GRAINFATHER

I'LL RAPIDLY COOL YOUR WORT WITH NO HASSLE

GRAINFATHER 3 YEAR WARRANTY

CFC QUICK START GUIDE

COOLING WITH THE COUNTERFLOW CHILLER

A cooling method is needed to get the boiled wort down to a suitable temperature for the yeast. The Counterflow Chiller is a great way to do this in a simple one step process.

CLEANING

Start by adding warm cleaning solution to your Counterflow chiller, then attach the Counterflow chiller to your brewing unit. Once ready, switch the pump on allowing the water to flow into the sink until it runs clear. Proceed to insert the hose into the unit, promoting water recirculation for a duration of 10–15 minutes. Once complete, switch the pump off, disconnect the counterflow chiller and empty it's contents. Lastly, fill the brewing system with clean water, and repeat the process to flush the counterflow chiller.

FLOW RATES

The maximum flow rate of wort through the counterflow chiller is 1.5L (0.4 US Gal). At this flow rate, with a tap water temperature of 20°C (68°F), the wort in the fermenter should be at approximately 25°C (77°F). To achieve a wort temperature close to 3°C (37°F) above your tap water temperature, you can reduce the flow of the wort through the Counterflow chiller and make adjustments using the 1/2" ball valve.

DIRECTIONS

1. At the end of the boil turn the heating element off. Create a whirlpool by stirring the wort vigorously with your paddle.
2. Place the counterflow chiller on top of the G303 or nearby table or bench and screw the plastic knob on the hot wort in (A) hose to the safety valve.

CAUTION

Be careful not to sit the chiller on top of any hoses as this could cause a build-up of liquid that may cause the hose to burst.

3 The coloured hoses are where the cold water enters (blue) and hot water exits (red). Attach the blue hose to your tap to allow cold water to enter, using your tap adapter set. The red hose is where the hot water drains out as it flows through the counterflow chiller. The cold wort out hose (B) is where your wort exits the counterflow chiller. Ensure the red hose is directed somewhere to collect or drain safely.

TIP: Collect some of the hot water from the red hose to use as cleaning water after your wort has finished transferring.

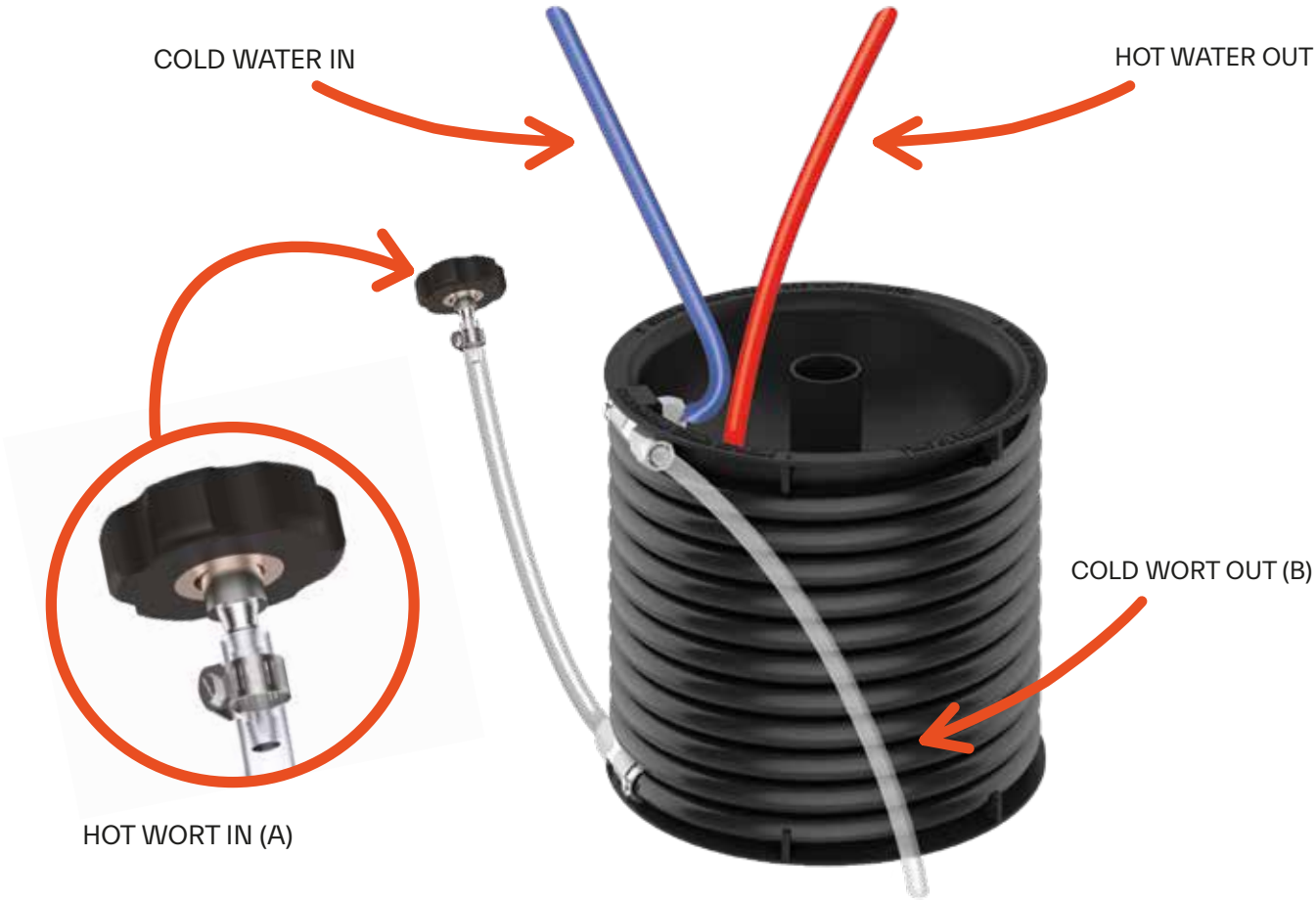
4. To sanitise the counterflow chiller, place the cold wort out hose into the **G**30^3 Brewing system body. Turn the pump on to recirculate hot wort back into the **G**30^3 Brewing system to sanitise the inside of the coil. Complete this step without cold water circulating and recirculate for approximately 30–60 seconds but no longer then turn the pump off.

NOTE: The **G**30^3 is designed to cool while simultaneously transferring your wort to your fermenter. You should not cool by recirculating into your **G**30^3 as this reduces the thermal efficiency and may damage the counterflow chiller.

5. Ensure no hoses are kinked and that the water can flow freely then gradually turn on your cooling water and adjust the flow rate. Allow the cooling water to flow for 2 minutes then turn on the pump. Once the cold wort out hose (B) runs cool, switch the pump off and place the end of the hose inside your clean and sanitised fermenter and switch the pump back on. Always try to keep the fermenter opening covered to avoid contamination while transferring your wort.

CAUTION

The counterflow chiller is not intended for continuous hot wort circulation without cooling water flowing through. Do not use during processes like whirlpooling and hop stands. Unintended use may damage the counterflow chiller.



*Tap adapter set included with the Counterflow Chiller

SAFETY INFORMATION

WARNING

RISK OF SCALDING. Read and follow all instructions before using the Grainfather Counter Flow Wort Chiller.

1. Do not circulate the counterflow chiller without cooling water. Running without cooling water may soften the outer tube and cause bursting with excessive water pressure.
2. Do not use during processes like whirlpooling and hop stands. Unintended use may damage the counterflow chiller.
3. Do not put the chiller on top of any hoses as this could cause a build-up of liquid that may cause the hose to burst.
4. The appliance is for indoor use only.
5. The appliance must be in an upright position at all times when in use.
6. The appliance is only to be installed in locations where it can be overseen by trained personnel.
7. Access of the service area is restricted to persons having knowledge and practical experience of the appliance. The maximum and minimum ambient temperatures for normal use of the appliance is: -20°C (-4°F) to 40°C (104°F).

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RESOURCES: Check out our YouTube Channel for helpful videos. For more information, visit our Help Centre: **help.grainfather.com**

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