

INSTRUCTION MANUAL FOR



MODEL NO.: Conicus Pro 30 & Conicus Pro 55

Instruction manual - English

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Congratulations on your new Conicus Pro Fermenter.

Please follow the instructions in this manual to get the best results and user experience with your Conicus Pro. Now you can finally ferment under pressure 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.

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN CAUSE THE LID TO DISLODGE RESULTING IN INJURY OR DEATH!

Besides this manual please also scan the QR code or go to www.brewolution.com for tutorials

Cheers to fermenting under pressure 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

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 ensure 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 the 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. Do not exceed the pressure rating the fermenter is approved for. 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 important 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 exceed 15psi/1bar
- ⚠ **WARNING!** Keep all ventilation openings free of blockages.
- ⚠ **WARNING!** Always use a pressure relief valve that is rated for 15psi/1bar. Never place a valve before your pressure release valve as this renders the PRV ineffective.
- ⚠ **WARNING!** Always fully tighten fermenter lid band clamp before adding any pressure. Fully tight is about 15-25mm between the two ends of the clamp.
- ⚠ **WARNING!** Never tighten or loosen any clamps while the fermenter is pressurized.
- ⚠ **WARNING!** Do not modify the lid or fermenter in any way.
- ⚠ **WARNING!** Do not move the fermenter while it is full or pressurized.
- ⚠ **WARNING!** Never use electric devices inside the appliance (e.g. heaters or electric ice makers) in the appliance, unless Brewolution approved for it.
- ⚠ **WARNING!** Do not use scouring or abrasive sponges.
- ⚠ Do not exceed the pressure rating the fermenter is approved for.

⚠ **FAILURE TO FOLLOW THESE INSTRUCTIONS CAN CAUSE THE LID TO DISLodge RESULTING IN INJURY OR DEATH.**

Risk of explosion

- Do not use abrasive, chloride or acidic cleaning agents or solvents that are not meant to clean stainless-steel fermenters.
- Do not store products which contain flammable propellants (e.g. spray cans) or explosive substances in the appliance.
- Never exceed 15psi/1bar

Risk of injury

- Containers which contain carbonated drinks may burst.

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 product.
- Do not exceed the pressure rating than the fermenter is approved for.

Cleaning

- Do not use scouring or abrasive sponges.
- Do not clean the appliance with metal objects.
- Do not use any sharp metal objects to remove any residue.
- Use a soft cloth or soft scouring pad to clean the inside of the fermenter.
- Suitable cleaning products can be used. (Please check suitability)
- We recommend CIP cleaning of the fermenter.

Intended use.

Use this appliance:

- Only for food 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

- 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 the temperature probe directly in water/wort/ beer or other liquids. Use a thermowell when measuring the temperature inside the fermenter.

After use and storage

- Clean and sterilize the fermenter and accessories after use, the fermenter will get mouldy if any residue is left inside or on it. The dry ingredients may stick on the metal.
- Store the fermenter in a dry place.

Technical Data

- Material: Stainless Steel AISI 304

| Model No. | CONICUS PRO 30 | CONICUS PRO 55 |
|------------------|----------------|----------------|
| Effective Volume | 30L | 55L |
| Full Volume | 32L | 57L |



SCAN FOR GUIDES AND MORE INFO

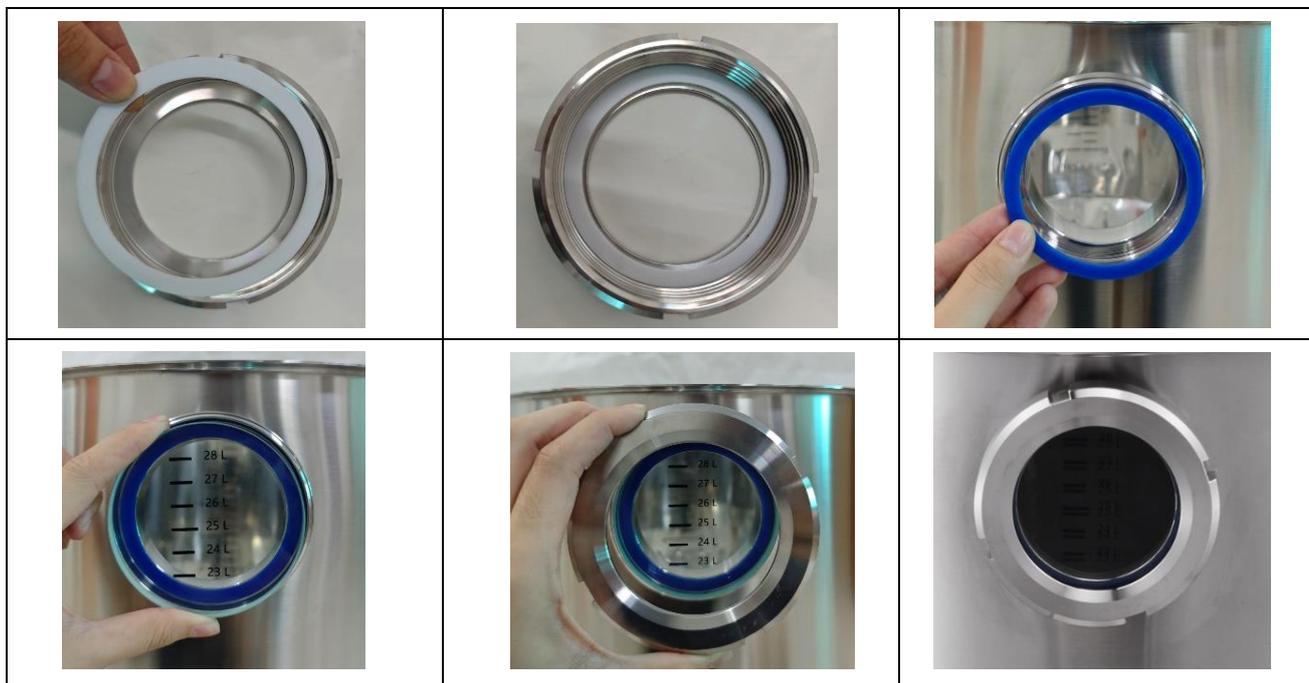
BREWOLUTION
-IF YOU LOVE BEER

1.1 Component sheet

| No. | Component | Image | Qty | No. | Component | Image | Qty |
|-----|----------------|---|-----|-----|----------------------|---|-----|
| 1 | Airlock |  | 1 | 10 | 2" TC gasket |  | 3 |
| 2 | #8 rubber bung |  | 1 | 11 | 4" TC gasket |  | 1 |
| 3 | 1.5" TC cap |  | 4 | 12 | 1.5" elbow |  | 1 |
| 4 | 2" TC cap |  | 1 | 13 | 1.5" butterfly valve |  | 1 |
| 5 | 4" TC cap |  | 1 | 14 | 2" butterfly valve |  | 1 |
| 6 | 1.5" TC clamp |  | 5 | 15 | Lid clamp |  | 1 |
| 7 | 2" TC clamp |  | 3 | 16 | Leg cover |  | 3 |
| 8 | 4" TC clamp |  | 1 | 17 | Sight glass set |  | |
| 9 | 1.5" TC gasket |  | 6 | | | | |

1.2 Assembly of the Conicus Pro

- Assemble the sight glass on the fermenter body following below image step by step.



- Please place the 1.5" silicone gasket on the cone 1.5" TC port, attach the TC cap and butterfly valve on the gasket and tightening with 1.5" TC band clamp one by one.



- Assemble the elbow pipe to the 2" TC port at bottom with clamp. Do not forget to place the gasket at the groove in between. Then attach the 2" TC butterfly valve to the elbow with the gasket in between and clamp tighten it on.



1.3 Fermentation Preparation

1. It is very important to sterilize the fermenter and accessories before fermentation.
2. Please fill water up to top and make sure there is without leakage before transferring the wort to fermenter.
3. Do not fill the wort over approx. 90% of fermenter capacity and make sure there is enough space for air bubble blow off. The amount of free space needed also depends on the type of yeast you are using.
4. After sterilization, push the gasket (flat side down) into the lid rim, please make sure it is fully seated. Assemble the 4" TC cap/ 2" TC cap/ 1.5" TC cap and airlock with bung on the lid in order as below image. Centre the domed lid on the fermenter, running your fingers around the edge to make sure it is sitting perfectly centred. Wrap the lid band clamp around the fermenter, push the T joint into the bracket and tighten it in a clockwise direction.



5. The fermenter must be positioned on a stable floor or table, secure and horizontal support structure prior to use.

1.4 After Fermentation

1. Clean and sterilize the fermenter and accessories after use, the fermenter will get mouldy if any residue is left inside or on it. The dry ingredients may stick on the metal.
2. Do not use any sharp metal objects to remove any residue.
3. Use a soft cloth or soft scouring pad to clean the inside of the fermenter.
4. Suitable cleaning products can be used. (Please check suitability)
5. Please make sure that the fermenter is completely dry before it is going to be stored away.
6. Store the fermenter in a dry place.

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SEE ALL THE EXCITING ACCESSORIES ON OUR WEBSITE

List of selected parts and accessories*

- ▶ Conicus Pro 30 Chiller
- ▶ Conicus Pro 55 Chiller
- ▶ Conicus Pro 30 Insulated Jacket
- ▶ Conicus Pro 55 Insulated Jacket
- ▶ Tri Clamp 1,5" Cap w/1 bar PRV
- ▶ Tri Clamp 1,5" Thermometer 0-40 C
- ▶ Tri Clamp Butterfly Valve 1,5"
- ▶ Tri Clamp Butterfly Valve 2"
- ▶ Tri Clamp Butterfly Valve 1,5" Easy Grip
- ▶ Tri Clamp Butterfly Valve 2" Easy Grip
- ▶ Tri-Clamp Shank Sample Port
- ▶ Tri Clamp Sample Valve w/racking arm 1,5"
- ▶ Tri Clamp 1,5" Blow Off Barb
- ▶ Tri Clamp 1,5" Thermowell
- ▶ Tri Clamp 2" Plate w/Co2 post and PRV
- ▶ Tri Clamp 1,5" Sample Tap Type 1
- ▶ Tri Clamp 1,5" Sample Tap Type 2
- ▶ Tri Clamp 1,5" Pigtail Coil
- ▶ Tri Clamp 1,5"
- ▶ Tri Clamp 2"
- ▶ Tri Clamp 1,5" Co2 post
- ▶ Tri Clamp 1,5" liquid post
- ▶ Tri Clamp Adaptor Plate 1,5"-2"
- ▶ Tri Clamp Adaptor Plate 2"-4"
- ▶ Tri Clamp 1,5" barb hose Ø10
- ▶ Tri Clamp O-ring 1,5"
- ▶ Tri Clamp O-ring 2"
- ▶ Tri Clamp O-ring 4"
- ▶ Tri Clamp Cap 1,5"
- ▶ Tri Clamp Cap 2"
- ▶ Tri Clamp Cap 4"
- ▶ Tri Clamp Elbow 1,5"
- ▶ Tri Clamp Elbow 2"
- ▶ Tri Clamp Sight Glass 1,5"
- ▶ Tri Clamp Sight Glass 2"
- ▶ Tri Clamp 1,5" Pressure Valve 0-3 bar (dry type)
- ▶ Tri Clamp 1,5" Pressure Valve 0-3 bar (wet type)
- ▶ Tri Clamp 1,5" Manometer
- ▶ Tri Clamp T-piece 1,5"
- ▶ Tri Clamp I-piece 1,5"
- ▶ Tri Clamp 1,5" CIP spray ball

* subject to change

www.brewolution.com/conicus



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CONICUS PRO

- A TOWER OF POWER



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