

CHERS, NICE CTO MEETYOU



I CAN CHANGE YOUR LIFE 23L AT ATIME



THANK YOU FOR CHOOSING THE GRAINFATHER (303)

Get your equipment ready by following these quick and easy steps and you'll be brewing in no time.

NOTE: These are shortened instructions for product assembly only. The full online instructions provide more detail about the brewing process using your **G**30³: grainfather.com/instructions/

WARNING! (NORTH AMERICA 220V ONLY)

Please check your unit rating label for the voltage. If your unit is a North America 220V product, the power cord, controller and boiler body included in the box are designed to be used together with a 220V supply. Using any of these components with another product may result in hazards and equipment damage.

SOCKET GUIDE (NORTH AMERICA 220V ONLY)

POWER SUPPLY SOCKET	DESCRIPTION	COMPATIBILITY
NEMA 6-15R NEMA 6-20R	3-pin workshop and power tools supply.	Brewing system is compatible using power cord supplied in-box.
NEMA L6-20R	3-pin workshop and power tools supply.	Brewing system is compatible by using an adapter that includes a ground connection and has appropriate electrical certification.
NEMA 10-30R NOT SUITABLE	3-pin laundry dryer supply, most common installation prior to 1996.	This power supply socket is NOT SUITABLE for use with the brewing system. This socket provides hot-hot-neutral connections. The brewing system requires a ground connection to perform safely in the event of an electrical fault.
NEMA 14-30R NEMA L14-30R	4-pin modern laundry dryer supply, commonly installed after 1996.	Brewing system is compatible by using an adapter that includes a ground connection and has appropriate electrical certification.
NEMA 14-50R NEMA 14-60R	4-pin electric oven supply.	Brewing system is compatible by using an adapter that includes a ground connection and has appropriate electrical certification.

SAFETY INFORMATION

- **1.** Read all instructions before using the Grainfather **G**30³.
- 2. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a qualified person to avoid a hazard.
- 3. This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices, and other working environments; farmhouses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments; catering and similar non-retailed applications.
- **4.** The appliance is for indoor use only.
- **5.** The appliance is not suitable for installation in an area where a water jet could be used.
- **6.** The appliance must not be cleaned by a water jet.
- 7. The appliance must be in an upright position at all times when in use.
- 8. The appliance is only to be installed in locations where it can be overseen by trained personnel.
- The installation of a residual current device (RCD) having a rated residual operating current not exceeding 30 mA is advisable.
- **10.** The A-weighted sound pressure level of the appliance should be below 70 db.
- **11.** Always unplug the unit before cleaning, during storage or in the event of a fault.
- 12. The boiler, lid and pipes may reach temperatures of up to 100°C (212°F) and therefore must be handled with caution.

 Never move the unit while it is in operation.
- 13. 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).
- To protect against fire, electric shock, and injury, do not immerse cord/plugs in water or other liquid.
- **15.** Do not boil dry. See warning note on page 10.

THE FOLLOWING STATEMENT APPLIES TO GRAINFATHER PRODUCTS SOLD IN EUROPE:

- 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.

THE FOLLOWING STATEMENT APPLIES TO GRAINFATHER PRODUCTS SOLD IN THE UNITED KINGDOM:

- 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.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The fixed wiring insulation must be protected, for example, by insulating sleeving having an appropriate temperature rating.

THE FOLLOWING STATEMENT APPLIES TO GRAINFATHER PRODUCTS SOLD IN AUSTRALIA AND NEW ZEALAND:

- This appliance 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.
- Children should be supervised to ensure that they do not play with the appliance.

NOTE: Further to the safeguards listed above, we do not recommend the use of this product by children. Not following the safety information above could result in serious injuries and may void your warranty.



ANATOMY ANDIAGRAM BENEFIT OF THE SECTION OF THE SEC



PRE-BREWING ASSEMBLY

Before use, we recommend cleaning your **G**30³ and all of its components using the Grainfather High Performance Cleaner. For further information on cleaning, please refer to the full instructions online: grainfather.com/instructions

1. INSTALLING THE FILTER

With the filter silicone insert (14) and filter silicone cap (12) already fitted, install the filter (13) into the boiler body by pushing the silicone insert into the inlet pipe nut (15).



2. ATTACHING THE CONTROLLER

Feed the temperature probe cord that is attached to the bottom of the controller (20) through the handle of the **G**30³ as shown below. Fit the lugs at the back of the controller into the holes on the bracket and sit the controller on the cradle.



Temperature probe cord threaded through handle



Insert the pump plug (23) and the heating element plug (21) into the relevant sockets on the bottom of the controller as shown below.



Then, insert the temperature probe into the thermowell (10) that is located at the bottom of the $G30^3$ as shown in the image below.



3. CONNECTING TO POWER

Take the controller power plug (22) and plug it into the middle socket on the bottom of the controller. Plug the other end of the cable into a suitable power socket for your **G**30³. The display screen on the controller should now turn on, however if this does not happen, please check that both the connection on the controller and power socket are secure.

NOTE: The **G**30³ is available in both 120V and 230V in some markets - please ensure that your power socket is suitable for your **G**30³ model.

4. BLUETOOTH CONNECTION AND CONTROL FROM YOUR MOBILE DEVICE

At this point, you can use your new **G**30³ and complete a brew using the controller on it's own. However, the **G**30³ has built-in Bluetooth, making it compatible with the Grainfather App where you can use your mobile device as a remote control. Once you've downloaded the app, registered, and connected your mobile device to your **G**30³, you have access to a completely connected brewing experience. Please refer to the full online instructions about how to connect your mobile device to the **G**30³: grainfather.com/instructions/

NOTE: You can also connect your **G**30³ to Wi-Fi and control your brew from virtually anywhere with the **G**CAST. Sold separately on the online Grainfather Store: shop.grainfather.com

BREVVING ON THE G30°

This section outlines the key steps during the brewing process. For further information, please refer to the full instructions online: grainfather.com/instructions

1. ADD THE MASH WATER

Make sure that your **G**30³ is on a flat, stable surface before you start brewing. We recommend placing your **G**30³ on the floor due to heavy lifting that is required later in the brewing process. Add the volume of mash water required by your recipe – you can use the advanced calculators available on the Grainfather App.

2. SET THE MASH/STRIKE TEMPERATURE

Using the controller, set the required mash temperature and press the 'heat' button to initiate heating. Place the glass lid (17) on the ${\bf G}30^3$ to reduce the heating time. At this stage, if your ${\bf G}30^3$ is connected to the Grainfather App, you can run your brew session remotely from your mobile device.

NOTE: The clips on the side of the **G**30³ should not be used to secure the glass lid. These should only be used with distilling attachments.

3. ASSEMBLE THE GRAIN BASKET

Insert the grain plate (26) into the grain basket (27) and make sure that it is sitting flat at the bottom of the basket.



4. INSTALL THE GRAIN BASKET

Slowly insert the assembled grain basket into the G303.



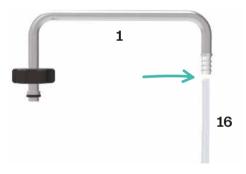
5. ADD GRAINS AND STIR

Once your water has reached the set temperature, slowly add the grain to the grain basket, stirring well to avoid any dry clumps.

NOTE: Unlike previous versions, the **G**30³ does not require a top plate or an overflow pipe in the basket. The change in design of the grain basket with extra drainage holes has removed the need for these parts. You can use a top plate when brewing higher ABV beers where you will be maximising the amount of grain used in the **G**30³. In this case, the top plate can help to keep grain in the basket if the wort levels are too high and stops any wort from draining through the lifting bar holes on the side of the basket. An additional **G**30³ grain plate can be purchased on the online Grainfather Store if you choose to use one.

6. ASSEMBLE AND ATTACH THE RECIRCULATION PIPE

Insert the silicone hose (16) over the barbed end of the recirculation pipe (1).



Place the lid on the **G**30³ and feed the silicone hose through the hole in the lid and firmly screw the recirculation pipe onto the safety valve (2). The end of the silicone hose should rest on the grain bed.



7. RECIRCULATE YOUR MASH (WORT)

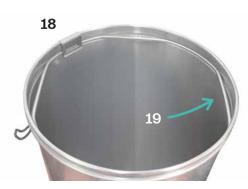
Activate the pump to begin recirculating your wort. Use the ball valve (4) to adjust the flow rate so that the wort level is just above the grain bed (approx. 2cm).

NOTE: To save time, we recommend preparing your sparge water during your mash.

8. LIFTING THE GRAIN BASKET

When the mash has finished, turn off the pump and remove the recirculation pipe and lid. Close the ball valve and insert the lifting bar (25) into the two opposite holes in the grain basket. Lift the grain basket, and then turn it 45° so that the feet at the bottom rest securely on the support ring (19).





CAUTION

BE VERY CAREFUL not to twist the basket while it's in the sparge position as it could knock it off the support ring. If the sparge is stuck and not draining, then remove the top grain plate (if applicable), lower the basket and slice the grain bed with a stainless steel paddle or similar. Cut through the stuck grain from the centre towards the outside repeatedly until it loosens. Then, return the basket to the sparge position and replace the top grain plate (if applicable) to continue sparging.

Always ensure that the support ring fits tightly into its groove and is held in place by the support ring retainer (18). If you remove the support ring for cleaning, ensure that it is correctly reinstalled along with the support ring retainer.





9. SPARGE YOUR MASH

Allow the mash liquid to drain into the boiler. Then, gently pour the sparge water evenly over the grain. Once the sparge is finished, use the lifting bar to remove the grain basket from the **G**30³.

TIP: To save time, you can now start to increase the temperature in preparation for the boil.

10. BOIL YOUR WORT

After removing the grain basket, complete the boil and add the hop additions required by your recipe.

CAUTION

Ensure that the unit does not reach boil while the grain basket it still in place. During the boil, do not fit the glass lid as it may cause a boil over.

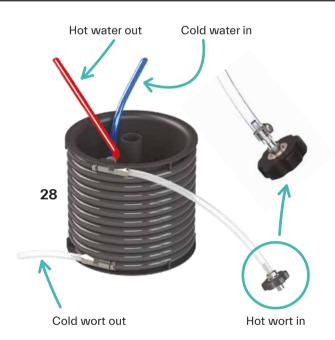
CAUTION

In the event the unit is boiled dry, the Grainfather **G**30 has an automatic reset switch under the base of the boiler which will reset once the boiler has cooled down. Older models of the Grainfather **G**30 have a reset button under the base of the unit - when it is safe to do so, press the reset button to reset the thermostat. In the very unlikely event this cut-out fails on any Grainfather **G**30, a thermal fuse gives added protection. This fuse will be activated and cut the flow of electric current if the temperature exceeds a safe level.

It cannot be reset by the user and the boiler will require professional attention.

COOLING 48 & CLEANING

The **G**30³ includes a counterflow chiller (28). This has been designed to efficiently cool your wort, and allow easy, and sanitary transfer directly into a fermenter.



11. COOLING WITH THE COUNTERFLOW CHILLER

At the end of the boil, circulate hot wort through the counterflow chiller for 30–60 seconds, but no longer, to sanitise it. Then, stop the pump, ensure hoses are not kinked, the chiller is not sitting on top of them, and that water can flow freely then gradually turn on your cooling water and adjust flow rate. Allow the cooling water to flow for 2 minutes then turn on the pump and transfer your wort through the counterflow chiller into

your cleaned and sanitised fermenter. For detailed instructions on how to use this equipment, please read the full instructions online: grainfather.com/instructions

WARNING

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.

NOTE: 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.

ADVICE FOR CLEANING AND STORAGE

- Always disconnect the G30³ before cleaning.
- After use, the G30³ and all of its components should be cleaned immediately and dried thoroughly.
- We recommend using the Grainfather High Performance Cleaner as it removes the need for tedious scrubbing.
- All stainless steel components can be cleaned using a conventional, unscented detergent. Abrasive agents and sponges/brushes could cause scratching and are not suitable for use. Ideally, use a dish brush to clean the base of the unit.
- Do not store in a damp area as this could cause damage to the product.
- Once you have cleaned your equipment, dry, reassemble and store.
- For further cleaning advice, please refer to the instructions online: grainfather.com/instructions

IMPORTANT: SAFEGUARDS

READ AND FOLLOW ALL INSTRUCTIONS

CAUTION

- Risk of fires and electric shock.
- Replace only with genuine Grainfather cord set, part No. SJTO.
- Do not immerse in water.

SAVE ALL WARNINGS AND INSTRUCTIONS FOR FUTURE REFERENCE

FOR COMMERCIAL AND INDOOR USE ONLY



WARNING AVERTISSEMENT

RISK OF ELECTRIC SHOCK . DO NOT OPEN. RISQUE DE CHOC ÉLECTRIQUE. NE PAS OUVRIR







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

GET IN TOUCH ONLINE: help.grainfather.com/hc/en-us/requests/new

