

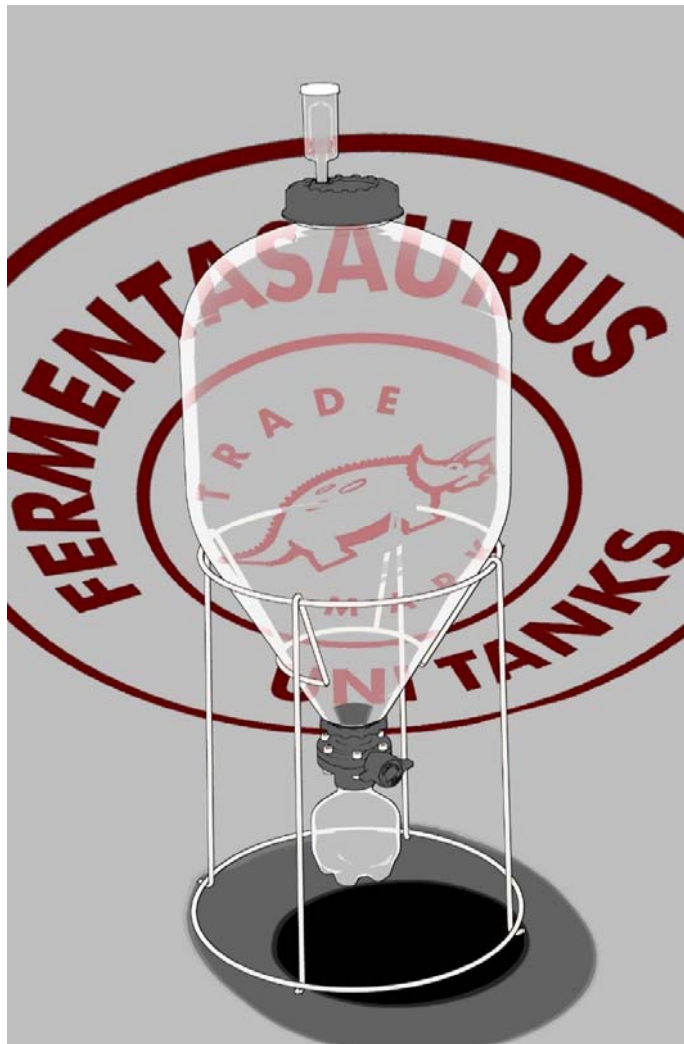


FERMENTASAURUS

UNI TANKS

INSTRUCTION SHEET

This instruction sheet contains vital information that is related to the safe usage and handling of the Fermentasaurus Uni Tank. It is **vital** that you read this instruction sheet from front to back before using the product! **THIS IS FOR YOUR OWN SAFETY**



Ferment, Clarify, Dispense. The uni tank that does it all.

FERMENTASAURUS

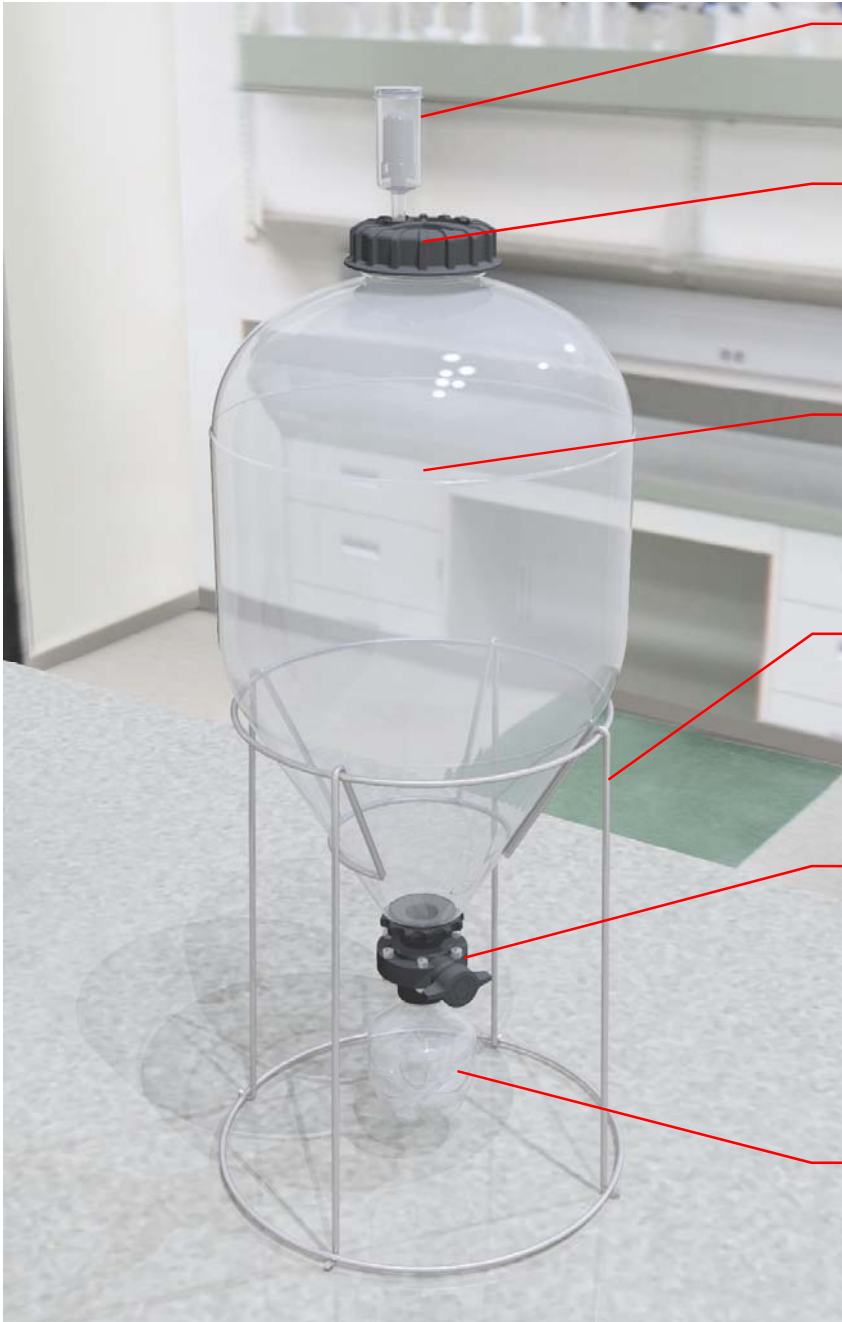
WARNINGS

1. Only wash the fermenter with cold water. Do not clean, wash or sanitize the fermenter with water that is **above 50°C (122°F)**.
2. Under no circumstances apply more than 2.4bar (35PSI) to the Fermentasaurus Uni Tank.
3. **NEVER** connect an unregulated pressure source.
4. If you connect an external pressure source; ensure it has independent pressure release valve (PRV) pre-set to below 3.0Bar (43.5psi).
5. Only use the **RED** pressure release valve supplied by Oxobar Pty Ltd on the fermenter lid.
6. Do not tamper with the pressure relief valve.
7. If the fermenter is scratched, damaged or has been subjected to any physical duress do not use the fermenter under pressure.
8. Keep the fermenter out of direct sun or heat.
9. Avoid exposure to ultraviolet radiation.
10. The Fermentasaurus body is pressure tested at production and is marked with a date for retesting. If the fermenter is being used under pressure; then the fermenter must be hydro tested every 24months to ensure it is safe to use. As an alternative to hydro testing; a replacement PET body for the fermenter can be purchased from Fermentasaurus distributors.
11. Only use chemical cleaners and sanitizers that are approved by Oxobar. Cleaners must be diluted to suitable strengths before use. If extended contact time is expected, then users must ensure that cleaners are chemically compatible with PET, NBR, EPDM, Nylon and Stainless Steel. Possible cleaning/sanitizing agents include:
 - a. Diluted **Phosphoric Acid** Based Sanitizers (diluted to no rinse strength, e.g. 15ml per 10L)
 - b. Diluted **Peroxide Based Cleaners** (e.g. 1 teaspoon Sodium Percarbonate per litre of H₂O)
 - c. **Sodium Metabisulfite** or **Camden tablets**
 - d. **Sodium Hydroxide** solution (<20g NaCl per litre H₂O)



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Fermentasaurus – Gravity Kit



3 Piece airlock
Part #RET0054

Gravity Lid Assembly
(Thread Ring, Lid, NBR Seal, Glass Reinforced Nylon)
#009197

Fermentasaurus 35L Tank
(High IV Low Crystallinity PET)
#009142

304 Stainless Frame
(6mm Round Rod)
#009142

Butterfly Dump Valve Assembly
(Machined 304 stainless gate, stainless bolts, Glass Reinforced Nylon, EPDM Gate Seal, NBR Conical seal)
#009159

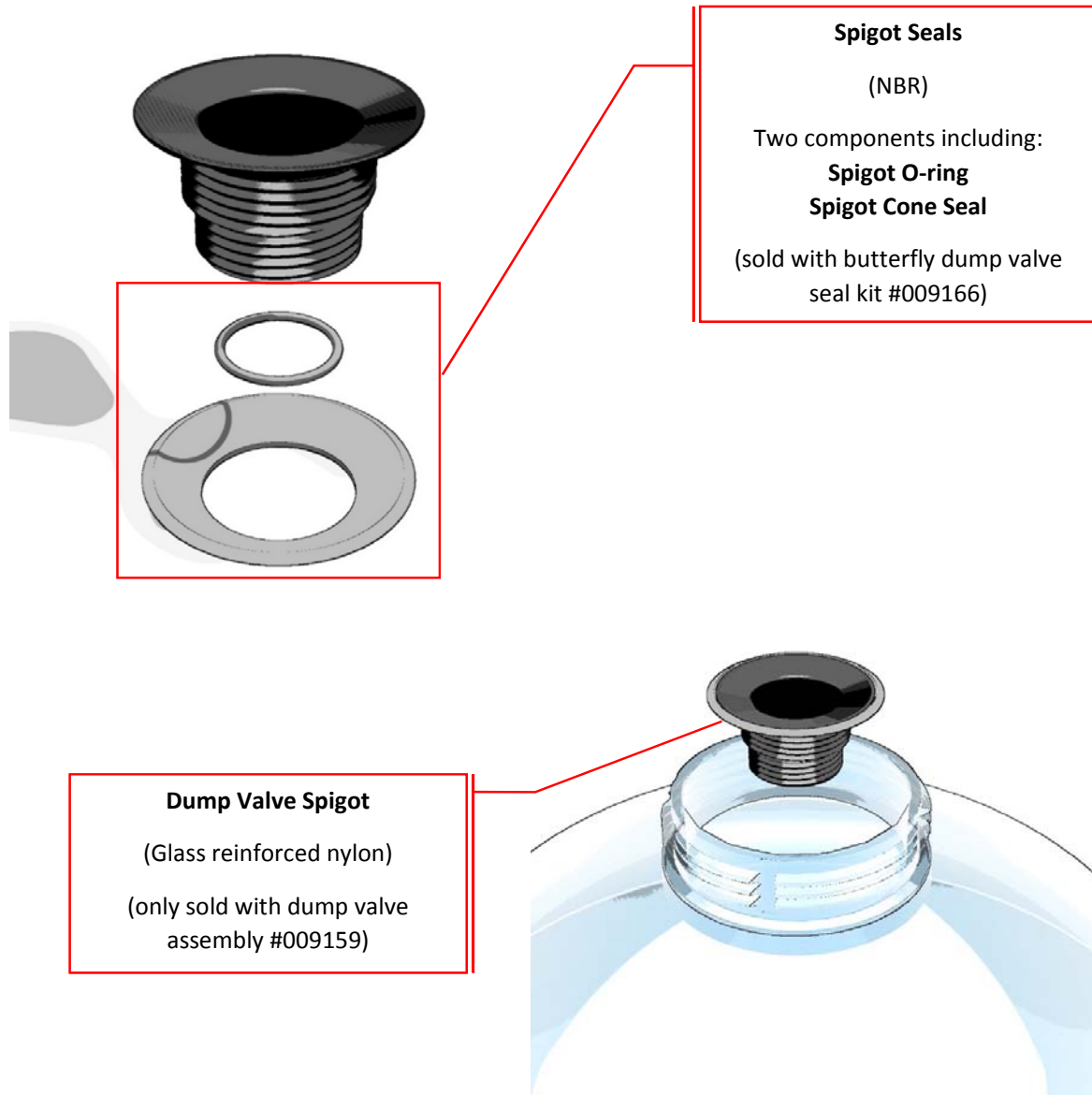
500ml Collection Bottle with Lid
(PET, ABS Cap with silicone Seal)
#009180

The Fermentasaurus Starter Kit includes all the components in the above image.

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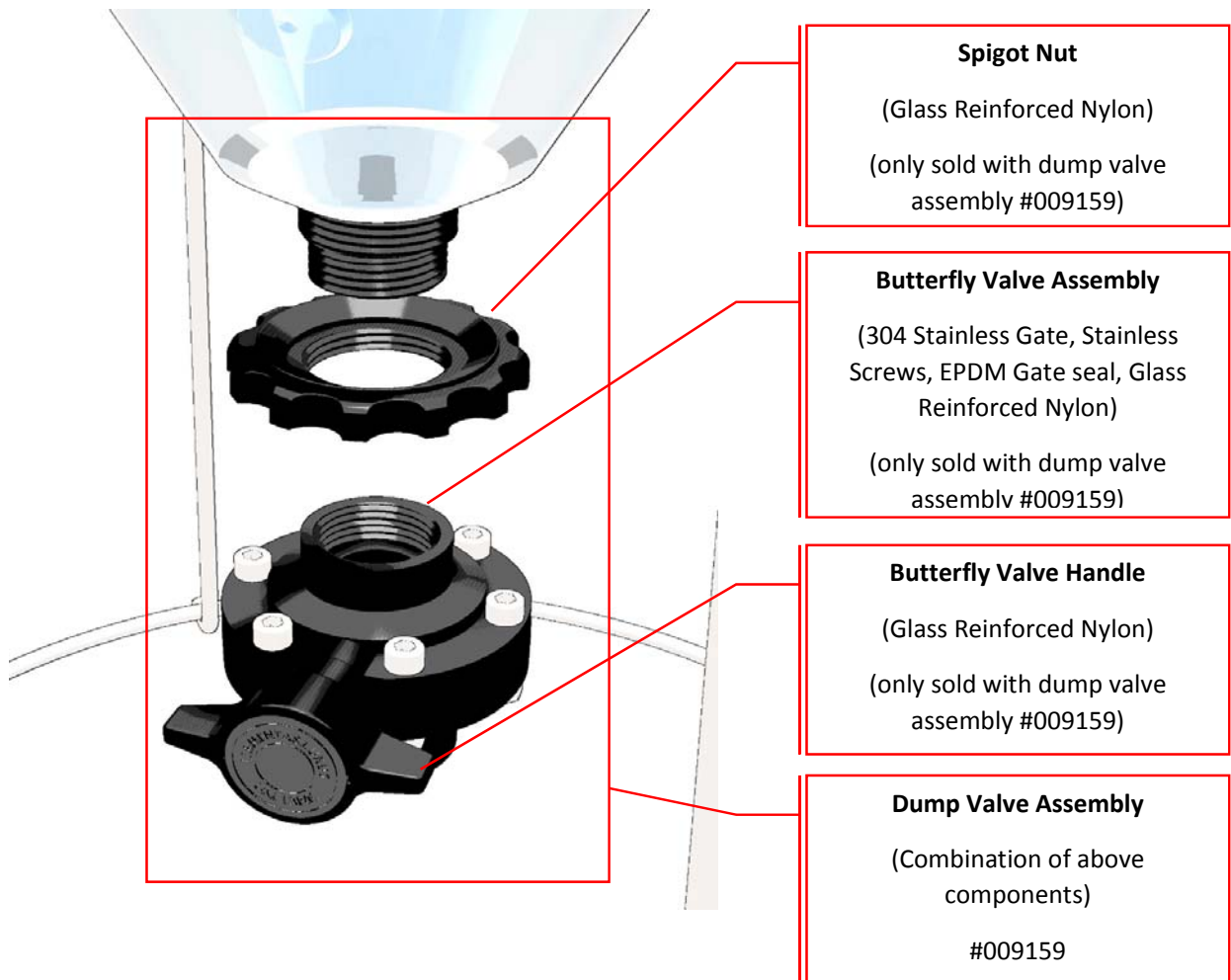
Fermentasaurus – Dump Valve Assembly

1. Ensure the all components have been sanitized.
2. Check that the two NBR seals (o-ring and cone seal) are attached to the spigot. The o-ring is placed in a recess on the bottom face of the spigot; the cone seal slides over the threaded portions of the spigot and rests on the tapered section.
3. Carefully drop these parts into the top of the fermenter neck. The threads should slide through the hole in the bottom of the fermenter. If the threads are not protruding through the bottom, you will need to re-orientate the component; tap or shake the fermenter to realign.



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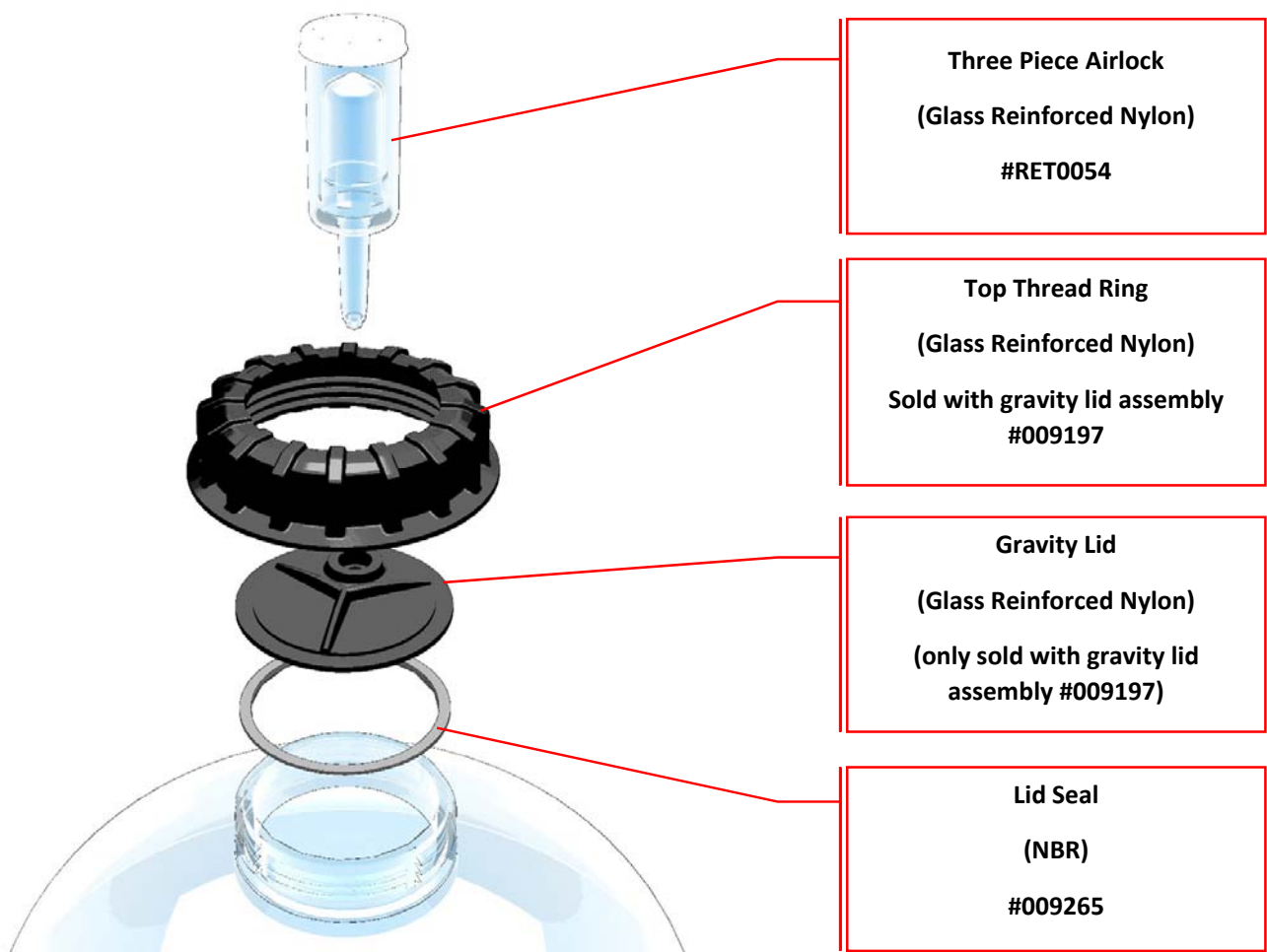
4. With the spigot threads protruding from the base of the fermenter, you can now screw the spigot nut onto the spigot. Ensure the axis of the spigot and fermenter are correctly aligned and then tighten firmly. The spigot can accept a 19mm (or a ¾") hex (Allen) key.
NOTE: This is a **LEFT-HANDED THREAD**.
5. Ensure the spigot O-ring is still pushed into the seat on the bottom face of the spigot.
6. Check that the o-ring on the underside of the valve is in place. This ensures correct sealing with the collection bottle.
7. Screw the Butterfly Valve onto the Dump Valve Adaptor. Not much force is required to compress the o-ring and form a seal. **NOTE:** This is a **RIGHT-HANDED THREAD**.
8. You should now fill the fermenter with water or sanitizer and check that there are no leaks. If you do find a leak; loosen off the spigot nut, realign assembly with fermenter and retighten all components.
9. If you do not have access to a suitable hex key for assembly, then you can hold the Spigot Nut in one hand and the Butterfly valve in the other and tighten. The opposite handed threads will cause both the cone seal and the o-ring to compress and seal. **NOTE:** Using this method to tighten can make later disassembly more difficult.



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Fermentasaurus – Gravity Lid Assembly

1. Sanitize all components prior to assembly.
2. Lubricate the NBR Lid Seal with some food grade lubricant.
3. Attach the NBR Lid Seal to the underside of the Gravity Lid.
4. Once the seal is firmly seated on the underside of the gravity lid place them both on top of the neck of the fermenter.
5. Lubricate the outer edge of the top surface of the lid with some Vaseline or food grade lubricant.
6. Place the top thread ring over the lid and tighten in the clockwise direction. Overtightening may make it difficult to undo later.
7. Place the three-piece airlock into the hole at the top of the gravity lid. No grommet or seal is required. Simply press the airlock firmly into the hole.



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Fermentasaurus – Pressure Lid Assembly

1. Sanitize all components prior to assembly.
2. Thread the red pressure release valve into the pressure lid.
3. Ensure that the gas and liquid bulkhead fittings are correctly assembled with the post fully tightened onto the bulkhead body. Insert the bulkhead fittings into the holes in the pressure lid and tighten the locknuts. O-rings should be located on the top surface of the lid for correct sealing.
4. Lubricate the silicone dip tube with some sanitiser and slide one end onto the stem of the liquid post bulkhead fitting. Slide the other end of the silicone tube onto the floating pickup.
5. Lubricate the entire NBR Lid Seal with some food grade lubricant and fit to the underside of the Gravity Lid.
6. Place the pressure lid on the mouth of the Fermentasaurus and ensure that the seal seats correctly.
7. Put a small amount of Vaseline or food grade lubricant on the top
8. Place the top thread ring over the lid and tighten firmly.

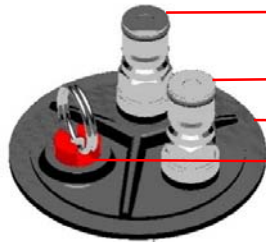


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**Top Thread Ring
(Glass Reinforced Nylon)**

Sold with pressure kit assembly
#009227



**Liquid Post Bulkhead Fitting
(304 Stainless Steel)**

Sold with pressure kit assembly
#009227



**Gas Post Bulkhead Fitting
(304 Stainless Steel)**

sold with pressure kit assembly
#009227



**Pressure Lid
(Glass Reinforced Nylon)**

Sold with pressure kit assembly
#009227



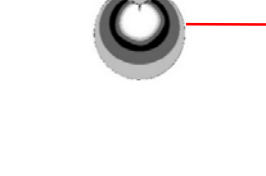
**Red Pressure Reducing Valve
(Nylon and Stainless Steel)**

Replacement part #009289



**Lid Seal
(NBR)**

Replacement part #009265



**Silicone Dip tube
(Silicone Rubber)**

Replacement part #009258)



**Stainless Floating Pickup
(304 Stainless Steel)**

Replacement part #009241)

Fermentasaurus –Collection Bottle

The collection bottle has several uses. Its primary function is to collect and harvest yeast however it can also be used for other purposes such as:

1. Dry Hopping Bottle
2. Beer Sampling Bottle
3. Collection and disposal of unwanted trub or hop material.
4. Pitching yeast.

Yeast Harvesting

1. In order to harvest yeast simply screw the yeast collection bottle onto the Butterfly Valve. You can insert this bottle right from the start of fermentation.
2. Fermentation is no different to any other fermenter. Once the wort is inside the fermenter pitch yeast as you would normally.
3. When the collection bottle has been fitted; open the butterfly valve so yeast can fall into the collection bottle. The butterfly valve is open when the handle is facing in the vertical direction and is off when in the horizontal position.
4. Chilling the fermenter will accelerate the process of yeast falling out of suspension and will greatly speed up the clarification process. The easiest way to chill the Fermentasaurus is by fermenting in a dedicated fermentation fridge at -1°C for 3 days.
5. Once the bottle is full of yeast you can re-cap and store in the fridge for your next brew. Ensure that the butterfly valve is closed before unscrewing the collection bottle. It is also a good idea to place a drip tray or container beneath the bottle when disconnecting. It will be full to the brim and few drips will escape.



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OTHER TIPS

1. No need to do whirlpool in your kettle

Since you now have a conical fermenter there is no need to do a whirlpool in your kettle. After your wort has cooled you can dump all trub and hop material from your boil into your fermenter. The boiled hops and trub will settle out in the cone quickly and you can easily dump this directly from the butterfly valve.

2. Dry hop without compromise

Traditionally most home brewers who want to dry hop are forced to remove the lid of the fermenter to insert hops. Removing the fermenter lid increases the risk of contamination and it also introduces significant amounts of oxygen to your fermented beer. You can avoid these issues by dry hopping with the collection bottle.

After the yeast has been collected, you can fill the collection bottle with your favourite hop flowers or pellets and re-fit to the butterfly valve. Open the butterfly valve and the fantastic hop aromas will begin to migrate into your beer.

Note: If you have a CO₂ cylinder you can also purge the oxygen out of the hops before connecting to the butterfly valve.

3. Naturally ferment or dry hop under pressure

Some people believe that beer that is naturally fermented under pressure is the traditional and best way to ferment. With the use of an adjustable pressure relief valve you can control the top pressure (dissolved CO₂) of your ferment.

Various advantages exist for fermenting under controlled pressure and these include:

- Potential to reduce ester production or control complex ester profiles.
- Capacity to ferment at higher temperatures with fewer off flavours.
- Ability to dry hop early in the fermentation to allow oxygen in the hops to be metabolized and still trap and retain volatile hop compounds.
- Less headspace may be required when compared to uncapped fermentation.

4. Crash Chilling, Emptying and Sampling

When crash chilling, emptying or sampling your beer from a Fermentasaurus equipped with a gravity lid, you ensure that the air lock is removed to avoid a pressure differential in the fermenter. This will prevent the wall of the Fermentasaurus collapsing.



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5. Rotating Rack Arm

You may notice a dimple on the PET body of the Fermentasaurus. This dimple designates the point at which a rotating rack arm would enter the Fermentasaurus. You are strongly discouraged from drilling this dimple out as it will **VOID** the use of the Fermentasaurus for pressure purposes and must **NEVER** be used as a pressure vessel. If you insist on using a rotating rack arm for sampling or collecting finished product, then great care should be taken to ensure a clean hole is made in the Fermenter. Only use an appropriate tool that is known to create a clean hole such as a step drill. Drilling/punching/melting or making any type of hole in the Fermentasaurus will **VOID ANY WARRANTIES**. Do so at your own risk. If you make a mistake you will **NOT** be given replacement; you must purchase a replacement bottle.

