

# ANVIL

BREWING EQUIPMENT®

## 5 GALLON FERMENTER KING JUNIOR

The 5 Gallon Fermenter King Junior is a pressure fermenter and keg capable of fermenting up to 4.7 gallons of wort under pressure. The Fermenter King Junior can also be used as a gravity fermenter by attaching a blow off tube or airlock.

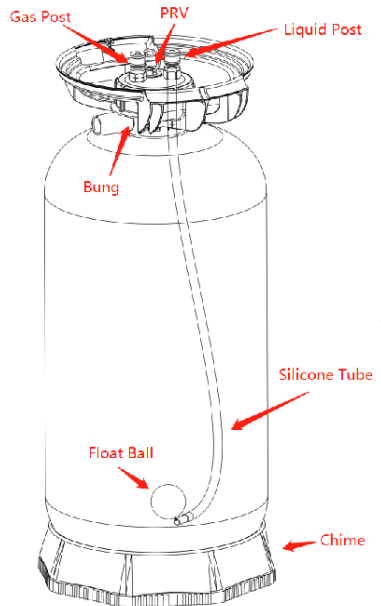
With crystal clear PET tank, the Fermenter King Junior comes complete with a pressure lid fitted with a pressure relief valve and stainless steel ball lock gas and liquid posts.

The liquid ball lock post attaches to a silicone dip tube that floats internally on a stainless steel float ball so you always pick up bright beer from the top of the keg. The Fermenter King Junior is a great way to ferment fresh wort kits.

It's relatively small size makes fermenting up to 4.7 gallons of wort simple. Just attach a spunding valve onto an MFL type gas disconnect (not supplied) and you'll be able to control the internal pressure of your fermenter. After fermentation, you can carbonate your beer in the Fermenter King Junior, attach it to your tap system or any hand held tap and serve directly out of the fermenter.

Alternatively, you can easily transfer carbonated beverages from the Fermenter King Junior to kegs, mini kegs, and growlers.

This manual will provide users with information regarding the safe operation, handling, and maintenance of the Fermenter King Junior.



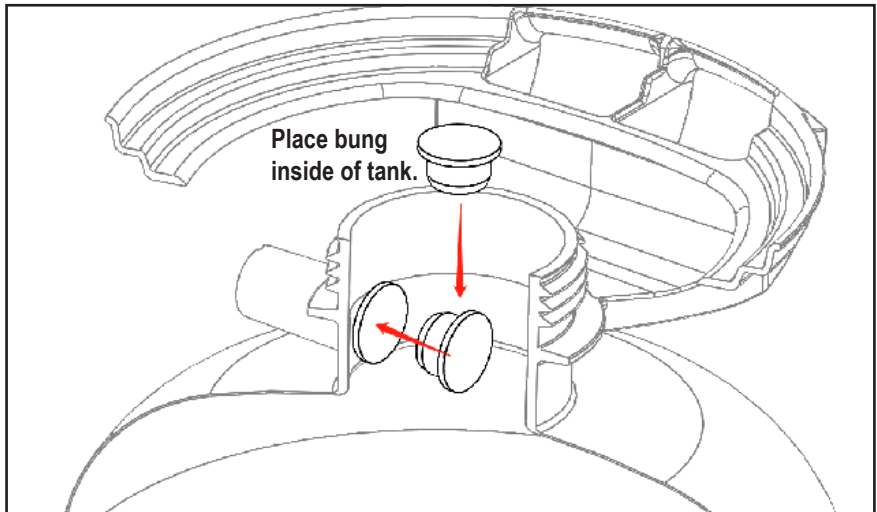
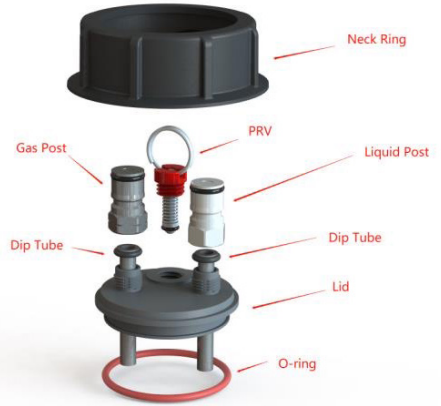
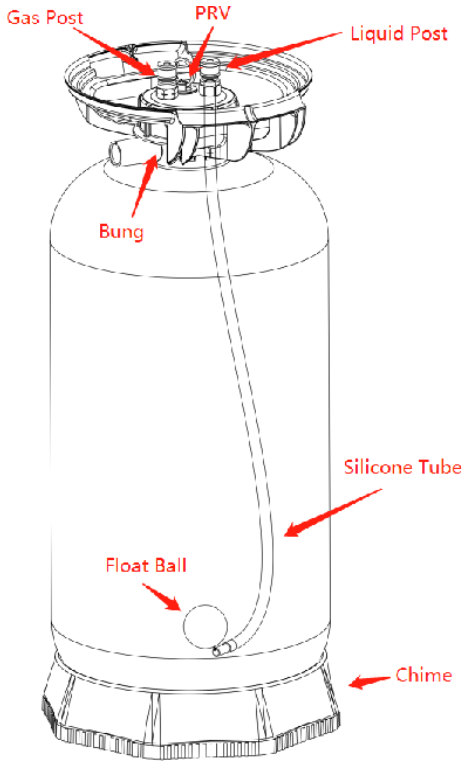
## WARNINGS

1. Clean wash and sanitize the tank at temperatures below **122°F (50°C)**. Do not fill the tank with wort or liquid above **122°F (50°C)**
2. Cleaners must be diluted to suitable concentrations before use. If extended contact time is expected, then users must ensure that cleaners are chemically compatible with PET, silicone, EPDM, polypropylene and stainless steel.
3. Do not apply more than **35 psi (2.4 bar)** to the tank under any circumstance.
4. NEVER connect to an unregulated pressure source.
5. If you connect an external pressure source; ensure it has an independent pressure relief valve (PRV) pre-set to below **35 psi (2.4 bar)**.
6. Use only the **RED** pressure relief valve supplied by MCH Australia Pty Ltd on the pressure lid.
7. Do not tamper with the pressure relief valve.
8. Do not use the tank under pressure if it has been physically damaged i.e. dropped on the ground
9. Do not expose to temperatures below **28.5°F (-2°C)**.
10. Keep the tank out of direct sunlight and other sources of UV radiation.
11. The tank is pressure tested at production and is marked with a date for retesting. If it is being used under pressure, then a hydrostatic test must be conducted after every 24 months of use to ensure that it is safe for reuse.

## PRESSURE LID ASSEMBLY INSTRUCTIONS

1. Clean and sanitize all components prior to assembly.
2. Thread the red pressure relief valve into the pressure lid. Screw down firmly.
3. Ensure that the gas and liquid bulkhead fittings are correctly assembled with the post fully tightened onto the pressure lid. 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 non-rinse sanitizer and slide one end over the stem of the liquid post bulkhead fitting. Slide the other end of the silicone tube over the floating pickup tube.
5. Lubricate the entire silicone 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 fermenter and ensure that the seal seats correctly.
7. Put a small amount of food grade lubricant on the top outer ring of the cap.
8. Place the top thread ring over the lid and tighten firmly.

# PRODUCT IMAGE DETAILED



# FERMENTATION TIPS

Fermenting beverages under pressure provides brewers with the ability to reduce unwanted esters and speed up fermentation times with the capacity to ferment at higher temperatures with fewer off-flavors.

To control the tank's internal pressure, brewers will need to attach our spunding valve (part KK-9161) to either a stainless steel MFL type gas disconnect (part BE-000731-00). Attach the spunding valve to the MFL disconnect, set the adjustable valve to your desired pressure, then attach the disconnect to the gas post of the tank's pressure lid. The gas post is identified by a notch at the base of the post to help differentiate it from the liquid post.

Your liquid port should have the silicone dip tube attached to the float ball inside the tank. You are now able to hold pressure within your tank while releasing excess pressure. If your gauge indicates a slightly different pressure than your desired setting, you can easily readjust the valve pressure. We recommend 5 to 10 psi on ales and 15 psi on lagers.

Be careful when releasing pressure on any beer still fermenting under pressure. The headspace of your fermenter will fill with the fermenting beer's krausen (foam) and could potentially clog your PRV and gas post dip tube.

## 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 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 implied warranty, and
3. ANVIL Brewing Equipment does not authorize anyone to create any other obligation for it regarding this product.
4. 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.