ENGINEERING BETTER BEER

eKettle Product Guide
INTRODUCTION

### Ss eKETTLE

The Ss eKettle was purpose-built for electric brewing and features 100% welded TC fittings, etched volume markings, and a new version of our popular trub dam, 1.5” TC service ports for the ball valve and accessories, along with a 2” TC dedicated element port with proprietary element locknut system. Aesthetically, the eKettle features front to back silicone overmolded handle orientation for a more compact brewhouse layout.

### FEATURES

- All 304 Stainless eKettle with Fully welded TC Fittings
- 1.5” TC ball valve port with trub dam
- 1.5” TC accessory port
- 2” TC element port with proprietary element locknut system
- 5500 Watt Incoloy 800 alloy Halo heating element
- Integrated PT100 temperature probe
- L6-30 connector molded into element base

### HALO ELEMENT

A halo element design is better suited to distributing heat evenly throughout the kettle, in addition to fostering an effective whirlpool and trub cone formation. Our engineers incorporated a lengthened “Cold Pin” that extends the resistive portion of the element away from the element base, where heat emitting from the element will not interfere with the temperature readings from the integrated PT100 probe.
IN THE BOX

(1) eKettle
(1) 5500 Watt Incoloy 800 Alloy Halo Heating Element
(1) 1.5" TC Blank
(2) 1.5" TC Gaskets
(2) 1.5" TC Clamps
(1) Dip Tube w/ Trub Dam
(1) 3-Piece 1.5" TC to ½" FTP Ball Valve

(1) Lid
(1) Blue Silicone Kettle Inset Gasket
(1) Brass Locknut Washer
(1) Knurled Lock Nut
(1) 1.5" TC Gaskets

Ss eKETTLE
Heat that comes into the contact with the ball valve or thermometer can cause damage to the thermometer’s and/or ball valve’s interior seals. Always brew on a flat, nonflammable surface.

Never attempt to lift a kettle that contains hot liquid due to the risk of injury or scalding to yourself or others. As a solution, utilize a wort pump to transfer hot liquids and avoid injury.

Before activating the heater element, always verify the element is fully submerged in water. Dry firing the element will cause irreversible damage to the element coil and void the element’s warranty. Prolonged dry firing can cause damage to the vessel and other components and can result in personal injury or property damage.

Make sure that the unit is connected to a dedicated GFCI circuit.

Wear proper PPE (Personal Protective Equipment) when using the equipment. This would include protective eyewear, gloves and apparel that would aid in prevention of scalding from boiling water.

Before plugging in the kettle element to the controller, ensure that both the heater activation button as well as the side mounted on/off switch are not currently engaged. This will prevent accidental dry firing.

**WARNING**

**ACTIVATION BUTTON**

- **Off Position**
  - Button is not recessed
  - No indicator light

- **On Position**
  - Button is recessed
  - Red indicator light

Side Mounted “ON/OFF” Switch in “OFF” Position
STAINLESS STEEL PREP

PRE-CLEAN

Prior to first time use, thoroughly wash all surfaces of the Ss Brew Kettle, including all valves and fittings, with Tri-Sodium Phosphate (TSP) in hot water, mixed to the manufacturer’s recommendations. Scrub with a soft terry cloth, and after the initial TSP wash, rinse thoroughly and dry all surfaces.

PASSIVATION

It’s good practice to periodically passivate all stainless steel equipment with an acid based solution to establish a uniform passive oxide layer that will maximize corrosion resistance. Following the pre-clean step, fill the Ss Brew Kettle BME with Star San at a concentration of 1 ounce per gallon at 70-80°F for 30 minutes. Moving forward, for best stainless performance, passivation should be performed at least once a year or anytime you believe you may have inadvertently scratched the surface. ***Save this Star San solution to perform the pressure testing step covered later in this guide.

CLEANING AND SANITIZING

As part of a regular cleaning regimen, both pre and post-fermentation, wash the interior surfaces of your Ss Brew Kettle with an alkali cleaner such as PBW at a ratio of 0.75 ounce per gallon. Then sanitize with Star San or another acid based sanitizer per the manufacturer’s recommendations.
BALL VALVE INSTALLATION

Once the initial pre-clean steps have been completed, begin by locating the 3-Piece 1.5”TC to ½” FTP Ball Valve, 1.5” TC gasket and 1.5” TC Clamp.

Place a 1.5” TC gasket between the 3-piece valve TC face and bottom 1.5” TC kettle attachment point.

Finally attach the 1.5” TC clamp to this union and hand tighten down to provide a sanitary leak free seal.

Repeat this same process with the 1.5” TC blank, 1.5” TC gasket and 1.5” TC clamp to then be assembled on the above accessory port.
HEATER ELEMENT INSTALLATION

First, Locate the following items
- 5500 Watt Incoloy 800 alloy halo heating element
- Blue silicone kettle inset gasket
- Brass locknut washer
- Knurled lock nut

Begin by installing the blue silicone kettle inset gasket on the elements male threads.

Next feed the electrical connection and PT 100 3.5mm connection through the 2” TC element connection point through the inside of the kettle out.
ASSEMBLY (CONTINUED)

Place the brass lock washer washing onto the male threads of the element to then tighten with the provided knurled lock nut.

Note: Each plug must be feed through the brass lock washer and knurled lock nut one at a time. They will not both fit through the openings at the same time. The threading on the knurled lock nut is directly, so be sure to test and orient correctly for proper installation.
Once cleaned and assembled, your kettle is now ready for use. Please refer to our eController quick start guide for operation.

Our kettles were designed with advanced brewing practices in mind and suit a wide variety of needs including a boil kettle or as a hot liquor tank.

Depending on the intended use, you can individually configure your kettle with optional accessories to fill a specific role within your brew house. If you intend to use the vessel primarily as a boil kettle. The trub dam is a key feature that will inhibit the transfer of break material and hop residue into the fermenter. For best results, immediately following the boil, create a whirlpool by vigorously stirring or using a wort pump along with our optional whirlpool fitting. (Use caution around the submerged heating element). The effectiveness of the trub dam is dependent on creating a trub cone in the center of the vessel. Furthermore, fining agents such as Whirlfloc or Irish moss can also be used to assist in the process of creating a uniform trub cone. This process is especially important for brewers that typically utilize whole or leaf hops, since they can easily clog the dip tube.

If you intend to use the vessel as an HLT, similar operation would occur. Again, keep in mind that any heat that is dispersed through the unit that encounters the kettles surface or accessories will be hot, so handle with PPE equipment. Always brew on a flat, nonflammable surface. Never attempt to lift a kettle that contains hot liquid due to the risk of injury or scalding to yourself or others. As a solution, utilize a wort pump to transfer hot liquids to avoid injury.
WARRANTY

Ss Brewtech provides a one year limited warranty to the original purchaser that our product(s) will be free from manufacturing defects in material and workmanship. The limited warranty covers only those defects and/or product failures that arise as a result of normal use, and does not cover any problems that originate from:

- Improper cleaning, care and maintenance

- Modifications made to a product

- Operation outside the product's published specifications

- Damage caused by incorrect assembly

- Exceeding recommended operational limits

Ss Brewtech reserves the right to request the original purchaser to return the defective item, at the purchaser's expense, before processing the warranty claim and issuing a replacement. If a direct replacement is no longer available, a product that serves the same purpose with equal or greater value shall be awarded. Ss Brewtech, at its discretion may also opt to simply refund the full purchase price in lieu of replacing the product.

Ss Brewtech limited warranty is only applicable to customer-direct sales of home brewing.

LIMITATIONS

Ss Brewtech makes no warranty of any nature beyond what is contained in this limited warranty. Ss Brewtech is not responsible for representations made about a product by another retailer.