

# BREWLY

BREWING TECHNOLOGIES

## CPF35L CONICAL PRESSURE FERMENTER MANUAL



**Thank you for purchasing a Brewly Fermenter!**

This fermenter will provide you with many years of beer brewing experiences. Please take the time to read this instruction manual carefully and understand how to assemble and use your new equipment. Cheers!

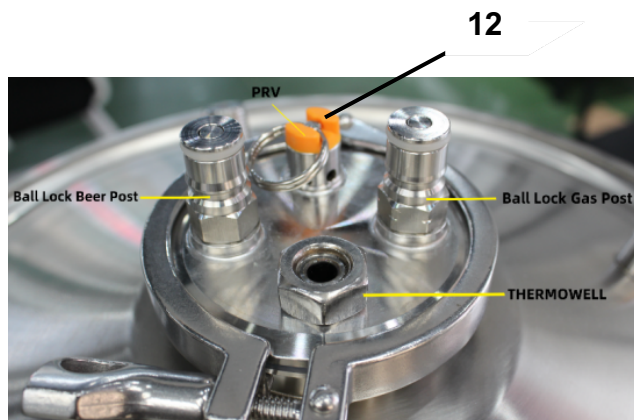
# SECURITY WARNINGS

- Please read all the instructions carefully and keep this manual for future reference.
- Do not put water, wort or other liquid into the fermenter tank before installing the feet.
- Keep the product away from children.
- Before first use, please fill the fermenter with clean water to the maximum capacity mark for cleaning, use suitable cleaning detergents such as VWP, PBW, vinegar or soda water.
- **- WARNING:** If you need to open the Main Dome Lid, Top Lid or any valve or screw while the fermenter is under pressure, please make sure to manually open the Pressure Relief Valve (PRV) first. Then make sure to discharge all inside pressure before opening the lids, valves or screws to avoid accidents.

# PRODUCT OVERVIEW



1. Pressure tank (max 1bar/15psi)
2. Butterfly valve
3. Top 3,5" Lid with Ball locks for Liquid and Gas, PRV (Pressure Release Valve, 1bar/15psi), Thermowell and 3" TC-clamp
4. Legs (x3)
5. Main Dome Lid
6. Main Dome Lid lock ring clamp
7. Yeast collector (900ml)
8. Mini valve faucet 3/8"
9. Attachments 1/2" for Chiller Spiral (chiller not included)
10. Tri-Clamps 3" (TC clamps)
11. Wheels with brakes (x3)
12. Pressure Relief Valve (PRV)



Close-up images of the Top 3,5" Lid and its components

# PARTS



- 1x Lid (dome) with 1x Lid lock ring clamp
- 1 x 3,5" Tri-Clamp and Silicone seal
- 1x Lid (3,5")
- Ball Lock Connectors: 1x gas (White) and 1x Liquid (Black)
- 1x Thermowell pipe and screw (for external temperature sensor, not included)
- 1x Butterfly Valve
- 2x 3" Tri-Clamp with silicone seal for Butterfly Valve
- 1x Yeast collector 900ml
- 3x Legs with hex-screws and wheels
- 1x Hex screw tool

# LEG & WHEEL INSTALLATION



1. Put the fermenter carefully on a soft and stable surface to avoid scratches and damage during installation. Use the hex screw tool in the next step.

2. Screw the legs onto the fermenter body using 3 hex screws per leg in following way (see image to the left):

- The SHORT screws (in Red) should be used for both positions A on the fermenter (2 per leg).

- The LONG screws (in Blue) should be used for the position B on the fermenter (1 per leg).

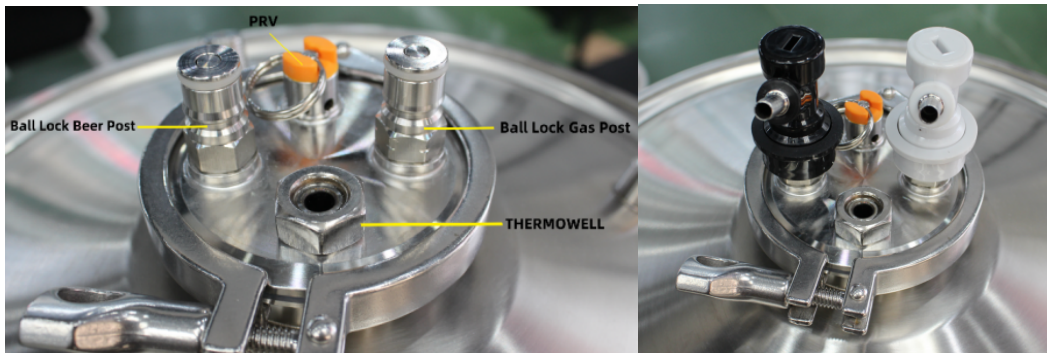


3. Install the wheels for the legs by screwing them onto the leg bottom. (The wheels have brakes)



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

# TOP 3,5" LID: BALL LOCK POSTS & PRV



1. The Top 3,5" Lid allows the fermenter to be used either as pressure fermenter and/or a keg with ball lock connectors for serving. This lid comes with a blue pressure relief valve (the PRV opens at 1 bar (15 PSI) - compatible thread to cornelius type PRVs). It also comes with a Thermowell, a long cylinder that reaches down into the liquid so that temperature can be measured if you insert a sensor into the thermowell. NOTE: DO NOT unscrew the thermowell while the tank is pressurized!

2. The lid has precision machined gas and liquid ball lock posts. The black threaded ball lock connector matches the ball lock beer post, and the white threaded ball lock connector matches the gas ball lock beer post (they don't fit on the wrong post).

3. This lid is also ideally suited for fermenting under pressure so you can connect a spunding valve/adjustable pressure relief valve to the ball lock post - this means you can naturally carbonate during primary fermentation.

4. This fermenter can withstand a **maximum pressure of 1bar/15psi**. Do NOT replace the included PRV with one at higher pressure rating, then the fermenter can explode.

5. Please refer to the below image for manual Pressure Relief Valve (PRV) use:

**A.** Pull the pressure relief valve upwards until the air pressure is balanced without sound from the gas. ONLY when this is done, go to B:

**B.** When the pressure has been released in A, it's safe to open the Top Lid: Open the TC-clamp finger screw that fixes the Top Lid to the fermenter Main Dome Lid.

**Note: Please make sure that the Top Lid TC Clamp is tight to prevent gas leakage in fermentation.**



**WARNING:** Depressurize the fermenter using the PRV before removing any of the Lids! Pull the attached ring upward until no more gas is released - ONLY then it's safe to open the lid.

**WARNING:** Maximum allowed pressure is 1bar/15psi. Do NOT use at higher pressure.

**Note:** The PRV may open and release pressure during fermentation if the pressure is greater than 1 bar/15psi. The PRV (safety valve) will open and automatically close so that the pressure is controlled within the safety range.



# MAIN DOME LID



**WARNING:** Do NOT open the lock catch of the Main Dome Lid until all pressure has been released from the tank through the PRV, see point 5 in above section.

## How to open the Main Dome Lid:

- When there is no pressure in the tank: 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.

## Chiller Connections

On the Main Dome Lid there are two Stainless 1/2" connections (see blue rings) for attaching a Chiller Spiral to cool the liquid within the fermenter. NOTE: Chiller & "yellow plastic garden-type" connectors are not included in the standard product.



# BOTTOM PARTS



Mini Valve **ON**



Mini Valve **OFF**

**The Mini Valve Faucet** with 3/8" barb connection can be used for sampling, racking etc. Open it slowly and sure the tank pressure is low enough.



**The Butterfly Valve** switch is used for sealing off the Yeast Collector from the main tank, so that it may be removed safely even when the tank is under pressure.

- The butterfly valve is divided into three gears: the first gear is closed, the second gear is open halfway, and the third gear is fully open.

- When shifting gears, the lever must be pulled out (towards you) and then moved upwards or downwards to the fixed hole position for locking. Test this valve with water before using it for fermentation so you know how to operate it.

### **The Yeast Collector**

The Yeast Collector can hold 900ml of yeast and trub. The Butterfly Valve should be kept open during fermentation to allow yeast and trub to collect in it so it can be removed from the brew. When the butterfly valve has been closed (first gear) then the closest TC-clamp can be removed. The two holes with black caps of the yeast collector should not be directly in line with the butterfly valve switch handle.



### **Before fermentation:**

1. It is essential to sterilize/sanitize the fermenter as well as its accessories. You can clean the fermenter with a food-grade disinfectant or soak the fermenter in water with sanitizer for 15-20 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 35 liters of wort. Make sure there is enough room to blow off the CO2 bubbles.
5. Secure the ALL lids with clamps.

**After fermentation:** Clean and sterilize the fermenter and accessories (including all valves) after use. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the tank. Store the fermenter in a dry place. Make sure the tank and all accessories are clean and sterilized before next use.

## **TECHNICAL DATA**

**Model No.:** Brewly CPF35L

**Volume:** 40L up to top, 35L to full line (9 gallons)

**Max. Pressure:** 1bar/15psi

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