



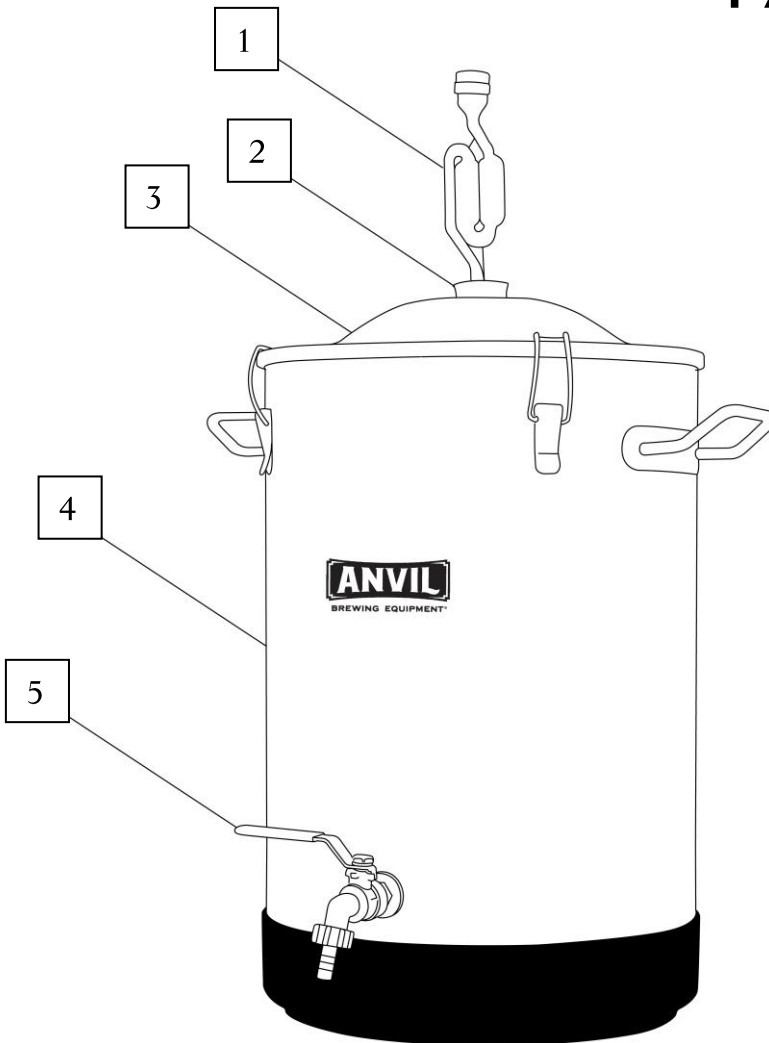
BREWING EQUIPMENT

ANVIL STAINLESS BUCKET FERMENTOR

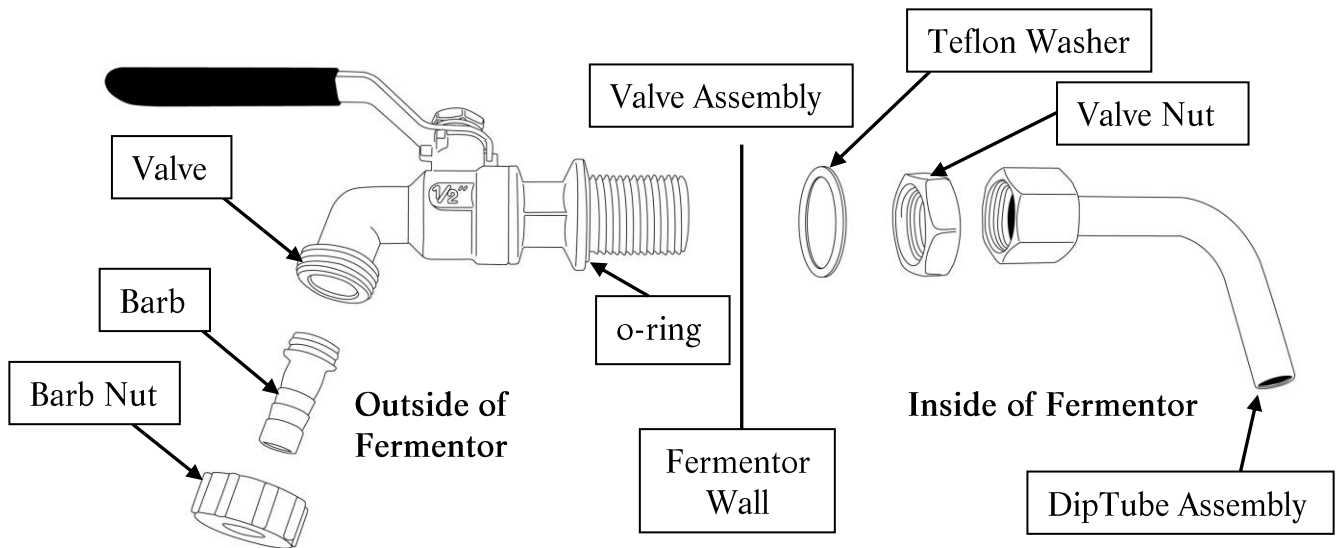
ASSEMBLY, OPERATION & MAINTENANCE MANUAL

**** PLEASE READ THOROUGHLY PRIOR TO USE FOR IMPORTANT SAFETY INFORMATION ****

PARTS LIST



ITEM No.	DESCRIPTION	QUANTITY
1	Air Lock	1
2	Stopper	1
3	Stainless Lid	1
4	Stainless Bucket	1
5	Valve	1
6	Valve NPT Lock Nut	1
7	Valve O-Ring	1
8	Dip Tube	1
9	Dip Tube O-ring	1
10	Dip Tube Nut	1
11	Thermometer Strip	1



ASSEMBLY

Step One: Confirm that all parts, required hardware, and tools are ready and available for assembly. Refer to the table above which includes a list of all parts and hardware that came with your ANVIL Stainless Bucket Fermentor.

Step Two: Clean all parts and the fermentor tank prior to use with mild detergent, Powdered Brewery Wash or similar chlorine free product.

Step Three: Soak all parts in a non-chlorine sanitizer.

Step Four: Remove the locknut from the valve and insert the male threads of the valve into the large hole in the bucket fermentor from the outside as shown in the drawing above. Make sure the o-ring is seated in the groove on the valve on the outside of the fermentor as shown. Install the Teflon washer over the male threads on the inside of the bucket fermentor. Install and secure the NPT lock nut using two wrenches. Hold the valve with one wrench on the outside and locknut with a wrench on the inside of the bucket fermentor. Tighten it firmly but not too tight that the valve doesn't rotate by hand.

Step Five: Install the dip tube assembly on the end of the valve. Tighten until the seal inside makes contact, then an additional ¼ turn. **Tip:** Orient the dip tube in the same direction as the barb. That way you'll know the position of the dip tube when the fermentor is full.

Step Six: Spray the inside walls of the fermentor with StarSan sanitizer, or fill it with your preferred non-chlorine sanitizer, including the lid. Then drain the fermentor completely and install the airlock and stopper and fill it with distilled water or vodka. The fermentor is now sanitized and ready to be filled!

WARNING!

Always ensure there is an airlock or blow off tube in place. Plugging the hole on the lid completely can cause the fermentation chamber to reach dangerous pressure levels and potentially cause serious injury or death!

OPERATION

Step One: After sanitizing, fill your fermentor from the top so that it is no more than 3/4 full. That will allow enough room for the foam (krausen) from fermentation. Add your yeast and oxygenate. We recommend the ANVIL oxygenation wand. This will give your yeast all the oxygen it needs for proper fermentation. In about 12-24 hours you will see bubbling in the airlock.

Step Two: After a week to 10 days the bubbles will stop. Allow a few more days for the beer to fall clear. Install a 1/2" inside diameter hose (not included) on the barb. Remove the airlock and stopper to prevent the liquid in the airlock from getting sucked into your beer. Then rotate the valve so that the dip tube is horizontal. Begin draining the beer into your bottling bucket or keg by opening the valve. Slowly rotate the dip tube downward. Stop rotating when you see yeast or sediment pass through the hose. Then back it up a little and continue to drain. Note that if you don't install a hose on the outlet of the valve and the receiving vessel below the fermentor the beer will not drain below the level of the hose barb.

Step Three: to reuse (harvest) the yeast, simply pour it into a sanitized mason jar or flask fitted with an airlock. If using a mason jar, leave the lid a little loose so that CO₂ can escape. Store the yeast in your refrigerator and reuse within 7-10 days. While the yeast can be reused with all of the sediment, it is much preferred to "wash" it with distilled water. Consult a homebrewing book such as "How To Brew" by John Palmer for details to perform this procedure. In a homebrew setting, yeast can be reused 3-4 times. Of course, strict attention to sanitation is vital!

Warning: Never seal the yeast storage vessel! The yeast may create dangerous pressures that could burst the container!

CLEANING & MAINTENANCE

CLEANING

Always clean the ANVIL Stainless Bucket Fermentor and allow to thoroughly dry after use. Never use chlorine based products to clean or sanitize the ANVIL Stainless Bucket Fermentor as permanent damage to the stainless steel can occur.

It is highly recommended to disassemble the valve with a wrench so that you can easily clean the internal surfaces of the valve. This is a simple process to ensure that the inside of the valve is clean and sanitary.

ANVIL BREWING EQUIPMENT PRODUCT WARRANTY

A. LIMITED WARRANTY

1. ANVIL Brewing Equipment warrants to the original purchaser that this product will be free from manufacturing defects in material and workmanship for a period of one (1) year from the date of purchase by the customer. Proof of purchase is required. ANVIL Brewing Equipment's obligation to repair or replace defective materials or workmanship is the sole obligation of ANVIL Brewing Equipment under this limited warranty.
2. This product is for home use only. The limited warranty covers only those defects that arise as a result of normal use of the product and does not cover any other problems, including, but not limited to, those that arise as a result of:
 - a. *Improper maintenance or modification;*
 - b. *Damage due to incorrect voltage or improper wiring by customer;*
 - c. *Operation outside of the product's specifications;*
 - d. *Carelessness or neglect to operate the product in accordance with instructions provided with the product;*
 - e. *Damaging the tamper label on the product;*
 - f. *Damage by over-tightening the fasteners;*
 - g. *Failure to follow cleaning and / or maintenance procedures; or*
 - h. *Exceeding published operational temperatures.*
3. ANVIL Brewing Equipment reserves the right to request delivery of the defective component for inspection before processing the warranty claim. If ANVIL Brewing Equipment receives, during the applicable warranty period, notice of a defect in any component that is covered by the warranty, ANVIL Brewing Equipment shall either repair or replace the defective component with a new or rebuilt component at ANVIL Brewing Equipment's option.
4. ANVIL Brewing Equipment must be notified within seven (7) days of the delivery date of any shipping damage. Customer is responsible for shipping damage outside of this time period. Approval for return must be provided by ANVIL Brewing Equipment prior to any return. Customer is responsible for keeping all original packaging material for warranty returns. ANVIL Brewing Equipment is not responsible for damage from improperly packaged warranty returns, and these repair costs will be the sole responsibility of the customer. Shipping costs for warranty returns are covered only for the contiguous United States.
5. ANVIL Brewing Equipment's limited warranty is valid in any country where the product is distributed.

B. LIMITATIONS OF WARRANTY

1. Any implied warranty that is found to arise by way of state or federal law, including any implied warranty of merchantability or any implied warranty of fitness, is limited in duration to the terms of this limited warranty and is limited in scope of coverage to this warranty. ANVIL Brewing Equipment disclaims any express or implied warranty, including any implied warranty of fitness for a particular purpose or merchantability, on items excluded from coverage as set forth in this limited warranty.
2. ANVIL Brewing Equipment makes no warranty of any nature beyond that contained in this limited warranty. No one has authority to enlarge, amend, or modify this limited warranty, and ANVIL Brewing Equipment does not authorize anyone to create any other obligation for it regarding this product.
3. ANVIL Brewing Equipment is not responsible for any representation, promise, or warranty made by any independent dealer or other person beyond what is expressly stated in this limited warranty. Any selling or servicing dealer is not ANVIL Brewing Equipment's agent, but an independent entity.

C. LIMITATIONS OF LIABILITY

1. The remedies provided in this warranty are the customer's sole and exclusive remedies.
2. Except for the obligations specifically set forth in this warranty, in no event shall ANVIL Brewing Equipment be liable for direct, indirect, special, incidental, or consequential damages, whether based on contract, tort, or any other legal theory and whether or not advised of the possibility of such damages.
3. This warranty does not cover, and in no event shall ANVIL Brewing Equipment be liable for, travel, lodging, or any other expense incurred due to manufacturing defects in material and workmanship, or any other reason.
4. Any performance of repairs after the warranty coverage period has expired or performance of repairs regarding anything excluded from coverage after this limited warranty
5. Shall be considered good-will repairs and they will not alter the terms of this limited warranty, or extend any warranty coverage period.
6. Venue for any legal proceedings relating to or arising out of this warranty shall be in Tippecanoe County, Indiana, United States, which courts will have exclusive jurisdiction.

D. LOCAL LAW

1. This warranty gives the customer specific legal rights. The customer may also have other rights that vary from state to state in the United States or other countries.
2. To the extent that this warranty is inconsistent with local law, it shall be deemed modified, only to the extent necessary to be consistent with such local law.