

FERMENATORTM

F3-14-26 Extension

Operation, Assembly, & Maintenance Manual

Congratulations on your purchase, and thank you for selecting the Fermenator™ F3-14-36 Extension from Blichmann Engineering. We are confident that it will provide you years of service and many gallons of outstanding beer and wine. This manual will familiarize you with the use, assembly, and the sanitation procedures for the product.

**** PLEASE READ THOROUGHLY PRIOR TO USE FOR IMPORTANT SAFETY INFORMATION ****

Unpacking:

Please ensure that you have the following items packaged with your fermentor:

- 1 Stainless steel extension "ring"
- 1 Large "T" nut (for V-band Clamp)
- 1 Lid seal
- 1 V-band clamp
- 2 Arrow Labels



About This Manual:

This is the supplementary manual for the F3-14-26_EXT model welded fermentor extension and must be used in conjunction with the <u>F3 Owner's Manual</u> available at the Blichmann Engineering[™] website (www.blichmannengineering.com).

This supplemental manual is broken down into the following sections:

Assembly: Proper assembly procedures to ensure reliable, safe, leak-free operation of your Fermenator™.

We recommend an initial assembly to familiarize you with the process prior to your first use.

Sanitation: Steps to properly sanitize your fermentor before each use

Operation: Techniques to get the most out of your fermentor.

Storage & Get years of service by properly maintaining and storing your fermentor.

Maintenance:

IMPORTANT!!

Warning: Sections labeled "Warning" can lead to serious injury or death if not followed. Please read these

thoroughly and understand them completely before use. If you do not understand them or

have any questions, contact your retailer or Blichmann Engineering

(www.BlichmannEngineering.com) before use.

Caution: Sections labeled "Caution" can lead to equipment damage or unsatisfactory performance of

the equipment. Please read these sections thoroughly. If you have any questions, contact your

retailer or Blichmann Engineering (www.BlichmannEngineering.com) before use.

Assembly:

The F3-14-26_EXT model is a modular design and is sold as an optional modular "extension" for the F3-14 unit. Note that the capacity of the extension is actually 11 US gal (14.5+11.5=26 gal gross capacity).

Caution: A trial assembly of your new Fermenator™ F3-14-26 Extension is recommended before using it to ferment so you are familiar with the procedures and you are sure you have all the parts. When you are ready to use the fermentor for an actual brewing session, read the sanitizing procedures before assembling your Fermenator™ since many parts are sanitized before assembly. Note that some of the components have not been pre-assembled at the factory to prevent shipping damage.

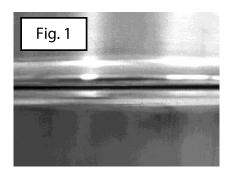
Extension assembly

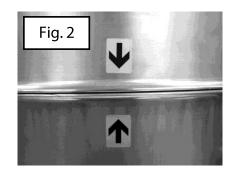
Caution: Follow the initial extension alignment procedure closely to ensure that you will not have leaks at the extension/tank seal area!!

The lip of the tank and of the extension are not perfectly flat, rather they are slightly shaped like a Pringle potato chip. This is an unavoidable result of the manufacturing process of the tank, so a simple alignment procedure is needed to "custom fit" the extension to the tank.

Extension alignment procedure:

Place the extension on the tank <u>without</u> the lid seal in place. Slowly rotate the lid making note of the gap between the lips as shown in Fig 1. The goal of the alignment procedure is to minimize the amount of gap between the lip of the tank and the lip of the extension. Using your thumb and index finger you can rock the extension and get a feel for the amount of gap present. Rotate the extension about 15 degrees at a time and select the position where the gap around the tank is minimized. Place the arrow labels supplied with the hardware kit on the rear of the tank as shown in Fig. 2 so you can quickly realign the extension for future uses. If you have more than one unit, we recommend using an engraver or permanent marker to mark each tank and lid with a matching number or letter so that the same extension is used with the same tank each time.





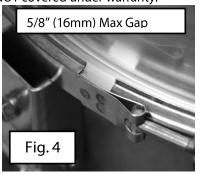
The alignment procedure is now complete.

Extension installation procedure:

Install the U-shaped lid seal over the edge of the <u>tank</u> (not the extension) with the small bead on the seal facing toward the lip of the extension as in Fig. 3. Be sure the extension is centered on the tank as much as possible and that the alignment arrows match up. Place the V-band clamp around the extension and tank lip and start the T-nut on the clamp stud. The V-band clamp can be installed with either side up and with the clamp in any orientation. Initially tighten the clamp to about 3/4" (19mm) of gap between the band segments, then, <u>using a rubber or wood mallet</u>, gently tap the outside perimeter of the V-band clamp to seat the clamp firmly and evenly all the way around the lid seal. Start at the opposite side of the T-handle and work your way around to the handle. Retighten the clamp so the segment gap is less than 5/8" (16mm) as shown in Fig. 4

Note: ALWAYS apply a dab of Vaseline or drop of oil on the threads of the draw bolt before each use to prevent wear and galling of the threads. Galled or warn threads are NOT covered under warranty.





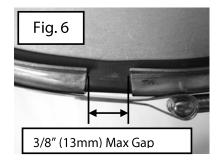
Warning: Failure to correctly install and tighten the lid clamp can cause the lid to blow off during pressurization resulting in serious injury or death! Please contact your Authorized Fermenator™ Distributor or Blichmann Engineering™ (www.BlichmannEngineering.com) if you have any questions about proper assembly. Do not operate the unit until you are certain that you understand the proper installation procedure.

Lid Installation procedure:

Place the U-shaped lid seal over the edge of the lid (not on the extension) with the small bead, shown in Fig. 3, on the seal facing toward the lip of the extension. Place the lid on the extension and orient the hatch and airlock holes to your desired location. Be sure the lid is centered on the extension as much as possible. Place the V-band clamp around the lid and extension lip and start the T-nut on the clamp stud as in Fig. 5. The V-band clamp can be installed with either side up and with the clamp in any orientation. Note that the unit is shipped with a plain nut installed on the V-band to prevent shipping damage – it can be removed and discarded. Initially tighten the clamp to about 1/2" (13mm) of gap between the band segments (Fig. 6), then, using a rubber or wood mallet, gently tap the outside perimeter of the V-band clamp to seat the clamp firmly and evenly all the way around the lid seal. Start at the opposite side of the T-handle and work your way around to the handle. **Retighten the clamp so the segment gap is less than 3/8" (13mm).**

Note: ALWAYS apply a dab of Vaseline[™] or drop of oil on the threads of the draw bolt before each use to prevent wear and galling of the threads. Galled or warn threads are NOT covered under warranty.





Sanitation:

The sanitation procedure for the F3-14-26_EXT model is identical to the F3-27 model, so please reference the F3 Owner's Manual the sanitation and cleaning procedures.

Dry the outside of the tank thoroughly with a cloth and if any fittings are leaking, tighten them as required, taking care not to bend the tank. If you detect a leak at the extension seal joint, check that you have the arrows lined up properly and have completely followed the alignment procedure outlined earlier. If a leak still persists, please contact Blichmann Engineering via email: feedback@blichmannengineering.com for assistance.

Operation:

The operation procedure for the F3-14-26_EXT model is identical to the F3-14 model, so please reference the F3 Owner's Manual operation procedures.

*** IMPORTANT ***

Carry Handles

Warning: The 14 gallon model, when used with the 26 gallon extension, is too heavy to move when full. DO NOT attempt to move this unit when full. The carry handles are provided to move it <u>only when empty</u>.

Maximum Fermentables Capacity

	Beer	Wine
F3-14-26_EXT model:	20 US gal	22 US gal

Warning: Exceeding these capacities can cause the fermentation material (krausen) to clog the pressure relief valve and airlock causing a dangerous overpressure of the fermentor. Approximately 30% excess capacity is required for krausen space for beer and approximately 20% for wine.

Warning: Do not use loose whole hops, wood chips, grape skins, or other similar material in the fermentor. Use a hop bag to prevent loose material from plugging the pressure relief valve or airlock, which may cause a dangerous overpressure of the fermentor.

It is highly recommended that you use a blow-off tube for primary fermentation!

Warning:

- Do not exceed 3 PSI (6 ft of lift above the racking arm)
- Do not tamper with, or press on the pressure relief valve piston
- Do not leave the fermentor unattended during pumping
- Do not use loose whole hops, wood chips, grape skins, or other similar material in the fermentor. Use a hop or grain bag to prevent loose material from plugging the pressure relief valve or airlock causing a dangerous overpressure of the fermentor.
- Ensure that the surfaces of the pressure relief valve piston and seat are free from fermentables or other material **prior** to pressurization. Clean as needed. Failure to do so may cause sticking and subsequent malfunction of the relief valve system.

***Failure to follow these warnings could result in serious injury or death.

This fermentor is NOT to be used for force carbonation!

After Use Cleaning, Storage, and Maintenance:

Cleaning, maintenance, and storage procedures are identical for the F3-14 model – please consult the <u>F3</u> Owner's Manual.



Blichmann Engineering Product Warranty

A. Limited Warranty

- Blichmann Engineering warrants to the original purchaser that this product will be free from manufacturing defects in material and workmanship for a period of one (1) year
 from the date of purchase by the customer. Proof of purchase is required. Blichmann Engineering's obligation to repair or replace defective materials or workmanship is the
 sole obligation of Blichmann Engineering 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. Blichmann Engineering reserves the right to request delivery of the defective component for inspection before processing the warranty claim. If Blichmann Engineering receives, during the applicable warranty period, notice of a defect in any component that is covered by the warranty, Blichmann Engineering shall either repair or replace the defective component with a new or rebuilt component at Blichmann Engineering's option.
- 4. Blichmann Engineering 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 Blichmann Engineering prior to any return. Customer is responsible for keeping all original packaging material for warranty returns. Blichmann Engineering 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 warrantee returns are covered only for the contiguous United States.
- 5. Blichmann Engineering'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. Blichmann Engineering 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. Blichmann Engineering 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 Blichmann Engineering does not authorize anyone to create any other obligation for it regarding this product.
- 3. Blichmann Engineering 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 Blichmann Engineering's agent, but an independent entity.

C. Limitations of Liability

- . 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 Blichmann Engineering 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 Blichmann Engineering 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.

This product uses food grade materials anywhere the product touches the beverage.

Warning: This product contains or may contain chemical(s) known to the State of California to cause cancer, birth defects, or other reproductive harm.