



# CONICAL FERMENTER PRO

## QUICK START GUIDE



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# THANK YOU FOR CHOOSING THE GRAINFATHER CONICAL FERMENTER PRO

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Get your equipment ready by following these quick and easy steps, and you'll be ready to ferment 30L of beer in no time.

**NOTE:** These are shortened instructions which show you how to assemble the product and setup wireless control.

The full online instructions provide more detail on the fermentation process using your Grainfather Conical Fermenter Pro:

**[www.grainfather.com/instructions](http://www.grainfather.com/instructions)**

## SAFETY INFORMATION

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance if:
  - It has a damaged cord or plug
  - The appliance malfunctions
  - It has been damaged in any matterReturn appliance to your nearest retail service provider for examination, repair or adjustment.
7. The use of accessory attachments is not recommended by the appliance manufacturer as it may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter and do not let it touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or a heated oven.
11. Do not use the appliance for anything other than the intended use.
12. Ensure that the main power supply to the controller contains overload protection (maximum load: 230V/16A) in accordance with the related national and/or local codes.

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# ANATOMY DIAGRAM & PARTS LIST

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1. Airlock
2. Rubber Bung
3. Fermenter Lid
4. Fermenter Body
5. 5 Cm (2") Tri Clamp
6. Cone Plug Seal
7. Liquid Inlet
8. Dual Valve Tap
9. Silicone Transfer Hose (10 mm (0.4") inner diameter)
10. Conical Fermenter Pro Controller

**ALSO:**

Power adapter and wall plug & 2 m (6.5 ft) m12-3pin power cord



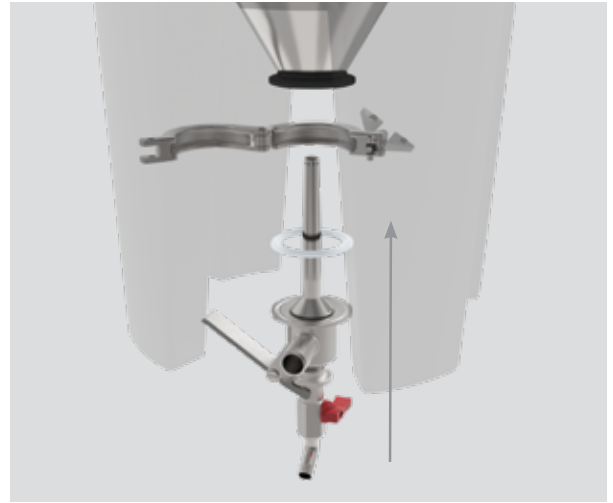
## ASSEMBLY

### INSTALL THE DUAL VALVE TAP

1. Unpack the fermenter and all its parts. Remove all the protective packaging and then assemble the dual valve tap.



2. Attach the valve to the bottom of the fermenter by inserting the cone plug seal. Then use the tri clamp to tighten it and secure it in place.



### CONNECT THE POWER CORD

3. Plug the 2 m (6.6 ft) power cord into the back of the fermenter.



4. Then plug the other end of this cord, into the power adapter. Do not plug this into a wall and switch on the power until you are ready to heat the fermenter.

### ATTACH THE BUNG, AIRLOCK AND LID

5. Push the rubber bung into the hole in the fermenter lid. Once fitted, push the airlock into the hole of the rubber bung. The airlock stops anything from entering the fermenter during fermentation, helping to keep your brew safe.

**NOTE:** Clean the unit as per the cleaning instructions before use.

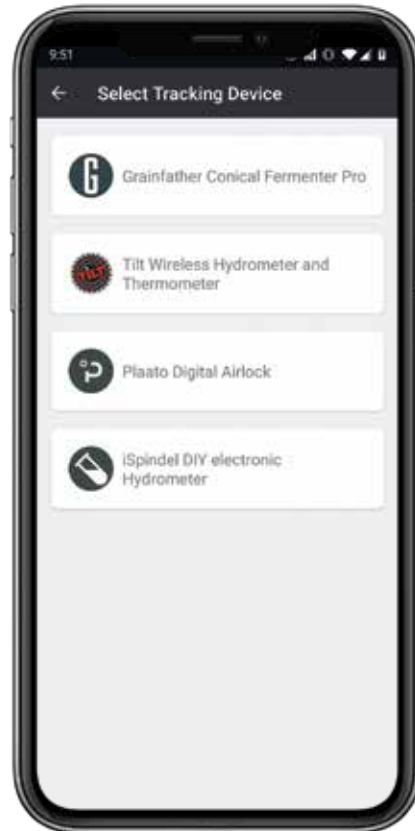
## WIRELESS CONTROL AND APP INTEGRATION



### CONNECTING THE CONTROLLER TO THE APP

1. When you first turn on the controller, you will be greeted with the connection setup screen. If you do not see this screen, then you can press the 'set' button on the controller and go to Network Config > Add New Network. Once on the connection setup screen, you will need to open the Grainfather Community App on your mobile device.
2. Within the app, navigate to the equipment screen. The equipment screen shows all the brewing and fermenting equipment that you have already set up on your account.
3. To add a new device, tap on the + icon on the bottom right of the screen and select fermentation tracking equipment.
4. Select 'Grainfather Conical Fermenter Pro' on the list of equipment and once on the device setup screen, tap 'ready'.
5. Depending on your mobile device, you may be asked to request certain permission(s) required to connect with the controller. Accept all requests.

**NOTE:** The following steps vary for Android and iOS users. Please follow the relevant steps for your mobile device.



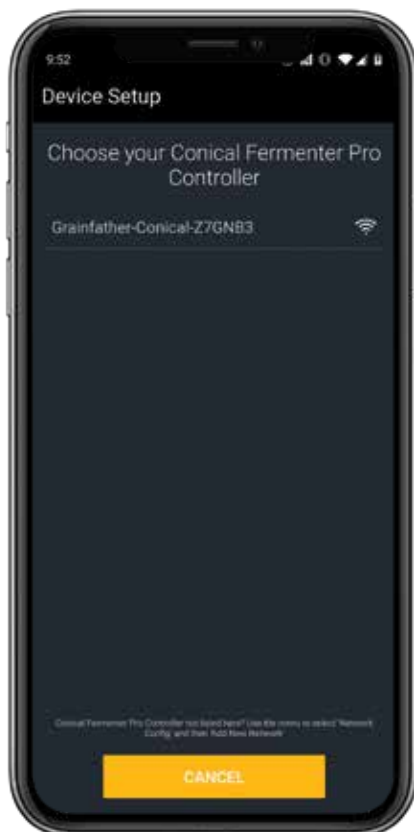
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## WIRELESS CONTROL AND APP INTEGRATION CONT.

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### ANDROID

6. If setting up the controller via an Android device, choose your controller in the list.  
(See step 8 next)

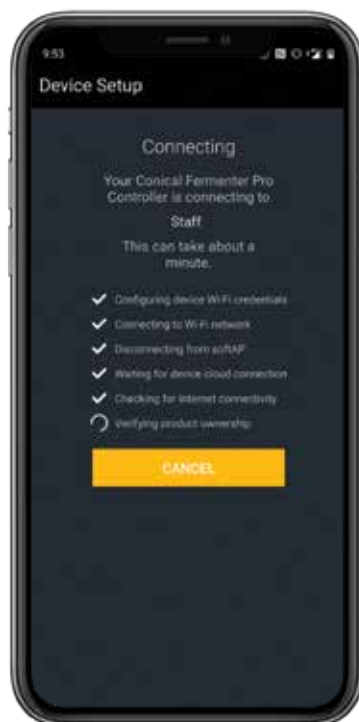


### IOS

7. If setting up using an iOS mobile device, follow the instructions on the screen and connect your mobile device to the controller. Once the connection is established, you will receive a notification on your mobile device. Tap the notification to return to the Grainfather Community App. You will automatically return to the device setup screen.



8. After your phone has successfully connected to the controller (Android and iOS), select your wireless network from the list and enter in your network password and then tap 'connect'. Once completed, your Grainfather Conical Fermenter Pro is connected to the internet.



## HOW TO USE

- Fill your fermenter by syphon or a counter flow wort chiller if using a Grainfather brewing system. Ensure that the volume is at least 15L.
- Secure the lid. Ensure that the rubber bung and airlock are still tightly in place.
- Plug the fermenter into a power socket and turn on (heating only). For cooling capabilities, purchase either the Grainfather Glycol Chiller or Cooling Pump Kit. Please refer to the full instructions for more information on this.
- You can now use the controller manually or via the connection on the Grainfather App on your mobile device. By using the app and your mobile device, you can monitor your fermentation remotely with automatic alerts and notifications.

## TOP TIPS

- We recommend dumping dead yeast and dry hops every 2-3 days during fermentation. This prevents the yeast and hops from clogging the valve.
- Throughout fermentation, the beer valve can be used to collect samples and test the gravity of the beer. To do this, open the ball valve and collect the beer using an appropriate vessel.
- As well collecting samples, the valve can also be used to transfer the beer after fermentation. Simply connect a hose (10 mm (0.4") inner diameter) to the opening and open the ball valve.

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## ADVICE FOR CLEANING & STORAGE

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- After fermentation, transfer the beer to kegs or bottles.
- Rinse out the remaining trub and fill with water.
- Fill the fermenter halfway with water and add Mangrove Jack's Cold Water Cleaner Detergent.
- Scrub the sides of the fermenter and the lid with a non-abrasive cloth and clean water. Ensure all surfaces have been scrubbed.
- Drain out the cleaning liquid using both taps on the dual valve.
- Remove, disassemble and clean the dual valve tap.
- Then spray all the equipment with the Mangrove Jack's No Rinse Sanitiser.
- Reassemble, dry and store.

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### IMPORTANT SAFEGUARDS:

#### READ AND FOLLOW ALL INSTRUCTIONS

- CAUTION** - Risk of fires and electric shock.
- Replace only with genuine Grainfather cord set.
  - Do not immerse in water.

#### SAVE ALL WARNINGS AND INSTRUCTIONS FOR FUTURE REFERENCE

#### FOR COMMERCIAL AND INDOOR USE ONLY

