

# INSTRUCTION MANUAL FOR



MODEL NO.: CON-55. Volume: Up to 58 L.

**Instruction manual - English**

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**Congratulations on your new Conicus Basic.**

Please follow the instructions in this manual to get the best results and user experience with your Conicus. Now you can finally ferment in a stainless-steel fermenter. Please follow the instructions below to mounting your fermenter. Read all the instructions carefully and keep this manual for future reference.

**Besides this manual please also scan the QR code or go to [www.brewolution.com](http://www.brewolution.com) for tutorials**

Cheers to fermenting in a stainless-steel fermenter.

## Safety Instructions

For your safety and to ensure correct use, please read all the instructions carefully before installing/use.

Always keep up to date with the latest version of the instruction manual online at [brewolution.com](http://brewolution.com)

To avoid unnecessary faults and accidents, it is important that the persons using the appliance are familiar with the use and the safety measures. Retain all documents for subsequent use or for the next owner. To ensuring the safety of lives and properties, it is important that the safety instructions are adhered to, the manufacturer is not liable if you disregard the instructions and warnings in instruction manual or for damage caused by negligence/modification.

- The appliance must only be used for the purpose for which it was manufactured and intended. It must be operated in a safe, fault-free condition and in perfect condition. Check the proper conditions prior to each use.
- The appliance is only to be installed in safe conditions and location.

### Circumstances that will void the limited warranty and functional guarantee.

If the product or parts of the product has been opened, including if the seal is broken, purposely damaged, or in any way modified or altered or other parts of the product; products that have been repaired by anyone other than Brewolution; products that have been subject to the use of supplies and accessories other than those approved in writing or supplied by Brewolution; improper and neglectful use or non-compliance with installation, commissioning, operation or maintenance instructions (i.e. not according to the instruction manual); unauthorized modifications, changes or attempted repairs; vandalism, destruction through external influence and/or persons/animals/things; failure to observe applicable safety standards and regulations; faults caused by fire, water, snow, moisture, or other liquids except as specified for normal use; any utilization of a product that is inconsistent with either the design of the product or the way Brewolution intended the product to be used; any installation and/or modifications that prevent normal service of the product; normal wear and tear and cosmetic damage such as, but not limited to, corrosion, scratches, dents, rust, stains, non-functional parts such as, but not limited to, plastics and finishes; damage, fault, failure and/or imperfection caused by abuse, tampering, illegal use, negligence, or faults in any other way caused by the customer/retailer/user. Brewolution makes no other warranty than as set out herein and Brewolution shall in no event be liable for any indirect or consequential damages.

### About these instructions

- Read and follow the operating and installation instructions. They contain vital information on how to install, use and maintain the appliance.
- The manufacturer is not liable if you disregard the instructions and warnings in the operating and installation instructions.
- Retain all documents for subsequent use or for the next owner.

### General safety

**⚠ WARNING!** Never use electric devices inside the appliance (e.g., heaters or electric ice makers) in the appliance, unless they are approved for it.

**⚠ WARNING!** Do not use abrasive, chloride or acidic cleaning agents or solvents that are not meant to clean stainless-steel fermenters.

**⚠ WARNING!** Do not use scouring or abrasive sponges.

**⚠ WARNING!** Do not exceed the pressure rating the fermenter is approved for. This is not a pressure fermenter. Food must be kept in a container if stored in the Ferminator.

### Risk of explosion

- Do not use abrasive, chloride or acidic cleaning agents or solvents. Never use electric devices inside the appliance (e.g., heaters or electric ice makers).
- Do not store products which contain flammable propellants (e.g., spray cans) or explosive substances in the appliance.

### Risk of injurie

- Containers which contain carbonated drinks may burst. Do not exceed the pressure rating the fermenter is approved for.

### Avoiding risks for children and vulnerable people

At risk are:

- Children,
- People who have limited physical, mental, or sensory abilities,
- People who have inadequate knowledge concerning the safe operation of the appliance.

Measures:

- Ensure that children and vulnerable people have understood the hazards.
- Children or vulnerable people must be supervised by a responsible person when using the appliance.
- Never allow children to play with the appliance.
- Keep children away from the redundant appliance.
- **⚠ Warning Children may become locked inside the appliance and suffocate!**

### Risk of suffocation

- Keep children away from the packaging and its parts.

### Damage

To prevent damage:

- Do not stand or support yourself on the fermenter.
- Do not exceed the pressure rating than the fermenter is approved for.

### Cleaning

Do not use abrasive, chloride or acidic cleaning agents or solvents that are not meant to clean stainless-steel fermenters.

- Do not use scouring or abrasive sponges.
- Do not clean the appliance with metal objects.

**Intended use**

Use this appliance:

- Only for foods and beverages
- Only according to these operating instructions.

**Environmental protection**

**Packaging:**

All materials are environmentally safe and recyclable:

- Dispose of packaging in an environmentally friendly manner.
- Please ask your dealer or inquire at your local authority about current means of disposal.

**Old appliances**

Valuable raw materials can be reclaimed by recycling old appliances.

- 1. Have the appliance disposed of professionally.

**Installation and connection**

- After unpacking all parts, check for any damage in transit. Do not use if it is damaged. Immediately report any transport damage to the dealer from whom you purchased the appliance. Keep the packaging.
- Follow the instructions for proper installation.
- Do not place the appliance close to heaters, radiators, or stoves.
- Do not place a temperature probe directly in water/wort/beer or other liquids. Use a thermowell when measuring the temperature inside the fermenter.

**Technical Data**

- Volume: 58 L.
- Material: Stainless Steel AISI 304

# BREWOLUTION

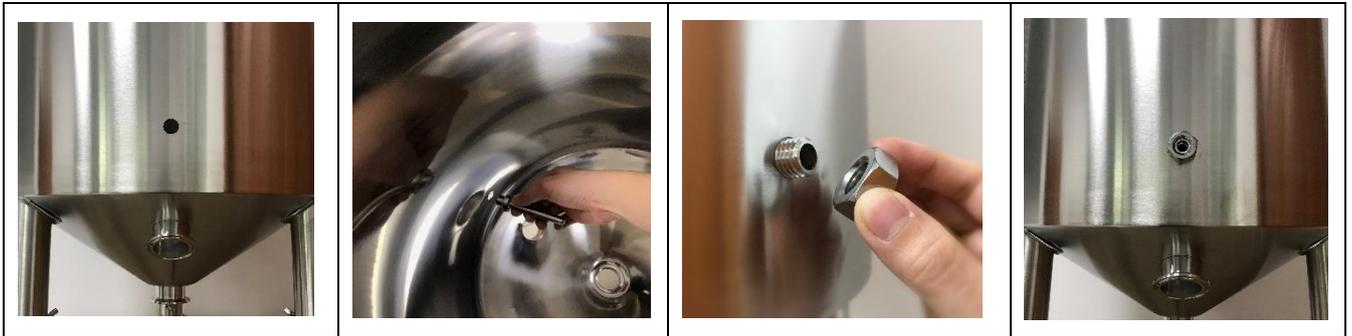
-IF YOU LOVE BEER

## COMPONENT SHEET

No.	Component	Image	Qty	No.	Component	Image	Qty
1	Airlock		1	8	1.5"TC band clamp		3
2	Grommet for airlock		1	9	1.5" gasket		3
3	Thermowell with O-ring and nut		1	10	1.5" TC elbow		1
4	Thermowell cap cover		1	11	1.5" TC Butterfly valve		1
5	Thermometer with o-ring and nut		1	12	Lid clamp		1
6	1.5"TC bottling valve		1	13	12*1.5 O-rings for racking arm (Keep for future use)		2
7	Rotatable racking arm with O-ring		1	14	19*2.4 O-rings for thermowell		1

# 1. MOUNTING INSTRUCTION

- Please place the thermowell inside the fermenter and pass it through the hole and tighten it with an M14 nut.



- Place the cap cover stopper into the hole of thermowell, then insert the thermometer. A digital thermometer can also be used directly with the thermowell.



- Please assemble the 1.5" TC bottling valve with the quick connector at the bottom, use the clamp and tighten. Do not forget to place the gasket in between.



- Unscrew the detachable legs. Adjust it to an ideal height and tighten with the screw and butterfly valve.



- Assemble the elbow pipe to the quick connector at the bottom with the clamp. Do not forget to place the gasket at the groove in between.



- Attach the butterfly valve to the elbow with the gasket in between, tighten the clamp onto the elbow.



## 2. FERMENTATION PREPARATION

- 1 It is important to sterilize the fermenter and accessories before use.
- 2 Fill the fermenter with water to ensure there is no leaks before transferring the wort to it.
- 3 Do not fill with wort for more than 90%, making sure there is enough room for the bubbles.
- 4 Place the grommet in the lid. Place a cleaned and sanitized airlock in the rubber seal on the lid and add water until there is water in the bottom bend of the airlock.



- 5 Lock the lid with the clamp. Firstly, hook the eye bolt into the bracket on the clamp as shown in the image one, then push the clip and keep it in position. The lid clamp can be tightened or loosened by twisting the eye bolt.

**Please note that, there is a “This way up” sticker on the cover band clamp, which shows which way to turn it.**



- 6 The fermenter must be placed on a stable floor or table, secure a horizontal support structure prior to use.

### 3. AFTER FERMENTATION

1. Please sterilize the fermenter and accessories after use. The dry ingredients may stick on the metal and thereby leaving residue.
2. Do not use any sharp metal implement to remove any residue. Use a soft cloth or soft scouring pad to clean the inside of the fermenter. (Vinegar can be good for this)
3. Suitable cleaning products may be used. (Please check suitability)  
Store the fermenter in a dry place.

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## RELATED PRODUCTS

### Ferminator Basic

SKU: 504900

Ferminator is a flexible and full adjustable, temperature-controlled fermentation chamber. Your Conicus Basic 32 L. fits perfectly inside the Ferminator with two Ferminator Expansion Modules. It ensures fermentation at a precise and stable temperature. At room temp. (20°) the Ferminator can lower the temp. to 0° and raise it to 50°\*.



### Ferminator Connect

SKU: 504901

With a Ferminator Connect you can also ferment at a precise and stable temperature, but you can also control it online and see current temperatures and settings. Follow Ferminator Connect in real time from any modern mobile, tablet or computer. You can also control your Ferminator directly on the display.



### Ferminator Expansion Module

SKU: 504905

Expansion module height 22 cm. in two parts which are easy to assemble and disassemble.

You need two to fit your Conicus Basic 32 L. inside the Ferminator.



### Brew Trolley

SKU: 504920

Make your Conicus Basic, brew system, Ferminator, FermZilla or Digital Turbo Boiler mobile. Useful on the brew day. 4 robust rubber wheels. 2 of them can be locked.



# CONICUS BASIC

- A TOWER OF POWER



PART OF SPECIAL FORCES BREWING BRIGADE

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