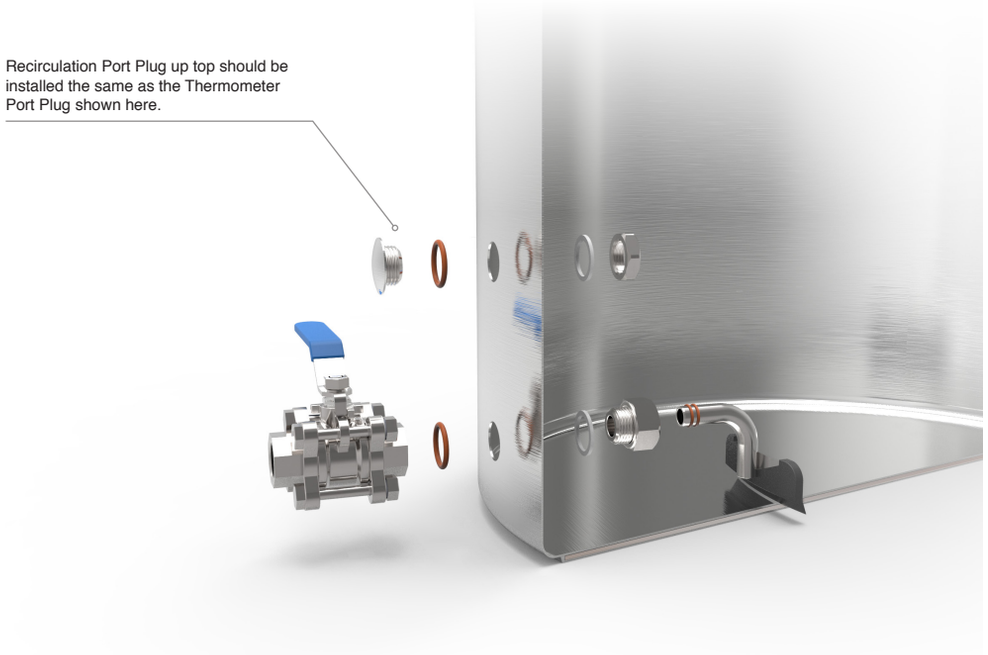

USE THE FOLLOWING WITH CAUTION:

- Stainless steel scrubbing pads or Scotch-Brite pads. These will remove the protective oxide layer on the stainless and may cause discoloring, and in severe cases rust can form.
- Oxalic Acid cleaners such as Bar Keeper's Friend, Kleen King, or Revere Ware Stainless cleaners on the electrically etched volume markings and logo. They may cause the markings to fade.

NEVER USE THE FOLLOWING:

- Chlorine bleach or chlorine based products. Chlorine can cause pitting of stainless steel, or pin holes through the surface which cannot be repaired.
- OxiClean or other peroxide cleaners in combination with hard water. These can cause calcium carbonate to precipitate onto the surface. If this happens re-passivate your Brew Kettle.

If you have any further questions about your Brew Bucket go to our website and take a look at our extensive knowledge base in the FAQ section. Over the years it has become a treasure trove of information. If after searching our FAQs, you still can't find an answer to your specific question(s), please email us at support@ssbrewtech.com.

www.ssbrewtech.com

The Brew Kettle™

Quick Reference Guide

Stainless Steel Prep

Pre-Clean: Prior to first time use, thoroughly wash all surfaces of the kettle, including the valve and fittings, with Tri-Sodium Phosphate (TSP) in hot water, mixed to the manufacturer's recommendations. Scrub with a soft terry cloth, and after the initial TSP wash, rinse thoroughly and dry all surfaces.

Passivation: It's good practice to periodically passivate all stainless steel equipment with an acid based solution to establish a uniform passive oxide layer that will maximize corrosion resistance. Following the pre-clean step, fill the kettle with Star San at a concentration of 1 ounce per gallon at 70-80°F for 30 minutes. **Moving forward, for best stainless performance, passivation should be performed at least once a year or anytime you believe you may have inadvertently scratched the surface.**

Cleaning and Sanitizing: As part of a regular cleaning regimen both pre and post-boil/mash, wash the interior surfaces of your kettle with an alkali cleaner such as PBW at a ratio of 0.75 ounce per gallon.

Kettle Assembly

Once the initial pre-clean step is complete, begin by locating the weldless bulkhead fitting and ball valve. Place the white PTFE plastic washer onto the bulkhead fitting. Feed the male threads through the interior of the kettle's lower ball valve port. Then insert the included high-heat silicone O-ring onto the threads, which are now visible from the exterior of the kettle. Lastly, thread the ball valve onto the fitting, making sure that the silicone O-ring lines up with the ball valve's O-ring groove. Use a wrench to tighten the bulkhead fitting while firmly holding the ball valve with the opposite hand.

Next, locate the thermometer port and recirculation port compression fit plugs. Place the silicone O-ring onto the plug's male threads, then feed the plug into the thermometer port from the exterior of the kettle. Then place the PTFE washer onto the now visible threads on the interior of the kettle. Lastly, thread the lock nut onto the plug from the interior of the kettle. Lastly, immobilize the plug from the inside with a flathead screwdriver while you use a wrench to tighten the lock nut. Perform, the same assembly process for the recirculation port. Diagram on back of the quick reference guide.

What's in the Box

- The Brew Kettle and Lid
- 3-Piece 1/2″ Ball Valve
- Weldless Bulkhead Fitting
- Dip Tube w/ Trub Dam
- Silicon Trub Dam Blade
- (2) Port Plugs (1 for 5.5 Kettle)
- (3) PTFE and (3) Silicon O-rings

Kettle Operation and Best Practices

Once cleaned and assembled, your kettle is now ready for use. Our kettles were designed with advanced brewing practices in mind, and suit a wide variety of needs including boil kettles, mash vessels, or hot liquor tanks. Depending on the intended use, you have the ability to individually configure your kettle with optional accessories to fill a specific role within your brew house.

If you intend to use the vessel primarily as a boil kettle. The trub dam is a key feature that will inhibit the transfer of break material and hop residue into the fermenter. For best results, immediately following the boil, create a whirlpool by vigorously stirring or using a wort pump along with our optional whirpool fitting.

The effectiveness of the trub dam is dependent on creating a trub cone in the center of the vessel. Furthermore, fining agents such as Whirlfloc or irish moss can also be used to assist in the process of creating a uniform trub cone. This process is especially important for brewers that typically utilize whole or leaf hops, since they can easily clog the dip tube.

If you intend to use the vessel as a mash tun, we have optional false bottoms available that easily integrates with the kettle's included features and fittings. Furthermore, the upper recirculation port can be utilized as part of a RIMS/HERMS installation for the most accurate mash temperature stability. We have several optional accessories including a recirculation manifold, vorlauf attachment and bulkhead that can be utilized as part of a recirculating mash system.

If you plan to utilize a propane or gas burner, take care to insure that the burner is sized appropriately. Direct flame or heat that comes into the contact with the ball valve or thermometer can cause damage to the thermometer's and/or ball valve's interior seals. Always brew on a flat, nonflammable surface. Furthermore, our kettles do include a tri-clad bottom that is induction burner compatible.

Lastly, while our kettles are designed to be lifted while full, never attempt to lift a kettle that contains hot liquid due to the risk of injury or scalding to yourself or others. As a solution, utilize a wort pump to transfer hot liquids to avoid injury.

Warranty information can be found at www.ssbrewtech.com/warranty