

INSTRUCTION MANUAL CONICAL FERMENTER



MODEL NO. : UMK-32LCF100

Volume: Up to 32L

Thank you for purchasing this Conical Fermenter.

Please follow the instructions below to mounting your fermenter.

Read all the instructions carefully, and keep this manual for future reference

WARNING!

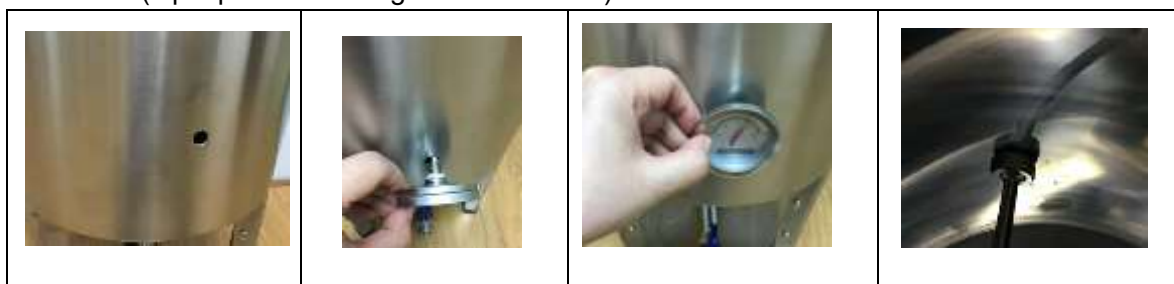
The shape of the Cover maybe transformed and lose its original shape if the tank is full and the cover of the handle is used to transport the product.

COMPONENT SHEET

No.	Component	Image	Qty	No.	Component	Image	Qty
1	Water seal		1	7	Water jet valve M12 tightening nut		1
2	Water seal rubber		1	8	Rotary Arm		1
3	Thermometer		1	9	1/2" Strainer valve		1
4	Thermometer O ring (white)		1	10	Detachable stand		3
5	Thermometer M10 tightening nut		1	11	M6 screw		12
6	Water jet valve + O ring (black)		1	12	M6 nut		12

MOUNTING INSTRUCTION

- Please posit the thermometer into thermometer hole and tighten it with a M10 nut. It's in front of fermenter body as shown. (Tips: put the "O" ring into sensor first)

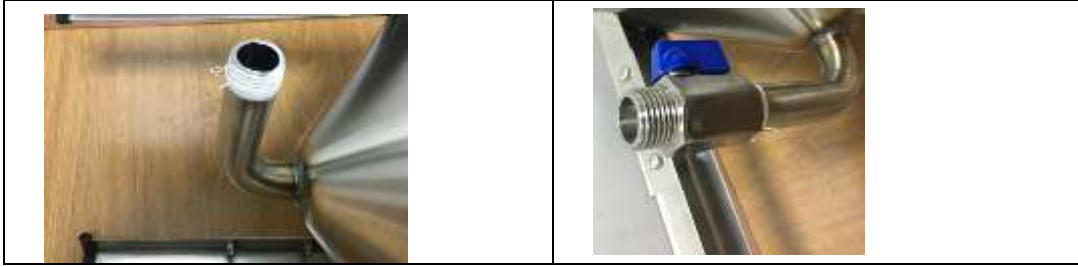


- Please posit the water jet valve into water jet hole and tighten it with a M12nut. It's in front of fermenter, on the conical part as shown. (Tips: insert the rotary arms into the valve inlet as shown, the rotary arm direction can be adjusted by rotary the water jet valve during fermentation)



- Seal the strainer valve with some PTFE type, (PTFE type is not including in package), screw the strainer valve

onto strainer pipe as shown. (Tips: make sure the PTFE type is sealed enough in case of leakage)



- Fitting 3 detachable stands with M6 screw and M6 nuts



FERMENTATION PREPARATION

1. It is very important to sterilize the fermenter and accessories before fermentation.
2. Please fill water up to top and make sure there is without leakage before transferring the wort to fermenter
3. Do not filling the wort over 30L, make sure there is enough space for air bubble blow off.
4. Put the water seal into cover as shown and fill little amount of water in the water seal.



5. Locking the lid with 4 clamps.



6. The fermenter must be positioned on a stable floor or table, secure and horizontal support structure prior to use

AFTER FERMENTATION

1. Please sterilize the fermenter and accessories after use, the fermenter will get moldy cause of residue. The dry ingredients may stick on the metal.
2. 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)
3. Suitable cleaning products can be used. (please check suitability)
4. Store the fermenter in a dry place.