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|---|--|
| <b>1</b> Brewing kettle 30 litres/50 litres           | <b>8</b> SST malt pipe:                          |
| <b>2</b> Transparent tube with litre graduation       | - 30 litres: malt quantity 8 kg                  |
| <b>3</b> Removable SST ball valve ½" + nozzle         | - 50 litres: malt quantity 12 kg                 |
| <b>4</b> Programmable controller with digital display | <b>9</b> Main power and pump switch              |
| <b>5</b> Glass lid                                    | <b>10</b> Removable handle for lifting malt pipe |
| <b>6</b> SST overflow pipe                            | <b>11</b> Curved pipe                            |
| <b>7</b> Adjustable SST malt screens                  | <b>12</b> SST bazooka filter                     |
|   | <b>13</b> Accessories                            |

**Thank you for purchasing the Brew Monk. Please verify using the picture and table above if your Brew Monk is complete. Contact your reseller should you be missing any components.**

**Please read this manual carefully and take heed of the following information to avoid damages. Any failure caused by ignoring the items and cautions mentioned in the instruction manual are not covered by our warranty and we cannot assume any liability.**

**TIP: You always have the manual at hand with these easy-to-find instructions; just scan the QR code on the back of the Brew Monk.**

## 1. Safety Instructions

- Read all the instructions carefully and keep this manual for future reference.
- Do not use the device if the cord or plug is damaged; it should be replaced before use.
- The machine is intended for use only with 220-240 V and 50/60 Hz. Do not use an adaptor as the wattage power of this device is high.
- Avoid overloading the electric supply.
- If the device requires extra power, do not use multi-outlets of under 13 A, and do not connect any other device to this outlet.
- Check the product's rating label and make sure its voltage is fit for your outlet voltage before use.
- The device must only be used as intended. It must be operated safely and correctly under fault-free conditions. Ensure to check the proper conditions prior to each use.
- The appliance is only to be installed in locations where it is supervised.

## 2. Brewing Preparation

- The device must be positioned on a stable, secure and horizontal support structure prior to use.
- A full vessel contains boiling hot liquids and can weigh up to 40 kg (30 litres Brew Monk)/ 50 kg (50 litres Brew Monk). A horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady surface.
- The device may not be moved during the brewing process. The handles are only meant for transporting the device in an empty state.
- It is imperative to keep children and animals away from the device while it is in operation. Remember boiling water is very dangerous.
- Always clean all the parts of your brewing equipment, hygiene is imperative to get good brewing results.
- Before use, it is advisable to heat a quantity of hot water in the boiler to clean the brewing equipment by using a proper cleaning agent (Chemipro® Wash).

### 2.1 Circulation Pipe Assembly and Pump Information

- We advise not to run the pump without water. The boiler must be filled with water before switching on the pump.
- We recommend using the pump during mashing process.
- Before switching on the pump, make sure to install the curved pipe (11). Assemble the curved pipe (11) by placing it on top of the circulation pipe (2). Check that the seal ring is installed and lock the curved pipe (11) in place by pressing down the two handles. If you want to use the glass lid (5) during mashing, you will have to place the lid (5) before assembling the curved pipe (11). The curved pipe (11) should first be inserted through the hole in the lid (5).



- Adjust the flow rate using the blue valve on the circulation pipe for correct circulation speed. If the pump speed is too fast, the grain basket (8) will overflow down the central pipe, and the bottom of the boiler may run dry and cause ingredients to burn and overheat the element.

- The blue valve, on the circulation pipe, in horizontal position closes the ball valve. The blue valve, on the circulation pipe, in vertical position opens the ball valve.
- Switch off the pump when you close the blue valve for longer than 5 seconds.
- Always close the blue valve and switch off the pump before removing the curved pipe (11).
- Do not run the pump during wort boiling.
- It is not recommended to use the pump for pumping the wort after cooling, as there is no filter on the pump inlet. This can cause brew debris to enter the pump, potentially blocking and damaging the system.

## 2.2 Bazooka Filter Assembly

Attach the bazooka filter (12) on the male thread inside the Brew Monk using the connector and screw the bazooka filter on (see pictures below).



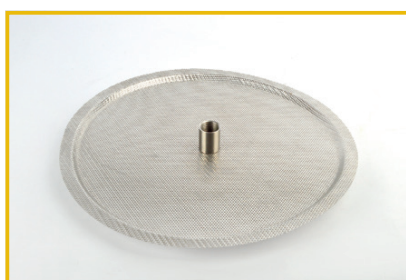
## 2.3 Overflow Pipe Assembly



- A** 1 x top malt screen (1 centre hole + 2 small holes)
- B** 1 x reinforced bottom malt screen (1 centre hole)
- C** 2 x handle
- D** 1 x nut
- E** 1 x telescopic overflow pipe

### 2.3.1 Malt Pipe Assembly Outside the Brew Monk

#### Step 1

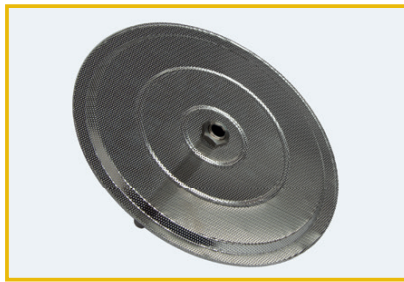


Place male thread connector (H) through bottom malt screen (B) and attach with 1 double female thread connector (F).

### 2.3.1 Malt Pipe Assembly Outside the Brew Monk

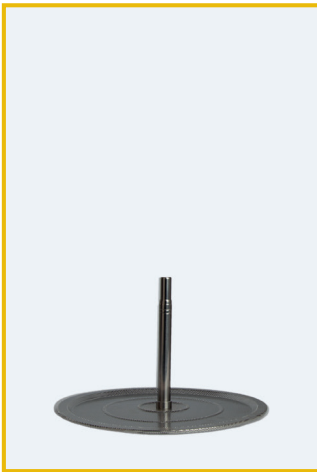
#### Step 1

Place male thread connector (E) through bottom malt screen (B) and attach with the nut (D).



#### Step 2

You can adapt the overflow pipe according to the amount of malt recommended for your recipe. For that adjust the telescopic pipe (E) to the desired height.



#### Step 3

Connect 2 handles (C) to the top malt screen (A).



### 2.3.2 Filling the Malt Pipe with Malt

#### Step 1

Insert the assembled overflow pipe with malt screen into the malt pipe.



#### Step 2

Extend the telescopic overflow pipe (E) to its maximum height.

#### Step 3

Place malt pipe (8) in the Brew Monk (1).

Fill with water according to recipe.

#### Step 4

Place the black cap (13) and fill the malt pipe (8) with malt.

#### Step 5

Adjust the height of the telescopic overflow pipe (E) to 3 to 4 cm above the water volume.

#### Step 6

Slide the upper malt screen with the handles onto the malt.



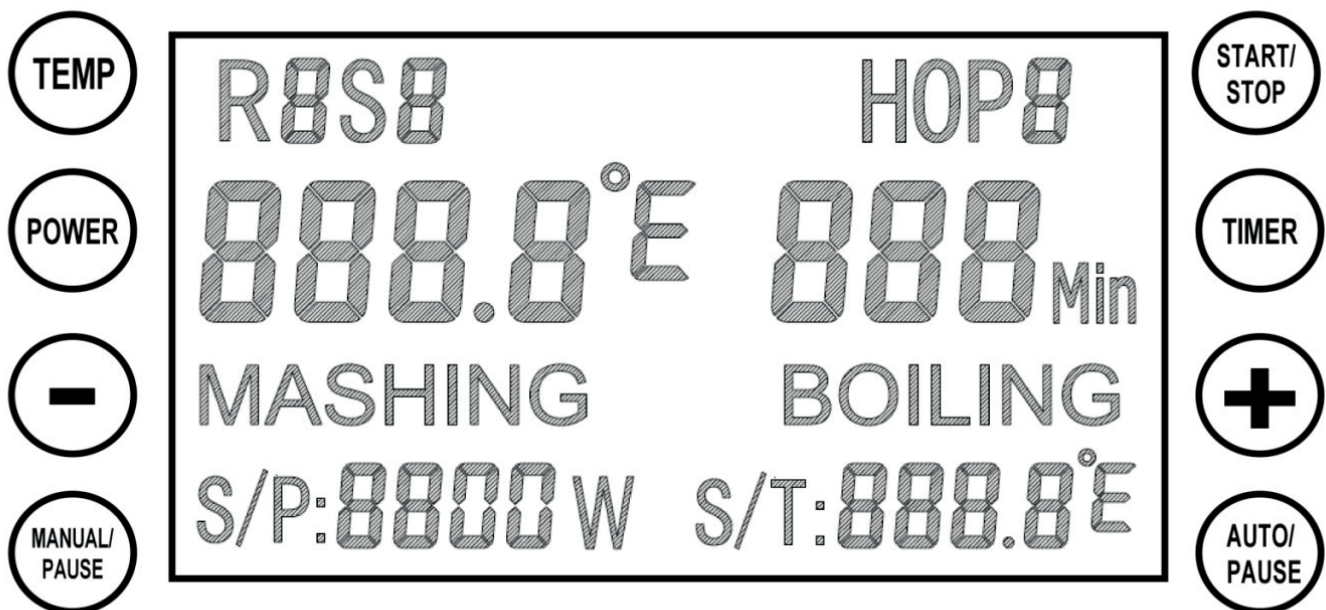
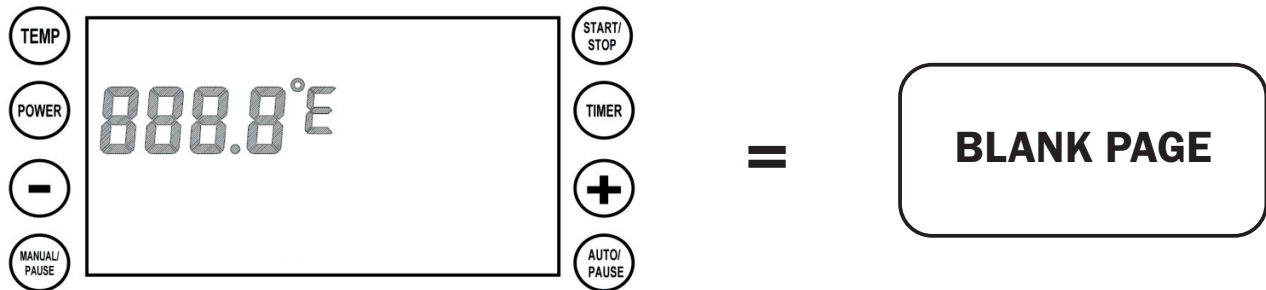
## 2.4 Before Using the Brew Monk

We advise to rinse the machine with 5-10 litre water. Clean the malt pipe (8), filter screens (7) and overflow pipe (6), as well as the bazooka filter (12). To rinse the machine, you can use the manual mode (see 2.5.1).

1. Make sure the ball valve (3) and the blue valve on the circulation pipe (2) are closed.
2. Plug in the device and pour 5-10 litre water.
3. Turn on the power.
4. The display will indicate the temperature.
5. Press manual button to select manual mode.
6. Use TEMP, POWER and TIMER buttons together with “+” and “-” to set temperature to 55 °C, time for rinsing 5 min. and POWER 2000 W.
7. Add cleaning agent (Chemipro® Wash).
8. Press start.
9. Open the blue ball valve and switch on the pump (be aware to install the curved pipe see 2.1).
10. When programme is done, switch off the pump and dispose of the hot water using the ball valve (3).
11. The hot water can be used to clean the bazooka filter (12), malt pipe (8) and filter screens (7) in the sink.

**You are now ready to use the Brew Monk!**

## 2.5 Programme Setting

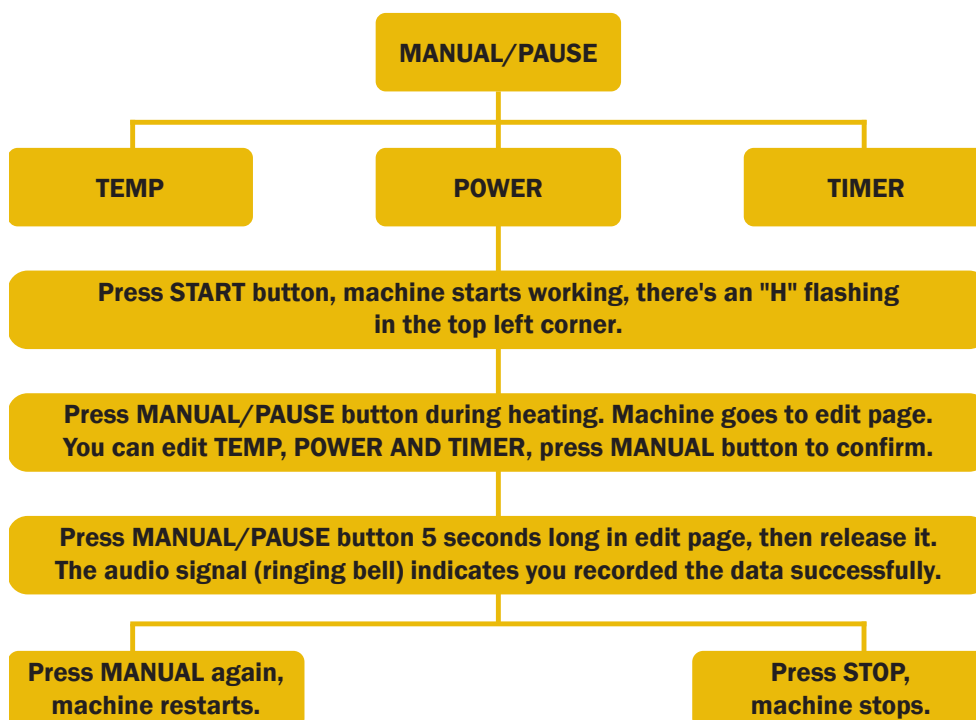


### 2.5.1 Manual Mode Setting

1. Switch on the power switch, then press the **MANUAL** button.
2. **TEMP** is for Temperature setting, **POWER** is for Wattage setting, **TIMER** is for step timing. These 3 must be set before machine will start; they can be set in any order. Use “-” and “+” to set the desired level.
3. Press **START** button when all 3 settings have been entered, and the manual session will start. There is an “H” flashing in the top left corner, this means the machine is heating.
4.
  - The default boiling temperature is 100°C, the timer will not be triggered if temperature does not indicate 100°C. In this case, please put the cover on for 1-2 min. to achieve 100°C on the display.
  - If the machine starts to boil, but shows a lower temp on the display, make the following adjustment to set the temp at 100°C and trigger the timer.
  - Press “-” and “+” button together until the display shows the **C1/F1** sign. Temperature correction range is from -10°C to +10°C or -50°F to +50°F.
5. When you press the **MANUAL/PAUSE** button during heating, display will go back to edit page. You can edit **TEMP**, **POWER**, **TIMER**, then press **MANUAL/PAUSE** button again to confirm and the machine follows new settings.
6. Press **TEMP** 5 seconds long and release it to switch from degree centigrade to Fahrenheit. This operation can only be executed in the **BLANK PAGE**.

#### 2.5.1.1 Memory Function in Manual Mode for 1<sup>st</sup> mashing step

1. Press **MANUAL/PAUSE** button in edit page for 5 seconds and release it. You can record the last setting. There's an audio signal (ringing bell) when it has recorded successfully.
2. Press **START** button after above operation, the machine will execute the entered data.
3. Press **STOP** button, the machine stops working and goes to **BLANK PAGE**.
4. To restore factory settings press the **AUTO/PAUSE** button in **BLANK PAGE** for 5 seconds long, an audio signal (slower ringing) indicates you have successfully restored factory settings.



### 2.5.2 Auto Mode Setting

1. Switch on the device, then press **AUTO** button.
2. S1 will be shown on the top left corner, input the 3 settings - **TEMP**, **TIMER** and **POWER** (as in manual mode using “+” and “-”).
3. After you have set the 1<sup>st</sup> step, press **AUTO** button again, then enter into 2<sup>nd</sup> step setting. 3<sup>rd</sup> to 9<sup>th</sup> steps are set as 1<sup>st</sup> and 2<sup>nd</sup>. For each step (3-9) press the **AUTO** button to confirm and go to the next step.
4. Once TEMP is set to 100 °C, it automatically changes from MASHING to BOILING.
5. Setting hop reminder in boiling process: After setting the **TEMP**, **TIMER** and **POWER** for boiling, press **AUTO**. Set time for hop 1 using “+” and “-”. Press **TIMER** button for 2<sup>nd</sup>, 3<sup>rd</sup>, ... hop reminder. For example: 60 minutes boiling and after 10 minutes first hop addition, the hop reminder **TIMER** should be 50 minutes.
6. When you have entered the required steps (up to 9), press the **START** button to confirm the above step settings. The brewing process will start. The current step will blink in the upper left corner.
7. If 9 steps are too much for your recipe, set all temperatures below boiling by pressing **TEMP** button after your last step. The programme only supports one boiling setting in each recipe. You can adjust the boiling power during operation anytime.

### 2.5.2.1 During MASHING and BOILING

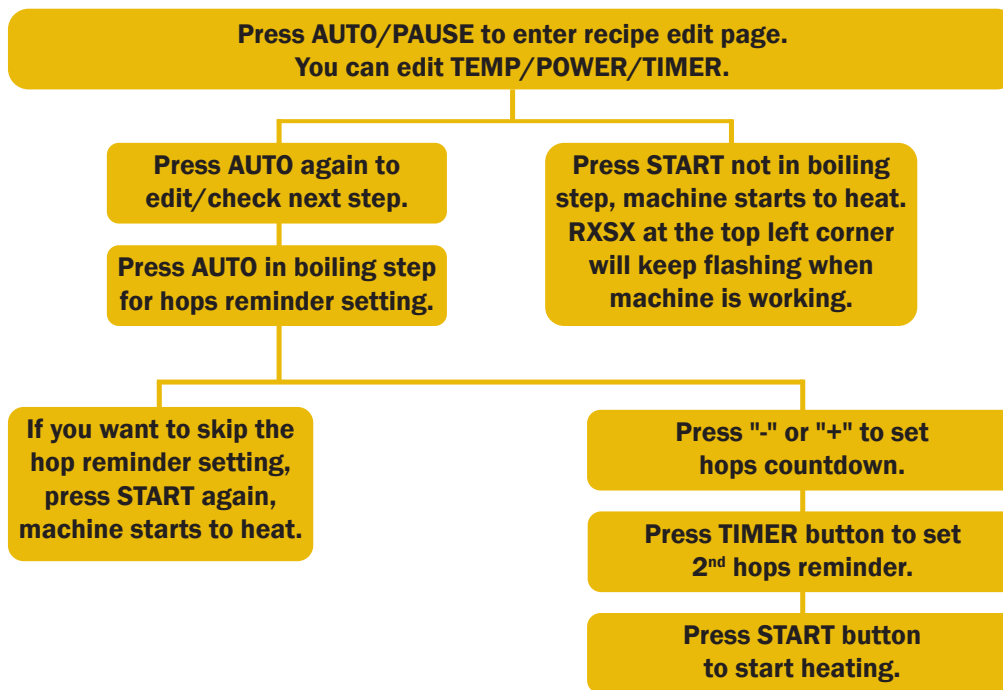
1. When 1<sup>st</sup> step is finished, there is an audio signal (reminder ringing), programme will not proceed with the 2<sup>nd</sup> step unless you press the **AUTO** button to confirm. It is the ingredients filling reminder.
2. The boiling reminder is same as above, when machine finishes the step before boiling, there is an audio signal (reminder ringing). The programme will not proceed with the boiling step unless you press the **AUTO** button for confirmation. It is the sparging reminder.
3. **PAUSE** button will stop the Brew Monk and timer working temporarily, and you can modify the data, afterwards press **AUTO** to continue.
4. If you press the **START** button when auto mode is running, this will skip the current step.
5. If you press the **STOP** button to skip all the steps, the machine stops working, display shows **END**, bell rings for 30 seconds. Press the **STOP** button again enter to **BLANK PAGE**.

### 2.5.2.2 Memory Function in Auto Mode

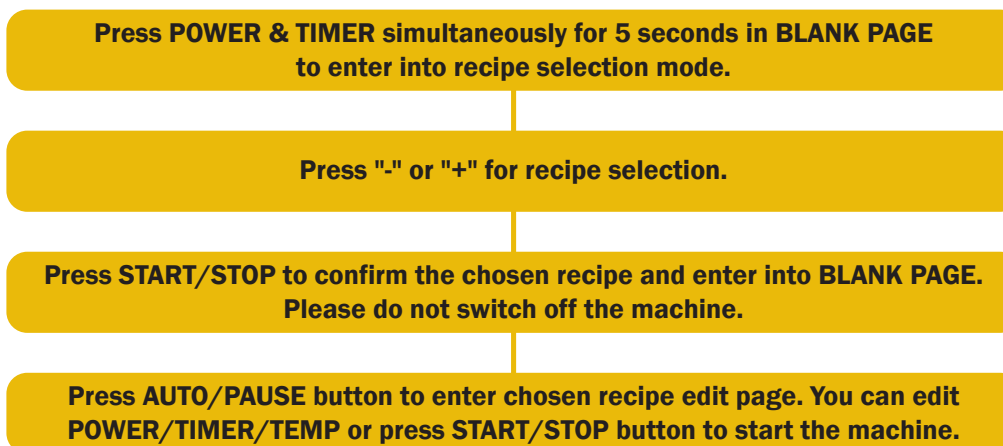
1. After setting all the data you need in auto mode, press **STOP** button until **BLANK PAGE**. Please do not switch off the machine! Follow the steps below for recording.
2. Press **MANUAL** button to enter manual edit page, then press **MANUAL** button 5 seconds long, then release it. You can record the last manual and auto mode setting. There is an audio signal (ringing bell) for successful recording.
3. Switch off/on the machine, then press **AUTO** button, the 1<sup>st</sup> step of last chosen programme will be shown on the display.
4. Press **START** button, machine starts working.
5. Our programme does not support batch storage. For each entry, you need to repeat the instructions above.

### 2.5.2.3 Input/Changing Memory Function for Auto Mode

When in **BLANK PAGE**, simultaneously press **POWER** and **TIMER** buttons for 5 seconds. The display will enter into recipe selection. Press “-” or “+” to choose required recipe (R0S1, R1S1, ...). Recipe storage is up to 10 programmes. Press **START** button to confirm the selected recipe, **BLANK PAGE** will be shown on display, then press **AUTO/PAUSE** button to enter the selected recipe edit page. You can press **START** button to run the selected programme instantly or press **AUTO/PAUSE** button to edit/check the programme step by step.



### 2.5.3 Recipe Selection in Auto Mode



### 3. Maintenance

- It is very important to clean the machine after every use. The dry ingredients may stick to the metal and inside the pump.
- Rinse the machine with 5-10 litres of water of 60 °C for 15 minutes or more, until it is clean. Turn on the pump during cleaning.
- Do not use any sharp metal utensil to remove any residue. Use a soft cloth or soft scouring pad to clean the inside of the boiler.
- Any wort residue marks on the boiler base should be cleaned before next use.
- Reverse flush the pump by connecting a hose to the curved pipe and a water tap. Open the water tap next.
- Suitable cleaning products can be used (Chemipro® Wash).
- Do not splash any electronic parts of the machine.
- Do not immerse the machine in water.
- Store the machine in a dry place, do not plug it in when not in use.

### 4. Trouble shooting tips

1	Ingredients stuck in the pump	A: Flush the pump by connecting a hose to the curve pipe. B: Dismantle the pump to remove the ingredients.
2	Failing to reach 100 °C	A: Put cover on for 1 to 2 minutes. B: Perform temperature correction.
3	C1--degree centigrade temperature correction	A: Press “-” and “+” at the same time, enter into C1 temperature correction setting, press Temp button to confirm. Setting range is from -10 °C to +10 °C.
4	F1--Fahrenheit temperature correction	A: Press “-” and “+” at the same time, enter into F1 temperature correction setting. Setting range is from -50 °F to +50 °F. Press Temp button to confirm.
5	ERR-1 shown on display	A: Temperature is lower than -20 °C, this is low temperature warning. B: Sensor connector is loose. C: Open underneath and check the sensor. Reconnect it if it is loose.
6	ERR-2 shown on display	A: Temperature is higher than 120 °C, this is overheat/boil-dry warning. B: Sensor failure, please contact dealer for replacement.

## 5. Technical Data

<b>Model No.:</b>	057.700.30
<b>Volume:</b>	40 litre to top, 30 litre to MAX line
<b>Voltage:</b>	220 V-240 V
<b>Power:</b>	2500 W
<b>Frequency:</b>	50 Hz/60 Hz

<b>Model No.:</b>	057.700.50
<b>Volume:</b>	52 litre to top, 45 litre to MAX line
<b>Voltage:</b>	220 V-240 V
<b>Power:</b>	3000 W
<b>Frequency:</b>	50 Hz/60 Hz

## 6. Electric Circuit

