

# VEVOR

**Upgrade · The Home Creator Way**

**FERMENTER**

**MODEL:DM-F300**

**MODEL:DM-F300**



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

## Safety Instructions

Please read all the instructions carefully, and keep this manual for future

reference.

1. Warning-To reduce the risk of injury, user must read instructions manual carefully.

2. The product complies with relevant standards and regulations.

Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.

3. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

4. Children shall not play with the appliance.

5. This product shall not be used by children.

6. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

7. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

8. Please use the product according to the intended use, warn of potential injury from misuse.

- Please read all the instructions carefully, and keep this manual for future reference.

- Do not apply water or heavy stuff before the extend feet is completed in case of water leakage by pressuring the water outlet.

- Before installing extend feet, remember do not apply water or put heavy things to avoid the water outlet under pressure will caused by leakage.

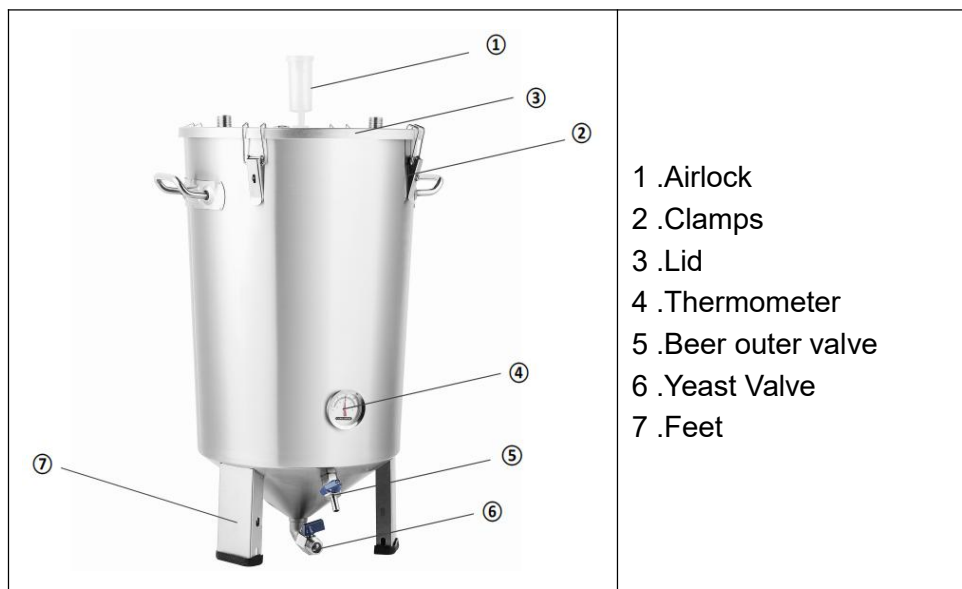
- The airlock should be turned on after applying amount of water

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or

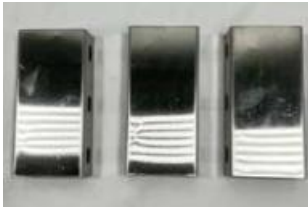
instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Before first use, please fill the conical fermenter with clean water to the maximum capacity mark for cleaning, suitable detergents such as vinegar or soda water can be used.
- If you need to open the lid or any valve during the pressure maintaining period, please make sure to manually open the safety relief device firstly, and then discharge all the pressure inside before opening the lid or valve to avoid accidents.

## What's In The Box



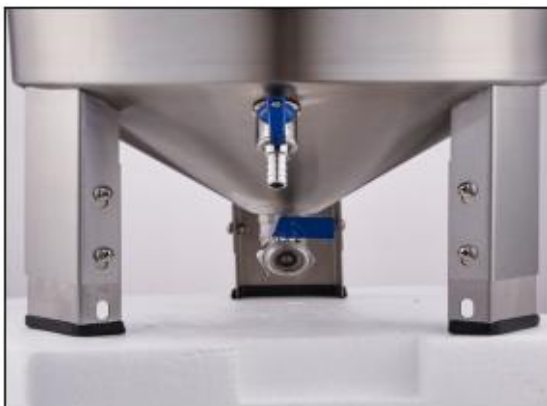
## Parts

|                                                                                  |                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| <p>Extend feet (3pcs)</p>                                                        | <p>Screws and nuts for feet (12 sets)</p>                                        | <p>Airlock with silicone</p>                                                       |

## Operation

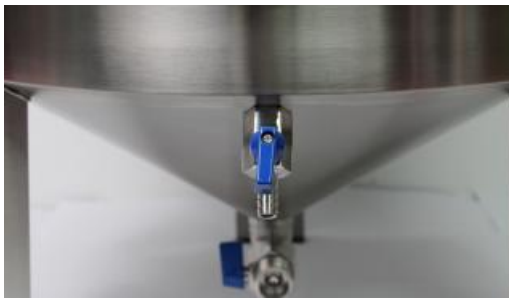
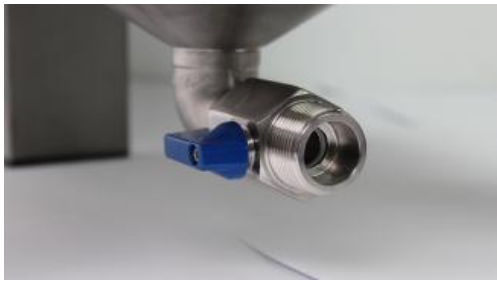
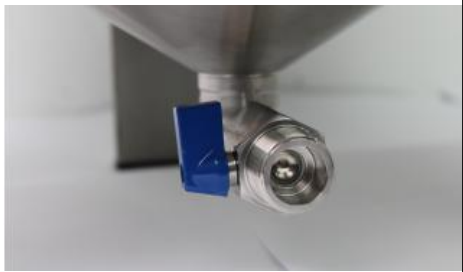
### Extend Feet Operation

Use the screws to secure the extend feet to the position of the bottom hole , and then fix the rubber pad them .



### Valve Operation

This valve serves to open and close the wort and yeast.

|                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|   |  |
|  |  |
| Valve ON                                                                         | Valve ON<br>Valve OFF                                                              |

## Thermometer Operation

|                                                                                   |                                                                                    |                                                                                    |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| Insert the thermometer into the hole                                              | Fix the parts in sequence<br>(Silicone ring+flat washer+nut)                       | Finished                                                                           |



**Note:** please make sure the thermometer is aligned and tightened it with a tool (such as wrench). Otherwise, it will leakage in fermentation.

## FERMENTATION

### Preparation

1. Before fermentation, it is essential to sterilize the fermenter as well as its accessories. You can clean the fermenter with a food- grade disinfectant or soak the fermenter in water with sterilization tablets for 20-30 minutes.
2. Please fill the tank up to the top with water and make sure that there are no leaks before adding the wort.
3. Do not fill the tank with more than 30 liters of wort. Make sure there is enough room to blow off the air bubbles.
4. Insert the water seal into the lid as shown and fill with a little water in the water seal.
5. Secure the lid with clamps.
6. Place the fermentation vessel on a stable table.

### After fermentation

1. Clean and sterilize the fermenter and accessories (including the valves) after use.
2. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the kettle.
3. Suitable detergents can be used, such as dish washing detergent, vinegar or soda.
4. Store the fermentation vessel in a dry place.
5. Make sure the tank and all accessories are clean and sterilized before next use.





**Upgrade • The Home Creator Way**

**FERMENTEUR**

**MODÈLE : DM-F300**



### MODÈLE : DM-F300



Voici le mode d'emploi original. Veuillez lire attentivement toutes les instructions du manuel avant utilisation. VEVOR se réserve le droit d'interpréter ce manuel à sa guise. L'apparence du produit que vous recevrez peut différer. Nous vous prions de nous excuser si nous ne vous informons pas des mises à jour techniques ou logicielles concernant notre produit.



Avertissement – Afin de réduire les risques de blessure, l'utilisateur doit lire attentivement le manuel d'instructions.

### Consignes de sécurité

Veuillez lire attentivement toutes les instructions et conserver ce manuel pour toute consultation ultérieure.

1. Avertissement - Afin de réduire les risques de blessure, l'utilisateur doit lire attentivement le manuel d'instructions.

2. Ce produit est conforme aux normes et réglementations en vigueur. Son installation doit respecter toutes les réglementations applicables et son utilisation doit se faire uniquement dans des zones bien ventilées. Veuillez lire attentivement le manuel d'utilisation avant d'installer et d'utiliser cet équipement.

3. Ce produit n'est pas destiné à être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou qui manquent d'expérience et de connaissances, à moins qu'elles n'aient reçu la surveillance ou les instructions concernant l'utilisation de l'appareil de la part d'une personne responsable de leur sécurité.

4. Les enfants ne doivent pas jouer avec l'appareil.

5. Ce produit ne doit pas être utilisé par des enfants.

6. Ce produit est destiné à être utilisé dans des applications domestiques et similaires telles que :

- les espaces cuisine du personnel dans les magasins, les bureaux et autres environnements de travail ;
- maisons de ferme ;
- par les clients dans les hôtels, les motels et autres environnements résidentiels ;
- des environnements de type chambres d'hôtes.

7. Veuillez conserver le produit correctement. Vérifiez son état avant utilisation. En cas d'anomalie, cessez immédiatement l'utilisation.

8. Veuillez utiliser le produit conformément à son usage prévu et prendre connaissance des risques de blessures liés à une mauvaise utilisation.

- Veuillez lire attentivement toutes les instructions et conserver ce document manuel pour l'avenir référence.

- N'appliquez pas d'eau ni de substances lourdes avant l'extension des pieds. est terminé dans cas de Fuite d'eau par mise sous pression de la sortie d'eau.

- Avant d'installer l'extension de pieds , n'oubliez pas de ne pas appliquer d'eau. ou mettre choses lourdes à Évitez que la sortie d'eau sous pression ne soit causée par fuite.
- Le sas doit être activé après l'application de la quantité d'eau.
- Cet appareil peut être utilisé par des enfants âgés de 8 ans et plus et par des personnes ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience et de connaissances, à condition qu'elles soient supervisées ou qu'elles aient reçu des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Les enfants ne doivent pas jouer avec l'appareil. Le nettoyage et l'entretien ne doivent pas être effectués par des enfants sans surveillance.
- Avant la première utilisation, veuillez remplir le fermenteur conique d'eau propre jusqu'au repère de capacité maximale pour le nettoyage ; des détergents appropriés tels que du vinaigre ou de l'eau gazeuse peuvent être utilisés.
- Si vous devez ouvrir le couvercle ou une vanne pendant la période de maintien de la pression, veuillez d'abord ouvrir manuellement le dispositif de sécurité , puis relâcher toute la pression interne avant d'ouvrir le couvercle ou la vanne afin d'éviter tout accident.

## **Contenu de la boîte**



## Parties

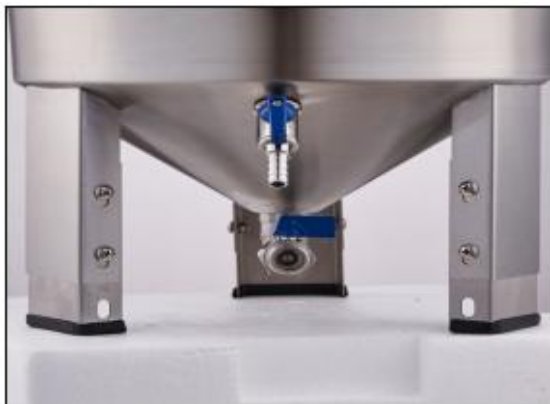
|                                                                                   |                                                                                    |                                                                                     |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
|  |  |  |
| <p>Pieds d'extension (3 pièces)</p>                                               | <p>Vis et écrous pour pieds (12 ensembles)</p>                                     | <p>Sas en silicone</p>                                                              |

## Opération

### Opération d'extension des pieds

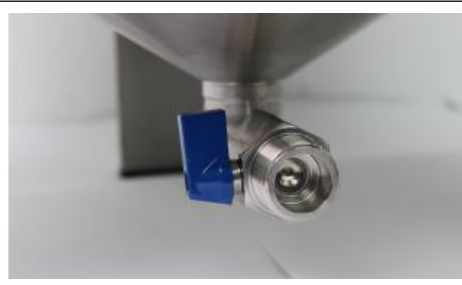
Utilisez les vis pour fixer les pieds extensibles à l'emplacement du trou

inférieur, puis fixez-y le coussinet en caoutchouc.



### Fonctionnement de la vanne

Cette vanne sert à ouvrir et à fermer le moût et la levure.



Vanne ON

Vanne ON  
Vanne OFF

### Fonctionnement du thermomètre

|                                                                                 |                                                                                        |                                                                                   |
|---------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
|  |        |  |
| <p>Insérez le thermomètre dans le trou</p>                                      | <p>Fixez les pièces dans l'ordre.<br/>(Joint en silicone + rondelle plate + écrou)</p> | <p>Fini</p>                                                                       |

|                                                                                   |                                                                                                                                                                                                    |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p><b>Remarque :</b> veuillez vous assurer que le thermomètre est bien aligné et serré. Utilisez un outil (comme une clé) pour le serrer. Sinon, il y aura des fuites pendant la fermentation.</p> |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## FERMENTATION

### Préparation

1. Avant la fermentation, il est essentiel de stériliser le fermenteur ainsi que son contenu.

accessoires. Vous pouvez nettoyer le fermenteur avec un désinfectant de qualité alimentaire ou le faire tremper dans de l'eau contenant des pastilles de stérilisation pendant 20 à 30 minutes.

2. Veuillez remplir le réservoir d'eau jusqu'en haut et vous assurer qu'il n'y a pas de fuites avant d'ajouter le moût.

3. Ne remplissez pas le réservoir avec plus de 30 litres de moût.

Assurez-vous qu'il y en ait suffisamment.

de la place pour faire disparaître les bulles d'air.

4. Insérez le joint d'étanchéité dans le couvercle comme indiqué et remplissez d'un peu d'eau.

joint.

5. Fixez le couvercle avec des pinces.
6. Placez le récipient de fermentation sur une table stable.

### **Après fermentation**

1. Nettoyez et stérilisez le fermenteur et ses accessoires (y compris les vannes) après utilisation.
2. N'utilisez pas d'outils métalliques pointus pour enlever les débris.  
Utilisez un chiffon doux ou un outil doux.  
Tampon à récurer pour nettoyer l'intérieur de la bouilloire.
3. Des détergents appropriés peuvent être utilisés, tels que du liquide vaisselle, du vinaigre ou du bicarbonate de soude.
4. Conservez le récipient de fermentation dans un endroit sec.
5. Assurez-vous que le réservoir et tous les accessoires sont propres et stérilisés avant la prochaine utilisation.





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## **GÄRBEHÄLTER**

**MODELL: DM-F300**



### MODELL: DM-F300



Dies ist die Originalanleitung. Bitte lesen Sie die gesamte Bedienungsanleitung vor der Inbetriebnahme sorgfältig durch. VEVOR behält sich die Auslegung der Bedienungsanleitung vor. Das Aussehen des Produkts kann von dem gelieferten Produkt abweichen. Wir bitten um Verständnis, dass wir Sie nicht erneut über etwaige Technologie- oder Software-Updates informieren werden .



Warnung – Um das Verletzungsrisiko zu verringern, muss der Benutzer die Bedienungsanleitung sorgfältig lesen.

### Sicherheitshinweise

Bitte lesen Sie alle Anweisungen sorgfältig durch und bewahren Sie diese Anleitung zum späteren Nachschlagen auf.

1. Warnung – Um das Verletzungsrisiko zu verringern, muss der Benutzer die Bedienungsanleitung sorgfältig lesen.

2. Das Produkt entspricht den geltenden Normen und Vorschriften. Die Installation dieses Geräts muss allen anwendbaren Vorschriften entsprechen und es darf nur in gut belüfteten Bereichen betrieben werden. Bitte lesen Sie die Bedienungsanleitung vor der Installation und Inbetriebnahme des Geräts.

3. Dieses Produkt ist nicht für die Verwendung durch Personen (einschließlich Kinder) mit eingeschränkten physischen, sensorischen oder geistigen Fähigkeiten oder mangelnder Erfahrung und Kenntnis bestimmt, es sei denn, sie werden von einer für ihre Sicherheit verantwortlichen Person beaufsichtigt oder in die Verwendung des Geräts eingewiesen.

4. Kinder dürfen nicht mit dem Gerät spielen.

5. Dieses Produkt darf nicht von Kindern verwendet werden.

6. Dieses Produkt ist für den Einsatz im Haushalt und in ähnlichen Anwendungen vorgesehen, wie zum Beispiel:

- Personalküchen in Geschäften, Büros und anderen Arbeitsumgebungen;
- Bauernhäuser;
- von Kunden in Hotels, Motels und anderen Wohnumgebungen;
- Unterkünfte im Stil von Bed & Breakfast.

7. Bitte bewahren Sie das Produkt ordnungsgemäß auf. Prüfen Sie vor Gebrauch, ob das Produkt Mängel aufweist. Sollte es Mängel aufweisen, stellen Sie die Verwendung bitte ein.

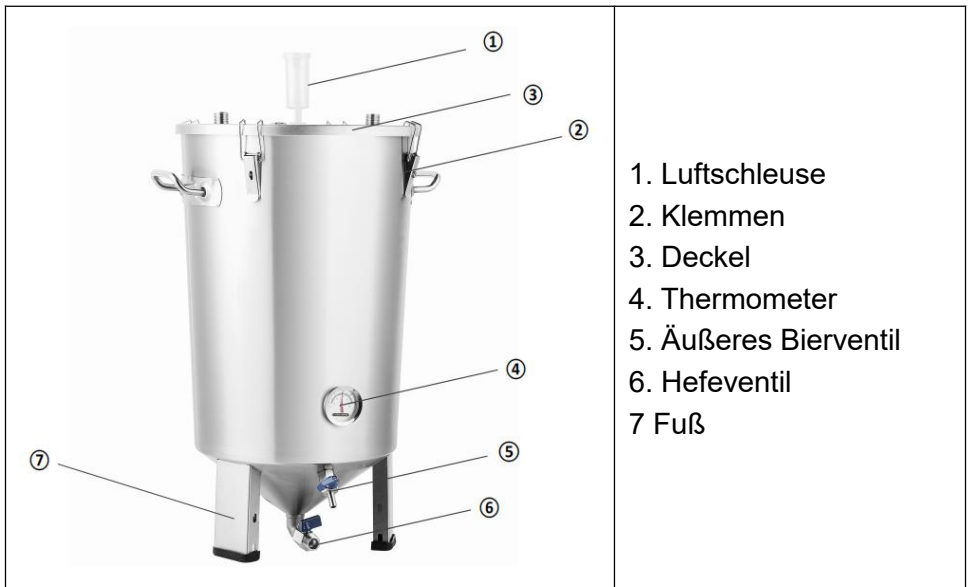
8. Bitte verwenden Sie das Produkt nur gemäß dem vorgesehenen Verwendungszweck. Wir weisen auf mögliche Verletzungen durch unsachgemäße Verwendung hin.

- Bitte lesen Sie alle Anweisungen sorgfältig durch und bewahren Sie dieses Dokument auf. Handbuch für zukünftige Referenz.

- Vordem Ausstrecken der Füße kein Wasser oder schwere Gegenstände aufrufen. ist abgeschlossen In Fall von Wasserleckage durch Druckbeaufschlagung des Wasserauslasses.

- Vor der Installation der Verlängerungsfüße beachten Sie bitte, dass kein Wasser darauf aufgetragen werden darf. oder setzen schwere Dinge Vermeiden Sie den Wasserauslass unter Druck, der durch Folgendes verursacht wird Leckage.
- Die Gärsechleuse sollte nach Zugabe der Wassermenge eingeschaltet werden.
- Dieses Gerät kann von Kindern ab 8 Jahren und von Personen mit eingeschränkten physischen, sensorischen oder geistigen Fähigkeiten oder mangelnder Erfahrung und Kenntnis verwendet werden, sofern sie beaufsichtigt werden oder Anweisungen zur sicheren Verwendung des Geräts erhalten haben und die damit verbundenen Gefahren verstehen.
- Kinder dürfen nicht mit dem Gerät spielen. Reinigung und Wartung dürfen nicht von Kindern ohne Aufsicht durchgeführt werden.
- Vor dem ersten Gebrauch füllen Sie den konischen Gärbehälter bitte bis zur Markierung für die maximale Füllmenge mit sauberem Wasser zur Reinigung . Geeignete Reinigungsmittel wie Essig oder Sodawasser können verwendet werden.
- Falls Sie während der Druckhaltezeit den Deckel oder ein Ventil öffnen müssen, stellen Sie bitte sicher, dass Sie zuerst das Sicherheitsventil manuell öffnen und dann den gesamten Druck im Inneren ablassen , bevor Sie den Deckel oder das Ventil öffnen, um Unfälle zu vermeiden.

## **Was ist in der Box?**



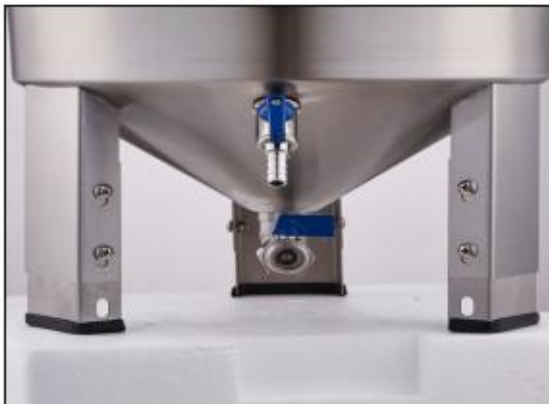
# Teile

|                                                                                   |                                                                                    |                                                                                     |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
|  |  |  |
| <p>Ausziehfüße (3 Stück)</p>                                                      | <p>Schrauben und<br/>Muttern für<br/>Füße (12 Sätze)</p>                           | <p>Luftschleuse mit<br/>Silikon</p>                                                 |

# Betrieb

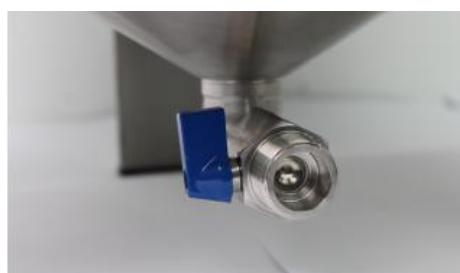
## Ausziehbare Füße

Befestigen Sie die Verlängerungsfüße mit den Schrauben an der Position des unteren Lochs und montieren Sie anschließend die Gummipolster darauf.



#### Ventilfunktion

Dieses Ventil dient zum Öffnen und Schließen des Würze- und Hefekanal.



Ventil EIN

Ventil EIN

## Thermometerbetrieb

|                                                                                  |                                                                                                        |                                                                                    |
|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |                       |  |
| <p>Stecken Sie das Thermometer ein in das Loch</p>                               | <p>Ordnen Sie die Teile der richtigen Reihenfolge an.<br/>(Silikonring + Unterlegscheibe + Mutter)</p> | <p>Fertig</p>                                                                      |



**Hinweis:** Bitte stellen Sie sicher, dass das Thermometer richtig ausgerichtet und festgezogen ist. Verwenden Sie dazu ein Werkzeug (z. B. einen Schraubenschlüssel). Andernfalls tritt während der Gärung Flüssigkeit aus.

## FERMENTATION

### Vorbereitung

1. Vor der Gärung ist es unerlässlich, sowohl den Gärbehälter als auch dessen Zubehör zu sterilisieren.  
Zubehör. Sie können den Gärbehälter mit einem lebensmittelgeeigneten Desinfektionsmittel reinigen oder ihn 20-30 Minuten lang in Wasser mit Sterilisationstabletten einweichen.
2. Bitte füllen Sie den Tank bis zum Rand mit Wasser und vergewissern Sie sich, dass er dicht ist, bevor Sie die Würze hinzufügen.

3. Füllen Sie den Tank nicht mit mehr als 30 Litern Würze. Stellen Sie sicher, dass genügend Flüssigkeit vorhanden ist.  
Platz zum Wegblasen der Luftblasen.
4. Setzen Sie den Wasserverschluss wie abgebildet in den Deckel ein und füllen Sie den Behälter mit etwas Wasser.  
Siegel.
5. Den Deckel mit Klemmen sichern.
6. Stellen Sie das Gärgefäß auf einen stabilen Tisch.

### **Nach der Gärung**

1. Nach Gebrauch den Fermenter und das Zubehör (einschließlich der Ventile) reinigen und sterilisieren.
2. Verwenden Sie keine scharfen Metallwerkzeuge, um Ablagerungen zu entfernen. Verwenden Sie stattdessen ein weiches Tuch oder einen weichen Schwamm.  
Scheuerschwamm zum Reinigen des Inneren des Wasserkochers.
3. Geeignete Reinigungsmittel können verwendet werden, wie zum Beispiel Geschirrspülmittel, Essig oder Soda.
4. Das Gärgefäß an einem trockenen Ort aufbewahren.
5. Stellen Sie sicher, dass der Tank und sämtliches Zubehör vor dem nächsten Gebrauch sauber und sterilisiert sind.





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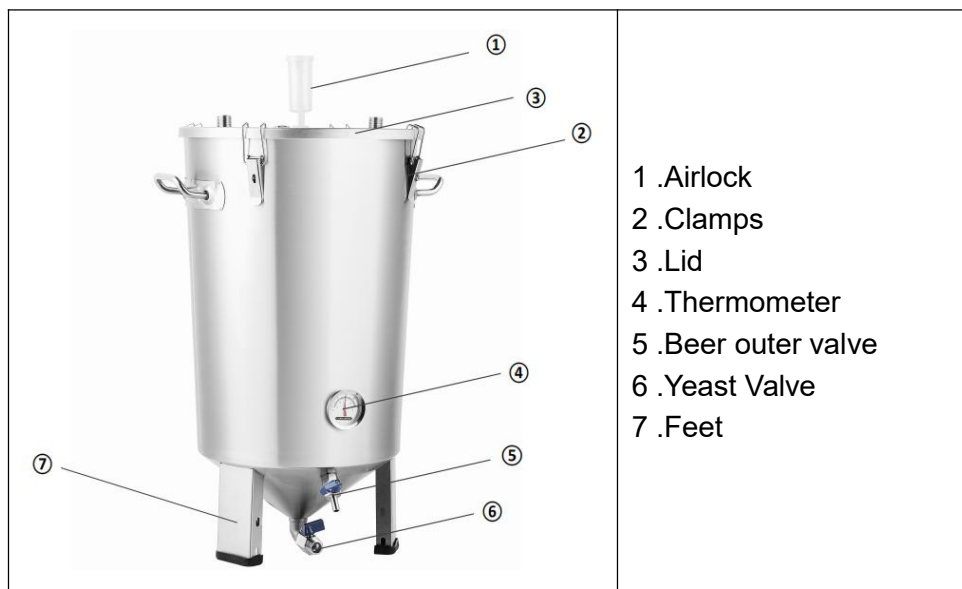
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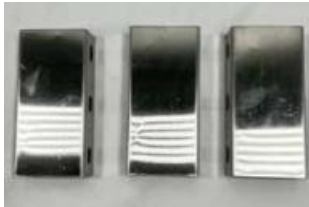
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- Before first use, please fill the conical fermenter with clean water to the maximum capacity mark for cleaning, suitable detergents such as vinegar or soda water can be used.
- If you need to open the lid or any valve during the pressure maintaining period, please make sure to manually open the safety relief device firstly, and then discharge all the pressure inside before opening the lid or valve to avoid accidents.

## What's In The Box



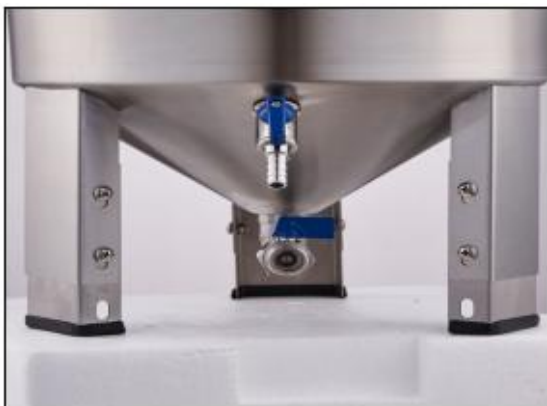
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|                                                                                  |                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| <p>Extend feet (3pcs)</p>                                                        | <p>Screws and nuts for feet (12 sets)</p>                                        | <p>Airlock with silicone</p>                                                       |

## Operation

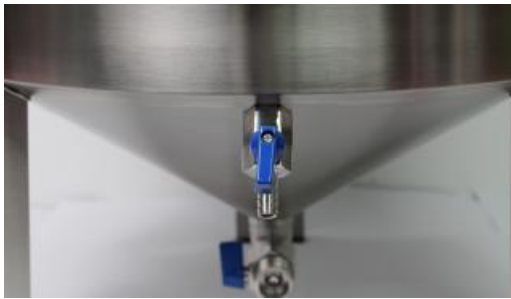
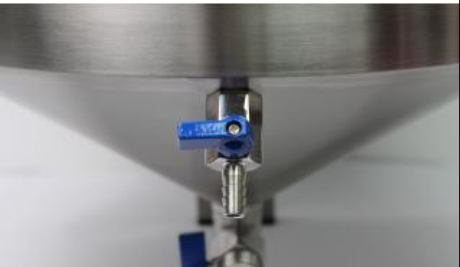
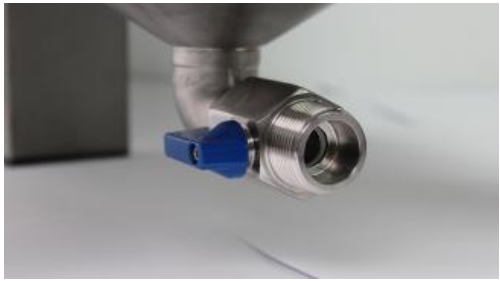
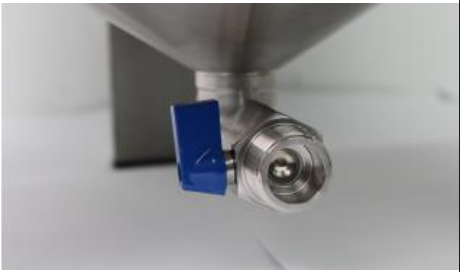
### Extend Feet Operation

Use the screws to secure the extend feet to the position of the bottom hole , and then fix the rubber pad them .



### Valve Operation

This valve serves to open and close the wort and yeast.

|                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|   |  |
|  |  |
| Valve ON                                                                         | Valve ON<br>Valve OFF                                                              |

## Thermometer Operation

|                                                                                   |                                                                                    |                                                                                    |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| Insert the thermometer into the hole                                              | Fix the parts in sequence<br>(Silicone ring+flat washer+nut)                       | Finished                                                                           |



**Note:** please make sure the thermometer is aligned and tightened it with a tool (such as wrench). Otherwise, it will leakage in fermentation.

## FERMENTATION

### Preparation

1. Before fermentation, it is essential to sterilize the fermenter as well as its accessories. You can clean the fermenter with a food- grade disinfectant or soak the fermenter in water with sterilization tablets for 20-30 minutes.
2. Please fill the tank up to the top with water and make sure that there are no leaks before adding the wort.
3. Do not fill the tank with more than 30 liters of wort. Make sure there is enough room to blow off the air bubbles.
4. Insert the water seal into the lid as shown and fill with a little water in the water seal.
5. Secure the lid with clamps.
6. Place the fermentation vessel on a stable table.

### After fermentation

1. Clean and sterilize the fermenter and accessories (including the valves) after use.
2. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the kettle.
3. Suitable detergents can be used, such as dish washing detergent, vinegar or soda.
4. Store the fermentation vessel in a dry place.
5. Make sure the tank and all accessories are clean and sterilized before next use.





**Upgrade · The Home Creator Way**

**FERMENTER**

**MODEL:DM-F300**



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4. Children shall not play with the appliance.

5. This product shall not be used by children.

6. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
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7. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

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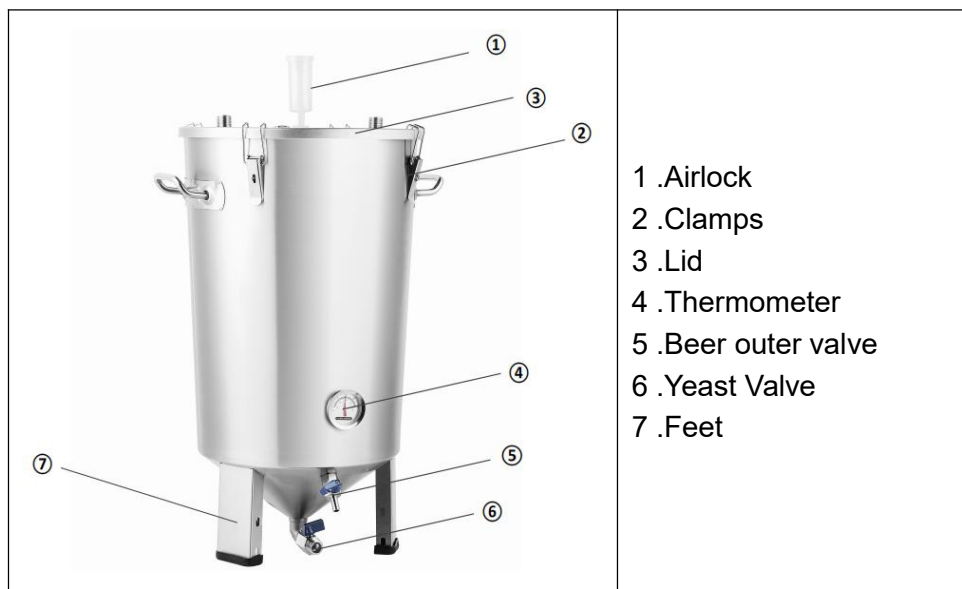
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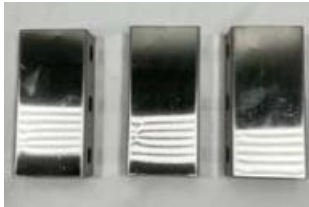
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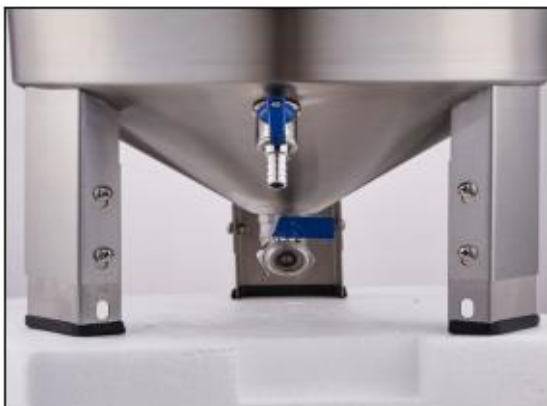
## Parts

|                                                                                  |                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| <p>Extend feet (3pcs)</p>                                                        | <p>Screws and nuts for feet (12 sets)</p>                                        | <p>Airlock with silicone</p>                                                       |

## Operation

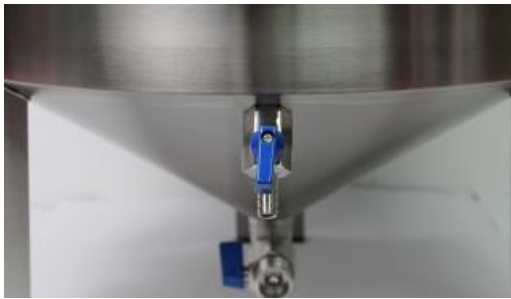
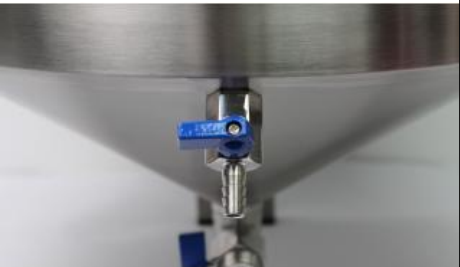
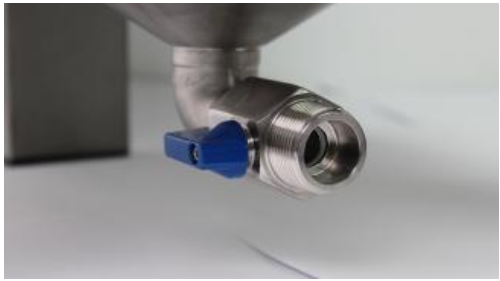
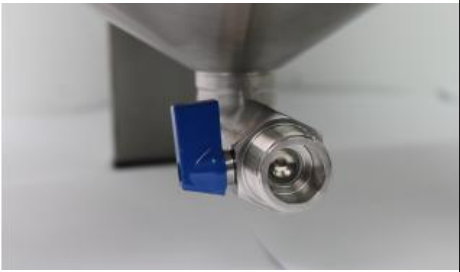
### Extend Feet Operation

Use the screws to secure the extend feet to the position of the bottom hole , and then fix the rubber pad them .



### Valve Operation

This valve serves to open and close the wort and yeast.

|                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|   |  |
|  |  |
| Valve ON                                                                         | Valve ON<br>Valve OFF                                                              |

## Thermometer Operation

|                                                                                   |                                                                                    |                                                                                    |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| Insert the thermometer into the hole                                              | Fix the parts in sequence<br>(Silicone ring+flat washer+nut)                       | Finished                                                                           |



**Note:** please make sure the thermometer is aligned and tightened it with a tool (such as wrench). Otherwise, it will leakage in fermentation.

## FERMENTATION

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### After fermentation

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**FERMENTER**

**MODEL:DM-F300**



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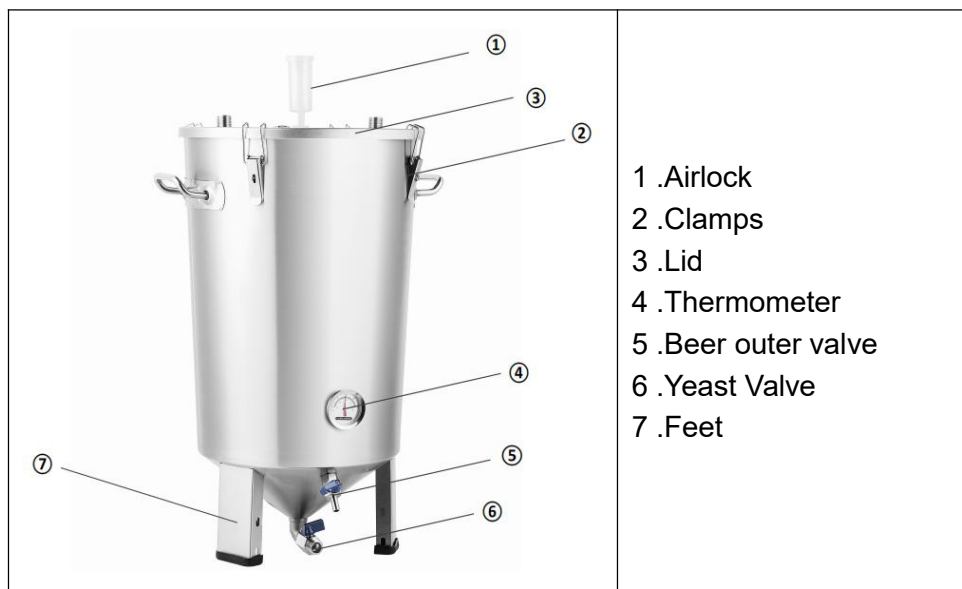
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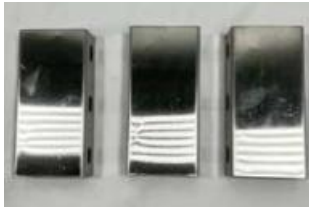
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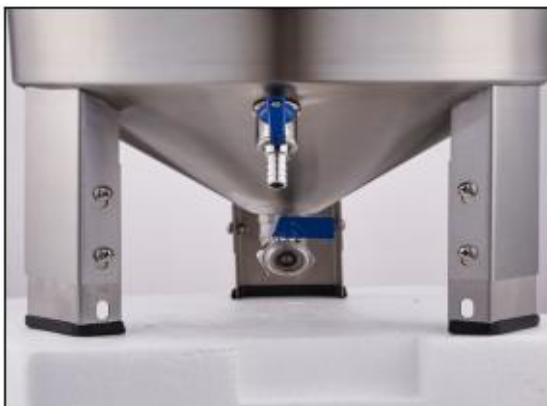
## Parts

|                                                                                  |                                                                                  |                                                                                    |
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## Operation

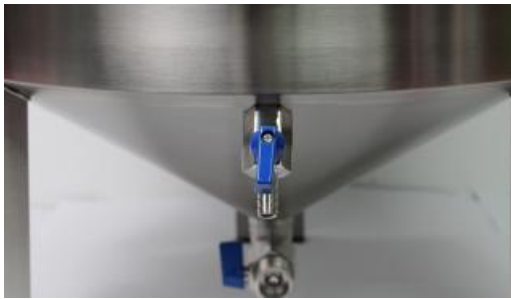
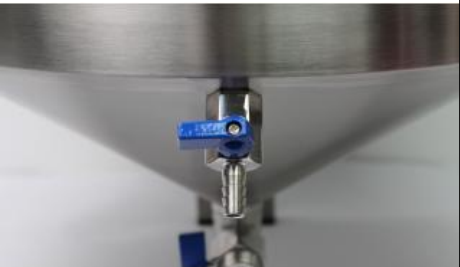
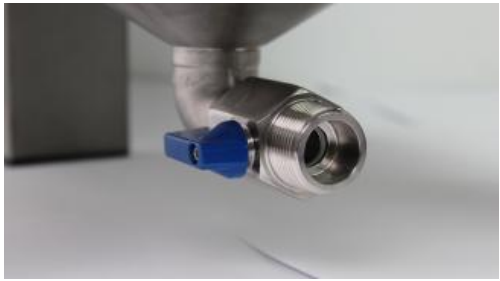
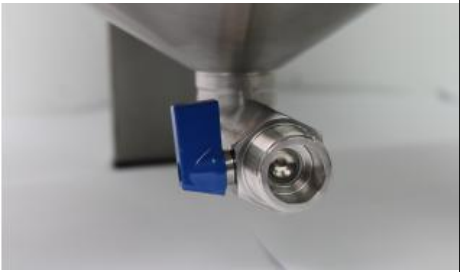
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### Valve Operation

This valve serves to open and close the wort and yeast.

|                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|   |  |
|  |  |
| Valve ON                                                                         | Valve ON<br>Valve OFF                                                              |

## Thermometer Operation

|                                                                                   |                                                                                    |                                                                                    |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| Insert the thermometer into the hole                                              | Fix the parts in sequence<br>(Silicone ring+flat washer+nut)                       | Finished                                                                           |



**Note:** please make sure the thermometer is aligned and tightened it with a tool (such as wrench). Otherwise, it will leakage in fermentation.

## FERMENTATION

### Preparation

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5. Secure the lid with clamps.
6. Place the fermentat ion vessel on a stable table.

### After fermentation

1. Clean and sterilize the fermenter and accessories (including the valves) after use.
2. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the kettle.
3. Suitable detergents can be used, such as dish washing detergent, vinegar or soda.
4. Store the fermentation vessel in a dry place.
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**Upgrade · The Home Creator Way**

## **FERMENTATIEMACHINE**

**MODEL: DM-F300**



**MODEL: DM-F300**



Dit is de originele handleiding. Lees alle instructies in de handleiding zorgvuldig door voordat u het product in gebruik neemt. VEVOR behoudt zich het recht voor om de gebruikershandleiding anders te interpreteren. Het uiterlijk van het product kan afwijken van het product dat u ontvangt. Wij zullen u niet opnieuw informeren over eventuele technologische of software-updates voor ons product.



**Waarschuwing:** Om het risico op letsel te verminderen, dient de gebruiker de gebruiksaanwijzing zorgvuldig te lezen.

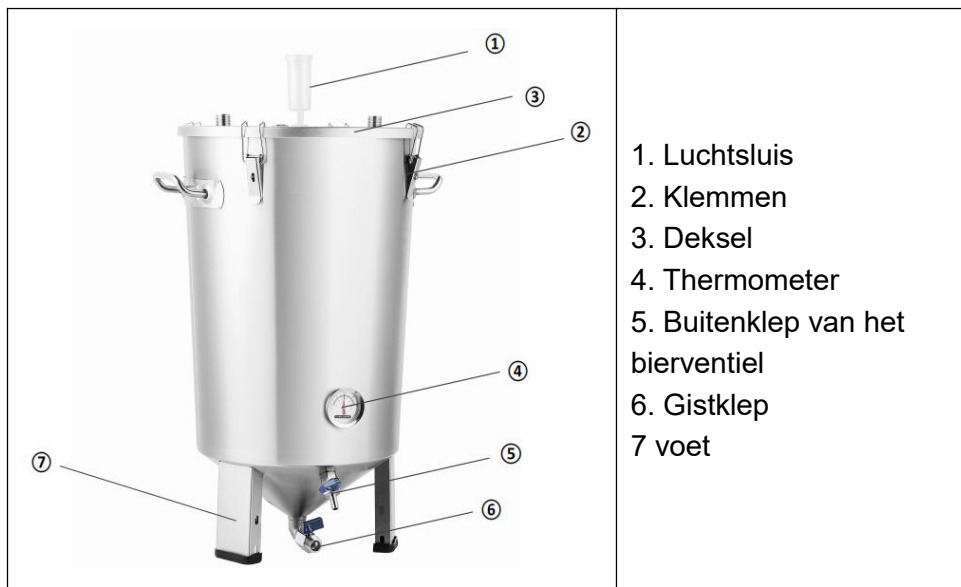
## Veiligheidsinstructies

Lees alle instructies aandachtig door en bewaar deze handleiding voor toekomstig gebruik.

1. Waarschuwing - Om het risico op letsel te verminderen, dient de gebruiker de gebruiksaanwijzing zorgvuldig te lezen.
2. Het product voldoet aan de relevante normen en voorschriften. De installatie van dit apparaat moet voldoen aan alle geldende voorschriften en het mag alleen worden gebruikt in goed geventileerde ruimtes. Lees de gebruikershandleiding voordat u dit apparaat installeert en gebruikt.
3. Dit product is niet bedoeld voor gebruik door personen (inclusief kinderen) met beperkte fysieke, zintuiglijke of mentale vermogens, of gebrek aan ervaring en kennis, tenzij zij onder toezicht staan van een persoon die verantwoordelijk is voor hun veiligheid en instructies hebben gekregen over het gebruik van het apparaat.
4. Kinderen mogen niet met het apparaat spelen.
5. Dit product is niet geschikt voor kinderen.
6. Dit product is bedoeld voor gebruik in huishoudelijke en soortgelijke toepassingen, zoals:
  - personeelskeukens in winkels, kantoren en andere werkomgevingen;
  - boerderijen;
  - door klanten in hotels, motels en andere woonomgevingen;
  - bed & breakfast-achtige omgevingen.
7. Bewaar het product op de juiste manier. Controleer vóór gebruik of het product niet defect is. Stop het gebruik als er een defect is.
8. Gebruik het product volgens het beoogde gebruik; wij waarschuwen voor mogelijk letsel door verkeerd gebruik.
  - Lees alle instructies aandachtig door en bewaar dit document. handleiding voor de toekomst referentie.
  - Breng geen water of zware voorwerpen aan voordat de voeten gestrekt zijn. is voltooid in geval van Waterlekkage verhelpen door de wateruitlaat onder druk te zetten.
  - Voordat u de verlengvoet installeert , dient u er rekening mee te houden dat u geen water mag aanbrengen. of neerzetten zware dingen om Vermijd het gebruik van de wateruitlaat onder druk, dit kan de oorzaak zijn van... lekkage.

- De luchtsluis moet worden geopend nadat er water is toegevoegd.
- Dit apparaat kan worden gebruikt door kinderen vanaf 8 jaar en door personen met een verminderde fysieke, zintuiglijke of mentale capaciteit of gebrek aan ervaring en kennis, mits zij onder toezicht staan of instructies hebben gekregen over het veilige gebruik van het apparaat en de bijbehorende risico's begrijpen.
- Kinderen mogen niet met het apparaat spelen. Reiniging en onderhoud door de gebruiker mogen niet door kinderen zonder toezicht worden uitgevoerd.
- Vul de conische fermentatietank voor het eerste gebruik met schoon water tot aan de maximale capaciteitsmarkering. Voor de reiniging kunt u geschikte reinigingsmiddelen zoals azijn of sodawater gebruiken.
- Als u tijdens de periode dat de druk behouden blijft het deksel of een ventiel moet openen, zorg er dan voordat u eerst handmatig de veiligheidsklep opent en vervolgens alle druk in het apparaat laat ontsnappen voordat u het deksel of ventiel opent om ongelukken te voorkomen.

## Wat zit er in de doos?



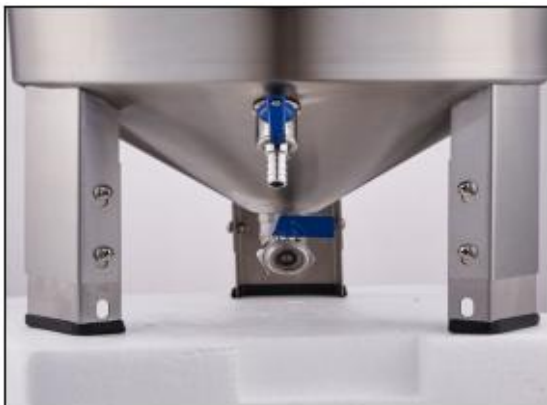
## Onderdelen

|                                                                                  |                                                                                   |                                                                                    |
|----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |
| Verlengbare poten (3 stuks)                                                      | Schroeven en moeren voor voeten (12 sets)                                         | Luchtsluis met siliconen                                                           |

## Operatie

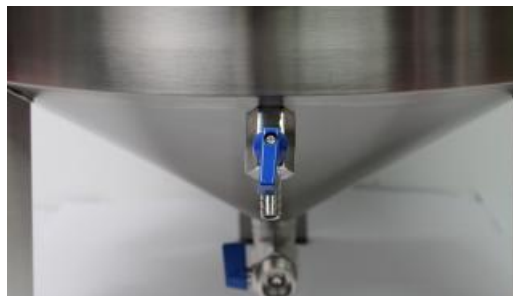
### Voeten strekken

Gebruik de schroeven om de verlengstukken in het onderste gat vast te zetten en bevestig vervolgens de rubberen pads.



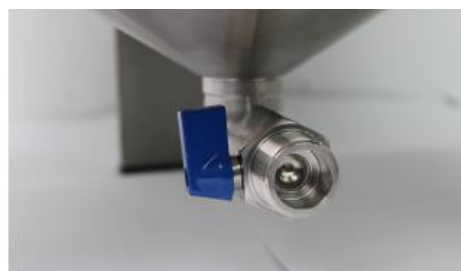
Klepbediening

Deze klep dient om het wort en de gist te openen en te sluiten.



Klep AAN

Klep AAN  
Klep UIT



## Thermometerwerking



Steek de thermometer  
in  
het gat



Monteer de onderdelen  
in de juiste volgorde.  
(Siliconenring + platte  
sluitring + moer)



Afgerond



**Let op:** zorg ervoor dat de thermometer goed is uitgelijnd en vastgedraaid. Draai het vast met een gereedschap (zoals een moersleutel). Anders gaat het lekken tijdens het fermentatieproces.

## FERMENTATIE

### Vorbereiding

1. Vóór de fermentatie is het essentieel om zowel de fermentatietank als de inhoud ervan te steriliseren.  
accessoires. Je kunt de fermentatietank reinigen met een desinfectiemiddel van voedselkwaliteit of de fermentatietank 20-30 minuten laten weken in water met sterilisatietabletten.
2. Vul de tank tot de rand met water en controleer of er geen lekken zijn voordat u het wort toevoegt.
3. Vul de tank niet met meer dan 30 liter wort. Zorg ervoor dat er voldoende ruimte om de luchtbellen eruit te blazen.
4. Plaats de watersluiting in het deksel zoals afgebeeld en vul het reservoir met een beetje water.  
zegel.
5. Zet het deksel vast met klemmen.
6. Plaats het fermentatievat op een stabiele tafel.

### Na fermentatie

1. Reinig en steriliseer de fermentor en de accessoires (inclusief de ventielen) na gebruik.
2. Gebruik geen scherpe metalen gereedschappen om vuil te verwijderen. Gebruik een zachte doek of een zachte spons.  
Een schuursponsje om de binnenkant van de waterkoker schoon te maken.
3. Geschikte reinigingsmiddelen kunnen worden gebruikt, zoals afwasmiddel, azijn of soda.
4. Bewaar het fermentatievat op een droge plaats.

5. Zorg ervoor dat het aquarium en alle accessoires schoon en gesteriliseerd zijn voor het volgende gebruik.





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**FERMENTER**

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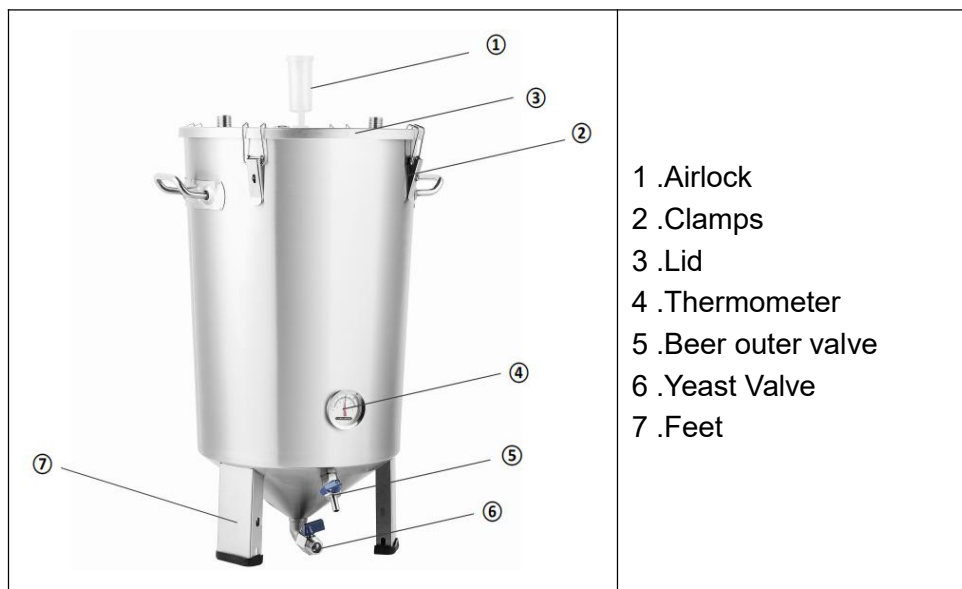
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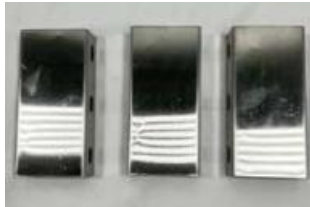
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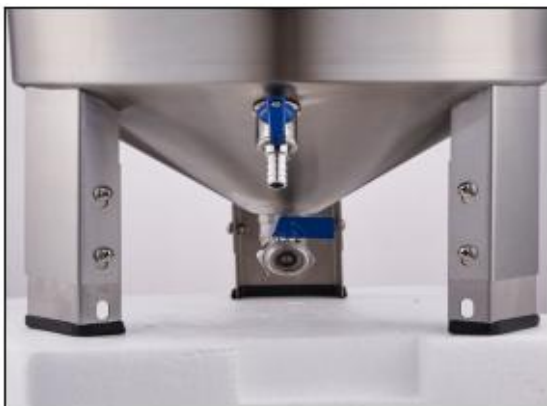
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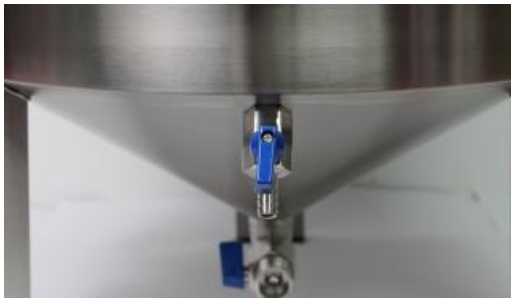
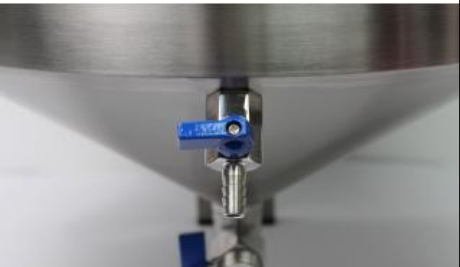
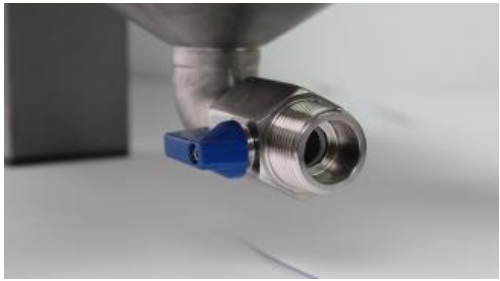
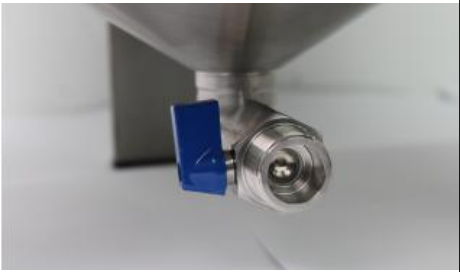
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### Valve Operation

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|                                                                                  |                                                                                    |
|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|   |  |
|  |  |
| Valve ON                                                                         | Valve ON<br>Valve OFF                                                              |

## Thermometer Operation

|                                                                                   |                                                                                    |                                                                                    |
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## FERMENTATION

### Preparation

1. Before fermentation, it is essential to sterilize the fermenter as well as its accessories. You can clean the fermenter with a food- grade disinfectant or soak the fermenter in water with sterilization tablets for 20-30 minutes.
2. Please fill the tank up to the top with water and make sure that there are no leaks before adding the wort.
3. Do not fill the tank with more than 30 liters of wort. Make sure there is enough room to blow off the air bubbles.
4. Insert the water seal into the lid as shown and fill with a little water in the water seal.
5. Secure the lid with clamps.
6. Place the fermentat ion vessel on a stable table.

### After fermentation

1. Clean and sterilize the fermenter and accessories (including the valves) after use.
2. Do not use sharp metal tools to remove debris. Use a soft cloth or a soft scouring pad to clean the inside of the kettle.
3. Suitable detergents can be used, such as dish washing detergent, vinegar or soda.
4. Store the fermentation vessel in a dry place.
5. Make sure the tank and all accessories are clean and sterilized before next use.

