

The Chronical™

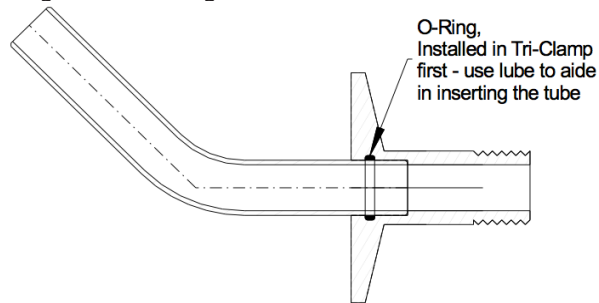
Quick Reference Guide

Thoroughly clean all surfaces with soapy water prior to your first use. There are specific recommendations on the enclosed sheet for cleaning and passivation.

Do not use stainless steel scrub pads or abrasives as they will degrade long term durability of your Chronical™ fermenter.

Please take a look at the shipping box as a guide for the Installation of the valves and various components on your Chronical™. When you install the threaded male tri-clamp adapters into the ball valves, use the included Teflon tape on the threads and be sure to tighten them with a wrench so they don't become loose during use.

Below is a diagram detailing proper installation of the included 11mm o-ring into the ½" threaded male tri-clamp adapter. When inserting the racking tube, use food grade silicone grease, Star San, or water as a lubricant.



In the event you need to replace the O-ring inside the ½" threaded adapter, spares are available on our site at www.ssbrewtech.com.

We recommend that you orient the racking arm to be aligned with the ball valve lever (both in the up position). This will help you to know the position of the racking arm when the Chronical™ is full of wort.

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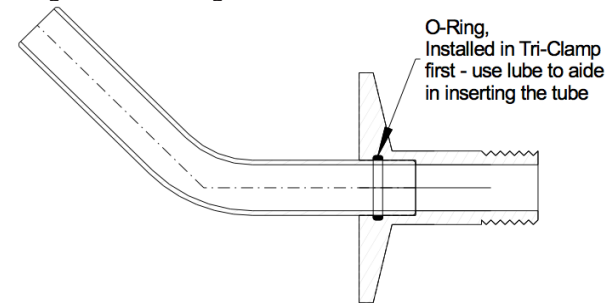
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During wort transfer into the Chronical™, please be sure the racking arm is oriented in the horizontal position (parallel to the floor) to prevent trub from being forced into the racking tube and causing clogs.

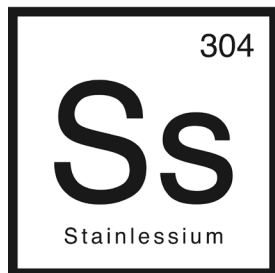
As a best practice to avoid ambient contamination, we recommend you connect a sanitized hose to the dump valve (the ¾" ball valve) and fill the fermenter from the bottom up with the lid and air-lock in place.

When rotating the ball valve to reposition the racking arm, be sure to loosen the Tri-Clamp slightly to allow for smooth rotation.

If you plan to do pressurized transfers from your Chronical™ fermenter, be sure NOT TO EXCEED 5PSI. Pressures beyond 5 psi are both dangerous and potentially damaging to your fermenter.

Gravity racking works well, but if you want or need to use pressure, we recommend between 2-3psi.

After use always remember to thoroughly clean all surfaces and parts. Also you'll need to remove the ball valve from the Chronical™ and remove the racking arm tube to clean those parts separately. The lid gasket should also be removed to clean both the gasket as well as the lid underneath where the gasket was seated during fermentation.



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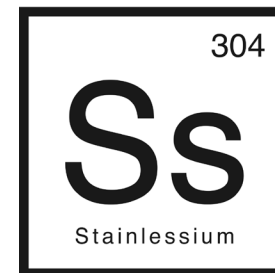
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