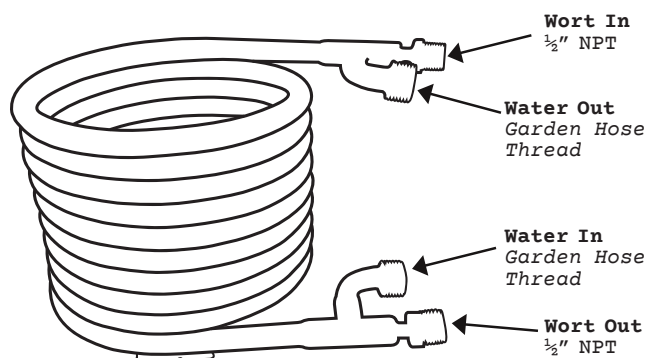


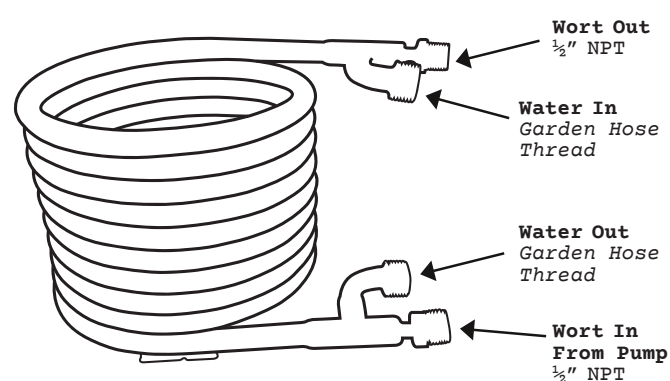


NORTHERN BREWER STAINLESS COUNTERFLOW CHILLER

GRAVITY FED



PUMP FED



ASSEMBLY

1. The counterflow chiller can be set up to be used with gravity, or in combination with a pump. Refer to the proper to diagram above for your preferred brew day configuration. *Please note it is important that your cooling water and wort flow in opposite directions in order to achieve optimal cooling efficiencies.*
2. Assemble your tubing and fitting using Teflon tape and hose clamps to ensure all your connections are water tight.
3. Prior to first use we recommend running a warm brewery cleaning solution (PBW or other) through the chiller to thoroughly clean and the chiller and leak test your connections.

CLEANING & CARE

Repeat the sanitizing procedure after every use. Drain the chiller completely before storing.

USE

1. Sanitizing the chiller (including tubing that will contact with the wort) should be done before and after each use with at least three gallons of boiling water or with a non-caustic sanitizer, following the sanitizer's instructions for dilution and contact time.
2. At the end of the boil, connect the chiller to the water source and to the kettle.
3. Place the sanitized wort outlet hose in the fermenter, and the water outlet hose in a sink or drain **CAUTION the chiller and the water exiting the chiller will be hot.**
4. Start the flow of cold water before the flow of wort. Wort can be delivered to the chiller via gravity, a siphon, or a pump.
5. Monitor the temperature of wort exiting the chiller and increase or decrease the flow of water as necessary to maintain your desired wort temperature.
6. Leaf hops can easily clog a counterflow chiller-strain them from the wort or use a hop spider before it enters the chiller.