INSTRUCTIONS

CONTAINS:
- Liquid hose (1)
- 304 stainless steel beer racking pipe (2)
- Gas hose (3)
- Needle valve (4)
- Racking pipe screw and seal (5)
- Cap and seal (6)
- Digital pressure gauge (7)
- Pressure transfer body (8)
- 1.5" stainless steel tri-clamp and silicone seal (9)

NOTE: batteries for the pressure gauge are not included.

OPERATION

IMPORTANT: Due to the nature of the product, pressure will be applied to all parts of the Conical Fermenter and Pressure Transfer. For best results and safety please make sure; 1. All 4 clamps are secure on the fermenter lid. 2. All attachments including the Dual Valve Tap are fastened tightly to avoid any gas leaking or damage to parts.

There are two ways of using the Pressure Transfer. The first way is to transfer the beer out from the Dual Valve Tap; the second is to use the included racking pipe (2) to transfer the beer out from the top of the fermenter.

USING THE DUAL VALVE TAP (sold separately)

1. Connect a silicon hose with an inner diameter of 14 mm (0.55") to the bottom of the Dual Valve Tap liquid outlet. Then place the other end of the hose into your vessel of choice to capture the liquid.
2. Use the cap and seal (6) to close the top of the Pressure Transfer body (8).
3. Connect the Pressure Transfer body to the fermenter lid using the tri-clamp and seal (9).
4. **IMPORTANT** – Make sure the needle valve (4) is closed before connecting the Pressure Transfer to the gas.
5. Connect the gas hose (3) to a CO_2 regulator, and turn the pressure gauge on.
6. Slowly open the needle valve until the Pressure Gauge reads about 1 psi. When the pressure is at 1 psi open the valve on the Dual Valve Tap, the beer should start flowing out. The Pressure Transfer body or Fermenter lid will start bleeding gas at 1.5 psi or above. If the pressure is too high, it may damage the fermenter or potentially be dangerous to you.

USING THE BEER RACKING PIPE (included)

1. Insert the stainless steel beer racking pipe (2) into the Pressure Transfer body from the bottom.
2. Slide the racking pipe seal followed by the screw (5) onto the racking pipe from the top and screw it tightly onto the Pressure Transfer body, this is what keeps the racking pipe in place.
3. Connect the liquid hose (1) to the top of the racking pipe and place the other end of the hose into your vessel of choice to capture the liquid.
4. Connect the Pressure Transfer body (8) to the fermenter lid using the tri-clamp and seal (9).
5. **IMPORTANT** – Make sure the needle valve (4) is closed before connecting the Pressure Transfer to the gas.
6. Connect the gas hose (3) to a CO_2 regulator, and turn the pressure gauge on.
7. Slowly open the needle valve until the Pressure Gauge reads about 1 psi. When the pressure is at 1 psi the beer should start flowing out from the liquid hose. The Pressure Transfer body or Fermenter lid will start bleeding gas at 1.5 psi or above. If the pressure is too high, it may damage the fermenter or potentially be dangerous to you.

TIP: Select the height that you want to collect the beer from inside the fermenter, by slightly unscrewing the screw top and pushing or pulling the racking pipe. For ideal use, start to collect from the top of the fermenter and slowly lower it down throughout the process.

TO STOP FLOW

Close needle valve, then turn off gas. Liquid will continue transferring until pressure equalises gradually.

OR

Close needle valve, turn off gas, then pop one or more lid clamps. This will let pressure equalise immediately and stop transfer quickly.

DISASSEMBLY

To disassemble and remove the gas hoses, simply pull the top of the push-fit connector down and slide the hose out.