



DELTA BREWING SYSTEMS

INSTRUCTION MANUAL

The FermTank



Volume: 8 Gallons

Thank you for purchasing one of our FermTank stainless steel fermenters.
If you have any questions or comments, please email us at info@deltabrewingsystems.com

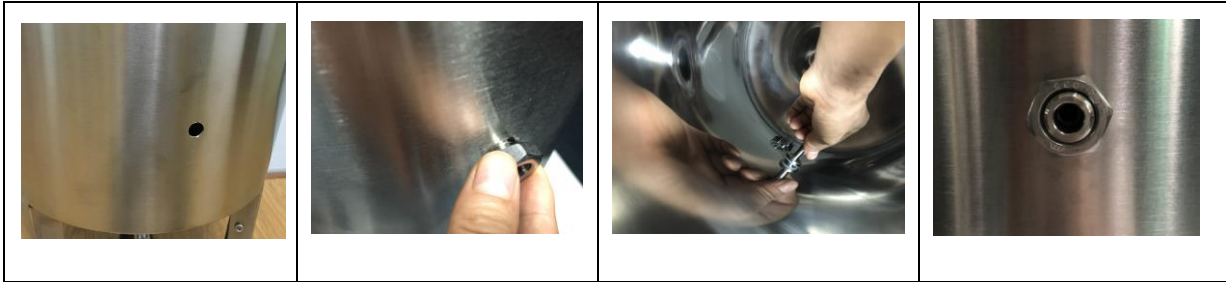
Read all the instructions carefully, and keep this manual for future reference

COMPONENTS

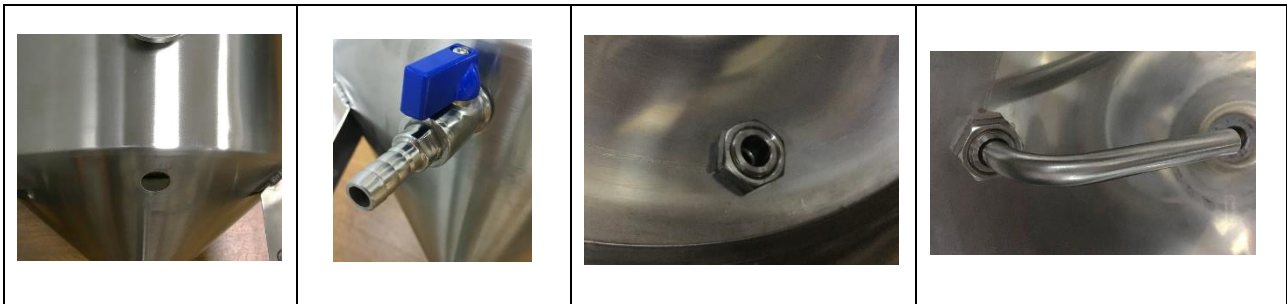
No.	Component	Image	Qty	No.	Component	Image	Qty
1	M14 Blow-Off Barb and O-Ring		1	5	M16 Nut		1
2	M14 Plug and O-Ring		1	6	Ball Valve and O-Ring		1
3	Thermowell and O-Ring		1	7	M12 Nut For Ball Valve		1
4	M14 Nut		2	8	Racking Arm		1

Assembly Instructions

- Please place the thermowell inside the fermenter and secure in place with an M14 nut.



- Slide the ball valve into the opening on the cone and secure with an M12 nut. The racking arm then fits snugly into the top of the ball valve.



Leg Extensions

1. Using the guide holes, fit the leg extensions to your desired height and screw to secure



Drain Valve

1. Wrap the thread in PTFE plumbers' tape
2. Screw on drain ball valve and test before using.
 - a) CAUTION: The drain valve is intended for easy cleaning and flushing of fermenter. Testing has shown it can be used for dumping yeast but heavily loose hopped beers can cause clogging.
3. The drain valve now comes with a $\frac{3}{4}$ " full port ball valve. This valve may be stiff at first but will loosen with time. The valve can also be partially disassembled for cleaning.

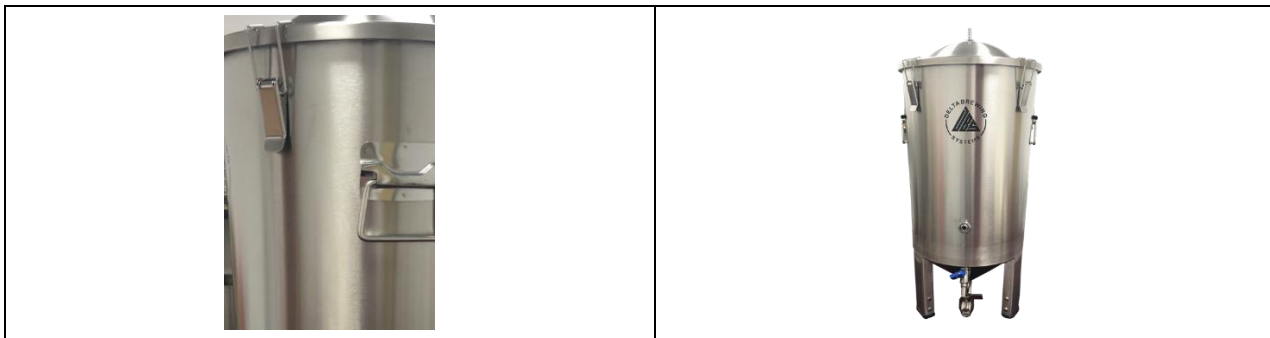


Initial Use and Preparation

1. Please clean and flush fermenter thoroughly before first use as dust and oils can remain from manufacturing
 - a) We have found that using dish soap will work well.
2. After the first through clean, soak with hot water and StarSan (or other sanitizer). Dump contents and let air dry.
3. We always recommend a no-rinse sanitizer rinse before transferring wort from kettle to fermenter
4. Screw on hose barb as shown. Secure with M16 Nut



5. Lock the lid with the clamps



6. Place on a level and stable surface.

After Fermentation

1. This fermenter is rated for up to 2 PSI of pressure, to be used for pressure transfers. Remove the blow-off tube from the hose barb and connect to your CO2 tank. **SLOWLY** increase pressure to 2 PSI. Open the ball valve to your keg and transfer through the liquid out post on the keg.
2. Use a suitable cleaner immediate after transferring beer (PBW, OxyClean Free) and thoroughly rinse with sanitizer
3. Store the fermenter in a dry place.

Thermowell/Thermometer

1. In order to secure the thermometer into the thermowell you must first put the black plug into the thermowell.
2. Then insert the thermometer all the way back so it is tight like the second picture below.
3. See the thermometer and the plug separated in picture 3.

