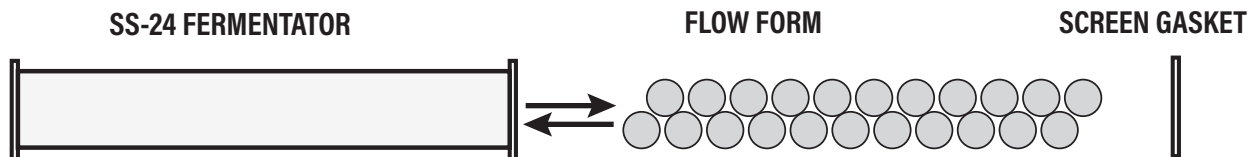


HOW TO CLEAN THE SS-24 FERMENTATOR

1. AFTER YOUR BREW CAREFULLY SLIDE THE FLOW FORM OUT OF THE HOUSING AND RINSE ANY TRUB (HOPS AND PROTEIN) THAT MAY HAVE ACCUMULATED ON THE FLOW FORM AND COURSE SCREEN GASKET.
2. CAREFULLY SLIDE THE FLOW FORM BACK INSIDE THE HOUSING AND REASSEMBLE.



3. BEFORE THE NEXT BREW, CONNECT UNIT TO CREATE A CIP LOOP USING YOUR PREFERRED CLEANING SOLUTION AT 160 F FOR 45 MINUTES, RINSE SOLUTION, AND CIRCULATE YOUR PREFERRED SANITIZER FOR 45 MINUTES AS YOU WOULD NORMALLY.
4. REVERSE THE FLOW (BACKWASH) PERIODICALLY AS PER YOUR NORMAL CLEANING PROCESS.

