

SIPHONLESS FERMENTER

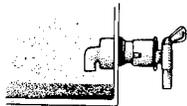


Packing List

- 1 Siphonless Bucket
- 1 E39 Transfer Valve with white gasket
- 1 E47 Invert Tube Backnut
- 1 E97 Lid with gasket and stopper hole
- 1 E01 Airlock
- 1 #2 Stopper
- 4' E04 Transfer Tubing

Assembly

1. Install the white Transfer Valve in the hole below the number 1 near the base of the Siphonless bucket, being sure the rubber sealing washer is on the valve before inserting into the hole. Make sure the flat surface of the rubber washer is flat against the base of the valve and is not distorted. When the valve is in place attach the Invert Tube Backnut inside, and rotate to tighten. Hand tighten firmly, making sure the Invert Tube Backnut remains straight down towards the bottom of the bucket when done. Make sure the valve gasket is on the outside of the bucket, and is not distorted by overtightening.



To make the lid removable, tear off the tear strip with a pair of pliers and discard. The lid should now look like the lid in the picture at left, and be ready to use.

To Use

Sanitize the assembled Siphonless with a suitable cleanser and then rinse with water. Add your cooled wort (temperatures over 140° F. will destroy the valve) and stir in your yeast. Clamp down the lid. To complete, put the airlock into the stopper and push it into the lid hole. Take the dust cap off the airlock and fill the airlock ½ full of water to seal. Replace the dust cap.

How It Works

The Invert Tube Backnut prevents the valve from filling with yeast during fermentation, by keeping it dry. When the valve is opened, the Invert Tube Backnut acts like a siphon hose ideally placed just above the yeast sediment, draining the beer without disturbing the sediment.

Keep It Clean

After each use, open the valve and rinse thoroughly with sanitizer solution. Leave the valve open (with the lid off) to allow for thorough drying between uses. After a period of use, particularly if you are fermenting red wine or dark beers, the Siphonless walls will become yellowed. To reduce this, add 1 cup of *unscented* household bleach and fill with water. Let soak for 24 hours to sanitize and help remove the staining. Rinse 3 times after this to remove all bleach traces.

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