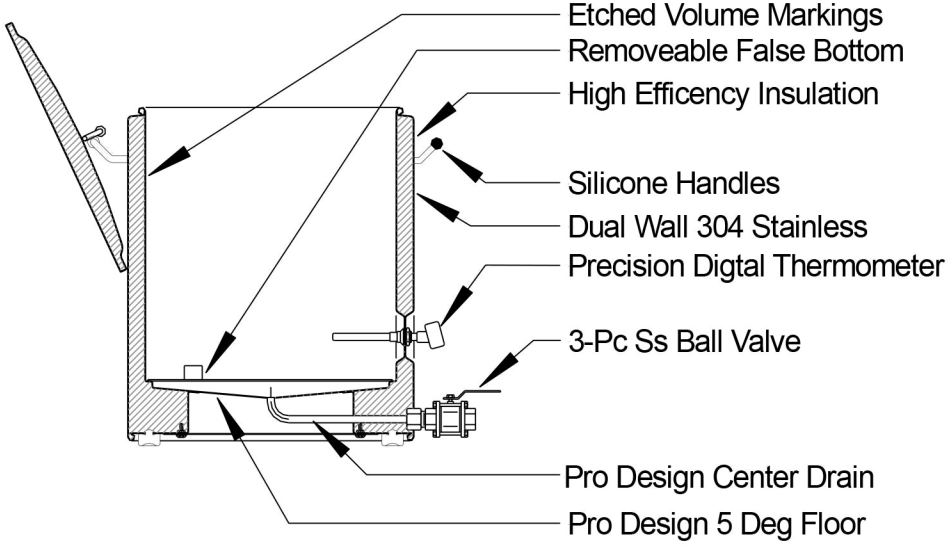
ASSEMBLY INSTRUCTIONS

1. Assemble the ball valve to the threaded coupling using a small amount of Teflon tape or another similar food grade thread sealant. There is no need to over tighten the valve, because the pressure on it is minimal, just be sure that it won't leak.

2. Install the thermowell in the front of the unit. One O-Ring goes on the INSIDE of the InfuSsion Mash Tun, and the second O-Ring is a spare. Tighten the nut on the outside of the InfuSsion Mash Tun. Now Install the gasket around the edge of the false bottom.

3. Next install the batteries into the digital temperature display. If you happen to have other digital thermometer displays from us, mark this for your Mash Tun ONLY please. These gauges have been specially tuned to provide a high degree of accuracy at Mash Temperatures. Please DO NOT use a Chronical LCD display on your Mash Tun as it wasn't designed for this application.

4. Place the digital temperature display into its rubber boot. Then place the temperature sensor/probe into the thermowell. Be sure the sensor goes all of the way into the end of the thermowell, and push the rubber boot onto the thermowell.



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InfuSsion™

Mash Tun

Quick Reference

304 Ss Stainlessium BREWING TECHNOLOGIES

PRINCIPLE OF DESIGN

The InfuSsion Mash Tun was designed for the infusion mash method. In an infusion mash process, a fixed amount of water is heated to a specific temperature, and then the grain is introduced into this water, called Strike Water. The temperature difference of the grain and water will balance out to a new temperature, which is your mash temperature.

In our testing, the InfuSsion Mash Tun had better thermal properties than typical plastic coolers used for homebrew mashing. The improved thermal properties provide better controlled temperatures duration the mash scarification process. Holding a consistent scarification temperature will insure you are making the beer you planned to brew. Slight variations in mash temperature can change a normally dry finished beer into a cloy sweet disappointment. Controlling your mash temperature should be near the top of your priority list when it comes to the mashing process.

Your InfuSsion Mash Tun is configured with a pro-style 5 degree sloped bottom and a small diameter center run-off tube. Like everything we do at Ss, there's a purpose behind both of these. The bottom is sloped at 5deg to allow fine particles of grain to collect and "stick" to the surface. However, the 5deg slope will allow you to gather every last drop of precious wort. We designed a small diameter run-off tube to create a higher velocity in the tube, even at lower flow rates. This high velocity flushes any fine particles of grain from the tube during the Vorlof Process.

NOTES ON EFFICIENCY

Efficiency of your system depends on many variables. Most of the variables are not a direct result of the Mash Tun itself. To improve your brewhouse efficiency, be sure to mill your grist properly, optimize your water chemistry, and most importantly run-off the wort slowly.