VEVOR

Affordable. Reliable. Home Improvement.

FERMENTER

MODEL:DM-NF350-B

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Fermenter

Model:DM-NF350-B



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	Warning-To reduce the risk of injury, user must read instructions manual carefully.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

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● Do not apply water or heavy stuff before the extend feet is completed in

case of water leakage by pressuring the water outlet.
● Before installing extend feet, remember do not apply water or put heavy things to avoid the water outlet under pressure will caused by leakage.
● The airlock should be turned on after applying amount of water
● This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
● Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
● Before first use, please fill the conical fermenter with clean water to the maximum capacity mark for cleaning, suitable detergents such as vinegar or soda water can be used.
● If you need to open the lid or any valve during the pressure maintaining period, please make sure to manually open the safety relief device firstly, and then discharge all the pressure inside before opening the lid or valve to avoid accidents.

What's In The Box



1 .Airlock
2 .Clamps
3 .Lid
4 .Thermometer
5 .Beer outer valve
6 .Yeast Valve
7 .Feet

Parts

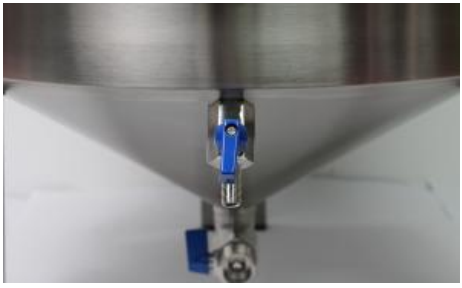


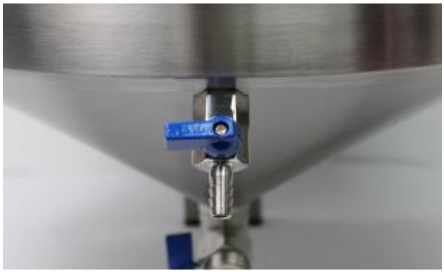
1pc x 3" Tri-Clamp with Ball Lock Posts
1pc x gas adaptor, 1pc x liquid adaptor, 1pc x thermowell for the top plate
1pc x 1.5'' Tri-Clamp with 3/4 valve on bottom
3 x feet with 10 pcs x screws

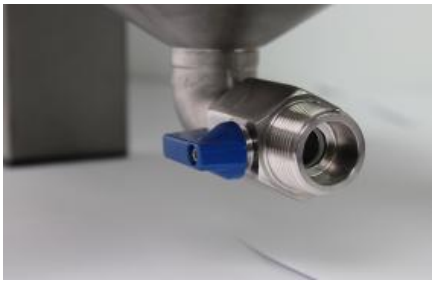
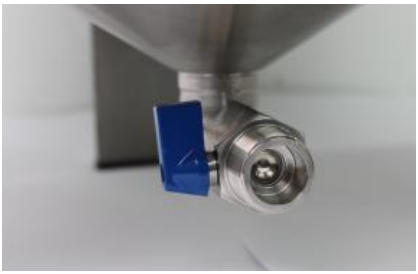
Operation

Valve Operation

This valve serves to open and close the wort and yeast.





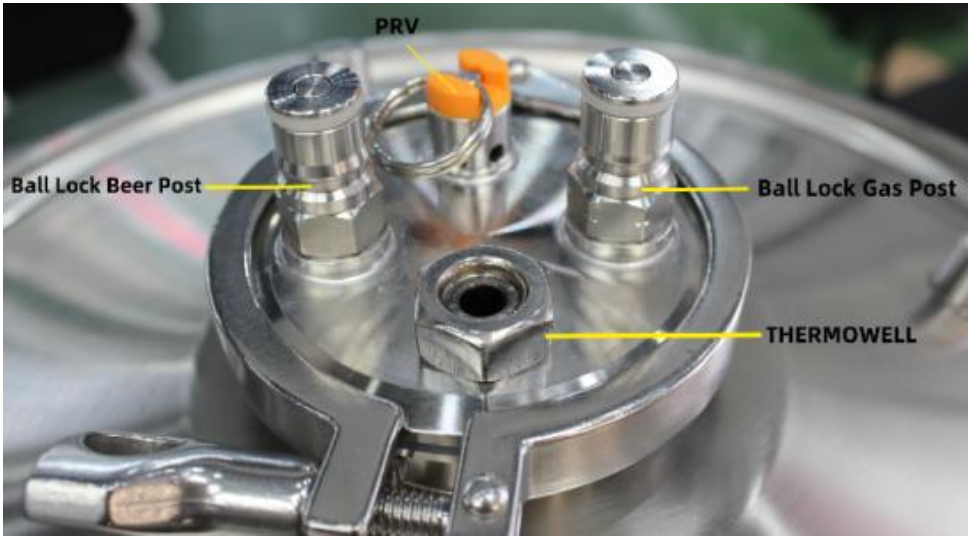
	
Valve ON	Valve OFF

Feet Installations

	
Please according to the number of accessories to install the legs.the hole	2.Install the wheels for the feet. (The wheels have brakes for use.)

⚠	**Note:** Please twist the screws to correct strength, do not over twist and cause the welding attachments fall off.

Ball lock posts and PRV Operation





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1.This lid is so you can convert the fermenter that we sell into either pressure rated fermenters or use the fermenter as ball lock kegs.
2.This lid comes with a pressure relief valve (that opens at 1bar(15psi)-compatible thread to cornelius type PRVs).
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lock beer post.
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A.Pull the pressure relief valve upwards until the air pressure is balanced without sound from the gas.
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Clamp lid Operation
Open the lock catch that fixes the cover ring. If the lock catch is too tight, you can use a hex wrench to place it in the position of the inner hex nut and loosen it before opening the lock catch.
Remarks: Please make sure that the lid is tight to prevent gas leakage

in fermentation





FERMENTATION

Preparation

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2. Please fill the tank up to the top with water and make sure that there are no leaks before adding the wort.
3. Do not fill the tank with more than MAX of wort. Make sure there is enough room to blow off the air bubbles.
4. Insert the water seal into the lid as shown and fill with a little water in the water seal.
5. Secure the lid with clamps.
6. Place the fermentation vessel on a stable table.

After fermentation

1. Clean and sterilize the fermenter and accessories (including the valves) after use.
2. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the kettle.
3. Suitable detergents can be used, such as dish washing detergent, vinegar or soda.
4. Store the fermentation vessel in a dry place.
5. Make sure the tank and all accessories are clean and sterilized before next use.

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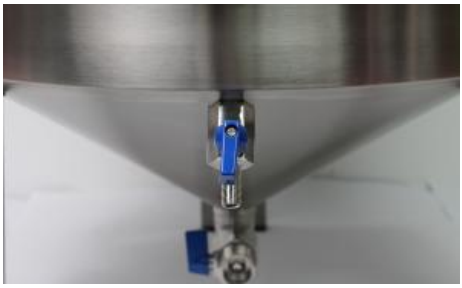


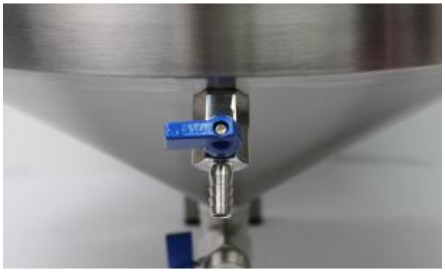
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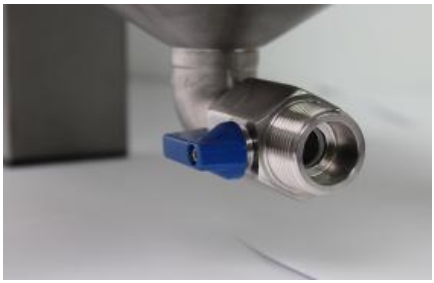
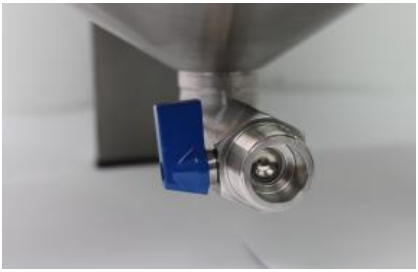
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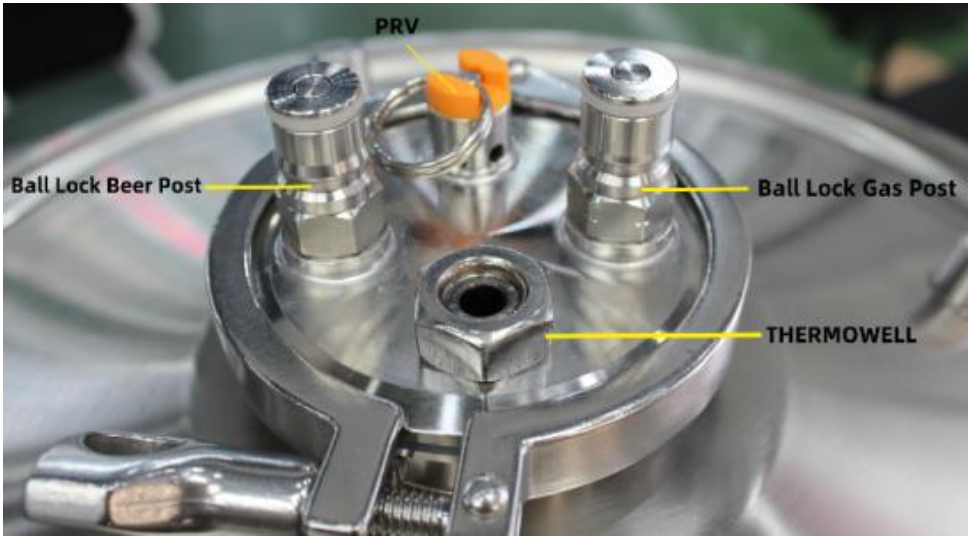
	
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Dies ist die Originalanleitung. Bitte lesen Sie alle Anweisungen sorgfältig durch, bevor Sie das Gerät in Betrieb nehmen. VEVOR behält sich eine klare Auslegung unserer Bedienungsanleitung vor. Das Aussehen des Produkts hängt vom gelieferten Produkt ab. Bitte haben Sie Verständnis dafür, dass wir Sie nicht erneut über Technologie- oder Software-Updates informieren.

	Warnung: Um das Verletzungsrisiko zu verringern, muss der Benutzer die Bedienungsanleitung sorgfältig lesen.

Sicherheitshinweise

Bitte lesen Sie alle Anweisungen sorgfältig durch und bewahren Sie dieses Handbuch zum späteren Nachschlagen auf.

● Bitte lesen Sie alle Anweisungen sorgfältig durch und bewahren Sie dieses Handbuch zum späteren Nachschlagen auf.

● Wenden Sie kein Wasser oder schwere Stoffe an, bevor die Füße vollständig ausgefahren sind, da es sonst durch Druck auf den Wasserauslass zu einem Wasserleck kommen kann.
● Denken Sie daran, vor der Installation der Verlängerungsfüße kein Wasser auf die Füße zu geben und keine schweren Gegenstände darauf zu stellen, um ein Auslaufen des unter Druck stehenden Wasserauslasses zu vermeiden.
● Die Luftschleuse sollte nach dem Auftragen der Wassermenge geöffnet werden
● Dieses Gerät kann von Kindern ab 8 Jahren und von Personen mit eingeschränkten physischen, sensorischen oder geistigen Fähigkeiten oder Mangel an Erfahrung und Wissen verwendet werden, wenn sie beaufsichtigt werden oder Anweisungen zur sicheren Verwendung des Geräts erhalten haben und die damit verbundenen Gefahren verstehen.
● Kinder dürfen nicht mit dem Gerät spielen. Reinigung und Benutzerwartung dürfen nicht von Kindern ohne Aufsicht durchgeführt werden.
● Vor dem ersten Gebrauch füllen Sie den konischen Gärbehälter bitte zur Reinigung bis zur maximalen Füllstandsmarkierung mit sauberem Wasser , hierfür können geeignete Reinigungsmittel wie Essig oder Sodawasser verwendet werden.
● Wenn Sie während der Druckhaltezeit den Deckel oder ein Ventil öffnen müssen, achten Sie bitte darauf, zuerst die Sicherheitsentlastungsvorrichtung manuell zu öffnen und dann den gesamten Druck im Inneren abzulassen , bevor Sie den Deckel oder das Ventil öffnen, um Unfälle zu vermeiden.

Lieferumfang



1. Luftschleuse
2. Klemmen
3. Deckel
4. Thermometer
5. Bier - Außenventil
6. Hefeventil
7. Füße

Ersatzteile

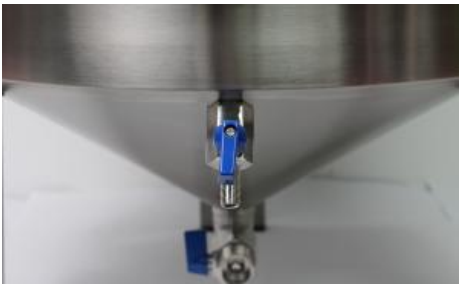
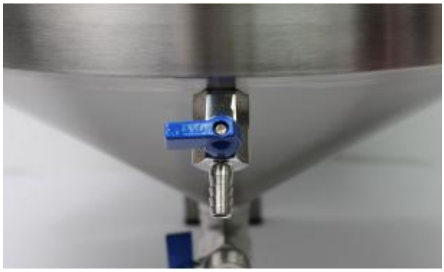
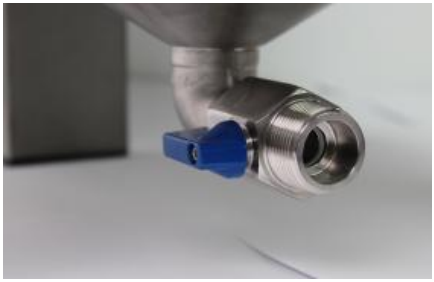
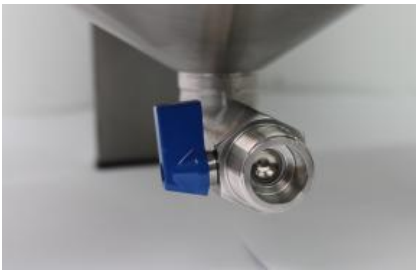


1 Stück x 3" Tri-Clamp mit Ball Lock-Pfosten
1 Stück x Gasadapter , 1 Stück x Flüssigkeitsadapter , 1 Stück x Thermowell für die obere Platte
1 Stück x 1,5 Zoll Tri-Clamp mit 3/4-Ventil an der Unterseite
3 x Füße mit 10 Stück x Schrauben

Betrieb

Ventilbetrieb

Dieses Ventil dient zum Öffnen und Schließen der Würze und Hefe.

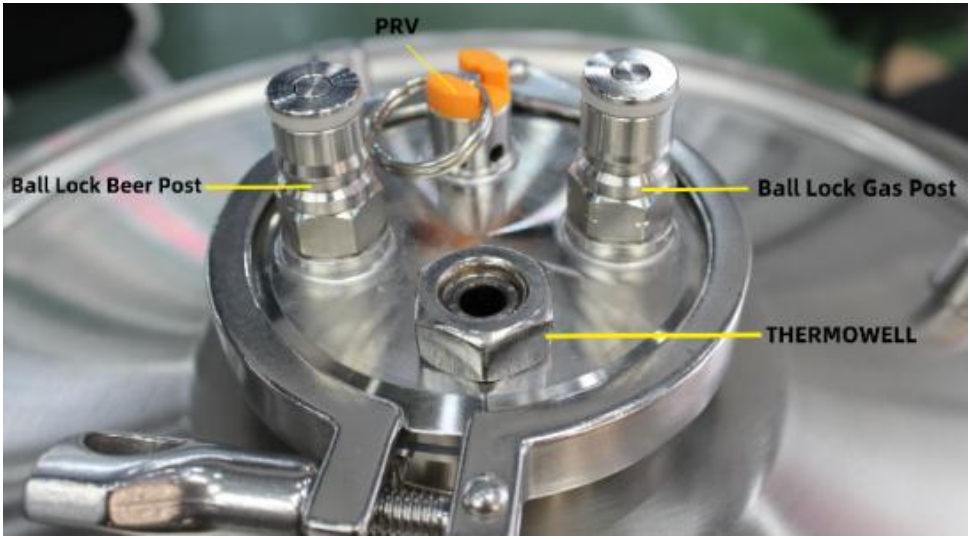
	
	
Ventil EIN	Ventil AUS

Fußinstallationen

	
Bitte installieren Sie die Beine entsprechend der Anzahl der Zubehörteile. Das Loch	2. Montieren Sie die Räder für die Füße. (Die Räder sind mit Bremsen ausgestattet.)

⚠	**Notiz:** Bitte ziehen Sie die Schrauben mit der richtigen Kraft an. Überdrehen Sie sie nicht, da sonst die Schweißaufsätze abfallen können.

Kugelsperrpfosten und PRV-Betrieb





⚠	Hinweis: Dieser Fermenter hält einem maximalen Druck von 1 bar/15 psi stand.

1. Mit diesem Deckel können Sie den von uns verkauften Gärbehälter entweder in einen druckfesten Gärbehälter umwandeln oder den Gärbehälter als Balllock-Fässer verwenden.
2. Dies Der Deckel ist mit einem Überdruckventil ausgestattet (das bei 1 bar (15 psi) öffnet – kompatibles Gewinde für PRVs vom Typ Cornelius).
3. Der Deckel verfügt über präzise bearbeitete Gas- und

Flüssigkeitsanschlüsse, den schwarzen Adapter passend zum Kugelverschluss-Bieranschluss und den weißen Adapter passend zum Gasverschluss-Bieranschluss.
(Hinweise: Der Silikon-/Gummiring des Gas- und Flüssigkeitsadapters sollte regelmäßig ausgetauscht werden, um ein Austreten von Gas bei der Fermentation zu vermeiden.)
4. Dieser Deckel eignet sich ideal auch zum Gären unter Druck, sodass Sie ein Spundventil/ein einstellbares Überdruckventil verwenden können , um während der Hauptgärung auf natürliche Weise Karbonat zu erzeugen.
5.Bitte beachten Sie die folgenden Diagramme zur manuellen Druckentlastung.



A. Ziehen Sie das Überdruckventil nach oben, bis der Luftdruck ausgeglichen ist, ohne dass ein Geräusch vom Gas kommt.
B. Wenn sich während der statischen Lagerung des Produkts das Sicherheitsventil automatisch öffnet, ist dies ein normales Phänomen, da der Innendruck des konischen Fermenters den Schutzbereich meines Sicherheitsentlastungsdrucks überschreitet. Zu diesem Zeitpunkt öffnet sich das Sicherheitsventil und schließt automatisch, wenn der Druck innerhalb des Sicherheitsbereichs liegt.

Klemmdeckel Bedienung

Öffnen Sie den Verschlussriegel, der den Abdeckring fixiert. Sollte der Verschlussriegel zu fest sitzen, können Sie ihn mit einem Inbusschlüssel an der Stelle der inneren Sechskantmutter ansetzen und lösen, bevor Sie den Verschlussriegel öffnen.

Hinweise: Bitte achten Sie darauf, dass der Deckel dicht ist, um ein Austreten von Gas bei der Gärung zu verhindern





FERMENTATION

Vorbereitung

1. Vor der Fermentation ist es wichtig, den Fermenter sowie seine Zubehör. Sie können den Fermenter mit einem lebensmittelechten Desinfektionsmittel reinigen oder ihn 20–30 Minuten lang in Wasser mit Sterilisationstabletten einweichen.
2. Bitte füllen Sie den Tank bis zum Rand mit Wasser und stellen Sie sicher, dass keine Lecks vorhanden sind, bevor Sie die Würze hinzufügen.
3. Füllen Sie den Tank nicht mit mehr als der maximalen Menge Würze. Stellen Sie sicher, dass genügend Platz vorhanden ist, um die Luftblasen zu entfernen.
4. Setzen Sie den Wasserverschluss wie abgebildet in den Deckel ein und füllen Sie etwas Wasser in den Wasserverschluss.
5. Befestigen Sie den Deckel mit Klammern.
6. Stellen Sie das Gärgefäß auf einen stabilen Tisch.

Nach der Gärung

1. Reinigen und sterilisieren Sie den Fermenter und das Zubehör (einschließlich der Ventile) nach Gebrauch.

2. Verwenden Sie keine scharfen Metallwerkzeuge, um Schmutz zu entfernen. Verwenden Sie ein weiches Tuch oder Scheuerschwamm, um das Innere des Wasserkochers zu reinigen.
3. Es können geeignete Reinigungsmittel verwendet werden, wie etwa Geschirrspülmittel, Essig oder Soda.
4. Lagern Sie das Gärgefäß an einem trockenen Ort.
5. Stellen Sie sicher, dass der Tank und sämtliches Zubehör vor dem nächsten Gebrauch sauber und sterilisiert sind.

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	Avvertenza: per ridurre il rischio di lesioni, l'utente deve leggere attentamente il manuale di istruzioni.

Istruzioni di sicurezza

Si prega di leggere attentamente tutte le istruzioni e di conservare il presente manuale per riferimento futuro.

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● Non applicare acqua o oggetti pesanti prima che i piedini estensibili siano completati, in caso di perdite d'acqua dovute alla pressione dell'uscita dell'acqua.
● Prima di installare i piedini estensibili, ricordarsi di non applicare acqua o appoggiare oggetti pesanti per evitare che l'uscita dell'acqua sotto pressione possa causare perdite.
● La camera di compensazione deve essere attivata dopo aver applicato la quantità di acqua
● Questo apparecchio può essere utilizzato da bambini di età pari o superiore a 8 anni e da persone con capacità fisiche, sensoriali o mentali ridotte o prive di esperienza e conoscenza, a condizione che siano supervisionati o abbiano ricevuto istruzioni sull'uso sicuro dell'apparecchio e ne comprendano i pericoli connessi.
● I bambini non devono giocare con l'apparecchio. La pulizia e la manutenzione non devono essere eseguite da bambini senza supervisione.
● Prima del primo utilizzo, riempire il fermentatore conico con acqua pulita fino al segno di capacità massima per la pulizia ; è possibile utilizzare detergenti adatti come aceto o acqua gassata.
● Se è necessario aprire il coperchio o una valvola durante il periodo di mantenimento della pressione, assicurarsi di aprire manualmente prima il dispositivo di sicurezza e poi scaricare tutta la pressione all'interno prima di aprire il coperchio o la valvola per evitare incidenti.

Cosa c'è nella scatola



1. Camera stagna
2. Morsetti
3. Coperchio
4. Termometro
5. Valvola esterna della birra
6. Valvola del lievito
7. Piedi

Parti

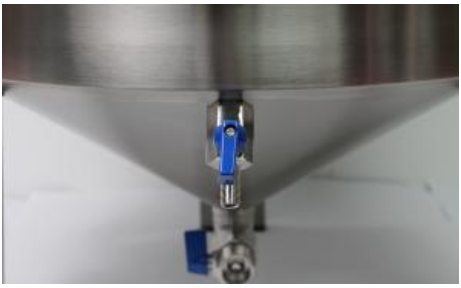
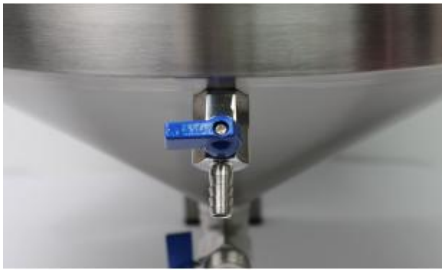
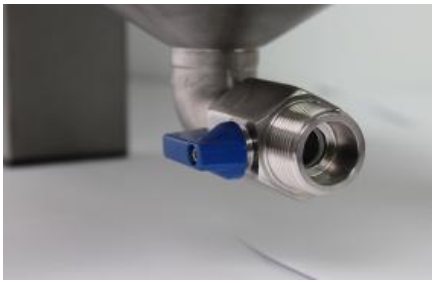
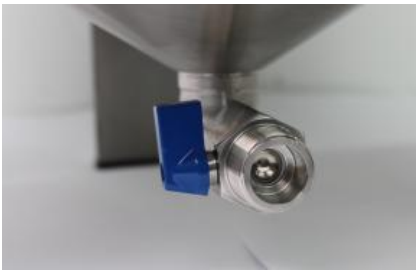


1 morsetto a tre punti da 3" con perni di bloccaggio a sfera
1 adattatore per gas , 1 adattatore per liquido , 1 pozzetto termometrico per la piastra superiore
1 morsetto Tri-Clamp da 1,5" con valvola da 3/4 sul fondo
3 x piedini con 10 pezzi x viti

Operazione

Funzionamento della valvola

Questa valvola serve ad aprire e chiudere il mosto e il lievito.

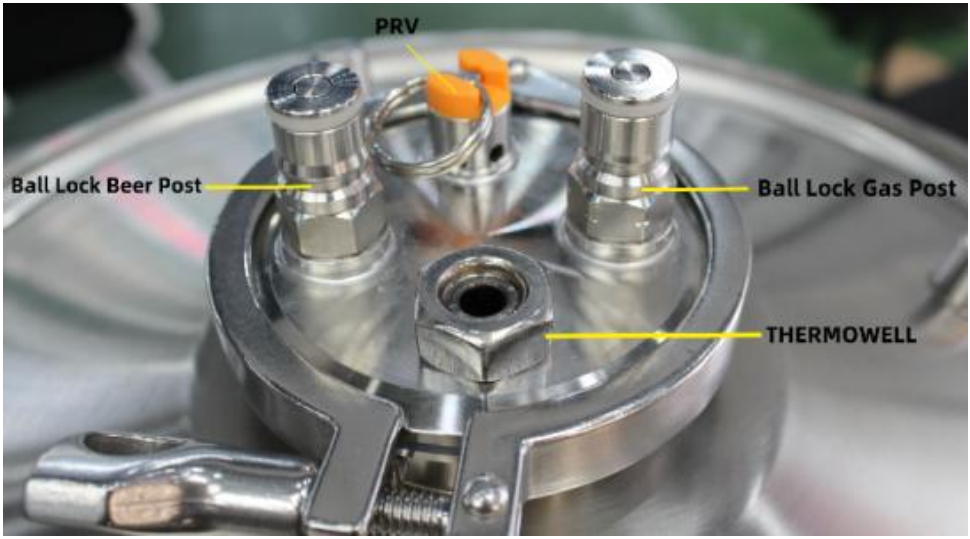
	
	
Valvola ON	Valvola OFF

Installazioni di piedi

	
Si prega di scegliere il numero di accessori per installare le gambe. Il foro	2. Installare le ruote per i piedi. (Le ruote sono dotate di freni.)

⚠	**Nota:** Ruotare le viti fino a ottenere la forza corretta, senza esagerare altrimenti gli attacchi per saldatura potrebbero staccarsi.

Pali con bloccaggio a sfera e funzionamento PRV





⚠	Nota: questo fermentatore resiste a una pressione massima di 1 bar/15 psi.

1. Questo coperchio ti consente di convertire il fermentatore che vendiamo in un fermentatore a pressione o di utilizzarlo come fusto con chiusura a sfera.
2. Questo il coperchio è dotato di una valvola di sicurezza (che si apre a 1 bar (15 psi) - filettatura compatibile con le PRV tipo Cornelius).
3. Il coperchio è dotato di terminali per gas e liquidi lavorati con precisione,

di un adattatore nero per abbinarsi al terminale per birra con chiusura a sfera e di un adattatore bianco per abbinarsi al terminale per birra con chiusura a gas.
(Nota: l'anello in silicone/gomma dell'adattatore per gas e liquidi deve essere sostituito regolarmente per evitare perdite di gas durante la fermentazione)
4. Questo coperchio è ideale anche per la fermentazione sotto pressione, quindi è possibile utilizzare una valvola di sicurezza/valvola di sicurezza regolabile per poter effettuare la carbonatazione in modo naturale durante la fermentazione primaria.
5. Fare riferimento ai seguenti diagrammi di funzionamento del dispositivo di scarico della pressione manuale.



A. Tirare verso l'alto la valvola di sicurezza finché la pressione dell'aria non è bilanciata senza alcun rumore proveniente dal gas.
B. Durante il processo di stoccaggio statico del prodotto, se si riscontra che la valvola di sicurezza si apre automaticamente per lo scarico, si tratta di un fenomeno normale poiché la pressione interna del fermentatore conico è superiore all'intervallo di protezione della pressione di sicurezza. In questo caso, la valvola di sicurezza si aprirà e si chiuderà automaticamente quando la pressione sarà mantenuta entro l'intervallo di sicurezza.

Funzionamento del coperchio di serraggio

Aprire il fermo di bloccaggio che fissa l'anello di copertura. Se il fermo di bloccaggio è troppo stretto, è possibile utilizzare una chiave esagonale per posizionarlo nella posizione del dado esagonale interno e allentarlo prima di aprire il fermo di bloccaggio.

Osservazioni: assicurarsi che il coperchio sia ben chiuso per evitare perdite di gas durante la fermentazione





FERMENTAZIONE

Preparazione

1. Prima della fermentazione è essenziale sterilizzare il fermentatore e il suo
accessori. È possibile pulire il fermentatore con un disinfettante per alimenti oppure immergerlo in acqua con compresse sterilizzanti per 20-30 minuti.
2. Riempire il serbatoio fino all'orlo con acqua e assicurarsi che non ci siano perdite prima di aggiungere il mosto.
3. Non riempire il serbatoio con più del MAX di mosto. Assicurati che ci sia abbastanza spazio per eliminare le bolle d'aria.
4. Inserire la guarnizione dell'acqua nel coperchio come mostrato e riempire con un po' d'acqua.
5. Fissare il coperchio con i morsetti.
6. Posizionare il recipiente di fermentazione su un tavolo stabile.

Dopo la fermentazione

1. Pulire e sterilizzare il fermentatore e gli accessori (comprese le valvole) dopo l'uso.
2. Non utilizzare utensili metallici affilati per rimuovere i detriti. Utilizzare un panno morbido o un panno morbido
spugnetta abrasiva per pulire l'interno del bollitore.
3. Si possono usare detersivi adatti, come detersivo per piatti, aceto o soda.
4. Conservare il recipiente di fermentazione in un luogo asciutto.
5. Assicurarsi che il serbatoio e tutti gli accessori siano puliti e sterilizzati prima del successivo utilizzo.

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Indirizzo: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Shanghai 200000 CN.
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Importato negli USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Luogo, Rancho Cucamonga, CA 91730

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FERMENTADOR

MODELO: DM-NF350-B

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Fermenter

Modelo: DM-NF350-B



Estas son las instrucciones originales; lea atentamente todas las instrucciones del manual antes de utilizarlo. VEVOR se reserva el derecho de interpretar este manual de usuario. La apariencia del producto dependerá del producto que haya recibido. Le rogamos que nos disculpe si no le informamos de nuevo si hay actualizaciones tecnológicas o de software en nuestro producto.

	Advertencia: Para reducir el riesgo de lesiones, el usuario debe leer atentamente el manual de instrucciones.

Instrucciones de seguridad

Lea atentamente todas las instrucciones y conserve este manual para futuras consultas.

● Lea atentamente todas las instrucciones y conserve este manual para futuras consultas.

● No aplique agua ni cosas pesadas antes de que las patas se extiendan por completo en caso de fuga de agua al presionar la salida de agua.
● Antes de instalar los pies extensibles, recuerde no aplicar agua ni colocar objetos pesados para evitar que la salida de agua bajo presión provoque fugas.
● La esclusa de aire debe activarse después de aplicar la cantidad de agua.
● Este aparato puede ser utilizado por niños mayores de 8 años y personas con capacidades físicas, sensoriales o mentales reducidas o con falta de experiencia y conocimientos, si han recibido supervisión o instrucciones sobre el uso del aparato de forma segura y comprenden los peligros que conlleva.
● Los niños no deben jugar con el aparato. La limpieza y el mantenimiento no deben ser realizados por niños sin supervisión.
● Antes del primer uso, llene el fermentador cónico con agua limpia hasta la marca de capacidad máxima para limpiarlo ; se pueden utilizar detergentes adecuados como vinagre o agua con gas.
● Si necesita abrir la tapa o alguna válvula durante el período de mantenimiento de presión, asegúrese de abrir manualmente el dispositivo de alivio de seguridad primero y luego descargue toda la presión del interior antes de abrir la tapa o la válvula para evitar accidentes.

¿Qué hay en la caja?



1 . Esclusa de aire
2 . Abrazaderas
3 . Tapa
4 . Termómetro
5. Válvula exterior de cerveza
6 . Válvula de levadura
7 . Pies

Regiones

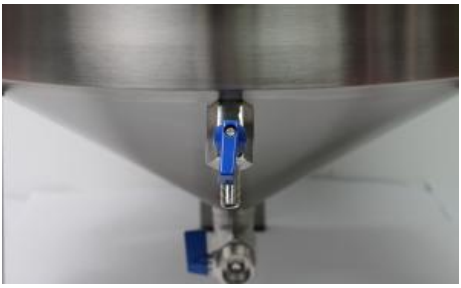
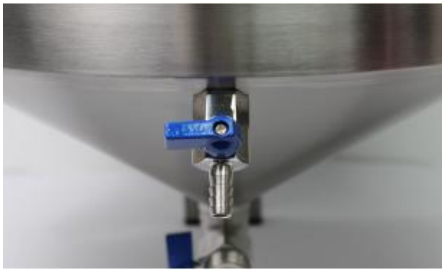
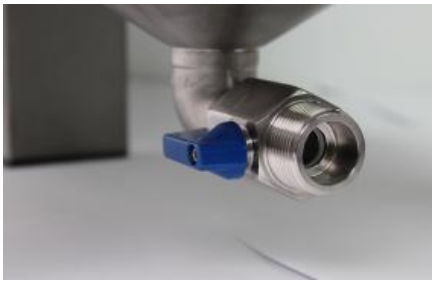
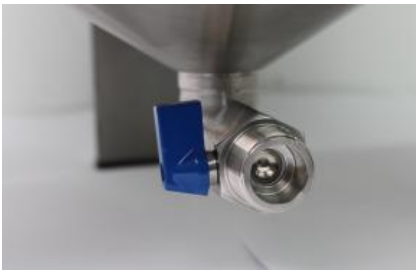


1 pieza de 3" Tri-Clamp con postes de bloqueo de bola
1 adaptador de gas , 1 adaptador de líquido , 1 termopozo para la placa superior
1 pieza x 1,5" Tri-Clamp con válvula de 3/4 en la parte inferior
3 x pies con 10 piezas x tornillos

Operación

Operación de la válvula

Esta válvula sirve para abrir y cerrar el mosto y la levadura.

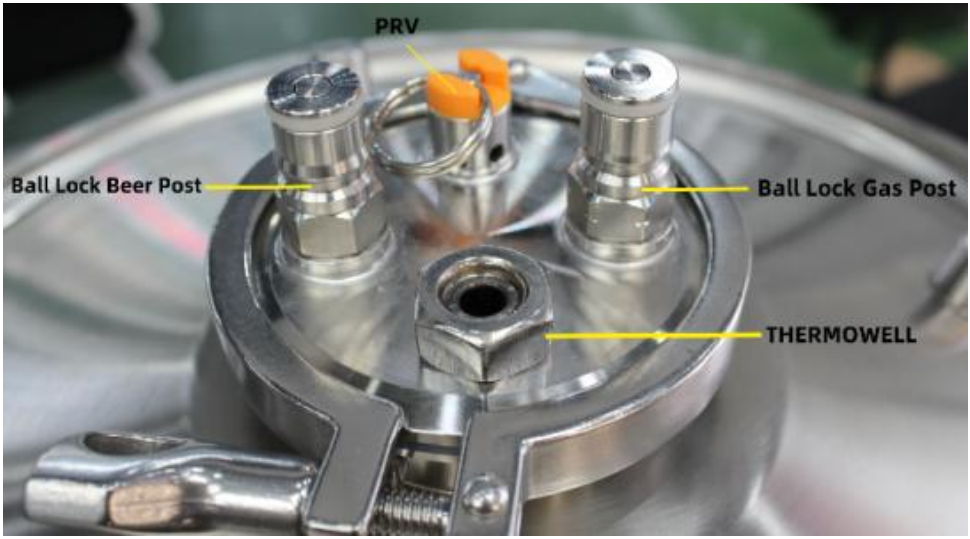
	
	
Válvula ON	Válvula cerrada

Instalaciones de pies

	
Por favor, de acuerdo con la cantidad de accesorios para instalar las patas.el agujero	2. Instale las ruedas para los pies. (Las ruedas tienen frenos para su uso).

⚠	**Nota:** Gire los tornillos hasta obtener la fuerza correcta, no los gire demasiado ya que los accesorios de soldadura se caerán.

Postes de bloqueo de bola y funcionamiento de PRV





⚠	Nota: Este fermentador soporta una presión máxima de 1 bar/15 psi.

1. Esta tapa le permite convertir el fermentador que vendemos en fermentadores con clasificación de presión o utilizar el fermentador como barriles con cierre de bola.
2. Esto La tapa viene con una válvula de alivio de presión (que se abre a 1 bar (15 psi), rosca compatible con PRV tipo Cornelius).
3. La tapa tiene postes de gas y líquido mecanizados con precisión, el

adaptador negro para que coincida con el poste de cerveza con bloqueo de bola y el adaptador blanco para que coincida con el poste de cerveza con bloqueo de gas.
(Observaciones: El anillo de silicona/goma del adaptador de gas y líquido debe reemplazarse periódicamente para evitar fugas de gas durante la fermentación)
4. Esta tapa es ideal también para fermentar bajo presión, por lo que puede utilizar una válvula de alivio de presión ajustable para poder carbonatar naturalmente durante la fermentación primaria.
5. Consulte los siguientes diagramas de operación de alivio de presión manual.



A. Tire de la válvula de alivio de presión hacia arriba hasta que la presión del aire esté equilibrada y no se escuche ningún sonido proveniente del gas.
B. Durante el almacenamiento estático del producto, si la válvula de seguridad se abre automáticamente para el escape, es normal, ya que la presión interna del fermentador cónico supera el rango de protección de mi presión de alivio de seguridad. En ese momento, la válvula de seguridad se abrirá y cerrará automáticamente cuando la presión se mantenga dentro del rango de seguridad.

Operación de la tapa de la abrazadera

Abra el pestillo que fija el anillo de cubierta. Si está demasiado apretado, puede usar una llave hexagonal para colocarlo en la posición de la tuerca hexagonal interior y aflojarla antes de abrirlo.

Observaciones: Asegúrese de que la tapa esté bien cerrada para evitar fugas de gas durante la fermentación.





FERMENTACIÓN

Preparación

1. Antes de la fermentación, es esencial esterilizar el fermentador así como su
Accesorios. Puede limpiar el fermentador con un desinfectante de grado alimenticio o sumergirlo en agua con pastillas esterilizantes durante 20 a 30 minutos.
2. Llene el tanque hasta el tope con agua y asegúrese de que no haya fugas antes de agregar el mosto.
3. No llene el tanque con más del máximo de mosto. Asegúrese de que haya suficiente espacio para eliminar las burbujas de aire.
4. Inserte el sello de agua en la tapa como se muestra y llénelo con un poco de agua.
5. Asegure la tapa con abrazaderas.
6. Coloque el recipiente de fermentación sobre una mesa estable.

Después de la fermentación

1. Limpie y esterilice el fermentador y los accesorios (incluidas las válvulas) después de su uso.

2. No utilice herramientas metálicas afiladas para eliminar residuos. Utilice un paño suave o un paño suave.
Estropajo para limpiar el interior de la tetera.
3. Se pueden utilizar detergentes adecuados, como detergente para lavavajillas, vinagre o bicarbonato de sodio.
4. Guarde el recipiente de fermentación en un lugar seco.
5. Asegúrese de que el tanque y todos los accesorios estén limpios y esterilizados antes del próximo uso.

Fabricante: Shanghaimuxinmuyeyouxiangongsi
Dirección: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Shanghái 200000 CN.
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FERMENTER

MODEL:DM-NF350-B

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Fermenter

Model:DM-NF350-B



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

● Please read all the instructions carefully, and keep this manual for future reference.

● Do not apply water or heavy stuff before the extend feet is completed in

case of water leakage by pressuring the water outlet.
● Before installing extend feet, remember do not apply water or put heavy things to avoid the water outlet under pressure will caused by leakage.
● The airlock should be turned on after applying amount of water
● This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
● Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
● Before first use, please fill the conical fermenter with clean water to the maximum capacity mark for cleaning, suitable detergents such as vinegar or soda water can be used.
● If you need to open the lid or any valve during the pressure maintaining period, please make sure to manually open the safety relief device firstly, and then discharge all the pressure inside before opening the lid or valve to avoid accidents.

What's In The Box



1 .Airlock
2 .Clamps
3 .Lid
4 .Thermometer
5 .Beer outer valve
6 .Yeast Valve
7 .Feet

Parts

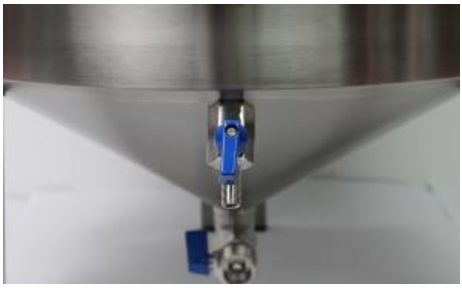


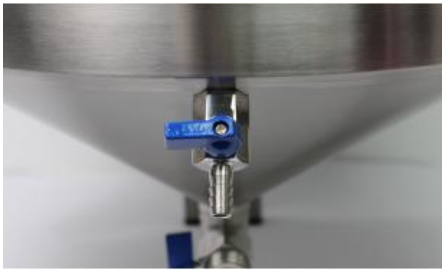
1pc x 3" Tri-Clamp with Ball Lock Posts
1pc x gas adaptor, 1pc x liquid adaptor, 1pc x thermowell for the top plate
1pc x 1.5'' Tri-Clamp with 3/4 valve on bottom
3 x feet with 10 pcs x screws

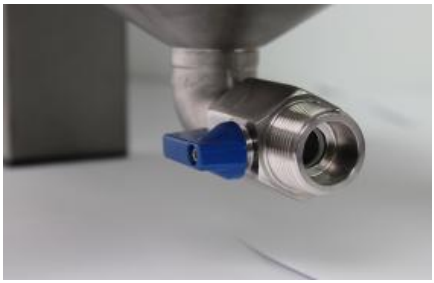
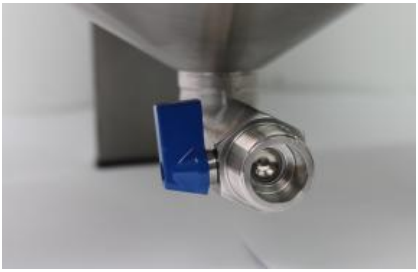
Operation

Valve Operation

This valve serves to open and close the wort and yeast.





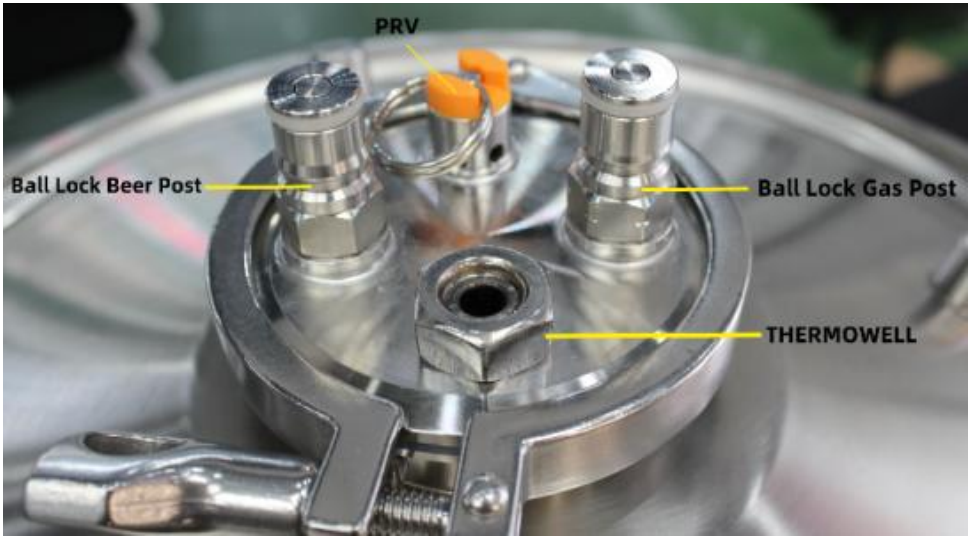
	
Valve ON	Valve OFF

Feet Installations

	
Please according to the number of accessories to install the legs.the hole	2.Install the wheels for the feet. (The wheels have brakes for use.)

⚠	**Note:** Please twist the screws to correct strength, do not over twist and cause the welding attachments fall off.

Ball lock posts and PRV Operation





⚠	Note: This Fermenter MAX WITHSTAND PRESSURE 1bar/15psi.

1.This lid is so you can convert the fermenter that we sell into either pressure rated fermenters or use the fermenter as ball lock kegs.
2.This lid comes with a pressure relief valve (that opens at 1bar(15psi)-compatible thread to cornelius type PRVs).
3.The lid has accurately machined gas and liquid posts, the black adaptor to match the ball lock beer post, and the white adaptor to match the gas

lock beer post.
(Remarks: The silicone/rubber ring of the gas and liquid adaptor should be replaced regularly to avoid gas leakage in the fermentation)
4.This lid is ideally suited to also fermenting under pressure so you can use a spunding valve/adjustable pressure relief valve so you can naturally carbonate during primary fermentation.
5.Please refer to the following manual pressure relief operation diagrams.



A.Pull the pressure relief valve upwards until the air pressure is balanced without sound from the gas.
B.During the static storage process of the product, if it is found that the safety valve automatically opens for exhaust, it is a normal phenomenon because the inside pressure of conical fermenter is greater than the protection range of my safety relief pressure. At this time, the safety valve will open and automatically close when the pressure is controlled within the safety range.

Clamp lid Operation
Open the lock catch that fixes the cover ring. If the lock catch is too tight, you can use a hex wrench to place it in the position of the inner hex nut and loosen it before opening the lock catch.
Remarks: Please make sure that the lid is tight to prevent gas leakage

in fermentation





FERMENTATION

Preparation

1. Before fermentation, it is essential to sterilize the fermenter as well as its accessories. You can clean the fermenter with a food- grade disinfectant or soak the fermenter in water with sterilization tablets for 20-30 minutes.
2. Please fill the tank up to the top with water and make sure that there are no leaks before adding the wort.
3. Do not fill the tank with more than MAX of wort. Make sure there is enough room to blow off the air bubbles.
4. Insert the water seal into the lid as shown and fill with a little water in the water seal.
5. Secure the lid with clamps.
6. Place the fermentation vessel on a stable table.

After fermentation

1. Clean and sterilize the fermenter and accessories (including the valves) after use.
2. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the kettle.
3. Suitable detergents can be used, such as dish washing detergent, vinegar or soda.
4. Store the fermentation vessel in a dry place.
5. Make sure the tank and all accessories are clean and sterilized before next use.

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MODEL: DM-NF350-B

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Fermenter

Model: DM-NF350-B



Dit is de originele handleiding. Lees alle instructies zorgvuldig door voordat u het product gebruikt. VEVOR behoudt zich het recht voor om de gebruiksaanwijzing duidelijk te interpreteren. Het uiterlijk van het product is afhankelijk van het product dat u hebt ontvangen. Neemt u het ons niet kwalijk dat we u niet meer op de hoogte stellen van eventuele technologische of software-updates voor ons product.

	Waarschuwing: om het risico op letsel te verminderen, moet de gebruiker de gebruiksaanwijzing zorgvuldig lezen.

Veiligheidsinstructies

Lees alle instructies zorgvuldig door en bewaar deze handleiding voor toekomstig gebruik.

● Lees alle instructies zorgvuldig door en bewaar deze handleiding voor toekomstig gebruik.

● Plaats geen water of zware voorwerpen op de grond voordat de voeten volledig zijn uitgeschoven, om te voorkomen dat er water lekt door de waterafvoer onder druk te zetten.
● Voordat u de verlengpoten monteert, moet u er rekening mee houden dat u geen water op de poten moet gieten of zware voorwerpen erop moet plaatsen. Dit om te voorkomen dat de waterafvoer onder druk komt te staan en er lekkage kan ontstaan.
● De watersluis moet worden ingeschakeld nadat er een hoeveelheid water is toegevoegd
● Dit apparaat kan worden gebruikt door kinderen vanaf 8 jaar en door personen met verminderde lichamelijke, zintuiglijke of geestelijke vermogens of met een gebrek aan ervaring en kennis, indien zij onder toezicht staan of instructies hebben gekregen over het veilige gebruik van het apparaat en indien zij begrijpen welke gevaren het apparaat met zich meebrengt.
● Kinderen mogen niet met het apparaat spelen. Reiniging en onderhoud mogen niet door kinderen zonder toezicht worden uitgevoerd.
● Vul de conische fermentor voor het eerste gebruik met schoon water tot aan de maximale capaciteitsmarkering om hem te reinigen . Geschikte reinigingsmiddelen, zoals azijn of sodawater, kunnen worden gebruikt.
● Als u het deksel of een klep moet openen tijdens de drukbehoudperiode, zorg er dan voor dat u eerst handmatig het veiligheidsventiel opent en vervolgens alle druk binnenin laat ontsnappen voordat u het deksel of de klep opent om ongelukken te voorkomen.

Wat zit er in de doos?



1. Luchtsluis
2. Klemmen
3. Deksel
4. Thermometer
5. Bier buitenklep
6. Gistklep
7. Voeten

Onderdelen

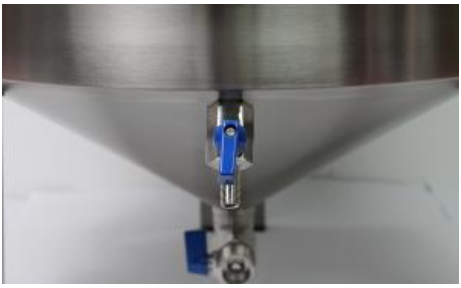
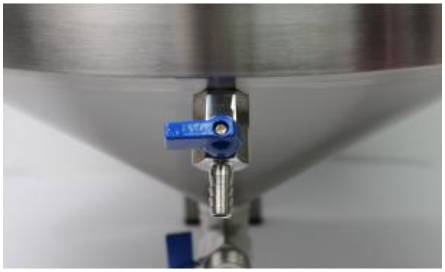
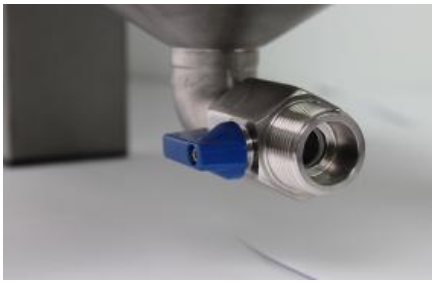
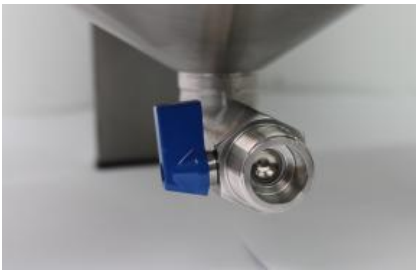


1 stuk x 3" Tri-Clamp met kogelvergrendelingspalen
1 stuk x gasadapter , 1 stuk x vloeistofadapter , 1 stuk x thermowell voor de bovenplaat
1 stuk x 1,5" Tri-Clamp met 3/4 ventiel aan de onderkant
3 x voeten met 10 stuks x schroeven

Operatie

Klepwerking

Deze klep zorgt ervoor dat het wort en de gist open en dicht gaan.

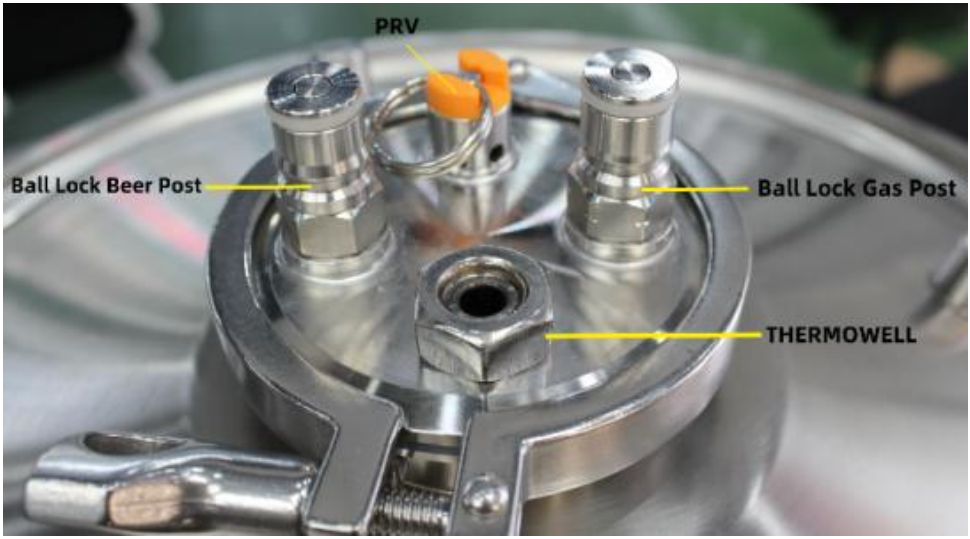
	
	
Klep AAN	Klep UIT

Voetinstallaties

	
Gelieve de poten te installeren volgens het aantal accessoires. Het gat	2. Monteer de wielen voor de voeten. (De wielen zijn voorzien van remmen.)

⚠	**Opmerking:** Draai de schroeven tot de juiste sterkte, maar draai ze niet te ver, want dan vallen de lasbevestigingen eraf.

Balvergrendelingspalen en PRV-bediening





⚠	Let op: Deze fermentor is bestand tegen een maximale druk van 1 bar/15 psi.

1. Met dit deksel kunt u de gistingsvaten die wij verkopen ombouwen tot gistingsvaten die aan de druk voldoen, of u kunt de gistingsvaten gebruiken als vat met kogelvergrendeling.
2. Dit Het deksel is voorzien van een overdrukventiel (dat bij 1 bar (15 psi) opengaat - compatibel met Cornelius-type PRV's).
3. Het deksel is voorzien van nauwkeurig gefreesde gas- en

vloeistofaansluitingen, een zwarte adapter die past bij de bieraansluiting met kogelvergrendeling en een witte adapter die past bij de bieraansluiting met gasvergrendeling.
(Opmerkingen: De siliconen/rubberen ring van de gas- en vloeistofadapter moet regelmatig worden vervangen om gaslekkage tijdens de fermentatie te voorkomen)
4. Dit deksel is ook ideaal voor fermentatie onder druk. U kunt een spunding valve/instelbaar overdrukventiel gebruiken, zodat u op natuurlijke wijze kunt carboniseren tijdens de primaire fermentatie.
5. Raadpleeg de volgende handmatige diagrammen voor de bediening van de drukverlichting.



A. Trek het overdrukventiel omhoog totdat de luchtdruk in evenwicht is, zonder dat het gas geluid maakt.
B. Als tijdens de statische opslag van het product blijkt dat de veiligheidsklep automatisch opengaat voor de afvoer, is dit een normaal verschijnsel omdat de binnendruk van de conische fermentor hoger is dan het beschermingsbereik van mijn veiligheidsdruk. Op dat moment opent en sluit de veiligheidsklep automatisch wanneer de druk binnen het veiligheidsbereik valt.

Bediening van het klemdeksel

Open de slotvanger die de afdekring vastzet. Als de slotvanger te strak zit, kunt u deze met een inbussleutel op de positie van de binnenzeskantmoer plaatsen en losdraaien voordat u de slotvanger opent.

Opmerkingen: Zorg ervoor dat het deksel goed vast zit om gaslekkage tijdens de fermentatie te voorkomen.





FERMENTATIE

Voorbereiding

1. Vóór de fermentatie is het essentieel om de fermentor en de inhoud ervan te steriliseren.
accessoires. U kunt de fermentor schoonmaken met een desinfectiemiddel voor levensmiddelen of de fermentor 20-30 minuten laten weken in water met sterilisatietabletten.
2. Vul de tank tot de rand met water en controleer of er geen lekken zijn voordat u het wort toevoegt.
3. Vul de tank niet met meer dan de MAX wort. Zorg ervoor dat er voldoende ruimte is om de luchtbellen weg te blazen.
4. Plaats het waterslot in het deksel zoals afgebeeld en vul het waterslot met een beetje water.
5. Zet het deksel vast met klemmen.
6. Plaats het fermentatievat op een stabiele tafel.

Na de fermentatie

1. Reinig en steriliseer de fermentor en de accessoires (inclusief de kleppen) na gebruik.
2. Gebruik geen scherpe metalen gereedschappen om vuil te verwijderen.

Gebruik een zachte doek of een zachte
schuursponsje om de binnenkant van de waterkoker schoon te maken.
3. Er kunnen geschikte reinigingsmiddelen worden gebruikt, zoals afwasmiddel, azijn of soda.
4. Bewaar het fermentatievat op een droge plaats.
5. Zorg ervoor dat de tank en alle accessoires schoon en gesteriliseerd zijn voordat u ze weer gebruikt.

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VEVOR

Affordable. Reliable. Home Improvement.

FERMENTER

MODEL:DM-NF350-B

VEVOR
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Fermenter

Model:DM-NF350-B



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

● Please read all the instructions carefully, and keep this manual for future reference.

● Do not apply water or heavy stuff before the extend feet is completed in

case of water leakage by pressuring the water outlet.
● Before installing extend feet, remember do not apply water or put heavy things to avoid the water outlet under pressure will caused by leakage.
● The airlock should be turned on after applying amount of water
● This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
● Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
● Before first use, please fill the conical fermenter with clean water to the maximum capacity mark for cleaning, suitable detergents such as vinegar or soda water can be used.
● If you need to open the lid or any valve during the pressure maintaining period, please make sure to manually open the safety relief device firstly, and then discharge all the pressure inside before opening the lid or valve to avoid accidents.

What's In The Box



1 .Airlock
2 .Clamps
3 .Lid
4 .Thermometer
5 .Beer outer valve
6 .Yeast Valve
7 .Feet

Parts

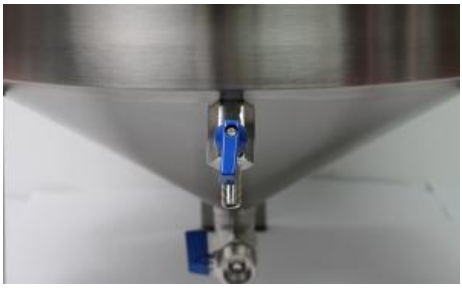


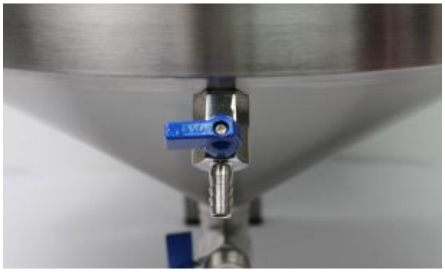
1pc x 3" Tri-Clamp with Ball Lock Posts
1pc x gas adaptor, 1pc x liquid adaptor, 1pc x thermowell for the top plate
1pc x 1.5'' Tri-Clamp with 3/4 valve on bottom
3 x feet with 10 pcs x screws

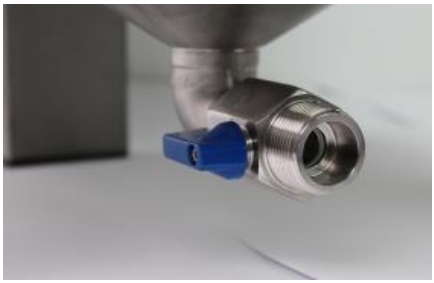
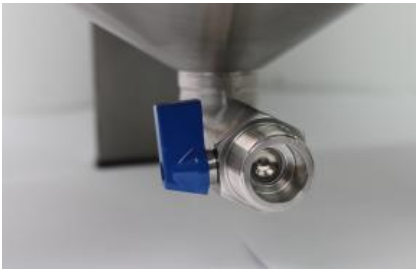
Operation

Valve Operation

This valve serves to open and close the wort and yeast.





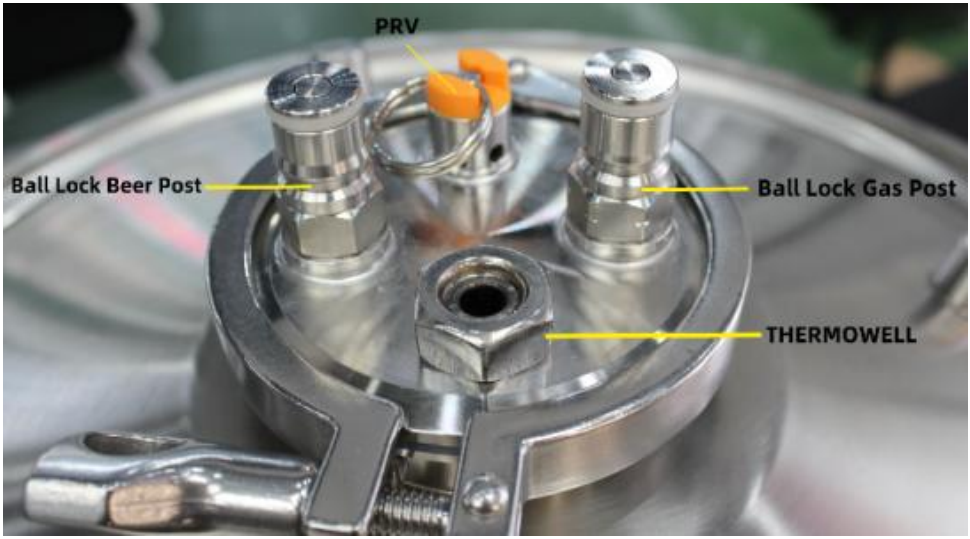
	
Valve ON	Valve OFF

Feet Installations

	
Please according to the number of accessories to install the legs.the hole	2.Install the wheels for the feet. (The wheels have brakes for use.)

⚠	**Note:** Please twist the screws to correct strength, do not over twist and cause the welding attachments fall off.

Ball lock posts and PRV Operation





⚠	Note: This Fermenter MAX WITHSTAND PRESSURE 1bar/15psi.

1.This lid is so you can convert the fermenter that we sell into either pressure rated fermenters or use the fermenter as ball lock kegs.
2.This lid comes with a pressure relief valve (that opens at 1bar(15psi)-compatible thread to cornelius type PRVs).
3.The lid has accurately machined gas and liquid posts, the black adaptor to match the ball lock beer post, and the white adaptor to match the gas

lock beer post.
(Remarks: The silicone/rubber ring of the gas and liquid adaptor should be replaced regularly to avoid gas leakage in the fermentation)
4.This lid is ideally suited to also fermenting under pressure so you can use a spunding valve/adjustable pressure relief valve so you can naturally carbonate during primary fermentation.
5.Please refer to the following manual pressure relief operation diagrams.



A.Pull the pressure relief valve upwards until the air pressure is balanced without sound from the gas.
B.During the static storage process of the product, if it is found that the safety valve automatically opens for exhaust, it is a normal phenomenon because the inside pressure of conical fermenter is greater than the protection range of my safety relief pressure. At this time, the safety valve will open and automatically close when the pressure is controlled within the safety range.

Clamp lid Operation
Open the lock catch that fixes the cover ring. If the lock catch is too tight, you can use a hex wrench to place it in the position of the inner hex nut and loosen it before opening the lock catch.
Remarks: Please make sure that the lid is tight to prevent gas leakage

in fermentation





FERMENTATION

Preparation

1. Before fermentation, it is essential to sterilize the fermenter as well as its accessories. You can clean the fermenter with a food- grade disinfectant or soak the fermenter in water with sterilization tablets for 20-30 minutes.
2. Please fill the tank up to the top with water and make sure that there are no leaks before adding the wort.
3. Do not fill the tank with more than MAX of wort. Make sure there is enough room to blow off the air bubbles.
4. Insert the water seal into the lid as shown and fill with a little water in the water seal.
5. Secure the lid with clamps.
6. Place the fermentation vessel on a stable table.

After fermentation

1. Clean and sterilize the fermenter and accessories (including the valves) after use.
2. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the kettle.
3. Suitable detergents can be used, such as dish washing detergent, vinegar or soda.
4. Store the fermentation vessel in a dry place.
5. Make sure the tank and all accessories are clean and sterilized before next use.

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