

ANVIL

BREWING EQUIPMENT®

FERMENTER KING SNUB NOSE

The Fermenter King Snub Nose is made from BPA-free, bottle-grade PET plastic, and is excellent for pressure fermentation. Fermenting under pressure has its benefits in spades; these include low ester formation, less dependence on temperature control, oxygen-free transfer, and beer that is near-carbonated after fermentation.

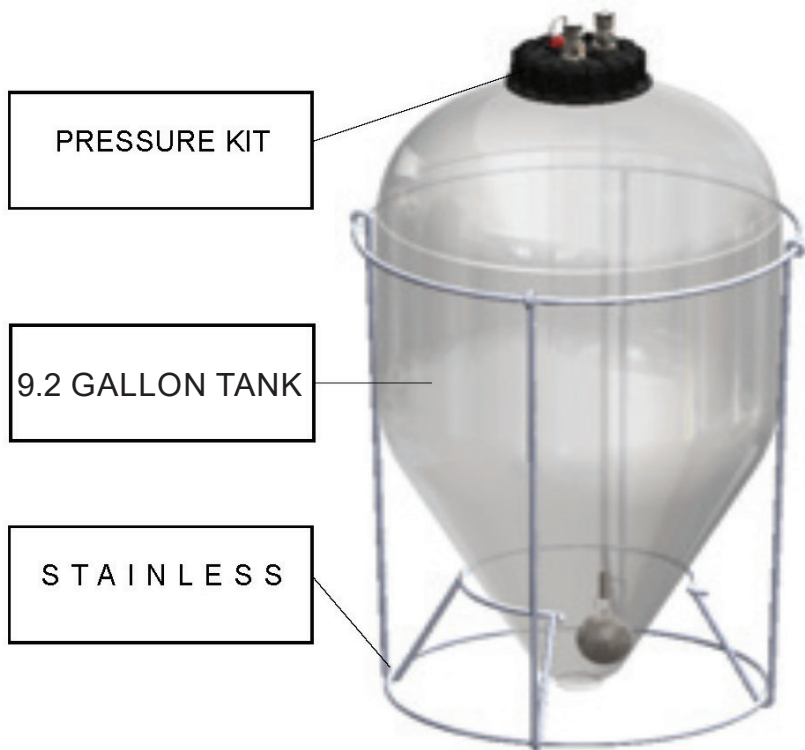


Safety Protocols

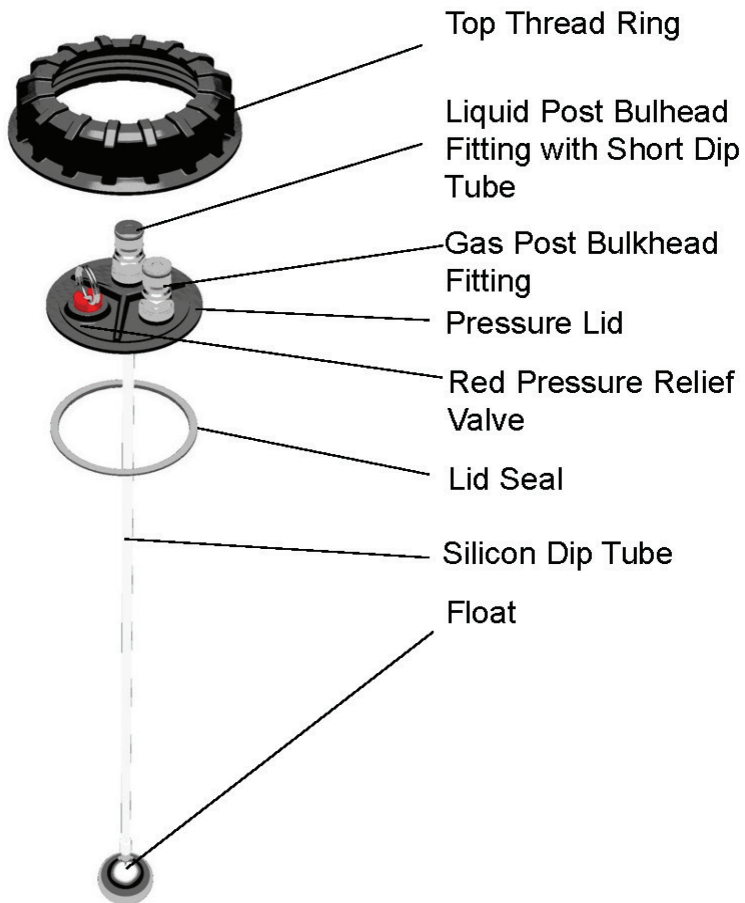
The Fermenter King Snub Nose is made of bottle-grade PET plastic that is highly crystalline and pressurizable. The following protocols must be addressed to ensure your own safety when handling the tank under pressure.

- Do not expose the tank to temperatures above 122°F (50°C) or below 28.5°F (-2°C).
- Do not apply more than 35 psi (2.4 bar) to the tank under any circumstance.
- Never connect to an unregulated pressure source.
- If you connect to an external pressure source; ensure it has an independent pressure relief valve (PRV).
- Use only the RED PRV supplied by MCH Australia Pty Ltd on the pressure lid.
- Do not use the tank under pressure if it has been physically damaged i.e. dropped on the ground.
- The tank is pressure tested at production and is marked with a date for retesting. Past the marked date, ensure that the tank undergoes a hydrostatic pressure test before further usage under pressure.

1. Clean, wash and sanitize the tank at ambient temperatures. Do not clean, wash, and sanitize the tank at temperatures above 122°F (30°C).
2. Do not apply more than 35 psi (2.4 bar) to the tank under any circumstance.
3. NEVER connect to an unregulated pressure source.
4. 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).
5. Use only the RED pressure relief valve supplied by MCH Australia Pty Ltd on the pressure lid.
6. Do not tamper with the pressure relief valve.
7. Do not use the tank under pressure if it has been physically damaged i.e. dropped on the ground.
8. Do not expose to temperatures below 28.5°F (-2°C).
9. Keep the tank out of direct sunlight and other sources of UV radiation.
10. 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 every 24 months to ensure that it is safe for reuse. Replacement tanks are available through Anvil Brewing Equipment and our authorized distributors.
11. Cleaners must be diluted to suitable concentrations before use. If extended contact time is expected, then users must ensure that cleaners are chemically compatible



PRESSURE LID PARTS ASSEMBLY



Fermentation

1. Clean and sanitize all components prior to assembly.
2. Thread the red pressure relief valve into the pressure lid firmly. Do not overtighten.
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 silicon dip tube with some no rinse sanitizer and slide one end over the stem of the liquid post bulkhead fitting. Slide the other end of the silicon tube over the floating pickup tube.
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 Fermenter King Snub 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.

Graduations Stickers

The graduations sticker has a RED line at the 7.4 gallons (28 liters) mark that is designed to line up with the topmost mold line of the main tank. Keep in mind that the tank will expand under pressure which will lead to a slight inaccuracy of these markings. This is normal.

Naturally ferment or dry hop under pressure.

Some people believe that fermenting beer under pressure is the best way to go. With an adjustable pressure relief valve (spunding valve) attached to the gas post, you can control the build up of pressure inside your tank. Various advantages exist for fermenting under controlled pressure and these include:

- Reducing ester production and controlling ester profiles.
- The capacity of ferment, at higher temperature with fewer off flavors.
- Early dry hopping during fermentation to allow oxygen in the hops to be metabolized and retain volatile hop compounds.

Cleaning & Sanitising

- Clean, wash, and sanitize the tank at temperatures below 122°F (50°C).
- Cleaners and sanitizers must be diluted to their recommended concentrations.
- Users must ensure that the chemicals are compatible with PET, polyethylene, polypropylene, silicone rubber and stainless steel.

Storage

The Fermenter King Snub Nose should always be stored clean and dry after use. Do not stack other items on the stainless steel stand or on top of the fermenter tank.

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 limited 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.

Fermentation

Wort should be chilled to below 30°C prior to transfer to the Fermenter King Gen 3 tank. After pitching in the yeast, close up the tank and ferment with controlled temperature and pressure. To control Fermenter King Gen 3's internal pressure, we recommend attaching the Keg King spunding valve (KK-9161) to an MFL gas ball lock disconnect (KK-7797 for stainless steel) and affixing the spunding valve set up to the gas ball lock post on