



Fermenator™

*** Optional Casters ***

Congratulations on your purchase, and thank you for selecting casters for your Fermenator™ stainless conical fermentor 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, and assembly 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 casters:

- 3 Casters
- 3 Caster brackets
- 3 Leg braces (shorter braces). Note that the F3-42 model already includes the leg braces.
- 1 Bag misc hardware

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:

To assemble the casters, begin by pre-assembling the brackets as shown in Fig. 1 using two ¼-20 X ½” long bolts and washers. It is recommended that you install all of the hardware finger tight first, and tighten the assembly when all fasteners are in place. This will allow slight adjustments of position as needed for ease of assembly. Insert the large carriage bolts through the bracket and into the hole in the caster. Place a lock washer and nut on the bolt and finger tighten as shown in Fig 2. Invert your Fermenator and place on a soft surface to prevent scratching. Place a caster assembly over each leg

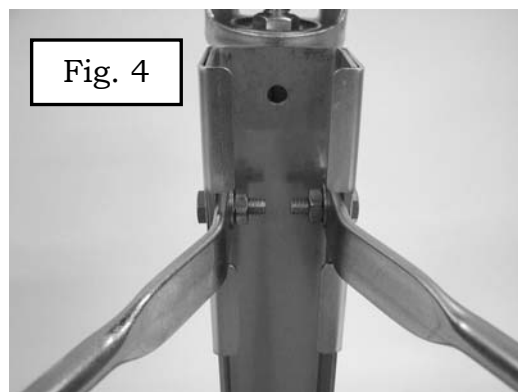
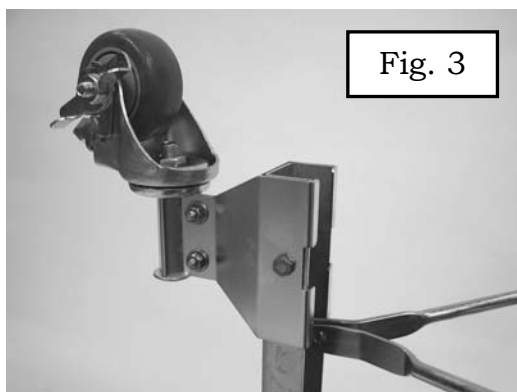
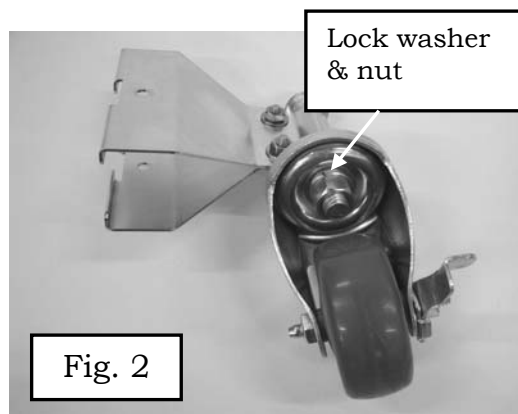
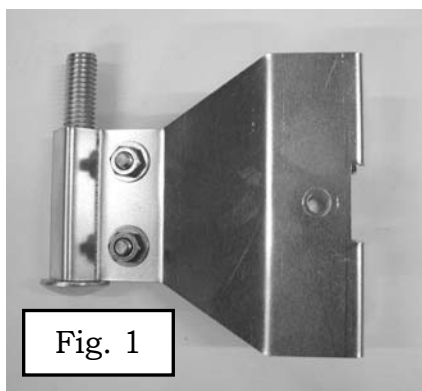
and hold in place with two ¼-20 X ¾" long bolts as shown in Fig. 3. Do not install nuts or washers at this time. Place the leg braces on the inside of the leg one at a time, installing washers and nuts on the bolts finger tight as shown in Fig. 4. Note that the braces go on the inside of the leg.

Fig. 5 shows the position of the cross braces (only used for the F3-42 model) which go on the outside of the bracket.

Tighten all of the fasteners at this time, and invert the Fermentor onto the wheels. The wheels are non-marking to protect your floors, and feature a wheel lock to keep the unit in place and prevent accidental movement.

Warning: Keep all wheels locked at all times unless moving the unit. Be sure all obstacles are out of the path of the Fermentor, especially small objects which will wedge under the wheels and cause it to suddenly stop moving. This will present a tipping hazard! While moving, keep both hands on the unit, and move slowly to prevent accidental tipping. When the unit is in its final location, lock all the wheels by depressing the wheel lock (Fig. 6) with your foot. Fig. 7 shows the fermentor with the casters properly installed. Fig 8 shows the correct installation of the bottom dump valve and fitting when using the casters.

Note: F3 Tri-clamp models have an extra set of holes in the front legs for installing the front leg brace. This will allow clearance for installing and operation the larger tri-clamp valve as shown in Fig. 9.



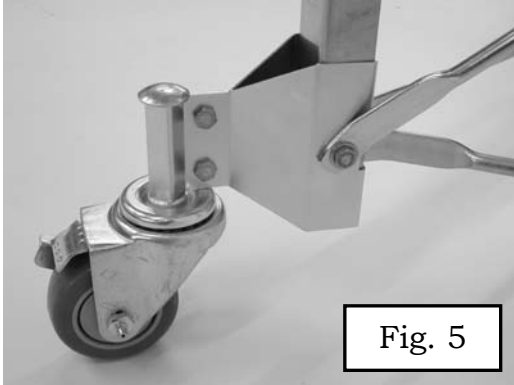


Fig. 5

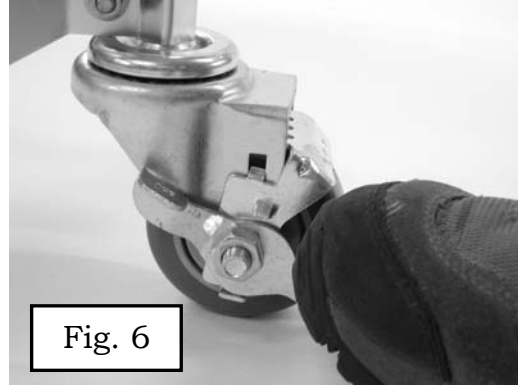


Fig. 6



Fig. 7

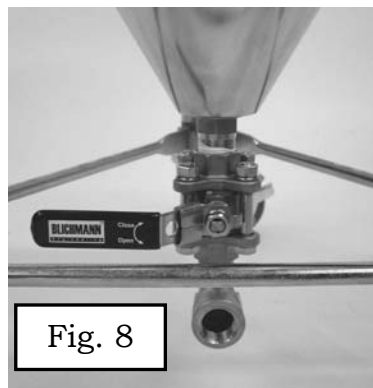


Fig. 8

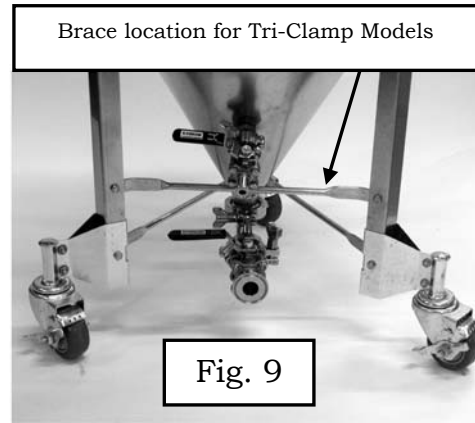


Fig. 9

After Use Cleaning and Maintenance:

Casters and brackets are trivalent zinc plated for a durable corrosion resistant finish. Clean with ordinary detergent and avoid use of acidic or alkaline cleaning agents which may damage the plating.

Warranty:

This product is warranted by Blichmann Engineering to be free of defects in material and workmanship for a period of 1 year from the date of purchase. Specifically EXCLUDED from this warranty are, normal wear and tear, damage from abuse and misuse, thread galling or breakage from over tightening, and corrosion from use of improper cleaning agents. Blichmann Engineering is not responsible for incidental or consequential damages arising from use or misuse of this product. This product is intended for home use only. No warranty or guarantee of suitability (express or implied) is given for commercial use of this product.

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.