







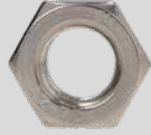
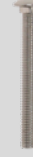









**Thank you for purchasing the Brew Monk™ Conical Fermenter 55 l.**

**Note: it is important to follow the installation instructions below.**

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

**COMPONENT SHEET**

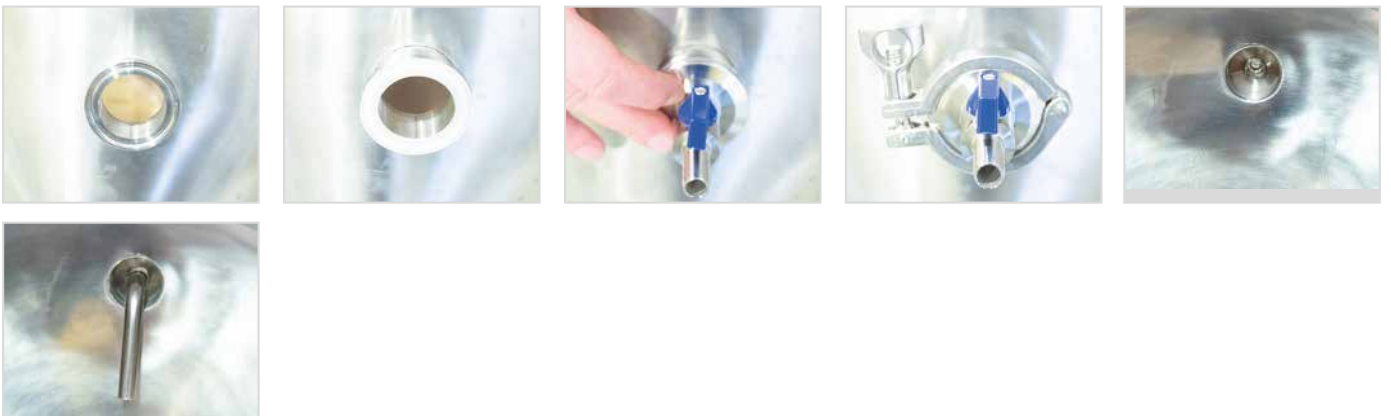
Component		Quantity	Component		Quantity
Airlock		1	Leg butterfly nuts		6
Silicone stopper		1	Rotating racking arm		1
Thermometer		1	Butterfly valve		1
Thermowell rubber stopper		1	Legs		3
Thermowell M10 tightening nut		1	Leg screws		6
Ball-valve 1.5 TC		1	TC Clamps		3
Thermowell		1	White O-rings		6
Thermowell O-ring		1	Elbow 1.5 TC		1
Blind cap		1			

## ASSEMBLY INSTRUCTIONS

Install the thermowell. Make sure the nut is screwed on properly. Install the black rubber stopper. Insert the thermometer.



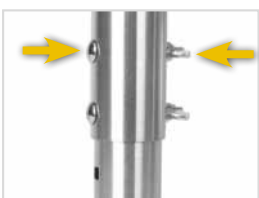
The bottom of the fermenter has 2 holes. Originally, the top hole is intended for mounting the bottling valve. Hold the seal on the provided recess and place the tap against it. Wrap the tri clamp fitting around it and tighten. Tip: insert the rotating arm into the valve inlet as shown, the racking arm direction can be adjusted by rotating the ball-valve during fermentation.



The bottom hole in the fermenter is for mounting the large butterfly valve. You can choose to mount the elbow first. Proceed in the same way as with the above tap.

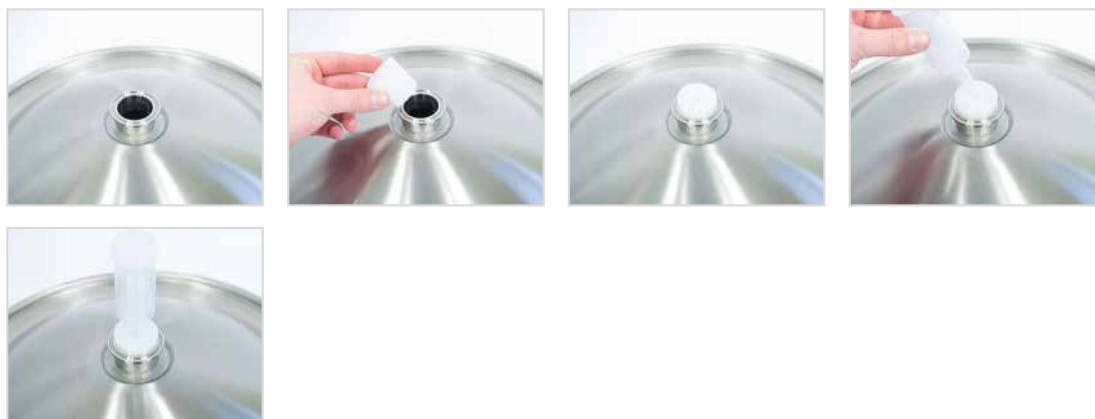


Mount the legs at the desired height with the leg butterfly nuts and screws.



## FERMENTATION PREPARATION

- It is very important to prepare and clean the fermenter and accessories before fermentation. We recommend using cleaning agents like Chemipro Wash and Chemipro San.
- Please fill the fermenter with water to the brim and make sure there is no leakage before transferring the wort to the fermenter.
- Do not overfill the fermenter (not more than 45 litres of wort), ensure that there is enough headspace to prevent blow-off.
- Fill the airlock with a small amount of water and put it into silicone stopper (that sits in the lid), as shown.



- Lock the lid with the lid clamp and check that both sides (lid and kettle) are aligned perfectly. The lid clamp has to be as tight as possible. You can adjust the screw to loosen or tighten the lid clamp. The clamp handle must be on the right when sealing.



- The fermenter must be positioned on a stable, secure and horizontal support structure prior to use.

## AFTER FERMENTATION

- It is very important to clean the fermenter and accessories after every use; the dry ingredients may stick to the metal. We recommend using a cleaning agent such as Chemipro Wash.
- Do not use any sharp metal utensil to remove any residue. Use a soft cloth or soft pad to clean the inside of the boiler.
- Use suitable cleaning products; we recommend Chemipro Wash and Chemipro San.
- Store the fermenter in a dry place.