



Starter Kit Instruction Manual

(for 30L and 60L all-rounder model)

This instruction sheet contains vital information that is related to the safe usage and handling of the FermZilla All-Rounder. It is vital that you read this instruction sheet from front to back before using the product! THIS IS FOR YOUR OWN SAFETY

Pressure rated and easy to clean, the capable all-rounder.





WARNINGS

1. Do not add any liquid which is above 50°C (122°F) to the FermZilla. Only clean, wash or sanitise the fermenter with cold water.
2. Under no circumstances apply more than 2.5bar (35PSI) to the fermenter tank and do not connect an unregulated pressure source.
3. If you connect an external pressure source ensure it has an independent PRV pre-set to 45 PSI or below
4. Do not tamper with the pressure relief valve. Only use the red coloured PRV's supplied by KegLand.
5. If the fermenter is scratched, damaged or has been under any physical duress; do not use the fermenter under pressure.
6. Keep the fermenter out of direct sun or heat. Do not expose to UV rays of any sort.
7. If you are using a heat belt to warm the fermenter then only have the heat belt sitting below the liquid level. Do not use an unregulated heat source, only use heat sources which are plugged into a temperature controller set below 45°C.
8. If you use the fermenter under pressure hydro test the fermenter every 24 months to ensure it is safe to use.
9. Do not use Sodium Metabisulphite or Stellarsoda in the FermZilla. Only use chemical cleaners and sanitizers that are approved by Kegland. These include:
 - a) Super Kill Ethyl Sanitiser Spray (effective for santising the exterior of the FermZilla) ([KL05371](#))
 - b) StellarSan (mixed to the correct specification) ([KL05357](#))
 - c) StellarClean (not to be left in the FermZilla for more than 24 hours) ([KL05494](#))... Or contact www.kegland.com.au for more information regarding other compatible chemical cleaning products.
10. Do not over tighten the stainless handles onto the neck of the FermZilla. Over tightening can warp the neck and potentially damage the unit. Make sure that the handles can freely rotate around the neck of the FermZilla.

11. Do not over tighten carbonation caps onto the threads of the lid or collection container, doing so could result in the thread being stripped. We recommend using the plastic carbonation and line cleaning cap ([KL10788](#)).
12. Avoid lifting the FermZilla while full.

What's in the box

- 1 x Fermzilla – 30L all-rounder fermenter
- 1 x [Fermzilla lid](#) (KL11402)
- 1 x [Fermzilla lid ring](#) (KL11396)
- 2 x PET bottle caps
- 1 x [3 Piece Airlock](#) (KL01595)

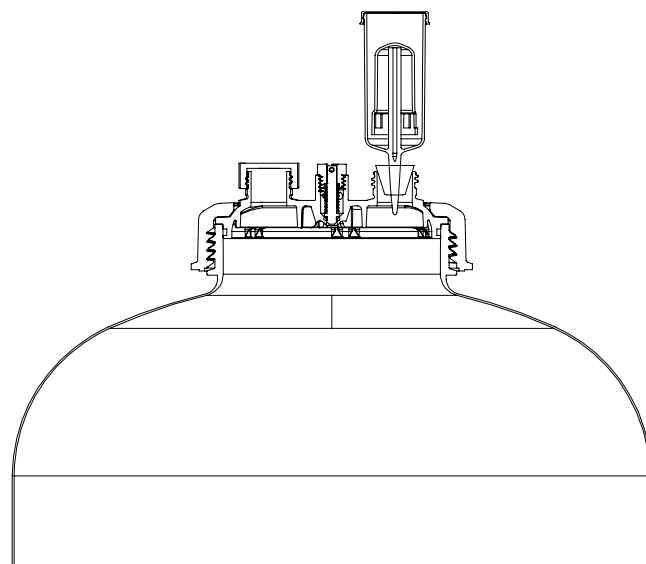
Step-by-step instructions

1. Assembling the fermenter.

Once you have unboxed your KegLand 30L Flat-Bottom starter kit and checked everything is included, begin by assembling your fermenter.

FermZilla – Lid Assembly

1. Ensure the lid assembly has the o-ring attached.
2. Apply some food grade lubricant to the o-ring to extend the life of this o-ring and threads.
3. Place the lid onto the neck of the tank and screw down the threaded lid ring.
4. Use the two bottle caps to close the two threaded holes in the lid.
5. Push the three piece air-lock into the remaining (central) hole of the lid



2. Cleaning and sanitizing the fermenter and equipment

1. Rinse the walls of the FermZilla vessel with cold water. A garden hose is particularly useful for rinsing and dislodging yeast/hop matter.



2. Fill the FermZilla with cold water and add Stellarclean according to the instructions on the tub. Any other dirty brewing equipment can also be soaked in the fermenter.
3. Stellarclean can be left in the vessel for up to 24 hours
4. After a few hours of soaking, gently wipe away any soiling with a soft cloth. Make sure not to use harsh scrubbers that may scratch the plastic and create ideal places for batch-ruining bacteria to hide.
5. Once the fermenter is clean, rinse the PBW out with warm water.
6. Fill the FermZilla and collection vessel with cold water again and add Stellarsan according to the instructions on the tub. Attach the lid and shake the full FermZilla to coat all surfaces.
7. Stellarsan can be left in the vessel until the next fermentation when it can be emptied and your wort added.

Suggested Additional Equipment

Looking to improve your kit and have the right gear on hand to do the job in the best possible way?

- [Ethanol spray](#) (part # KL05371)
- [Stellarsan](#) (part # KL05357)
- [Powerful Brewery Wash](#) ('PBW') 1kg (part # KL05494)
- [Heavy Duty Brewing Gloves](#) (part # KL05289)
- [Digital Temperature Controller](#) (part # KL01946)
- [Heating Wrap](#) (part # KL01960) **or** [Heating Belt](#) (part # KL01953)
- FermZilla Pressure Kit ([KB02113](#) or [KB01609](#))
- [Duotight – Blowtie 2 Spunding Valve](#) (KL15042)
- [Base Support/Webbing/Strap](#) (KL13567)
- [60cm Thermowell](#) (KL14649)