INTRODUCTION

**Ss BOOCH TANK**

With the Booch Tank, we’ve taken a fresh look at the Kombucha brewing and fermentation process. The wide, full removable lid makes SCOBY retrieval easy, and the mesh covered $O_2$ port allows the SCOBY to breath naturally for unrestricted growth. Durability is a hallmark of the Ss Brewtech brand and with its 304 stainless steel construction and sanitary welded TC fittings the Booch Tank is no exception.

**FEATURES**

- 304 Stainless Steel Construction
- 100% Diameter Lid
- $O_2$ Port with Mesh Screen
- Sanitary TC connections
- Sanitary Butterfly Valve
- Pro-Style Sampling Valve
IN THE BOX

(1) Booch Tank

(1) Domed lid with TC port & integrated PRV

(1) Mesh TC port cover

(1) 1.5" TC Butterfly Valve

(1) 1.5" TC Sampling Valve

(1) 2" TC Cap

(1) 2" TC Clamp

(1) 2" TC Gasket

(3) 1.5" TC Clamp

(3) 1.5" TC Gasket

(4) Threaded Stem

Adjustable Feet

(1) 1.5" TC Thermowell

(1) LCD Thermometer

(1) Silicone Housing
- Mesh TC Port Cover
- Domed lid

- 2" TC Clamp
- 2" TC Gasket
- 2" TC Cap

- (4) Threaded Feet

- 1.5" TC Clamp
- 1.5" TC Gasket
- 1.5" TC Sampling Valve
- 1.5" TC Butterfly Valve

- 1.5" TC Clamp
- 1.5" TC Gasket
- LCD Thermometer
- Silicone Boot
STAINLESS STEEL PREP

PRE-CLEAN
Thorougly wash all surfaces of the Booch Tank, valves and fittings with Tri-Sodium Phosphate (TSP) and hot water prior to first use of the tank. Refer to the TSP manufacturer’s recommendations for proper mixing concentrations. Use a soft terry cloth to scrub the component surfaces. Thoroughly rinse and dry all surfaces after cleaning.

PASSIVATION
It’s good practice to periodically passivate all stainless steel equipment with an acid based solution to establish a uniform oxide layer that will maximize corrosion resistance. Following the pre-clean step, fill the Booch Tank with Star San at a concentration of 1 ounce per gallon at 70- 80°F for 30 minutes. For optimal care, passivation should be performed at least once a year or anytime you believe you may have inadvertently scratched the surface.

CLEANING AND SANITIZING
As part of a regular cleaning regimen, both pre and post-fermentation, wash the interior surfaces of your Booch Tank 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.
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.