

Instructions - Heat Belt - Brewing

Our Heat Belts are made for brewing purposes. They are the only 'Australian Made' heat belt available in Australia. They are designed for the brew industry and home brewers to be used to wrap around a standard fermenter to provide steady constant warmth for improving fermentation.

Features:

- Provides constant low heat for fermentation purposes
- Made from high quality fire retardant ABS plastic.
- Size: Heated length 800mm, mains lead length 1800mm
- 240 Volt
- 30 watt
- Energy efficient
- Durable
- Certificate of safety - safety compliance tested by Electrical Australian Standards
- 1 year manufacturer's limited warranty

Directions for Use:

To fit:

1. Place the belt around the outside of the fermenter approximately 45mm from the bottom and adjust it to fit by tightening the mains lead via the hole in the outer end of the belt. **Do not over tighten, twist, tie or fasten the heat belt in any other way.**
2. Connect the power supply after fitting.
3. When the air temperature exceeds 20 degrees C, shift the belt up to approximately 150mm from the bottom, and when the ambient temperature exceeds 24 degrees C, switch the belt off. This action should keep the brew at 20-26 degrees C, depending on the ambient temperature.

To clean: Disconnect from the power source and wipe dry, do not use again until it's completely dry.

Note:

- The heat belt should not be in contact with any other object other than the fermenter to which it is fitted.
- Do not enclose, insulate, wrap or cover the belt or overheating will occur. The Heat must be able to radiate away.
- Do not use if damaged
- Do not immerse in water

