keep this manual for future reference.
- Do not use the device if the cord or plug is damaged. It should be replaced before use.
- Do not use an adaptor as the wattage power of this device is high.
- Overloading the electric supply must be avoided.
- As the device requires extra power, do not use extensions if under 13amp. No other products may be connected to this extension.
- Check the product's rating label and make sure the water urn voltage is fit for your outlet voltage before using.
- The device must be only used as intended. It must be operated in a safe, fault-free condition. Ensure to check the proper conditions prior to each use.
- This appliance is fitted with a 13amp plug.
- The appliance is only to be installed in safe locations.

Brewing Preparation

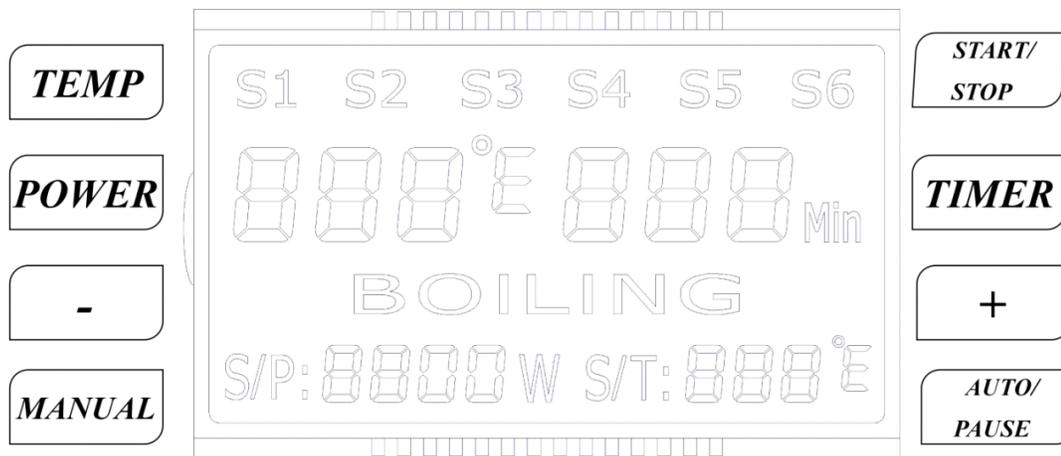
- The device must be positioned on a stable, secure and horizontal support structure prior to use.
- A full vessel contains boiling hot liquids and can weigh up to 40kg. Horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady base.
- The device may not be moved during the brewing process. The handles are only meant for transporting the device in an empty state.
- It is imperative to keep children, frail persons, and animals away from the device while it is in operation. Remember boiling water is very dangerous.
- Always clean all the parts of your brewing equipment, hygiene is imperative to get good brewing results.
- Before use, it is acceptable to heat a quantity of hot water in the boiler to use for sterilizing brewing equipment etc.

Over Flow Pipe Assembly

- There are 2 different length pieces to the tube assembly, use the necessary length combination of pipes for the amount of grain used in the basket.
- The mesh disc with 1 hole in the center is the bottom piece. Before placing the false bottom into the grain basket, please attach the extension tubes as required, as shown in the pictures. No need to over tighten.
- After the above steps, place the false bottom and over flow pipe into grain basket.
- Screw the 2 small stainless handles to the upper disc as shown in the picture below.
- Place the white screw cap cover onto the pipe when adding the brewing ingredients.
- After adding your ingredients to the basket, remove the white cap and slide the upper mesh disc onto the central pipe, and lower onto the grain, with the 2 handles facing upwards.
- You are now ready to brew. !!



Programmer Setting



Manual Mode Setting

- Switch on the power switch, then press the **MANUAL** button.
- **TEMP** is for Temperature setting, **POWER** is for Wattage setting, **TIMER** is for session timing. - All 3 of these must be set before machine will start. These can be set in any order.
- Press **START** button when all 3 settings have been made, and the manual session will start.
- The default boiling temperature is 100°C in our program, the timer will not be triggered if temperature does not indicate 100°C. In this case, please put the cover on for 1-2mins. (or see below) to achieve 100C on the display.
- If the machine starts to boil, but shows a lower temp on the display, make the following adjustment to set the temp at 100C and trigger the timer.
- Press **"-"** and **"+"** button together until the display shows the **C1** sign. Temperature correction range is from -10°C to +10°C.

Auto Mode Setting

- Switch on the device, then press **AUTO** button.
- S1 will be shown on the top left corner, input the 3 settings - **TEMP**, **TIMER** and **POWER**.(as above)
- After you have set the 1st program, press **AUTO** button again then enter into 2nd program setting. 3rd to 6th programs are set as 1st and 2nd.
- When you have entered up to 6 steps as you require, press the **START** button to confirm the above step mashing settings.
- The machine will then start from S1
- **PAUSE** button will stop the element and timer working temporarily until you repress it.
- **PAUSE** function will only operate during Auto mode.

Brewing Process (example)

- Always clean the machine before and after use.
- Assemble the Bazooka filter to the tap, and add the required quantity of water before switching on.
- Heat up the water to 66°C-68°C, then add the grain into grain basket and stir it gently.
- Start your circulation pump when the correct temperature is reached, regulate the pump flow (as shown in the section below)
- The standard heat session time is 60mins for the 1st mashing (recipes may vary)
- 2nd mashing temperature is 78-80°C, session time is 20mins (recipes may vary)
- After mashing, carefully lift up the grain basket with the separate handle, and locate the grain basket lugs onto support ring on the boiler rim.

- Use your sparging water to extract left over sugars from the grain in the basket. (leave basket to drain into boiler for appx 10mins after sparging)
- Heat up the water to boiling temperature, (which can be done while basket is draining) boiling session time is 90mins.(recipes may vary)
- Add the hops etc. at correct timings according to your recipe.
- Immerse your wort chiller appx.15mins before the boil has finished, this sterilises the equipment.
- After the boil, cool down the wort to 20°C before transferring to your fermenting vessel via the drain tap / bazooka filter on the boiler front.

Circulation Pump

- **Running the pump without water is forbidden!**
- **It is not recommended to use the pump for pumping out the wort after cooling, as there is no filter on the pump inlet. This can cause brew debris to enter the pump, potentially blocking and damaging the system.**
- Water must be in the boiler before switching on the pump.
- **Do not run the pump during wort boiling.**
- Close the (blue) valve on the circulation pipe.
- Insert the curved pipe. Press down the two handles on the connector to lock the pipe into place.
- Switch on the pump after above operation.
- Adjust the flow rate using the blue valve for correct circulation speed. (If the pump speed is too fast, the grain basket will overflow down the central pipe, and the bottom of the boiler may run dry and cause ingredients to burn and overheat the element.)
- You need to adjust the flow until a happy rate of circulation is achieved.
- Switch off the pump after mashing. Please do not remove the curved pipe before you close the valve and switch off the pump. (unless you want wet feet) !!!



Maintenance

- It is very important to clean the machine after use. The dry ingredients may stick on the metal and stick inside the pump.
- Rise the machine with 5L-10L 60c water for 15mins or more until you make sure it is clean. Turn on the pump during cleaning.
- Do not use any sharp metal implement to remove any residue. Use a soft cloth or soft scouring pad to clean the inside of the boiler. (vinegar can be good for this)
- Any wort residue marks on the boiler base should be cleaned off before next use.
- Reverse flush the pump by connecting a hose to the curved pipe.
- Suitable cleaning products can be used. (please check suitability)
- **Do not splash any electronic parts of the machine.**
- Do not immerse the machine in water.
- Store the machine in a dry place, do not plug in when not in use.

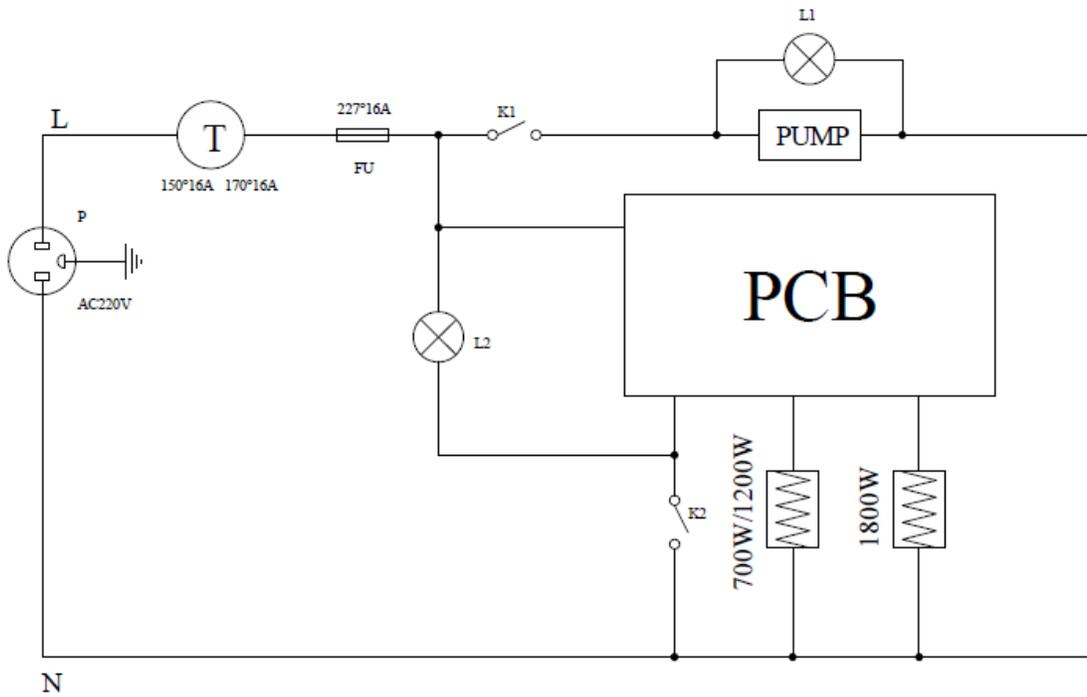
Troubleshooting Tips

1	Ingredients stuck in the pump	A: Flush the pump by connecting a hose to the curve pipe B: Dismantle the pump to remove the ingredients.
2	Failing to reach 100°C	A: Put cover on for 1 to 2 mins B: Do temperature correction.
3	Temperature correction	A: Press "-" and "+" at the same time enter into C1 temperature correction setting. Setting range is from -10°C to +10°C
4	E1 shown on display	A: Sensor is open circuit, please open the underneath and check if sensor is too tight, then pull in out and re-connect it
5	E2 shown on display	A: Sensor is short circuit, please open the underneath and check if sensor is too loosen, then pull in out and re-connect it

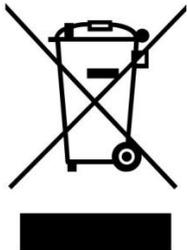
Technical Data

Volume:	52L up to top, 45L to full line
Voltage:	220V-240V
Power:	3000W
Frequency:	50Hz/60Hz

Electric Circuit



Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environment safe recycling.