

VEVOR

Upgrade · The Home Creator Way

PROFESSIONAL HOME BREWING MACHINE

Model: DM-N30

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Thank you for purchasing this microbrewery system.

Please follow the instructions to get the best use of your machine. The brewing process illustrated below is only a guide for reference. Since there are various brewing formulas and conditions, the results are accordingly different. This machine is designed for you to adjust the settings to meet your brewing requirements.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.
	Keep children away from the machine for fear of danger.
	Warning- For Indoor Use Only
	CORRECT DISPOSAL This product is subject to the provision of european Directive 2012/19/EU. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

1. Warning-To reduce the risk of injury, user must read instructions manual carefully.
2. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
3. This product 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.
4. Children shall not play with the appliance.
5. This product shall not be used by children. Keep the appliance and its cord out of reach of children.
6. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

7. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

8. Please use the product according to the intended use, warn of potential injury from misuse.

9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Check the product's rating label and ensure that the device voltage fits your outlet voltage before use.
- The plug should be connected to the earth wire.
- Do not use the device if the cord or plug is damaged. It should be replaced before use.
- Do not use an adaptor as the wattage and power of this device are high.
- Switch off the button before removing the plug.
- Always switch it off before trying to move the water boiler.
- Be sure to avoid electric supply overloaded.
- As the device requires extra power, do not use extensions if under 13amp.
- This device requires a 13amp-16amp plug.
- Products may be connected to this extension.
- The device must be only used as intended. It must be operated in a safe, fault-free condition. Be sure to check the proper conditions before each use.
- The appliance is only to be installed in safe locations.
- Never dip the mash tun into water. Always protect the electric power cable from the mixture.
- Do not switch on the water boiler if the water tank is empty.
- Do not remove the lid while boiling.
- DRY-BURNING: The machine is equipped with dry-burning protection. When the appliance is burnt, this function will be activated automatically. First, the dry-burning thermostat will cut out while the element overheats. Please fill some water inside or wait until the heating element cools down, then turn on the switch again. In case of burnt, please always make sure there are at least 3 liters of liquid inside. (The problems caused by dry-burning without adding water are not covered by the warranty! Although this machine is equipped with dry-burning protection, please pay attention when using it.)

- Please do not turn on the pump during wort boiling since air bubbles will cause the pump to idle and wear out under high temperatures. The machine damage caused by this reason is not under warranty coverage.
- It is not recommended to use the pump for pumping out the wort after cooling, as there is no filter on the pump inlet, which will cause brew debris to enter the pump, potentially blocking and damaging the system.
- Switch off the pump after mashing. Please do not remove the curved pipe before closing the valve and switching off the pump.

What's In The Box

- The water temperature should be no higher than +40℃;
- The maximum submersing depth should not exceed 10m.
- The PH of water should be in 6.5-8.5.
- The maximum diameter of passable solid particles: Ø15~Ø35mm.



1	Digital Programmable Controller	5	Circulation Valve (Mash Flow Technology)
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2	Switches (PCB / Power and Pump)	6	Connector (Cam-lock)
3	Tap	7	Circulation Tube (Mash Flow Technology)
4	Built-in Pump		

Parts

 8. Top Sparge Plate for Grain Basket	 9. Bottom Sparge Plate for Grain Basket	 10. Glass Lid Cover with Hole for Circulation Pipe
 11. Bazooka Mesh Filter for Tap	 12. Circulation Pipe (Cam-Lock Connector)	 13. Bottom Tube
 14. Grain Stopper: White Screw Cap for Telescopic Overflow	 15. Screw Nut for Telescopic Overflow	 16. Grain Basket
 17. Grain Basket Handle	 18. Telescopic Overflow Pipe for Grain Basket	

 19. Wort chiller for cooling	 20. Hop Spider	
 21. Magnetic pump	 22. Circuit board	 23. Thermostat

Operation

Switch Operation

The "PCB" switch is an ON/OFF switch for the power of the Digital Controller that controls the heating elements. The "PUMP" button is the ON/OFF switch for the pump.

	
Switch ON	Switch OFF

Tap Operation

		
Closed.	To open, pull the circle towards the end of the lever and turn the lever counterclockwise by 90°.	Open. To close, pull the circle towards the end of the lever and turn the lever clockwise by 90°.

Valve Operation

This valve serves to open and close the wort circulation. It is also used to set the correct wort flow during mashing.

	
Closed	Open



Note: Never open the circulation valve before assembling the circulation tube and make the tube go through the lid hole. Otherwise, the hot water or wort may cause burns.

Circulation Tube Assembly

1	2	3
		
Insert circulation pipe into the Cam-Lock connector.	To lock, pull the Cam-Lock levers downward.	Done. Now it's locked and ready to use.



Note:

- Using the blue valve to adjust the flow rate for a correct circulation speed. If the pump speed is too fast, the grain basket will overflow down the central pipe, and the bottom of the boiler may run dry and cause ingredients to burn and overheat the heating element.
- Please adjust the flow until an excellent rate of circulation is achieved.

Grain Basket Assembly

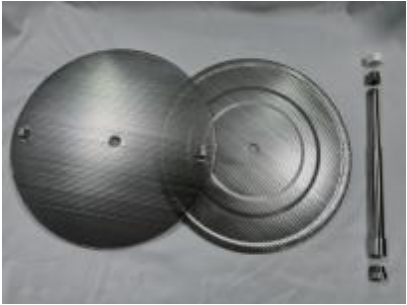
- 1.Lift with the top handle and put the grain basket into the brewery.Then remove the handle.
- 2.Insert the overflow pipe assembly into the brewery. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.
- 3.When the mashing is completed, lift the grain basket with the handle and hook its feet to the rim of the brewery. Then sparge.



Grain Basket Overflow Pipe Assembly

Assemble the Grain basket's overflow pipe insert. This insert holds the malt grains in place inside the grain basket. The overflow pipe allows the wort to flow freely from the top sparge plate to the bottom if needed. The grain stopper screw cap is only used during mash-in, so the milled grain

cannot fall into the overflow pipe. Remove it when all grains have been added. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.

1	2
	
Components prepared.	Assemble Use the bottom screw to connect the bottom sparge plate with the telescopic overflow pipe. Then attach the top screw nut to the telescopic overflow pipe.

Bazooka Mesh Filter Assembly on Tap



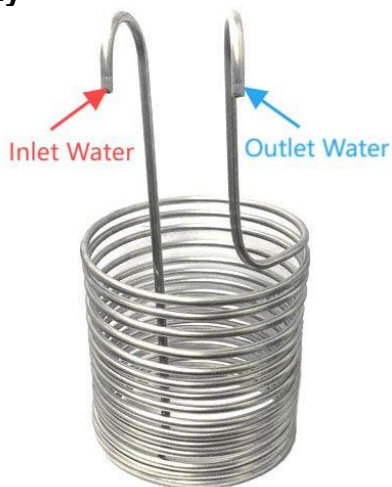
Bottom Little Tube Assembly



Note: To prevent the malt from clogging the water hole, please insert this tube into the pump before using the device.



Wort Chiller Assembly



Note: Please connect the appropriate water pipe in the cooling pipe.

Preparation

- 1.Inspect: Ensure the chiller is clean, undamaged, and connections are secure.
- 2.Connect: Attach the inlet to a cold water source and the outlet to a drain or container.
- 3.Position: Place the chiller in the brewing kettle.

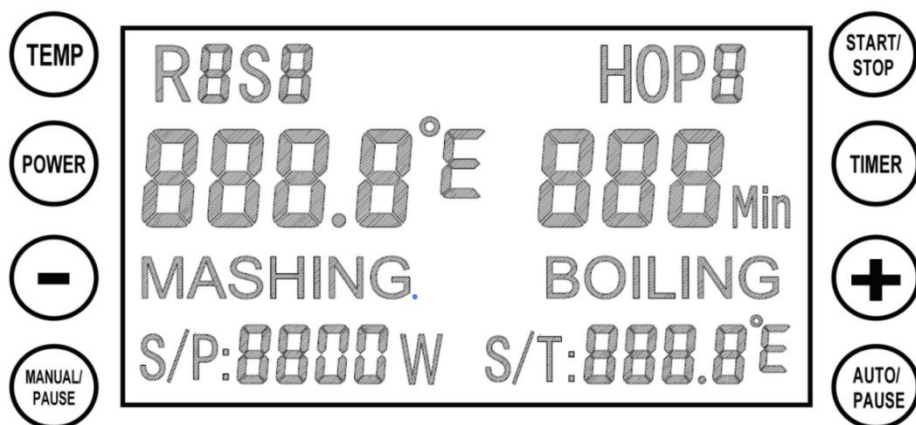
Operation

- 1.Start: After boiling, turn off heat and begin cooling.
- 2.Run Water: Open the cold water valve slowly, adjusting flow for efficient cooling.
- 3.Monitor: Check wort temperature until it reaches the target (e.g., 18-22°C for fermentation).

4.Finish: Shut off water and disconnect the chiller.

How To Use The Controller?

Control Panel and Key Functions



Manufacturer:

Temp Button	Press to set target temperature for each step.
Power Button	Press to set power for each step.
Timer Button	Press to set timer for each step.
"-" Button	Press to reduce the value.
"+" button	Press to increase the value.
Start/Stop	Press to start or stop the program.
Manual/Pause	Press to enter manual mode. Press to pause the program on manual mode.
Auto/Pause	Press to enter auto mode. Press to pause the program on auto mode.
S/P: W	Set the power.
S/T: °C	Set the temperature.
-H	When it's flashing, the element is heating to the target

	temperature.
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Manual Mode Setting

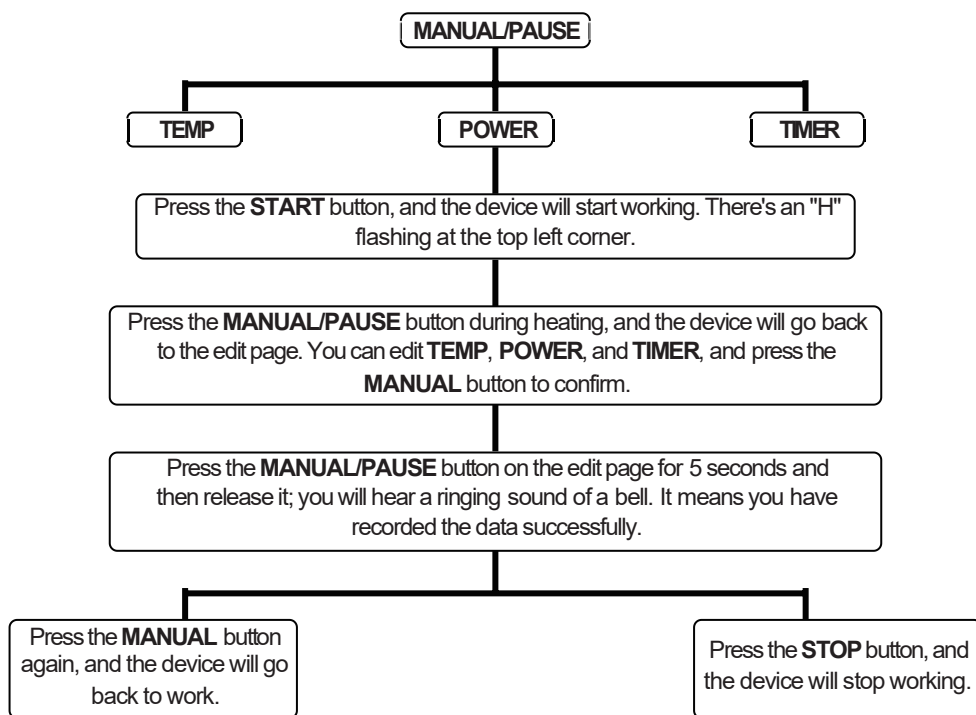
1. Turn on the power switch, then press the MANUAL button.
2. TEMP is for Temperature setting, POWER is for Wattage setting, and TIMER is for session timing. All these 3 must be set before the device starts working. P.S. You can set these 3 settings in any order.
3. Press the START button when all the 3 settings have been made, and the manual session will start. An "H" flashing at the top left corner means the device is heating.
4. The default boiling temperature is 100°C in our program. The timer will not be triggered if the temperature does not indicate 100°C. In this case, please put the cover on for 1-2 mins. (or see below) to achieve 100°C on display.
5. If the device starts to boil, but shows a lower temp on display, make the following adjustment to set the temp at 100°C and trigger the timer.
6. Press the "-" and "+" buttons together until the display shows the C1/F1 sign. The temperature correction range is from -10°C to +10°C or -50°F to +50°F.
7. Press the Manual/Pause button during heating, and the device will return to the edit page. Then, you can edit Temp/Power/Timer. Press the Manual/Pause button again to confirm and device back to heating.
8. Long-press the TEMP button for 5 seconds to switch Celsius to Fahrenheit. This operation can only be preceded when you switch on the device before any setting.

Memory Function in Manual Mode

1. Press the MANUAL/PAUSE button in the edit page for 5 seconds and release it to record the last setting. There's a ringing sound of a bell for a successful recording.
2. Press the START button after the above operation, the device will go back to work and carry out the input data.
3. Press the STOP button, and the device will stop working.
4. Long-press the AUTO/PAUSE button in the BLANK PAGE as below (display shows the current temperature only as below) for 5 seconds to restore factory settings. There's a slower ringing for successful restoring.



BLANK PAGE



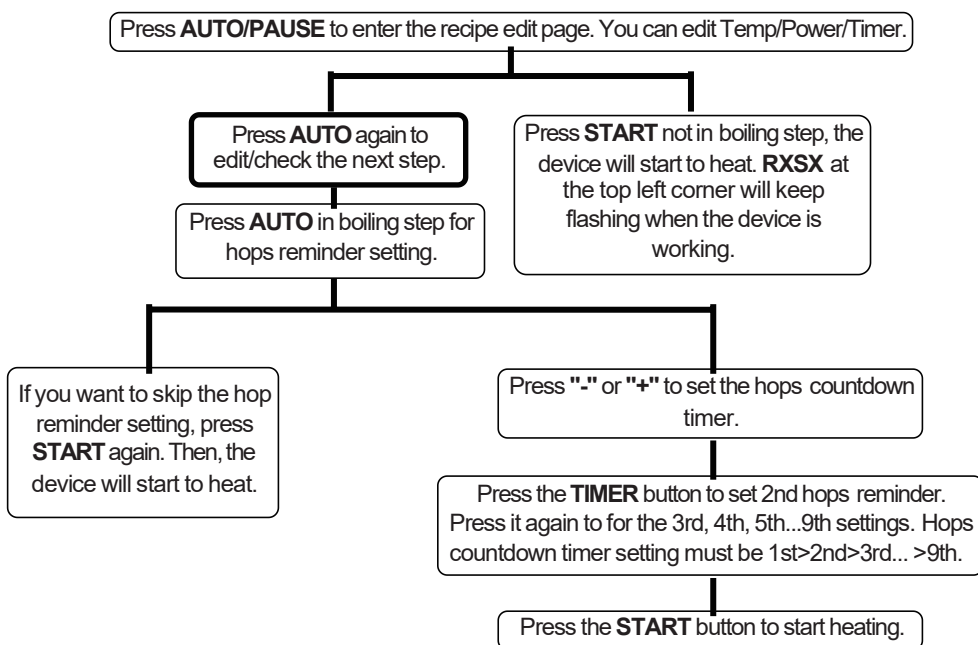
Auto Mode Setting

1. Switch on the device, then press the AUTO button.

2. S1 will be shown on the top left corner. Input the 3 settings - TEMP, TIMER, and POWER as above.
3. After setting the 1st program, press the AUTO button again to enter the 2nd program setting. The 3rd to 9th programs are set as the 1st and 2nd.
4. When you have entered up to 9 steps as required, press the START button to confirm the above step mashing settings.
5. The step after boiling will be skipped if 9 steps are too much for you. This program only supports one boiling setting in each recipe. You can adjust the boiling power during operation anytime.
6. When S1 is finished, there is a reminder ringing. The program will not enter the 2nd step unless you press the AUTO button to confirm. It is an ingredients-filling reminder.
7. The boiling reminder is the same as above. When the device finishes the step before boiling, a reminder rings. The program will not enter boiling step unless you press the AUTO button for confirmation. It is a sparing reminder.
8. The PAUSE button will stop the element and timer from working temporarily, and you can amend the data afterward. Press the AUTO button to continue.
9. Press the START button when auto mode is running, then you can skip the step you do not need instantly.
10. Setting hop reminder in boiling process, press "-" or "+" for countdown timer setting. Press the TIMER button for the 2nd, 3rd...9th settings. The countdown timer must be boiling leads time>1st >2nd>3rd...>9th. Press the START button to start to heat.
11. Long-press the POWER and TIMER buttons for 5 seconds in the BLANK PAGE, the operation will enter recipe selection. Press "-" or "+" to choose the required recipe. Recipe storage is up to 9 programs. Press the START button to confirm the selected recipe, and the BLANK PAGE will be shown on display. Then, press the AUTO/PAUSE button to enter the chosen recipe edit page. You can press the START button to run the picked-up program instantly or press the AUTO/PAUSE button to edit or check the program step by step.
12. If you press the STOP button to skip all the steps, the device stops working, the display shows END, and the bell rings for 30 seconds. Press the STOP button again to enter the BLANK PAGE.

Memory Function in Auto Mode

1. After setting all the data you need in auto mode, press the STOP button to enter BLANK PAGE. Please do not switch off the device and follow steps below for recording.
2. Press the MANUAL button to enter the manual edit page. Then, long-press the MANUAL button for 5 seconds and release it. You can record the last manual and auto mode settings. There is a ringing sound of a bell for a successful recording.
3. Switch off/on the device, then, press the AUTO button, the 1st step of the last chosen program will be shown on display.
4. Press the START button, and the device start working.
5. Our program does not support batch storage. Each recording needs to repeat the above instruction.



Recipe Selection in Auto Mode

Press the Power & Timer button for 5 seconds in BLANK PAGE to enter Recipe Selection Operation.

Press "-" or "+" for recipe selection.

Press the Start/Stop button to confirm the chosen Recipe in BLANK PAGE.
Please do not switch off the device.

Press the Auto/Pause button to enter the chosen recipe edit page. You can edit Power/Timer/Temp or press the Start/Stop button to start the device.

Brewing Preparation

- The device must be positioned on a stable, secure, and horizontal support structure before use.
- A full vessel contains boiling hot liquids and can weigh up to 40kg. 50L up to 50kgs horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady base.
- 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, frail persons, and animals away from the device while it is in operation. Remember that 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 acceptable to heat a quantity of hot water in the boiler to sterilize the brewing equipment, etc.
- After grinding the malt, it is recommended to shake it before saccharifying it. Dry burning should be avoided.
- You are now ready to brew!

Brewing Process (Example)

- Always clean the machine before and after use.
- Assemble the Bazooka filter to the tap and add the required quantity of water before switching it on.
- Heat up the water to 66°C-68°C, then add the grain into the grain basket and stir it gently.

- Start your circulation pump when the correct temperature is reached, then regulate the pump flow as shown in the section below.
- The standard heat session time is 60mins for the 1st mashing (recipes may vary).
- The 2nd mashing temperature is 78-80°C, and the session time is 20mins (recipes may vary).
- After mashing, please carefully lift the grain basket with the separate handle, and locate the grain basket lugs onto the support ring on the boiler rim.
- Use your sparging water to extract excess sugars from the grain in the basket. Remember to leave basket to drain into the boiler for about 10mins after sparging.
- Heat up the water to the boiling temperature, which can be done while the basket is draining. The boiling session time is 90mins (recipes may vary).
- Add the hops etc., at the correct timings according to your recipe.
- To sterilize the equipment, immerse your wort chiller about 15mins before the boiling is finished.
- After boiling, cool down the wort to 20°C before transferring it to your fermenting vessel via the drain tap/bazooka filter on the boiler front.

Maintenance

- It is essential to clean the device after use. The dry ingredients may stick onto the metal and inside the pump.
- Rinse the device with 5L-10L 60°C water for 15 mins or more until you make sure it is clean. Please turn on the pump during cleaning.
- Do not use any sharp metal implement to remove the residue. Use a soft cloth or soft scouring pad to clean the inside of the boiler instead. (Vinegar can be good for cleaning.)
- Any wort residue marks on the boiler base should be cleaned off before the next use.
- Flush the pump reversely by connecting a hose to the curved pipe.
- Suitable cleaning products can be used. (Please check their suitability before.)
- Do not splash any electronic parts of the device.
- Do not immerse the machine in the water.
- Store the device in a dry place. Do not plug in when not in use.

Troubleshooting Tips

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.
Fail to reach 100℃	A: Put the cover on for 1 to 2 mins. B: Do temperature correction.
C1--Celsius temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -10℃ to +10℃.
F1--Fahrenheit temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -50°F to +50°F.
ERR-1 shown on display	A: A low-temperature warning indicates a lower temperature than -20℃. B: The sensor connector is loosened. C: Open the underneath and check the sensor. Re-connect it if it loosens.
ERR-2 shown on display	A: An overheat/boil-dry warning indicates a higher temperature than 120℃. B: The sensor is fails. Please get in touch with the dealer for replacement.
Suddenly shut off during heating	A: Lower the heat up power. B: Replace the overheat protection thermostat.

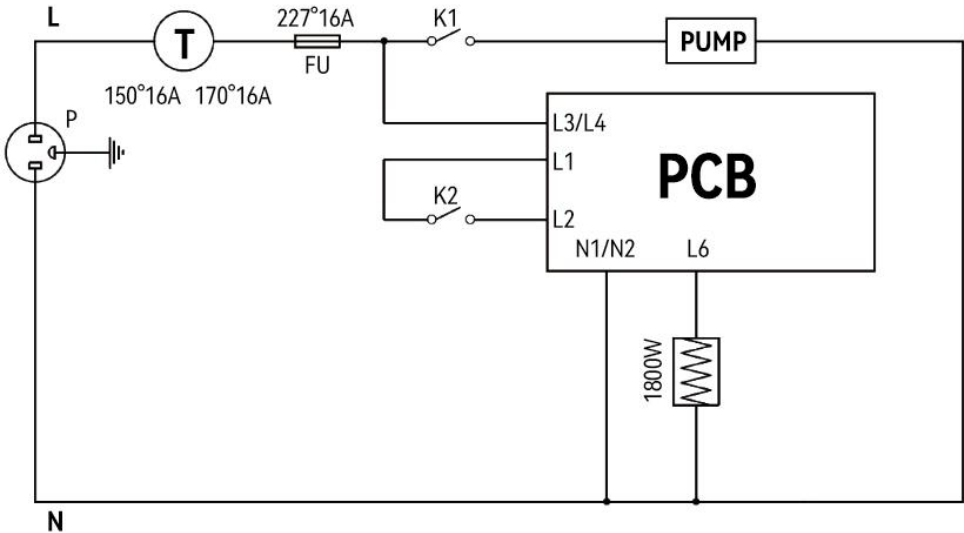
Technical Data

Model No.	DM-N30
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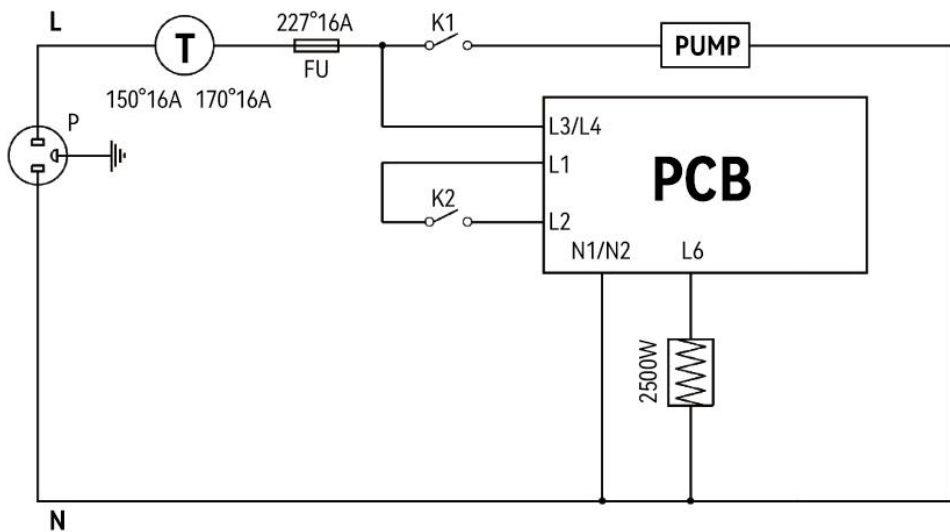
Volume	30L up to top, 35L to full line
Voltage	European Specification 220V-240V
	American Specification 110V-120V
Power	European Specification 2500W
	American Specification 1800W
Frequency	European Specification 50Hz
	American Specification 60Hz

Electric Circuit

American Specification



European Specification







Upgrade · The Home Creator Way

**MAISON PROFESSIONNELLE
BRASSAGE MACHINE**

Modèle : DM-N30

Modèle : DM-N30



Voici le mode d'emploi original. Veuillez lire attentivement toutes les instructions du manuel avant utilisation. VEVOR se réserve le droit d'interpréter ce manuel à sa guise. L'apparence du produit que vous recevrez peut différer. Nous vous prions de nous excuser si nous ne vous informons pas des mises à jour techniques ou logicielles concernant notre produit.

Merci d'avoir acheté ce système de microbrasserie.

Veuillez suivre les instructions pour une utilisation optimale de votre machine. Le processus d'infusion illustré ci-dessous n'est qu'un guide. Compte tenu des différentes formules et conditions d'infusion possibles, Les résultats varient donc en conséquence. Cette machine est conçue pour vous permettre d'ajuster les paramètres selon vos besoins en matière d'infusion.

	Avertissement – Afin de réduire les risques de blessure, l'utilisateur doit lire attentivement le manuel d'instructions.
	Tenez les enfants éloignés de la machine par mesure de précaution.
	Avertissement : Usage intérieur uniquement
	ÉLIMINATION CORRECTE Ce produit est soumis à la directive européenne 2012/19/UE. Le symbole représentant une poubelle barrée indique que ce produit nécessite une collecte sélective des déchets dans l'Union européenne. Ceci s'applique au produit et à tous les accessoires portant ce symbole. Les produits ainsi marqués ne doivent pas être jetés avec les ordures ménagères, mais doivent être déposés dans un point de collecte pour le recyclage des équipements électriques et électroniques (EEED).

Consignes de sécurité

Veuillez lire attentivement toutes les instructions et conserver ce manuel pour toute consultation ultérieure.

1. Avertissement - Afin de réduire les risques de blessure, l'utilisateur doit lire attentivement le manuel d'instructions.
2. Ce produit est conforme aux normes et réglementations en vigueur. Son installation doit respecter toutes les réglementations applicables et son utilisation doit se faire uniquement dans des zones bien ventilées. Veuillez lire attentivement le manuel d'utilisation avant d'installer et d'utiliser cet équipement.
3. Ce produit n'est pas destiné à être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou qui manquent d'expérience et de connaissances, à moins qu'elles n'aient reçu la surveillance ou les instructions concernant l'utilisation de l'appareil de la part d'une personne responsable de leur sécurité.
4. Les enfants ne doivent pas jouer avec l'appareil.

5. Ce produit ne doit pas être utilisé par des enfants. Gardez l'appareil et son cordon hors de portée des enfants.
6. Ce produit est destiné à être utilisé dans des applications domestiques et similaires telles que :
 - les espaces cuisine du personnel dans les magasins, les bureaux et autres environnements de travail ;
 - maisons de ferme ;
 - par les clients dans les hôtels, les motels et autres environnements résidentiels ;
 - des environnements de type chambres d'hôtes.
7. Veuillez conserver le produit correctement. Vérifiez son état avant utilisation. En cas d'anomalie, cessez immédiatement l'utilisation.
8. Veuillez utiliser le produit conformément à son usage prévu et prendre connaissance des risques de blessures liés à une mauvaise utilisation.
9. Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant, son agent de service ou des personnes qualifiées de manière similaire afin d'éviter tout danger.

- Avant utilisation, vérifiez l'étiquette signalétique du produit et assurez-vous que la tension de l'appareil correspond à la tension de votre prise de courant.

- La prise doit être connectée au fil de terre.
- N'utilisez pas l'appareil si le cordon ou la prise est endommagé(e). Il convient de le remplacer avant utilisation.
- N'utilisez pas d'adaptateur car la puissance de cet appareil est élevée.
- Éteignez le bouton avant de retirer la prise.
- Toujours l'éteindre avant de déplacer le chauffe-eau.
- Veillez à éviter toute surcharge du réseau électrique.
- Cet appareil nécessitant une alimentation supplémentaire, n'utilisez pas de rallonges si leur courant est inférieur à 13 ampères.
- Cet appareil nécessite une prise de 13 à 16 ampères.
- Des produits peuvent être connectés à cette extension.

L'appareil doit être utilisé uniquement conformément à sa destination. Son fonctionnement doit être sûr et sans dysfonctionnement. Assurez-vous de vérifier les conditions appropriées avant chaque utilisation.

- L'appareil doit être installé uniquement dans des endroits sûrs.
- Ne jamais immerger la cuve de brassage dans l'eau. Toujours protéger le câble d'alimentation électrique du mélange.
- Ne mettez pas en marche le chauffe-eau si le réservoir d'eau est vide.
- Ne retirez pas le couvercle pendant l'ébullition.
- **SURCHAUFFE À SEC** : L'appareil est équipé d'une protection contre la surchauffe à sec. Lorsque l'appareil est En cas de surchauffe, cette

fonction s'activera automatiquement. Le thermostat de sécurité coupe l'alimentation lorsque l'élément chauffant surchauffe. Veuillez ajouter de l'eau ou attendre que l'élément refroidisse avant de rallumer l'appareil. En cas de surchauffe, assurez-vous toujours qu'il y a au moins 3 litres de liquide dans le réservoir. (Les problèmes causés par une surchauffe sans ajout d'eau ne sont pas couverts par la garantie ! Bien que cet appareil soit équipé d'une protection contre la surchauffe, veuillez payer...) (Attention lors de son utilisation.)

Veuillez ne pas mettre la pompe en marche pendant l'ébullition du moût, car les bulles d'air risquent de la faire tourner à vide et de l'user prématurément sous l'effet des hautes températures. Les dommages causés par cette mise en marche ne sont pas couverts par la garantie.

- Il n'est pas recommandé d'utiliser la pompe pour extraire le moût après refroidissement, car il n'y a pas de filtre à l'entrée de la pompe permet aux résidus de brassage de pénétrer dans la pompe, risquant de bloquer et d'endommager le système.
- Arrêtez la pompe après le broyage. Veuillez ne pas retirer le tuyau coudé avant de fermer la vanne et d'arrêter la pompe.

Contenu de la boîte

- La température de l'eau ne doit pas dépasser +40°C ;
- La profondeur d'immersion maximale ne doit pas dépasser 10 m.
- Le pH de l'eau doit être compris entre 6,5 et 8,5.
- Le diamètre maximal des particules solides admissibles : Ø15~Ø35mm.



1	Contrôleur numérique programmable	5	Valve de circulation (Technologie de flux de brassage)
2	Interrupteurs (PCB / Alimentation et pompe)	6	Connecteur (verrouillage à came)
3	Robinet	7	Tube de circulation (Technologie de flux de brassage)
4	Pompe intégrée		

Parties

 24. Plaque de rinçage supérieure pour panier à grains	 25. Plaque inférieure pour panier à grains	 26. Couvercle en verre avec trou pour tuyau de circulation
 27. Bazooka Mesh Filtre pour robinet	 28. Tuyau de circulation (Connecteur à verrouillage par came)	 29. Bas Tube
 30. Bouchon à grains : Bouchon à vis blanc pour trop-plein télescopique	 31. Écrou à vis pour trop-plein télescopique	 32. Panier à grains
 33. anse de panier à grains	 34. Tuyau de trop-plein télescopique pour panier à grains	

		
35. Refroidisseur de moût pour le refroidissement	36. Araignée sauteuse	
		
37. Pompe magnétique	38. circuit imprimé	39. Thermostat

Opération

Fonctionnement du commutateur

L'interrupteur « PCB » sert à mettre hors tension ou hors tension le contrôleur numérique qui gère les éléments chauffants. Le bouton « PUMP » sert à mettre hors tension ou hors tension la pompe.

	
Allumer	Éteindre

Fonctionnement du robinet

		
Fermé.	Pour ouvrir, tirez le cercle vers l'extrémité de actionnez le levier et tournez-le de 90° dans le sens antihoraire.	Ouvrir. Pour fermer, tirez le cercle vers l'extrémité du levier et tournez le levier dans le sens horaire de 90°.

Fonctionnement de la vanne

Cette vanne sert à ouvrir et à fermer la circulation du moût. Elle est également utilisée pour régler le débit de moût pendant le brassage.

	
Fermé	Ouvrir



Remarque : N'ouvrez jamais la vanne de circulation avant d'avoir assemblé le tube de circulation et de l'avoir fait passer par l'orifice du couvercle. Sinon, l'eau chaude ou le moût pourraient provoquer des brûlures.

Ensemble de tubes de circulation

1	2	3
		
Insérez le tuyau de circulation dans le connecteur Cam-Lock.	Pour verrouiller, tirez les leviers Cam-Lock vers le bas.	C'est fait. Il est maintenant verrouillé et prêt à l'emploi.



Note:

- Utilisez la vanne bleue pour régler le débit et obtenir une vitesse de circulation optimale. Si la vitesse de la pompe est trop élevée, le panier à grains débordera dans le tuyau central, le fond de la chaudière risque de s'assécher, ce qui peut entraîner la combustion des ingrédients et la surchauffe de l'élément chauffant.
- Veuillez ajuster le débit jusqu'à obtenir une excellente circulation.

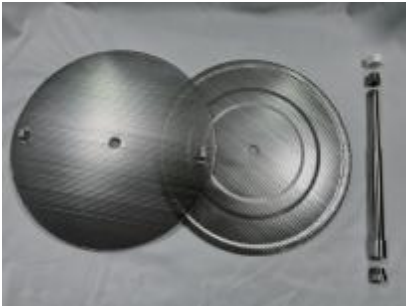
Assemblage de paniers à grains

1. Soulevez par la poignée supérieure et placez le panier à grains dans la brasserie. Retirez ensuite la poignée.
2. Insérez le tuyau de trop-plein dans la brasserie. Lors de l'ajout de l'eau de brassage et des grains, retirez la plaque de rinçage supérieure et ajoutez les grains. bouchon.
3. Une fois le brassage terminé, retirez le grain. Le panier muni d'une poignée est fixé par ses pieds au rebord de la cuve de brassage. On procède ensuite au rinçage.



Ensemble de tuyau de trop-plein pour panier à grains

Assemblez l'insert du tuyau de trop-plein du panier à grains. Cet insert maintient les grains de malt en place à l'intérieur du panier. Le tuyau de trop-plein permet au moût de s'écouler librement de la plaque de rinçage supérieure vers la plaque inférieure si nécessaire. Le bouchon à vis du couvercle à grains est utilisé uniquement pendant l'empâtage, afin d'empêcher les grains moulus de tomber dans le tuyau de trop-plein. Retirez-le une fois tous les grains ajoutés. Lors de l'ajout de l'eau d'empâtage et Retirez la plaque supérieure d'égouttage et ajoutez le bouchon à grains.

1	2
	
Composants préparés.	Assembler Utilisez la vis inférieure pour fixer la plaque de dégazage inférieure au tuyau de trop-plein télescopique. Ensuite, fixez l'écrou supérieur du tuyau de trop-plein télescopique.

Ensemble de filtre à mailles Bazooka sur robinet



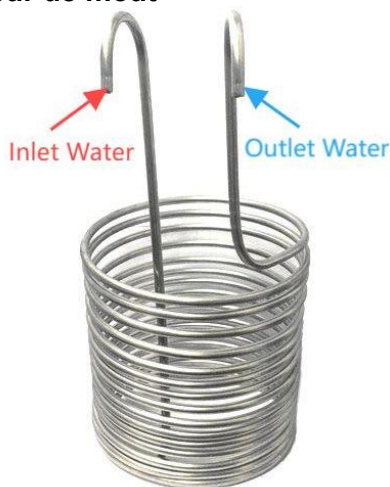
Ensemble du petit tube inférieur



Remarque : Pour éviter que le malt ne bouche l'orifice d'eau, veuillez insérer ce tube dans la pompe avant d'utiliser l'appareil.



Ensemble refroidisseur de moût



Note: Veuillez raccorder le tuyau d'eau approprié au tuyau de refroidissement .

Préparation

1. Inspection : Assurez-vous que le refroidisseur est propre, non endommagé et que les connexions sont sécurisées.
2. Raccordement : Raccordez l'entrée à une source d'eau froide et la sortie à un drain ou un récipient.
3. Position : Placez le refroidisseur dans la cuve de brassage .

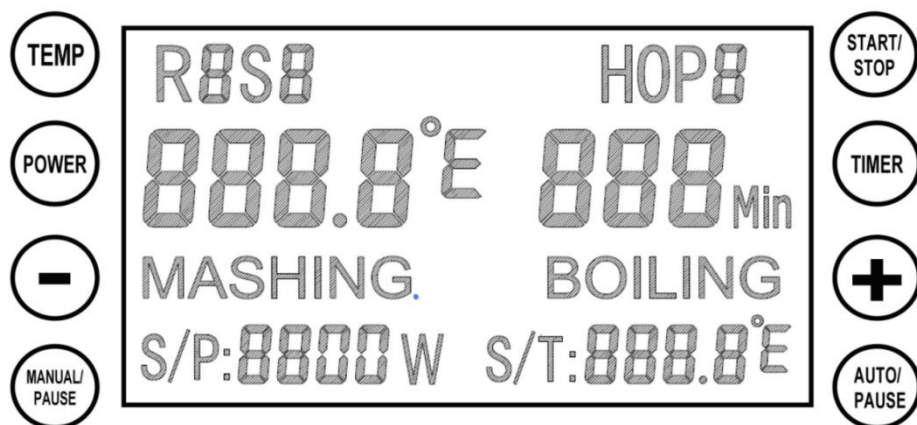
Opération

1. Début : Après l'ébullition, éteignez le feu et commencez à refroidir.
2. Faire couler l'eau : Ouvrez lentement le robinet d'eau froide, en ajustant le débit pour un refroidissement efficace.
3. Surveillance : Vérifier la température du moût jusqu'à ce qu'elle atteigne la cible (par exemple, 18-22°C pour la fermentation).

4. Fin : Coupez l'eau et débranchez le refroidisseur.

Comment utiliser la manette ?

Panneau de commande et fonctions principales



Fabricant:

Bouton de température	Appuyez pour régler la température cible à chaque étape.
Bouton d'alimentation	Appuyez pour régler la puissance de chaque étape.
Bouton de minuterie	Appuyez pour régler la minuterie de chaque étape.
"-" Bouton	Appuyez pour réduire la valeur.
bouton « + »	Appuyez pour augmenter la valeur.
Démarrer/Arrêter	Appuyez pour démarrer ou arrêter le programme.
Manuel/Pause	Appuyez pour passer en mode manuel. Appuyez pour mettre le programme en pause en mode manuel.
Auto/Pause	Appuyez pour passer en mode automatique. Appuyez pour mettre le programme en pause en mode automatique.

S/P : W	Réglez la puissance.
S/T : °C	Réglez la température.
-H	Lorsqu'il clignote, l'élément chauffe jusqu'à la température cible.

Réglage du mode manuel

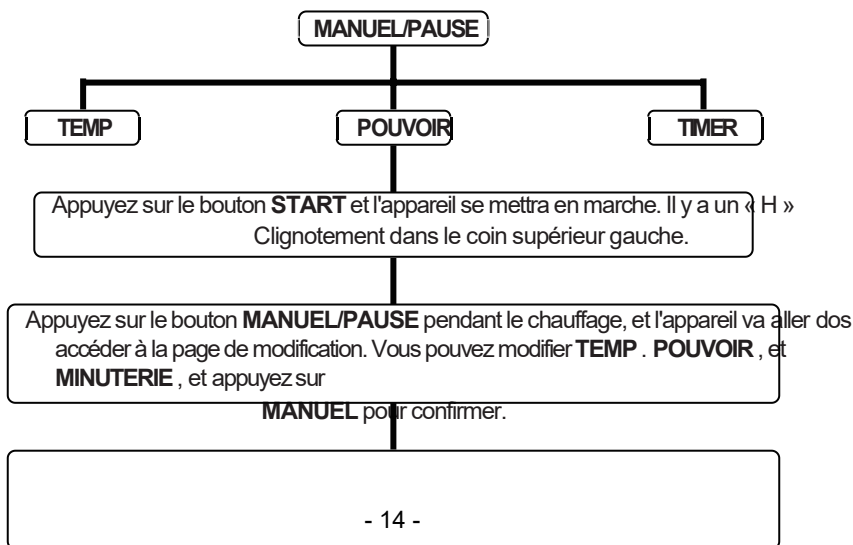
1. Mettez l'appareil sous tension, puis appuyez sur le bouton MANUEL.
2. TEMP. sert à régler la température, POWER à régler la puissance (en watts) et TIMER à programmer la durée de la session. Ces trois paramètres doivent être réglés avant la mise en marche de l'appareil. Remarque : vous pouvez les régler dans n'importe quel ordre.
3. Appuyez sur le bouton DÉMARRER une fois les 3 réglages effectués ; la session manuelle démarrera. Un « H » clignotant dans le coin supérieur gauche indique que l'appareil chauffe.
4. La température d'ébullition par défaut est de 100 °C dans notre programme. La minuterie ne se déclenchera pas si... La température affichée n'est pas de 100 °C. Dans ce cas, veuillez laisser le couvercle pendant 1 à 2 minutes (ou voir ci-dessous) pour que la température atteigne 100 °C.
5. Si l'appareil commence à bouillir, mais affiche une température inférieure, effectuez le réglage suivant pour régler la température à 100°C et déclencher la minuterie.
6. Appuyez simultanément sur les boutons « - » et « + » jusqu'à ce que l'écran affiche le symbole C1/F1. La plage de correction de température est de -10 °C à +10 °C ou de -50 °F à +50 °F.
7. Pendant le chauffage, appuyez sur le bouton Manuel/Pause pour revenir à la page de modification. Vous pourrez alors régler la température, la puissance et la minuterie. Appuyez de nouveau sur le bouton Manuel/Pause pour confirmer et revenir au mode de fonctionnement normal.
chauffage.
8. Appuyez longuement sur le bouton TEMP pendant 5 secondes pour passer de Celsius à Fahrenheit. Cette opération doit être effectuée avant tout réglage, lors de la mise en marche de l'appareil.

Fonction mémoire en mode manuel

1. Appuyez sur le bouton MANUEL/PAUSE de la page d'édition pendant 5 secondes, puis relâchez-le pour enregistrer le dernier réglage. Un signal sonore retentit en cas d'enregistrement réussi.
2. Après l'opération ci-dessus, appuyez sur le bouton DÉMARRER ; l'appareil reprendra son fonctionnement et traitera les données saisies.
3. Appuyez sur le bouton STOP, et l'appareil cessera de fonctionner.
4. Appuyez longuement sur le bouton AUTO/PAUSE sur la page blanche (l'écran affiche uniquement la température actuelle) pendant 5 secondes pour rétablir les paramètres d'usine. Une sonnerie plus lente confirme la réussite de la réinitialisation.



BLANK PAGE



Appuyez sur le bouton **MANUEL/PAUSE** sur la page d'édition pour 5 secondes et Relâchez-le ensuite ; vous entendrez une sonnerie. son de cloche. Il signifie vous avoir Les données ont été enregistrées avec succès.

Appuyez sur **MANUEL** bouton à nouveau, et l'appareil va retour à travail.

Press the **STOP** button, and the device will stop working.

Réglage du mode automatique

1. Allumez l'appareil, puis appuyez sur le bouton AUTO.
2. S1 s'affichera en haut à gauche. Saisissez les 3 paramètres : TEMPÉRATURE, MINUTERIE et PUISSANCE, comme indiqué ci-dessus.
3. Après avoir réglé le premier programme, appuyez de nouveau sur le bouton AUTO pour accéder au réglage du deuxième programme. Les programmes 3 à 9 sont alors définis comme les premier et deuxième programmes.
4. Lorsque vous avez saisi jusqu'à 9 étapes comme requis, appuyez sur le bouton DÉMARRER pour confirmer les paramètres de masquage des étapes ci-dessus.
5. L'étape suivant l'ébullition sera ignorée si les 9 étapes vous semblent trop longues. Ce programme ne prend en charge qu'un seul réglage d'ébullition par recette. Vous pouvez ajuster l'intensité d'ébullition à tout moment pendant le fonctionnement.
6. Une fois l'étape S1 terminée, un signal sonore retentit. Le programme ne passera pas à l'étape suivante tant que vous n'aurez pas appuyé sur le bouton AUTO pour confirmer. Il s'agit d'un rappel pour le remplissage des ingrédients.
7. Le rappel d'ébullition fonctionne de la même manière que précédemment. Lorsque l'appareil a terminé l'étape précédant l'ébullition, une sonnerie retentit. Le programme ne passera pas à l'étape d'ébullition tant que vous n'aurez pas appuyé sur le bouton AUTO pour confirmation. Il s'agit d'un rappel ponctuel.
8. Le bouton PAUSE arrête temporairement l'élément et la minuterie ; vous pouvez ensuite modifier les données. Appuyez sur le bouton AUTO pour continuer.
9. Appuyez sur le bouton DÉMARRER lorsque le mode automatique est en marche, vous pourrez alors ignorer instantanément l'étape dont vous n'avez pas besoin.

10. Pour activer le rappel de houblonnage pendant l'ébullition, appuyez sur « - » ou « + » pour régler le compte à rebours. Appuyez sur le bouton MINUTERIE pour sélectionner les réglages suivants : 2e, 3e... 9e. Le compte à rebours doit afficher le temps d'ébullition suivant : 1er > 2e > 3e... 9e. Appuyez sur le bouton DÉMARRER pour lancer le chauffage.

11. Appuyez simultanément sur les boutons MARCHE/ARRÊT et MINUTERIE pendant 5 secondes sur la PAGE VIERGE pour accéder à la sélection des recettes. Appuyez sur « - » ou « + » pour choisir la recette souhaitée. L'appareil peut mémoriser jusqu'à 9 recettes.

Pour lancer le programme, appuyez sur le bouton DÉMARRER afin de confirmer la recette sélectionnée. Une page blanche s'affichera alors. Appuyez ensuite sur le bouton AUTO/PAUSE pour accéder à la page de modification de la recette. Vous pouvez alors appuyer sur DÉMARRER pour exécuter le programme immédiatement ou sur AUTO/PAUSE pour le modifier ou le vérifier étape par étape.

12. Si vous appuyez sur le bouton STOP pour ignorer toutes les étapes, l'appareil s'arrête, l'écran affiche FIN et la sonnerie retentit pendant 30 secondes. Appuyez de nouveau sur le bouton STOP pour accéder à la PAGE BLANCHE.

Fonction mémoire en mode automatique

1. Après avoir configuré toutes les données nécessaires en mode automatique, appuyez sur le bouton STOP pour accéder à la page blanche. Veuillez ne pas éteindre l'appareil et suivre les étapes ci-dessous pour l'enregistrement.

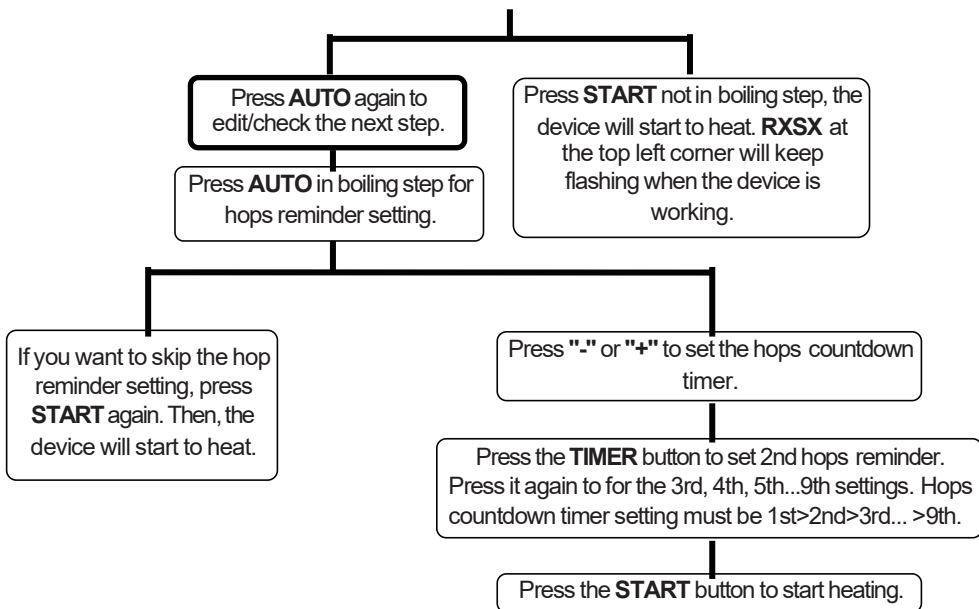
2. Appuyez sur le bouton MANUEL pour accéder à la page d'édition manuelle. Ensuite, appuyez longuement sur le bouton MANUEL. Maintenez la touche enfoncée pendant 5 secondes, puis relâchez-la. Vous pouvez ainsi enregistrer les derniers réglages en mode manuel et automatique. Un signal sonore confirme l'enregistrement.

3. Éteignez/rallumez l'appareil, puis appuyez sur le bouton AUTO ; la première étape du dernier programme sélectionné s'affichera à l'écran.

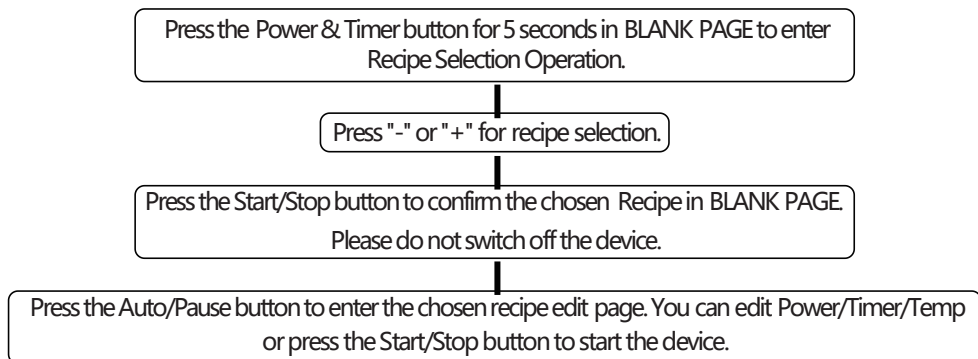
4. Appuyez sur le bouton DÉMARRER, et l'appareil se met en marche.

5. Notre programme ne prend pas en charge le stockage par lots. Chaque enregistrement nécessite de répéter l'instruction ci-dessus.

Press **AUTO/PAUSE** to enter the recipe edit page. You can edit Temp/Power/Timer.



Sélection automatique des recettes



Préparation du brassage

- L'appareil doit être positionné sur une structure de support stable, sécurisée et horizontale avant utilisation.

Un récipient plein contient des liquides bouillants et peut peser jusqu'à 40 kg. 50 L jusqu'à 50 kg à l'horizontale

Le positionnement est une condition préalable au pompage de transfert pendant le processus de brassage. Évitez une base instable.

- L'appareil ne doit pas être déplacé pendant le processus d'infusion. Les poignées servent uniquement au transport de l'appareil lorsqu'il est vide.
 - Il est impératif de tenir les enfants, les personnes fragiles et les animaux éloignés de l'appareil lorsqu'il est en marche. N'oubliez pas que l'eau bouillante est très dangereuse.
 - Nettoyez toujours soigneusement toutes les pièces de votre matériel de brassage. L'hygiène est primordiale pour obtenir de bons résultats.
 - Avant utilisation, il est acceptable de chauffer une quantité d'eau chaude dans la chaudière pour stériliser le matériel de brassage, etc.
- Après le broyage du malt, il est recommandé de l'agiter avant la saccharification. Il faut éviter le brûlage à sec.
- Vous êtes maintenant prêt à brasser !

Processus de brassage (exemple)

- Nettoyez toujours la machine avant et après utilisation.
- Raccordez le filtre Bazooka au robinet et ajoutez la quantité d'eau nécessaire avant de le mettre en marche.
- Chauffez l'eau à 66-68 °C, puis ajoutez les grains dans le panier à grains et remuez délicatement.
- Démarrez votre pompe de circulation lorsque la température correcte est atteinte, puis réglez le débit de la pompe comme indiqué dans la section ci-dessous.
- La durée standard de la première séance de chauffage est de 60 minutes (les recettes peuvent varier).
- La température du 2ème brassage est de 78-80°C et la durée de la session est de 20 minutes (les recettes peuvent varier).
- Après le brassage, veuillez soulever délicatement le panier à grains à l'aide de la poignée séparée et positionner les pattes du panier à grains sur l'anneau de support situé sur le rebord de la chaudière. Utilisez l'eau de rinçage pour extraire l'excès de sucres des grains contenus dans le panier. N'oubliez pas de laisser le panier s'égoutter dans la chaudière pendant environ 10 minutes après le rinçage.
- Faites chauffer l'eau jusqu'à ébullition, ce qui peut se faire pendant que le panier s'égoutte. La durée d'ébullition est de 90 minutes (elle peut varier selon les recettes).

- Ajoutez le houblon, etc., au moment opportun selon votre recette.
- Pour stériliser l'équipement, plongez votre refroidisseur de moût environ 15 minutes avant la fin de l'ébullition.
- Après ébullition, laissez refroidir le moût à 20°C avant de le transférer dans votre cuve de fermentation via le robinet de vidange/filtre bazooka situé sur le devant de la chaudière.

Entretien

- Il est essentiel de nettoyer l'appareil après utilisation. Les ingrédients secs peuvent adhérer au métal et à l'intérieur de la pompe. Rincez l'appareil avec 5 à 10 litres d'eau à 60 °C pendant 15 minutes ou plus, jusqu'à ce qu'il soit parfaitement propre. Veuillez laisser la pompe en marche pendant le nettoyage.
- N'utilisez aucun objet métallique pointu pour enlever les résidus. Utilisez plutôt un chiffon doux ou une éponge abrasive douce pour nettoyer l'intérieur de la chaudière. (Le vinaigre peut être efficace pour le nettoyage.)
- Toute trace de résidus de moût sur le fond de la chaudière doit être nettoyée avant la prochaine utilisation.
- Rincez la pompe à l'envers en raccordant un tuyau au tuyau courbé.
- Des produits de nettoyage adaptés peuvent être utilisés. (Veuillez vérifier leur compatibilité au préalable.)
- Ne pas éclabousser les composants électroniques de l'appareil.
- Ne pas immerger la machine dans l'eau.
- Rangez l'appareil dans un endroit sec. Ne le branchez pas lorsqu'il n'est pas utilisé.

Conseils de dépannage

Ingrédients coincés dans la pompe	A : Purgez la pompe en raccordant un tuyau au tuyau coudé. B : Démontez la pompe pour retirer les ingrédients.
Échec de la réalisation de 100°C	A : Laissez le couvercle pendant 1 à 2 minutes. B : Effectuer une correction de température.

C1--Correction de température en degrés Celsius	A : Appuyez simultanément sur « - » et « + » pour accéder au réglage de correction de température C1. La plage de réglage est de -10 °C à +10 °C.
F1 - Correction de température en degrés Fahrenheit	A : Appuyez simultanément sur « - » et « + » pour accéder au réglage de correction de température C1. La plage de réglage s'étend de -50 °F à +50 °F.
ERR-1 affiché sur l'écran	A: Un avertissement de basse température indique une température inférieure à -20°C. B : Le connecteur du capteur est desserré. C : Ouvrez le compartiment inférieur et vérifiez le capteur. Rebranchez-le s'il est desserré.
ERR-2 affiché sur l'écran	A : Un avertissement de surchauffe/ébullition à sec indique une température supérieure à 120°C. B : Le capteur est défectueux. Veuillez contacter votre concessionnaire pour le faire remplacer.
Arrêt soudain pendant le chauffage	A : Diminuez la puissance de chauffage. B : Remplacez le thermostat de protection contre la surchauffe.

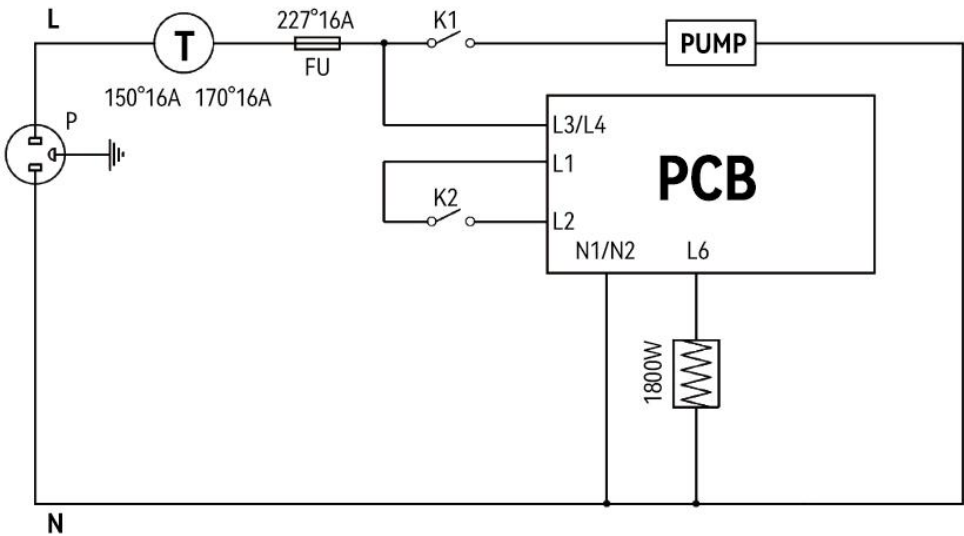
Données techniques

Numéro de modèle	DM-N30
Volume	30 L jusqu'en haut, 35 L jusqu'à la ligne complète
Tension	Spécifications européennes 220V-240V
	Spécifications américaines 110V-120V
Pouvoir	Spécifications européennes 2500W

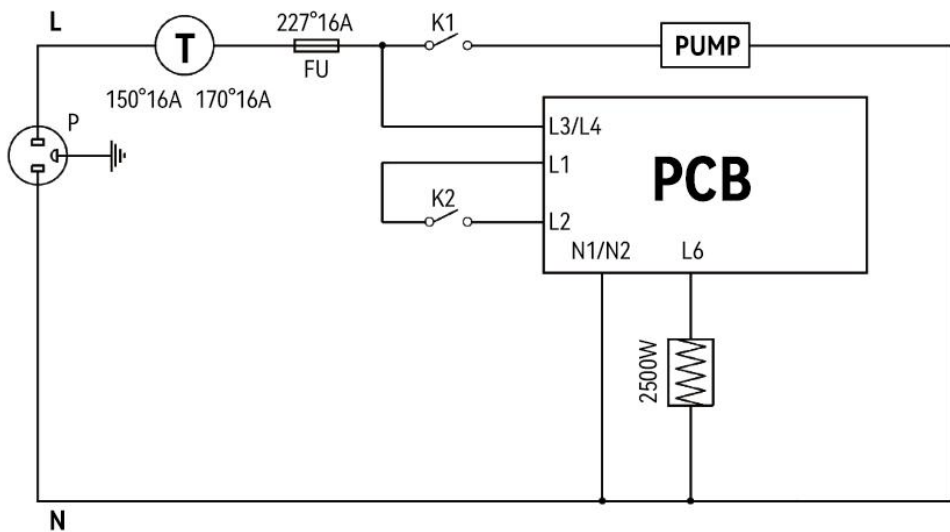
	Spécifications américaines 1800W
Fréquence	Spécification européenne 50 Hz
	Spécification américaine 60 Hz

Circuit électrique

Américain Spécification



Spécifications européennes





VEVOR

Upgrade · The Home Creator Way

PROFESSIONELLES ZUHAUSE BRAUEN MASCHINE

Modell: DM-N30

Modell: DM-N30



Dies ist die Originalanleitung. Bitte lesen Sie die gesamte Bedienungsanleitung vor der Inbetriebnahme sorgfältig durch. VEVOR behält sich die Auslegung der Bedienungsanleitung vor. Das Aussehen des Produkts kann von dem gelieferten Produkt abweichen. Wir bitten um Verständnis, dass wir Sie nicht erneut über etwaige Technologie- oder Software-Updates informieren werden .

Vielen Dank für den Kauf dieser Mikrobrauereianlage.

Bitte befolgen Sie die Anweisungen, um Ihre Maschine optimal zu nutzen. Der unten dargestellte Brühvorgang dient lediglich als Orientierungshilfe. Da es verschiedene Brührezepte und -bedingungen gibt, ... Die Ergebnisse sind dementsprechend unterschiedlich. Diese Maschine ist so konzipiert, dass Sie die Einstellungen an Ihre individuellen Brühbedürfnisse anpassen können.

	Warnung – Um das Verletzungsrisiko zu verringern, muss der Benutzer die Bedienungsanleitung sorgfältig lesen.
	Halten Sie Kinder aus Gefahrengründen von der Maschine fern.
	Warnung – Nur für den Gebrauch in Innenräumen
	KORREKTE ENTSORGUNG Dieses Produkt unterliegt den Bestimmungen der europäischen Richtlinie 2012/19/EU. Das Symbol einer durchgestrichenen Mülltonne weist darauf hin, dass das Produkt in der Europäischen Union separat entsorgt werden muss. Dies gilt für das Produkt und sämtliches Zubehör, das mit diesem Symbol gekennzeichnet ist. Produkte dieser Art dürfen nicht im normalen Hausmüll entsorgt werden, sondern müssen zu einer Sammelstelle für das Recycling von Elektro- und Elektronikgeräten gebracht werden.

Sicherheitshinweise

Bitte lesen Sie alle Anweisungen sorgfältig durch und bewahren Sie diese Anleitung zum späteren Nachschlagen auf.

1. Warnung – Um das Verletzungsrisiko zu verringern, muss der Benutzer die Bedienungsanleitung sorgfältig lesen.
2. Das Produkt entspricht den geltenden Normen und Vorschriften. Die Installation dieses Geräts muss allen anwendbaren Vorschriften entsprechen und es darf nur in gut belüfteten Bereichen betrieben werden. Bitte lesen Sie die Bedienungsanleitung vor der Installation und Inbetriebnahme des Geräts.
3. Dieses Produkt ist nicht für die Verwendung durch Personen (einschließlich Kinder) mit eingeschränkten physischen, sensorischen oder geistigen Fähigkeiten oder mangelnder Erfahrung und Kenntnis bestimmt, es sei denn, sie werden von einer für ihre Sicherheit verantwortlichen Person beaufsichtigt oder in die Verwendung des Geräts eingewiesen.
4. Kinder dürfen nicht mit dem Gerät spielen.

5. Dieses Produkt darf nicht von Kindern benutzt werden. Bewahren Sie das Gerät und das Netzkabel außerhalb der Reichweite von Kindern auf.
6. Dieses Produkt ist für den Einsatz im Haushalt und in ähnlichen Anwendungen vorgesehen, wie zum Beispiel:
- Personalküchen in Geschäften, Büros und anderen Arbeitsumgebungen;
 - Bauernhäuser;
 - von Kunden in Hotels, Motels und anderen Wohnumgebungen;
 - Unterkünfte im Stil von Bed & Breakfast.
7. Bitte bewahren Sie das Produkt ordnungsgemäß auf. Prüfen Sie vor Gebrauch, ob das Produkt Mängel aufweist. Sollte es Mängel aufweisen, stellen Sie die Verwendung bitte ein.
8. Bitte verwenden Sie das Produkt nur gemäß dem vorgesehenen Verwendungszweck. Wir weisen auf mögliche Verletzungen durch unsachgemäße Verwendung hin.
9. Wenn das Netzkabel beschädigt ist, muss es vom Hersteller, seinem Kundendienst oder einer ähnlich qualifizierten Person ersetzt werden, um eine Gefährdung zu vermeiden.

- Prüfen Sie vor der Verwendung das Typenschild des Produkts und stellen Sie sicher, dass die Gerätespannung zu Ihrer Steckdosenspannung passt.
 - Der Stecker sollte mit dem Erdungsdraht verbunden werden.
 - Verwenden Sie das Gerät nicht, wenn das Kabel oder der Stecker beschädigt ist. Ersetzen Sie ihn vor der Verwendung.
 - Verwenden Sie keinen Adapter, da die Wattzahl und Leistung dieses Geräts hoch sind.
 - Schalten Sie den Knopf aus, bevor Sie den Stecker ziehen.
 - Schalten Sie den Wasserkocher immer aus, bevor Sie versuchen, ihn zu bewegen.
 - Achten Sie darauf, eine Überlastung der Stromversorgung zu vermeiden.
 - Da das Gerät eine höhere Leistung benötigt, verwenden Sie keine Verlängerungskabel, wenn diese unter 13 Ampere liegen.
 - Für dieses Gerät wird ein 13-16-Ampere-Stecker benötigt.
 - Produkte können mit dieser Erweiterung verbunden werden.
- Das Gerät darf nur bestimmungsgemäß verwendet werden. Es muss in einem sicheren und fehlerfreien Zustand betrieben werden. Überprüfen Sie vor jeder Benutzung unbedingt die korrekten Bedingungen.
- Das Gerät darf nur an sicheren Orten installiert werden.
 - Den Maischebottich niemals in Wasser tauchen. Das Stromkabel stets vor der Maische schützen.
 - Schalten Sie den Wasserkocher nicht ein, wenn der Wassertank leer ist.
 - Den Deckel während des Kochens nicht abnehmen.

• **TROCKENBRENNUNG:** Das Gerät ist mit einem Trockenbrennschutz ausgestattet. Wenn das Gerät Bei Überhitzung wird diese Funktion automatisch aktiviert. Zunächst schaltet der Trockenlaufschutz das Gerät ab, sobald das Heizelement überhitzt. Bitte füllen Sie Wasser nach oder warten Sie, bis das Heizelement abgekühlt ist, und schalten Sie das Gerät dann wieder ein. Achten Sie im Falle einer Überhitzung darauf, dass sich immer mindestens 3 Liter Flüssigkeit im Gerät befinden. (Schäden, die durch Trockenlauf ohne Wasserzugabe entstehen, sind nicht von der Garantie abgedeckt! Obwohl dieses Gerät mit einem Trockenlaufschutz ausgestattet ist, bezahlen Sie bitte

(Bitte beachten Sie dies bei der Benutzung.)

Bitte schalten Sie die Pumpe während des Würzekochens nicht ein, da Luftblasen dazu führen, dass die Pumpe im Leerlauf läuft und bei hohen Temperaturen verschleißt. Schäden, die dadurch entstehen, sind nicht von der Garantie abgedeckt.

- Es wird nicht empfohlen, die Pumpe zum Abpumpen der abgekühlten Würze zu verwenden, da keine Ein Filter am Pumpeneinlass verhindert, dass Brührückstände in die Pumpe gelangen und das System verstopfen und beschädigen.
- Schalten Sie die Pumpe nach dem Pürieren aus. Bitte entfernen Sie das gebogene Rohr nicht, bevor Sie das Ventil schließen und die Pumpe ausschalten.

Was ist in der Box?

- Die Wassertemperatur sollte nicht höher als +40°C sein;
- Die maximale Eintauchtiefe sollte 10 m nicht überschreiten.
- Der pH-Wert von Wasser sollte zwischen 6,5 und 8,5 liegen.
- Der maximale Durchmesser der durchlassbaren Feststoffpartikel beträgt Ø15~Ø35mm.



1	Digitaler programmierbarer Controller	5	Umwälzventil (Mash Flow Technology)
2	Schalter (Leiterplatte / Stromversorgung und Pumpe)	6	Stecker (Cam-Lock)
3	Klopfen	7	Zirkulationsschlauch (Mash Flow Technology)
4	Eingebaute Pumpe		

Teile



40. Obere Spülplatte
für Getreidekorb



41. Boden-Läuterplatte
für den Malzkorb



42. Glasdeckel mit
Öffnung für
Zirkulationsrohr



43. Bazooka Mesh
Filter für Leitungswasser



44. Zirkulationsrohr
(Cam-Lock-Anschluss)



45. Unten
Rohr



46. Getreideverschluss:
Weißer
Schraubverschluss für
teleskopischen Überlauf



47. Schraubmutter für
teleskopischen Überlauf



48. Getreidekorb



49. Griff für
Getreidekorb



50. Teleskop-Überlaufrohr für Getreidekorb



51. Würzekühler zum Abkühlen



52. Hüpfspinne



53. Magnetpumpe



54. Leiterplatte



55. Thermostat

Betrieb

Schalterbetätigung

Der Schalter „PCB“ ist ein Ein-/Ausschalter für die Stromzufuhr zum digitalen Regler, der die Heizelemente steuert. Die Taste „PUMP“ ist der Ein-/Ausschalter für die Pumpe.



Einschalten



Ausschalten

Bedienung des Wasserhahns



Geschlossen.	Zum Öffnen den Kreis zum Ende hin ziehen. den Hebel und drehen Sie ihn immer wieder um 90° entgegen dem Uhrzeigersinn.	Offen. Zum Schließen den Kreis zum Ende des Hebels ziehen und drehen. den Hebel um 90° im Uhrzeigersinn drehen.
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Ventilfunktion

Dieses Ventil dient zum Öffnen und Schließen der Würzezirkulation. Es wird auch verwendet, um den korrekten Würzefluss während des Maischens einzustellen.

	
Geschlossen	Offen

	Hinweis: Öffnen Sie das Zirkulationsventil niemals, bevor Sie den Zirkulationsschlauch montiert und durch die Deckelöffnung geführt haben. Andernfalls besteht Verbrennungsgefahr durch heißes Wasser oder Würze.
--	--

Zirkulationsrohrbaugruppe

1	2	3
---	---	---

		
Führen Sie das Zirkulationsrohr in den Cam-Lock-Anschluss ein.	Zum Verriegeln die Cam-Lock-Hebel nach unten ziehen.	Fertig. Es ist jetzt gesperrt und einsatzbereit.

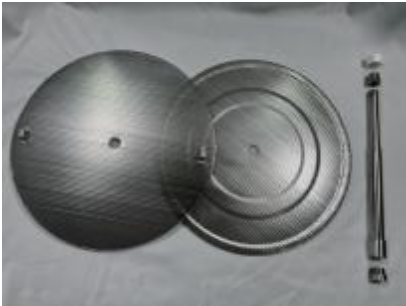
	Notiz: • Mit dem blauen Ventil lässt sich die Durchflussmenge für die korrekte Zirkulationsgeschwindigkeit einstellen. Ist die Pumpendrehzahl zu hoch, läuft der Getreidekorb über das zentrale Rohr, der Kesselboden kann trockenlaufen, wodurch die Zutaten verbrennen und das Heizelement überhitzen kann. • Bitte passen Sie den Durchfluss so an, dass eine optimale Zirkulation erreicht wird.
--	---

Getreidekorb-Baugruppe 1. Heben Sie den Getreidekorb am oberen Griff an und setzen Sie ihn in die Brauerei ein. Entfernen Sie anschließend den Griff. 2. Setzen Sie die Überlaufrohrbaugruppe in die Brauerei. Beim Hinzufügen des Maischwassers und des Malzes die obere Läuterplatte abnehmen und das Malz hinzufügen. Stopper. 3. Nach Abschluss des Maischens das Getreide abheben. Den Korb mit dem Griff am Rand des Braukessels einhaken. Dann läutern.	
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Überlaufrohrbaugruppe für Getreidekorb

Setzen Sie den Überlaufeinsatz des Malzkorbs ein. Dieser Einsatz hält die Malzkörner im Malzkorb an ihrem Platz. Das Überlaufrohr ermöglicht es der Würze, bei Bedarf frei von der oberen Läuterplatte nach unten zu fließen. Der Malzstopfen mit Schraubverschluss wird nur während des

Einmaischens verwendet, damit das geschrotete Malz nicht in das Überlaufrohr fällt. Entfernen Sie ihn, sobald das gesamte Malz hinzugegeben wurde. Beim Hinzufügen des Maischewassers und Nach dem Ausbringen des Kornes die obere Läuterplatte entfernen und den Kornstopfen einsetzen.

1	2
	
Komponenten vorbereitet.	Montieren Verwenden Sie die untere Schraube, um die untere Auslaufplatte mit dem teleskopischen Überlaufrohr zu verbinden. Anschließend befestigen Sie die obere Schraubenmutter am teleskopischen Überlaufrohr.

Bazooka-Netzfilter-Baugruppe am Wasserhahn



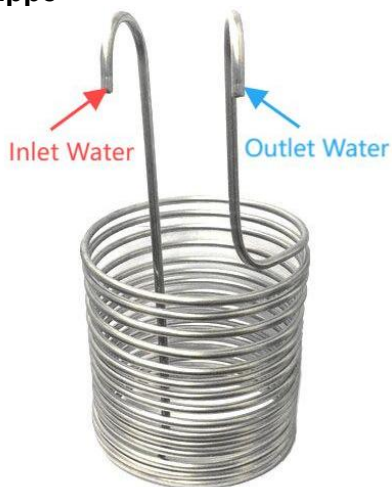
Untere kleine Rohrbaugruppe



Hinweis: Um zu verhindern, dass das Malz die Wasseröffnung verstopft, stecken Sie bitte diesen Schlauch vor der Benutzung des Geräts in die Pumpe.



Würzekühler -Baugruppe



Notiz: Bitte schließen Sie das entsprechende Wasserrohr an das Kühlrohr an .

Vorbereitung

1. Überprüfen: Stellen Sie sicher, dass der Kühler sauber und unbeschädigt ist und die Anschlüsse fest sitzen.
2. Anschluss: Schließen Sie den Einlass an eine Kaltwasserquelle und den Auslass an einen Abfluss oder Behälter an.
3. Positionierung: Platzieren Sie den Kühler im Braukessel .

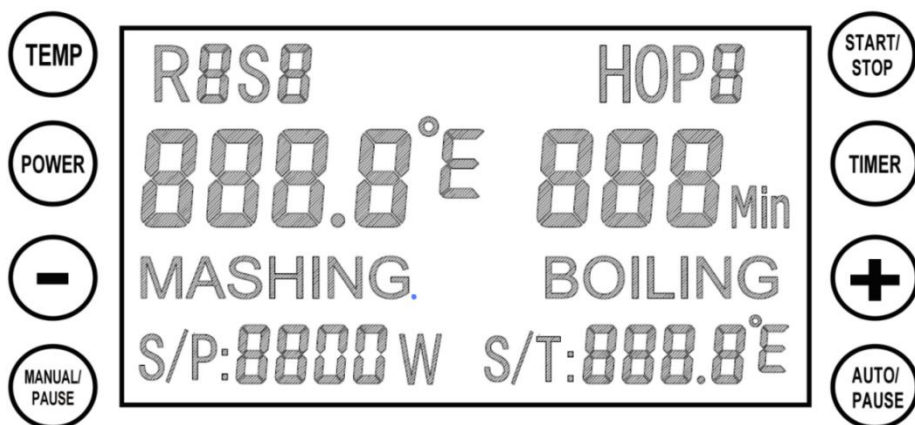
Betrieb

1. Start: Nach dem Aufkochen die Hitze abstellen und mit dem Abkühlen beginnen.
2. Wasser einlaufen lassen: Öffnen Sie das Kaltwasserventil langsam und regulieren Sie den Wasserdurchfluss für eine effiziente Kühlung.

3. Überwachung: Überprüfen Sie die Würzetemperatur, bis sie den Zielwert erreicht (z. B. 18-22 °C für die Gärung).
4. Abschluss: Wasser abstellen und Kältemaschine abkoppeln.

Wie benutzt man den Controller?

Bedienfeld und Hauptfunktionen



Hersteller:

Temperaturtaste	Drücken Sie, um die Zieltemperatur für jeden Schritt einzustellen.
Ein-/Ausschalter	Drücken Sie, um die Leistung für jeden Schritt einzustellen.
Timer-Taste	Drücken Sie, um für jeden Schritt einen Timer einzustellen.
"-" Taste	Drücken Sie, um den Wert zu verringern.
"+"-Schaltfläche	Drücken Sie, um den Wert zu erhöhen.
Start/Stop	Drücken Sie diese Taste, um das Programm zu starten oder zu stoppen.
Manuell/Pause	Drücken Sie diese Taste, um in den manuellen Modus zu wechseln. Drücken Sie diese Taste, um das Programm im manuellen Modus anzuhalten.

Auto/Pause	Drücken Sie diese Taste, um in den Automatikmodus zu wechseln. Drücken Sie diese Taste, um das Programm im Automatikmodus anzuhalten.
S/P: W	Schalten Sie die Leistung ein.
S/T: °C	Stelle die Temperatur ein.
-H	Wenn die Kontrollleuchte blinkt, heizt sich das Heizelement auf die Zieltemperatur auf.

Manuelle Moduseinstellung

1. Schalten Sie den Netzschalter ein und drücken Sie dann die Taste MANUAL.
 2. TEMP dient der Temperatureinstellung, POWER der Leistungseinstellung (Watt) und TIMER der Sitzungsdauer. Alle drei Einstellungen müssen vor Inbetriebnahme des Geräts vorgenommen werden. Hinweis: Die Reihenfolge der Einstellungen ist beliebig.
 3. Drücken Sie die START-Taste, sobald alle drei Einstellungen vorgenommen wurden. Die manuelle Sitzung startet. Ein blinkendes „H“ in der oberen linken Ecke bedeutet, dass sich das Gerät aufheizt.
 4. Die Standard-Siedetemperatur in unserem Programm beträgt 100 °C. Der Timer wird nicht ausgelöst, wenn die Temperaturanzeige zeigt nicht 100 °C an. In diesem Fall legen Sie bitte die Abdeckung für 1–2 Minuten auf (oder beachten Sie die folgenden Hinweise), um die angezeigten 100 °C zu erreichen.
 5. Wenn das Gerät zu kochen beginnt, aber eine niedrigere Temperatur anzeigt, nehmen Sie die folgende Anpassung vor, um die Temperatur auf 100°C einzustellen und den Timer auszulösen.
 6. Drücken Sie die Tasten „-“ und „+“ gleichzeitig, bis im Display das Symbol C1/F1 angezeigt wird. Der Temperaturkorrekturbereich liegt zwischen -10 °C und +10 °C bzw. -50 °F und +50 °F.
 7. Drücken Sie während des Aufheizens die Taste „Manuell/Pause“. Das Gerät kehrt dann zur Bearbeitungsseite zurück. Dort können Sie Temperatur, Leistung und Timer bearbeiten. Drücken Sie die Taste „Manuell/Pause“ erneut, um die Änderungen zu bestätigen und das Gerät zur Bearbeitungsseite zurückzukehren.
- Heizung.

8. Halten Sie die TEMP-Taste 5 Sekunden lang gedrückt, um von Celsius auf Fahrenheit umzuschalten. Diese Aktion kann nur durchgeführt werden, wenn das Gerät vor jeglicher Einstellung eingeschaltet wird.

Speicherfunktion im manuellen Modus

1. Halten Sie die Taste MANUAL/PAUSE auf der Bearbeitungsseite 5 Sekunden lang gedrückt und lassen Sie sie dann los, um die letzte Einstellung zu speichern. Bei erfolgreicher Speicherung ertönt ein Glockenton.
2. Drücken Sie nach dem oben beschriebenen Vorgang die START-Taste. Das Gerät nimmt daraufhin seine Arbeit wieder auf und verarbeitet die eingegebenen Daten.
3. Drücken Sie die STOP-Taste, und das Gerät schaltet sich aus.
4. Halten Sie die AUTO/PAUSE-Taste auf der leeren Seite (das Display zeigt nur die aktuelle Temperatur an) 5 Sekunden lang gedrückt, um die Werkseinstellungen wiederherzustellen. Ein langsamer Signalton signalisiert die erfolgreiche Wiederherstellung.



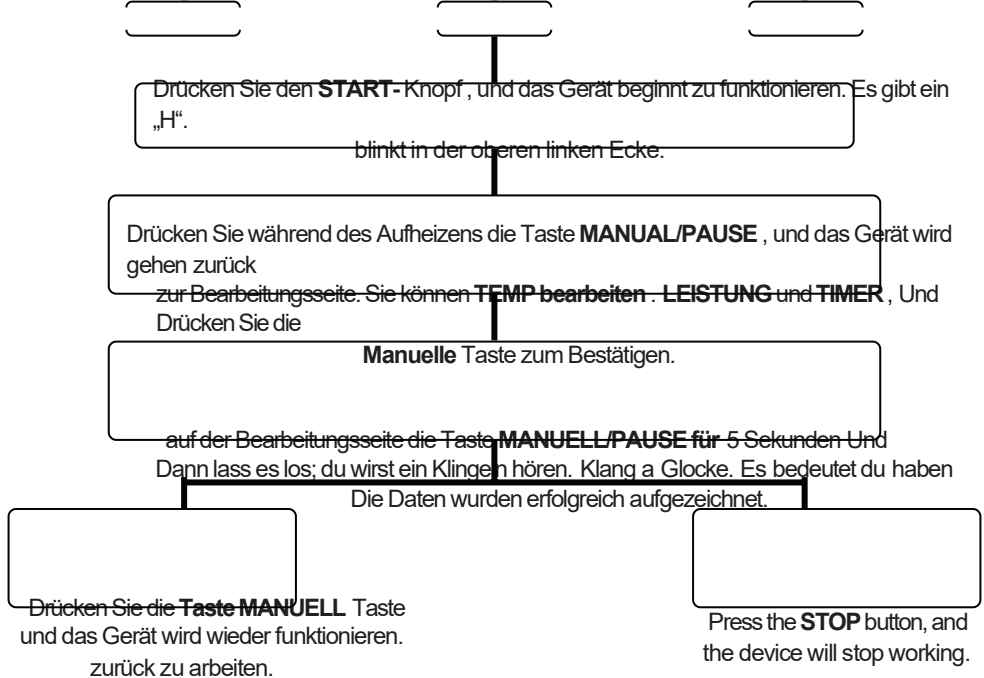
BLANK PAGE

| MANUELL/PAUSE |

| TEMP |

| LEISTUNG |

| TIMER |



Einstellung im Automatikmodus

1. Schalten Sie das Gerät ein und drücken Sie dann die AUTO-Taste.
2. S1 wird oben links angezeigt. Geben Sie die drei Einstellungen – TEMP, TIMER und POWER – wie oben beschrieben ein.
3. Nach der Einstellung des ersten Programms drücken Sie die AUTO-Taste erneut, um die Einstellungen für das zweite Programm aufzurufen. Die Programme 3 bis 9 werden als erstes und zweites Programm eingestellt.
4. Wenn Sie bis zu 9 Schritte wie erforderlich eingegeben haben, drücken Sie die START-Taste, um die oben genannten Schritt-für-Schritt-Einstellungen zu bestätigen.
5. Der Schritt nach dem Kochen wird übersprungen, falls Ihnen 9 Schritte zu viel sind. Dieses Programm unterstützt nur eine Kochstufe pro Rezept. Sie können die Kochleistung jederzeit während des Betriebs anpassen.
6. Nach Abschluss von Schritt S1 ertönt ein Signalton. Das Programm fährt erst mit Schritt 2 fort, wenn Sie die AUTO-Taste zur Bestätigung drücken. Dies ist eine Erinnerung zum Einfüllen der Zutaten.
7. Die Kochwarnung funktioniert wie oben beschrieben. Sobald das Gerät den Schritt vor dem Kochen abgeschlossen hat, ertönt ein Signalton. Das Programm startet den Kochvorgang erst, wenn Sie die AUTO-Taste zur Bestätigung drücken. Dies ist eine zusätzliche Erinnerung.

8. Die PAUSE-Taste stoppt das Element und den Timer vorübergehend. Die Daten können anschließend bearbeitet werden. Drücken Sie die AUTO-Taste, um fortzufahren.

9. Drücken Sie die START-Taste, wenn der Automatikmodus läuft. Dann können Sie die Schritte, die Sie nicht benötigen, sofort überspringen.

10. Um die Hopfenerinnerung während des Kochvorgangs einzustellen, drücken Sie „-“ oder „+“, um den Countdown-Timer zu starten. Drücken Sie die TIMER-Taste für die 2., 3. bis 9. Einstellung. Der Countdown-Timer muss in folgender Reihenfolge eingestellt werden: Kochzeit > 1. > 2. > 3. > ... > 9. Drücken Sie die START-Taste, um den Erhitzungsprozess zu starten.

11. Halten Sie die Tasten POWER und TIMER auf der leeren Seite 5 Sekunden lang gedrückt, um in die Rezeptauswahl zu gelangen. Wählen Sie mit „-“ oder „+“ das gewünschte Rezept aus. Es können bis zu 9 Rezepte gespeichert werden.

Programme. Drücken Sie die START-Taste, um das ausgewählte Rezept zu bestätigen. Anschließend wird eine leere Seite angezeigt. Drücken Sie dann die AUTO/PAUSE-Taste, um die Bearbeitungsseite des ausgewählten Rezepts aufzurufen. Sie können die START-Taste drücken, um das ausgewählte Programm sofort zu starten, oder die AUTO/PAUSE-Taste, um das Programm Schritt für Schritt zu bearbeiten oder zu überprüfen.

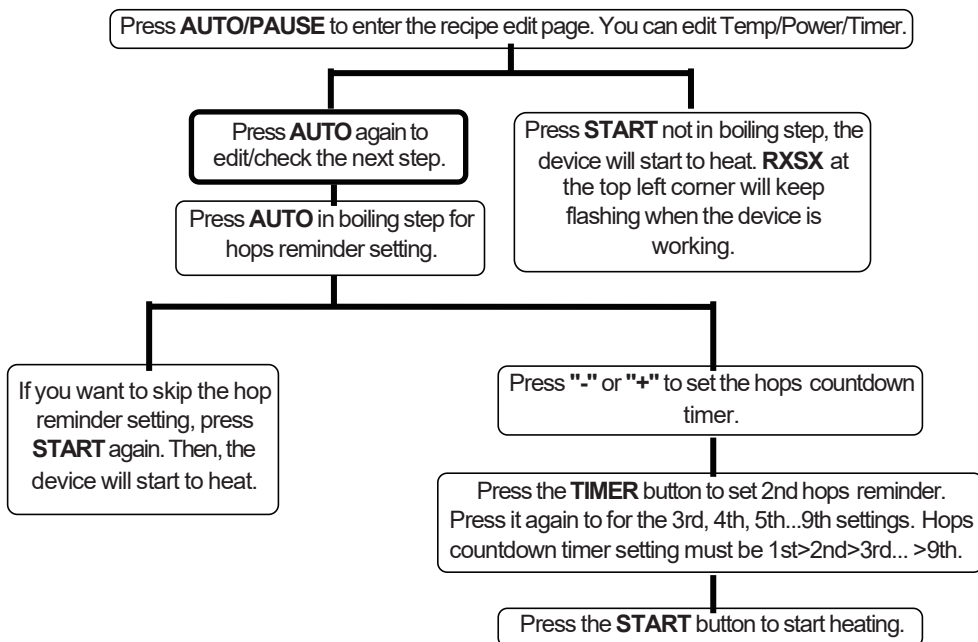
12. Wenn Sie die STOP-Taste drücken, um alle Schritte zu überspringen, stoppt das Gerät, im Display erscheint „END“ und der Signalton ertönt 30 Sekunden lang. Drücken Sie die STOP-Taste erneut, um zur LEEREN SEITE zu gelangen.

Speicherfunktion im Automatikmodus

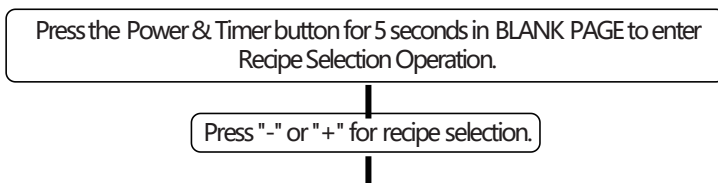
1. Nachdem Sie alle benötigten Daten im Automatikmodus eingestellt haben, drücken Sie die STOP-Taste, um auf „LEERE SEITE“ zu gelangen. Schalten Sie das Gerät bitte nicht aus und befolgen Sie die nachstehenden Schritte zur Aufnahme.

2. Drücken Sie die Taste MANUAL, um die manuelle Bearbeitungsseite aufzurufen. Halten Sie anschließend die Taste MANUAL gedrückt. Halten Sie die Taste 5 Sekunden lang gedrückt und lassen Sie sie dann los. Sie können die letzten Einstellungen im manuellen und automatischen Modus speichern. Bei erfolgreicher Speicherung ertönt ein Signalton.

3. Schalten Sie das Gerät aus und wieder ein und drücken Sie dann die AUTO-Taste. Der erste Schritt des zuletzt gewählten Programms wird auf dem Display angezeigt.
4. Drücken Sie die START-Taste, und das Gerät beginnt zu arbeiten.
5. Unser Programm unterstützt keine Stapelverarbeitung. Jede Aufnahme erfordert die Wiederholung der obigen Anweisung.



Rezeptauswahl im Automatikmodus



Press the Start/Stop button to confirm the chosen Recipe in BLANK PAGE.

Please do not switch off the device.

Press the Auto/Pause button to enter the chosen recipe edit page. You can edit Power/Timer/Temp or press the Start/Stop button to start the device.

Brauvorbereitung

- Das Gerät muss vor der Verwendung auf einer stabilen, sicheren und horizontalen Trägerkonstruktion positioniert werden.
Ein volles Gefäß enthält kochend heiße Flüssigkeiten und kann bis zu 40 kg wiegen. 50 l bis 50 kg, horizontal
Die Positionierung ist eine Voraussetzung für das Umpumpen während des Brauprozesses. Vermeiden Sie einen instabilen Untergrund.
- Das Gerät darf während des Brühvorgangs nicht bewegt werden. Die Griffe dienen ausschließlich dem Transport des leeren Geräts.
Es ist unbedingt erforderlich, Kinder, gebrechliche Personen und Tiere während des Betriebs vom Gerät fernzuhalten. Denken Sie daran, dass kochendes Wasser sehr gefährlich ist.
- Reinigen Sie stets alle Teile Ihrer Brauanlage. Hygiene ist unerlässlich für gute Brauergebnisse.
- Vor Gebrauch ist es zulässig, eine Menge heißes Wasser im Boiler zu erhitzen, um die Brauausrüstung usw. zu sterilisieren.
- Nach dem Mahlen des Malzes empfiehlt es sich, dieses vor dem Verzuckern zu schütteln. Ein Trockenbrennen sollte vermieden werden.
- Jetzt können Sie mit dem Brauen beginnen!

Brauprozess (Beispiel)

- Reinigen Sie die Maschine immer vor und nach Gebrauch.
- Schließen Sie den Bazooka-Filter an den Wasserhahn an und füllen Sie die benötigte Wassermenge ein, bevor Sie ihn einschalten.
- Erhitzen Sie das Wasser auf 66–68 °C, geben Sie dann das Getreide in den Getreidekorb und rühren Sie es vorsichtig um.
- Schalten Sie Ihre Umwälzpumpe ein, sobald die richtige Temperatur erreicht ist, und regeln Sie dann den Pumpendurchfluss wie im folgenden Abschnitt beschrieben.
- Die Standard-Erheizungszeit beträgt 60 Minuten für den ersten Maischevorgang (Rezepte können variieren).

- Die Temperatur beim zweiten Maischen beträgt 78-80°C, die Maischezeit 20 Minuten (Rezepte können variieren).
- Heben Sie nach dem Maischen den Malzkorb vorsichtig am separaten Griff an und setzen Sie die Ösen des Malzkorbs in den Stützring am Kesselrand ein.
- Verwenden Sie das Nachgusswasser, um überschüssigen Zucker aus dem Malz im Korb zu extrahieren. Lassen Sie den Korb nach dem Nachguss etwa 10 Minuten im Kessel abtropfen.
- Erhitzen Sie das Wasser bis zum Siedepunkt. Dies kann geschehen, während der Korb abtropft. Die Kochzeit beträgt 90 Minuten (Rezepte können variieren).
- Geben Sie den Hopfen etc. zu den in Ihrem Rezept angegebenen Zeitpunkten hinzu.
- Um die Ausrüstung zu sterilisieren, tauchen Sie Ihren Würzekühler etwa 15 Minuten vor Ende des Kochvorgangs ein.
- Nach dem Kochen die Würze auf 20°C abkühlen lassen, bevor sie über den Ablasshahn/Bazooka-Filter an der Vorderseite des Kessels in den Gärbehälter umgefüllt wird.

Wartung

- Es ist unbedingt erforderlich, das Gerät nach Gebrauch zu reinigen. An den Metalloberflächen und im Inneren der Pumpe können sich eingetrocknete Inhaltsstoffe festsetzen.
- Spülen Sie das Gerät mit 5–10 Litern 60 °C heißem Wasser mindestens 15 Minuten lang, bis es vollständig sauber ist. Bitte schalten Sie die Pumpe während der Reinigung ein.
- Verwenden Sie keine scharfen Metallgegenstände, um die Rückstände zu entfernen. Reinigen Sie stattdessen das Innere des Kessels mit einem weichen Tuch oder einem weichen Scheuerschwamm. (Essig eignet sich gut zum Reinigen.)
- Etwaige Würzerückstände am Kesselboden sollten vor dem nächsten Gebrauch entfernt werden.
- Spülen Sie die Pumpe umgekehrt, indem Sie einen Schlauch an das gebogene Rohr anschließen.
- Geeignete Reinigungsmittel können verwendet werden. (Bitte prüfen Sie vorher deren Eignung.)
- Achten Sie darauf, dass keine elektronischen Teile des Geräts bespritzt werden.

- Tauchen Sie die Maschine nicht in Wasser ein.
- Bewahren Sie das Gerät an einem trockenen Ort auf. Schließen Sie es nicht an das Stromnetz an, wenn es nicht benutzt wird.

Tipps zur Fehlerbehebung

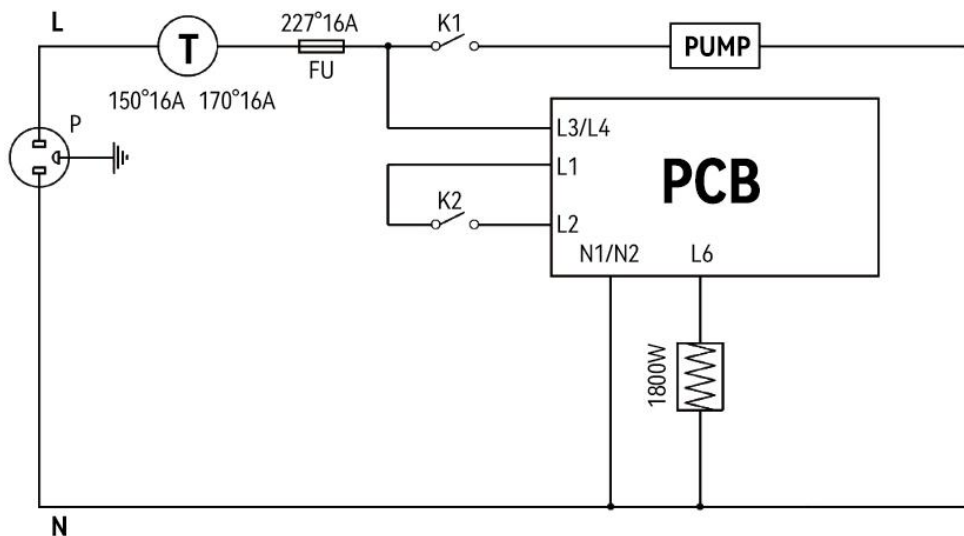
Zutaten, die in der Pumpe festkleben	A: Spülen Sie die Pumpe, indem Sie einen Schlauch an das gebogene Rohr anschließen. B: Zerlegen Sie die Pumpe, um die Inhaltsstoffe zu entfernen.
100 °C werden nicht erreicht	A: Legen Sie den Deckel für 1 bis 2 Minuten auf. B: Temperaturkorrektur durchführen.
C1 – Celsius-Temperaturkorrektur	A: Drücken Sie gleichzeitig „-“ und „+“, um die Temperaturkorrektureinstellung C1 aufzurufen. Der Einstellbereich liegt zwischen -10 °C und +10 °C.
F1 – Temperaturkorrektur in Fahrenheit	A: Drücken Sie gleichzeitig „-“ und „+“, um die Temperaturkorrektureinstellung C1 aufzurufen. Der Einstellbereich liegt zwischen -50°F und +50°F.
Fehlercode ERR-1 wird auf dem Display angezeigt	A: Eine Niedrigtemperaturwarnung bedeutet, dass die Temperatur unter -20°C liegt. B: Der Sensorstecker ist locker. C: Öffnen Sie die Unterseite und überprüfen Sie den Sensor. Schließen Sie ihn wieder an, falls er locker ist.
Fehlercode ERR-2 wird auf dem Display angezeigt	A: Eine Überhitzungs-/Trockenkochwarnung weist auf eine Temperatur über 120°C hin. B: Der Sensor ist defekt. Bitte wenden Sie sich an Ihren Händler, um einen Ersatz zu erhalten.
Plötzliche Abschaltung während des Heizvorgangs	A: Die Heizleistung reduzieren. B: Ersetzen Sie den Überhitzungsschutzthermostat.

Technische Daten

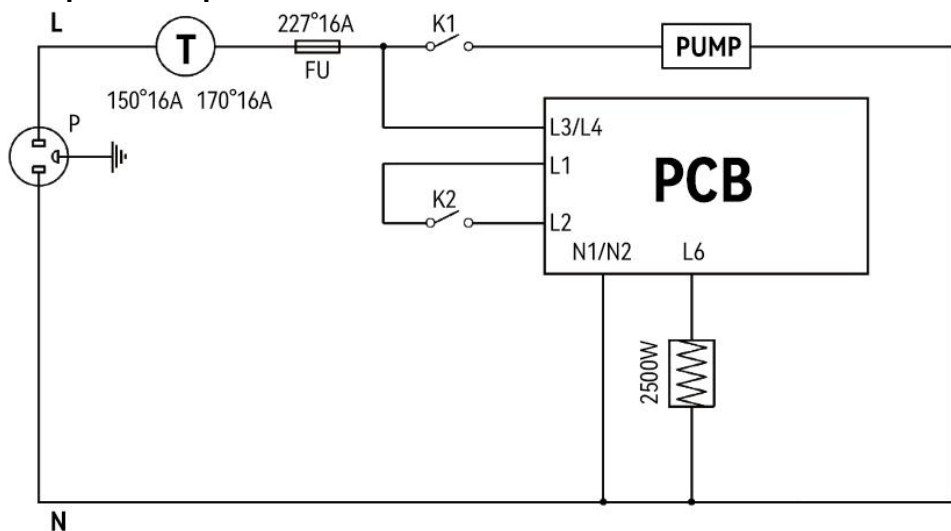
Modellnr.	DM-N30
Volumen	30 Liter bis zum Maximum, 35 Liter bis zur vollen Fülllinie
Stromspannung	Europäische Spezifikation 220 V–240 V
	Amerikanische Spezifikation 110 V–120 V
Leistung	Europäische Spezifikation 2500 W
	Amerikanische Spezifikation 1800W
Frequenz	Europäische Spezifikation 50 Hz
	Amerikanische Spezifikation 60 Hz

Elektrischer Stromkreis

amerikanisch Spezifikation



Europäische Spezifikation





VEVOR

Upgrade · The Home Creator Way

PROFESSIONAL HOME BREWING MACHINE

Model: DM-N30

Model: DM-N30



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Thank you for purchasing this microbrewery system.

Please follow the instructions to get the best use of your machine. The brewing process illustrated below is only a guide for reference. Since there are various brewing formulas and conditions, the results are accordingly different. This machine is designed for you to adjust the settings to meet your brewing requirements.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.
	Keep children away from the machine for fear of danger.
	Warning- For Indoor Use Only
	CORRECT DISPOSAL This product is subject to the provision of european Directive 2012/19/EU. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

1. Warning-To reduce the risk of injury, user must read instructions manual carefully.
2. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
3. This product 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.
4. Children shall not play with the appliance.
5. This product shall not be used by children. Keep the appliance and its cord out of reach of children.
6. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

7. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

8. Please use the product according to the intended use, warn of potential injury from misuse.

9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Check the product's rating label and ensure that the device voltage fits your outlet voltage before use.
- The plug should be connected to the earth wire.
- Do not use the device if the cord or plug is damaged. It should be replaced before use.
- Do not use an adaptor as the wattage and power of this device are high.
- Switch off the button before removing the plug.
- Always switch it off before trying to move the water boiler.
- Be sure to avoid electric supply overloaded.
- As the device requires extra power, do not use extensions if under 13amp.
- This device requires a 13amp-16amp plug.
- Products may be connected to this extension.
- The device must be only used as intended. It must be operated in a safe, fault-free condition. Be sure to check the proper conditions before each use.
- The appliance is only to be installed in safe locations.
- Never dip the mash tun into water. Always protect the electric power cable from the mixture.
- Do not switch on the water boiler if the water tank is empty.
- Do not remove the lid while boiling.
- DRY-BURNING: The machine is equipped with dry-burning protection. When the appliance is burnt, this function will be activated automatically. First, the dry-burning thermostat will cut out while the element overheats. Please fill some water inside or wait until the heating element cools down, then turn on the switch again. In case of burnt, please always make sure there are at least 3 liters of liquid inside. (The problems caused by dry-burning without adding water are not covered by the warranty! Although this machine is equipped with dry-burning protection, please pay attention when using it.)

- Please do not turn on the pump during wort boiling since air bubbles will cause the pump to idle and wear out under high temperatures. The machine damage caused by this reason is not under warranty coverage.
- It is not recommended to use the pump for pumping out the wort after cooling, as there is no filter on the pump inlet, which will cause brew debris to enter the pump, potentially blocking and damaging the system.
- Switch off the pump after mashing. Please do not remove the curved pipe before closing the valve and switching off the pump.

What's In The Box

- The water temperature should be no higher than +40℃;
- The maximum submersing depth should not exceed 10m.
- The PH of water should be in 6.5-8.5.
- The maximum diameter of passable solid particles: Ø15~Ø35mm.



1	Digital Programmable Controller	5	Circulation Valve (Mash Flow Technology)
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2	Switches (PCB / Power and Pump)	6	Connector (Cam-lock)
3	Tap	7	Circulation Tube (Mash Flow Technology)
4	Built-in Pump		

Parts

 56. Top Sparge Plate for Grain Basket	 57. Bottom Sparge Plate for Grain Basket	 58. Glass Lid Cover with Hole for Circulation Pipe
 59. Bazooka Mesh Filter for Tap	 60. Circulation Pipe (Cam-Lock Connector)	 61. Bottom Tube
 62. Grain Stopper: White Screw Cap for Telescopic Overflow	 63. Screw Nut for Telescopic Overflow	 64. Grain Basket
 65. Grain Basket Handle	 66. Telescopic Overflow Pipe for Grain Basket	

		
67. Wort chiller for cooling	68. Hop Spider	
		
69. Magnetic pump	70. Circuit board	71. Thermostat

Operation

Switch Operation

The "PCB" switch is an ON/OFF switch for the power of the Digital Controller that controls the heating elements. The "PUMP" button is the ON/OFF switch for the pump.

	
Switch ON	Switch OFF

Tap Operation

		
Closed.	To open, pull the circle towards the end of the lever and turn the lever counterclockwise by 90°.	Open. To close, pull the circle towards the end of the lever and turn the lever clockwise by 90°.

Valve Operation

This valve serves to open and close the wort circulation. It is also used to set the correct wort flow during mashing.

	
Closed	Open



Note: Never open the circulation valve before assembling the circulation tube and make the tube go through the lid hole. Otherwise, the hot water or wort may cause burns.

Circulation Tube Assembly

1	2	3
		
Insert circulation pipe into the Cam-Lock connector.	To lock, pull the Cam-Lock levers downward.	Done. Now it's locked and ready to use.



Note:

- Using the blue valve to adjust the flow rate for a correct circulation speed. If the pump speed is too fast, the grain basket will overflow down the central pipe, and the bottom of the boiler may run dry and cause ingredients to burn and overheat the heating element.
- Please adjust the flow until an excellent rate of circulation is achieved.

Grain Basket Assembly

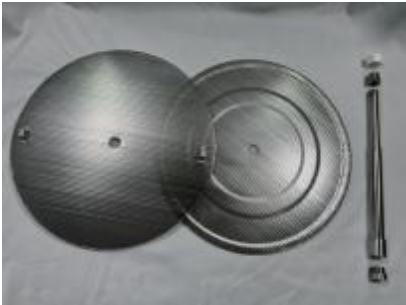
- 1.Lift with the top handle and put the grain basket into the brewery.Then remove the handle.
- 2.Insert the overflow pipe assembly into the brewery. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.
- 3.When the mashing is completed, lift the grain basket with the handle and hook its feet to the rim of the brewery. Then sparge.



Grain Basket Overflow Pipe Assembly

Assemble the Grain basket's overflow pipe insert. This insert holds the malt grains in place inside the grain basket. The overflow pipe allows the wort to flow freely from the top sparge plate to the bottom if needed. The grain stopper screw cap is only used during mash-in, so the milled grain

cannot fall into the overflow pipe. Remove it when all grains have been added. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.

1	2
	
Components prepared.	Assemble Use the bottom screw to connect the bottom sparge plate with the telescopic overflow pipe. Then attach the top screw nut to the telescopic overflow pipe.

Bazooka Mesh Filter Assembly on Tap



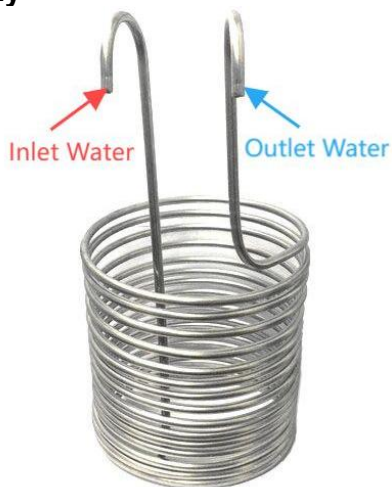
Bottom Little Tube Assembly



Note: To prevent the malt from clogging the water hole, please insert this tube into the pump before using the device.



Wort Chiller Assembly



Note: Please connect the appropriate water pipe in the cooling pipe.

Preparation

1. **Inspect:** Ensure the chiller is clean, undamaged, and connections are secure.
2. **Connect:** Attach the inlet to a cold water source and the outlet to a drain or container.
3. **Position:** Place the chiller in the brewing kettle.

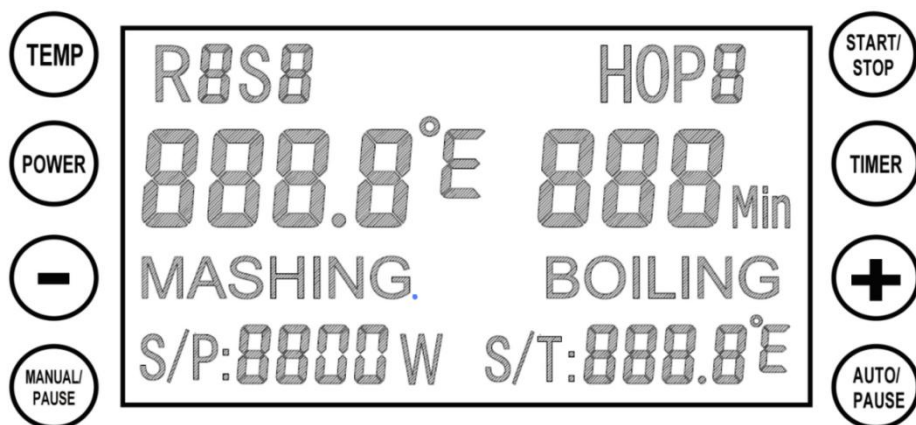
Operation

1. **Start:** After boiling, turn off heat and begin cooling.
2. **Run Water:** Open the cold water valve slowly, adjusting flow for efficient cooling.
3. **Monitor:** Check wort temperature until it reaches the target (e.g., 18-22°C for fermentation).

4.Finish: Shut off water and disconnect the chiller.

How To Use The Controller?

Control Panel and Key Functions



Manufacturer:

Temp Button	Press to set target temperature for each step.
Power Button	Press to set power for each step.
Timer Button	Press to set timer for each step.
"-" Button	Press to reduce the value.
"+" button	Press to increase the value.
Start/Stop	Press to start or stop the program.
Manual/Pause	Press to enter manual mode. Press to pause the program on manual mode.
Auto/Pause	Press to enter auto mode. Press to pause the program on auto mode.
S/P: W	Set the power.
S/T: °C	Set the temperature.
-H	When it's flashing, the element is heating to the target

	temperature.
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Manual Mode Setting

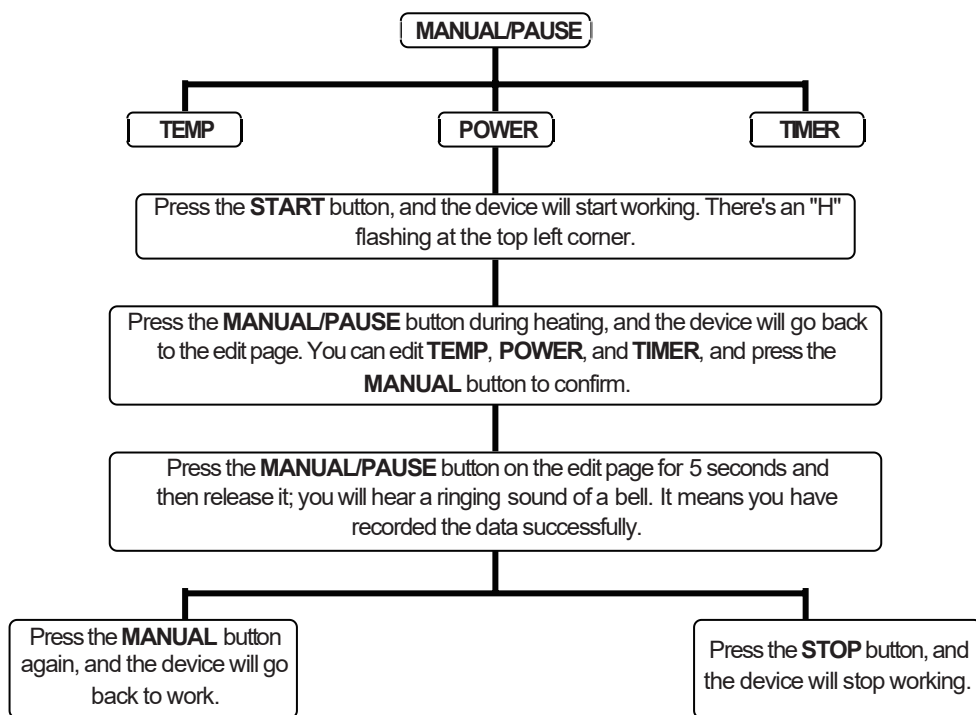
1. Turn on the power switch, then press the MANUAL button.
2. TEMP is for Temperature setting, POWER is for Wattage setting, and TIMER is for session timing. All these 3 must be set before the device starts working. P.S. You can set these 3 settings in any order.
3. Press the START button when all the 3 settings have been made, and the manual session will start. An "H" flashing at the top left corner means the device is heating.
4. The default boiling temperature is 100°C in our program. The timer will not be triggered if the temperature does not indicate 100°C. In this case, please put the cover on for 1-2 mins. (or see below) to achieve 100°C on display.
5. If the device starts to boil, but shows a lower temp on display, make the following adjustment to set the temp at 100°C and trigger the timer.
6. Press the "-" and "+" buttons together until the display shows the C1/F1 sign. The temperature correction range is from -10°C to +10°C or -50°F to +50°F.
7. Press the Manual/Pause button during heating, and the device will return to the edit page. Then, you can edit Temp/Power/Timer. Press the Manual/Pause button again to confirm and device back to heating.
8. Long-press the TEMP button for 5 seconds to switch Celsius to Fahrenheit. This operation can only be preceded when you switch on the device before any setting.

Memory Function in Manual Mode

1. Press the MANUAL/PAUSE button in the edit page for 5 seconds and release it to record the last setting. There's a ringing sound of a bell for a successful recording.
2. Press the START button after the above operation, the device will go back to work and carry out the input data.
3. Press the STOP button, and the device will stop working.
4. Long-press the AUTO/PAUSE button in the BLANK PAGE as below (display shows the current temperature only as below) for 5 seconds to restore factory settings. There's a slower ringing for successful restoring.



BLANK PAGE



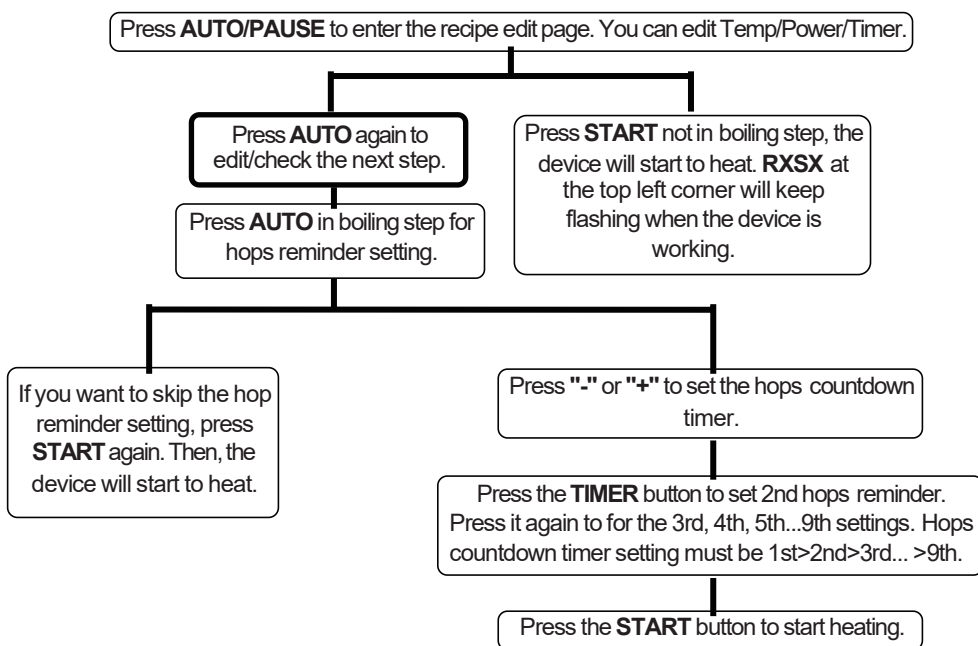
Auto Mode Setting

1. Switch on the device, then press the **AUTO** button.

2. S1 will be shown on the top left corner. Input the 3 settings - TEMP, TIMER, and POWER as above.
3. After setting the 1st program, press the AUTO button again to enter the 2nd program setting. The 3rd to 9th programs are set as the 1st and 2nd.
4. When you have entered up to 9 steps as required, press the START button to confirm the above step mashing settings.
5. The step after boiling will be skipped if 9 steps are too much for you. This program only supports one boiling setting in each recipe. You can adjust the boiling power during operation anytime.
6. When S1 is finished, there is a reminder ringing. The program will not enter the 2nd step unless you press the AUTO button to confirm. It is an ingredients-filling reminder.
7. The boiling reminder is the same as above. When the device finishes the step before boiling, a reminder rings. The program will not enter boiling step unless you press the AUTO button for confirmation. It is a sparing reminder.
8. The PAUSE button will stop the element and timer from working temporarily, and you can amend the data afterward. Press the AUTO button to continue.
9. Press the START button when auto mode is running, then you can skip the step you do not need instantly.
10. Setting hop reminder in boiling process, press "-" or "+" for countdown timer setting. Press the TIMER button for the 2nd, 3rd...9th settings. The countdown timer must be boiling leads time>1st >2nd>3rd...>9th. Press the START button to start to heat.
11. Long-press the POWER and TIMER buttons for 5 seconds in the BLANK PAGE, the operation will enter recipe selection. Press "-" or "+" to choose the required recipe. Recipe storage is up to 9 programs. Press the START button to confirm the selected recipe, and the BLANK PAGE will be shown on display. Then, press the AUTO/PAUSE button to enter the chosen recipe edit page. You can press the START button to run the picked-up program instantly or press the AUTO/PAUSE button to edit or check the program step by step.
12. If you press the STOP button to skip all the steps, the device stops working, the display shows END, and the bell rings for 30 seconds. Press the STOP button again to enter the BLANK PAGE.

Memory Function in Auto Mode

1. After setting all the data you need in auto mode, press the STOP button to enter BLANK PAGE. Please do not switch off the device and follow steps below for recording.
2. Press the MANUAL button to enter the manual edit page. Then, long-press the MANUAL button for 5 seconds and release it. You can record the last manual and auto mode settings. There is a ringing sound of a bell for a successful recording.
3. Switch off/on the device, then, press the AUTO button, the 1st step of the last chosen program will be shown on display.
4. Press the START button, and the device start working.
5. Our program does not support batch storage. Each recording needs to repeat the above instruction.



Recipe Selection in Auto Mode

Press the Power & Timer button for 5 seconds in BLANK PAGE to enter Recipe Selection Operation.

Press "-" or "+" for recipe selection.

Press the Start/Stop button to confirm the chosen Recipe in BLANK PAGE.
Please do not switch off the device.

Press the Auto/Pause button to enter the chosen recipe edit page. You can edit Power/Timer/Temp or press the Start/Stop button to start the device.

Brewing Preparation

- The device must be positioned on a stable, secure, and horizontal support structure before use.
- A full vessel contains boiling hot liquids and can weigh up to 40kg. 50L up to 50kgs horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady base.
- 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, frail persons, and animals away from the device while it is in operation. Remember that 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 acceptable to heat a quantity of hot water in the boiler to sterilize the brewing equipment, etc.
- After grinding the malt, it is recommended to shake it before saccharifying it. Dry burning should be avoided.
- You are now ready to brew!

Brewing Process (Example)

- Always clean the machine before and after use.
- Assemble the Bazooka filter to the tap and add the required quantity of water before switching it on.
- Heat up the water to 66°C-68°C, then add the grain into the grain basket and stir it gently.

- Start your circulation pump when the correct temperature is reached, then regulate the pump flow as shown in the section below.
- The standard heat session time is 60mins for the 1st mashing (recipes may vary).
- The 2nd mashing temperature is 78-80°C, and the session time is 20mins (recipes may vary).
- After mashing, please carefully lift the grain basket with the separate handle, and locate the grain basket lugs onto the support ring on the boiler rim.
- Use your sparging water to extract excess sugars from the grain in the basket. Remember to leave basket to drain into the boiler for about 10mins after sparging.
- Heat up the water to the boiling temperature, which can be done while the basket is draining. The boiling session time is 90mins (recipes may vary).
- Add the hops etc., at the correct timings according to your recipe.
- To sterilize the equipment, immerse your wort chiller about 15mins before the boiling is finished.
- After boiling, cool down the wort to 20°C before transferring it to your fermenting vessel via the drain tap/bazooka filter on the boiler front.

Maintenance

- It is essential to clean the device after use. The dry ingredients may stick onto the metal and inside the pump.
- Rinse the device with 5L-10L 60°C water for 15 mins or more until you make sure it is clean. Please turn on the pump during cleaning.
- Do not use any sharp metal implement to remove the residue. Use a soft cloth or soft scouring pad to clean the inside of the boiler instead. (Vinegar can be good for cleaning.)
- Any wort residue marks on the boiler base should be cleaned off before the next use.
- Flush the pump reversely by connecting a hose to the curved pipe.
- Suitable cleaning products can be used. (Please check their suitability before.)
- Do not splash any electronic parts of the device.
- Do not immerse the machine in the water.
- Store the device in a dry place. Do not plug in when not in use.

Troubleshooting Tips

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.
Fail to reach 100℃	A: Put the cover on for 1 to 2 mins. B: Do temperature correction.
C1--Celsius temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -10℃ to +10℃.
F1--Fahrenheit temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -50°F to +50°F.
ERR-1 shown on display	A: A low-temperature warning indicates a lower temperature than -20℃. B: The sensor connector is loosened. C: Open the underneath and check the sensor. Re-connect it if it loosens.
ERR-2 shown on display	A: An overheat/boil-dry warning indicates a higher temperature than 120℃. B: The sensor is fails. Please get in touch with the dealer for replacement.
Suddenly shut off during heating	A: Lower the heat up power. B: Replace the overheat protection thermostat.

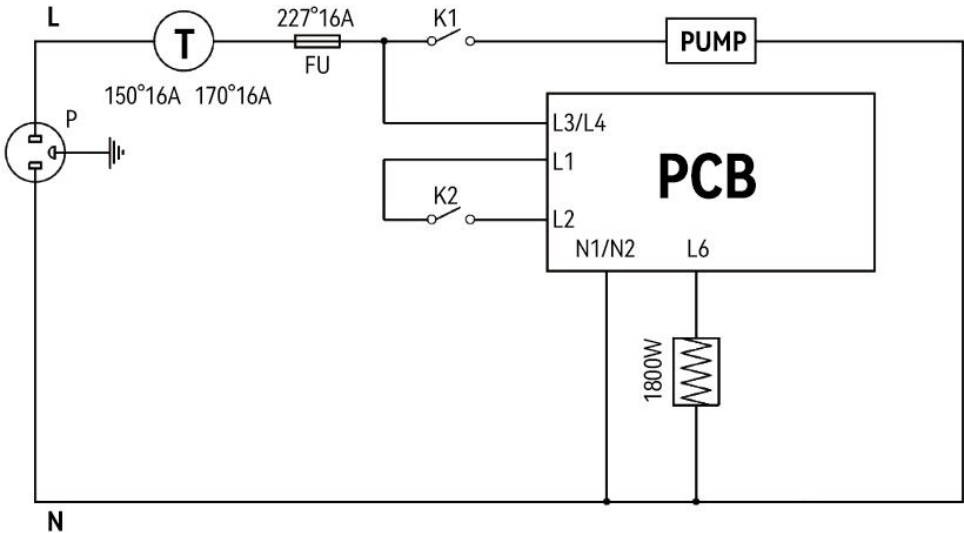
Technical Data

Model No.	DM-N30
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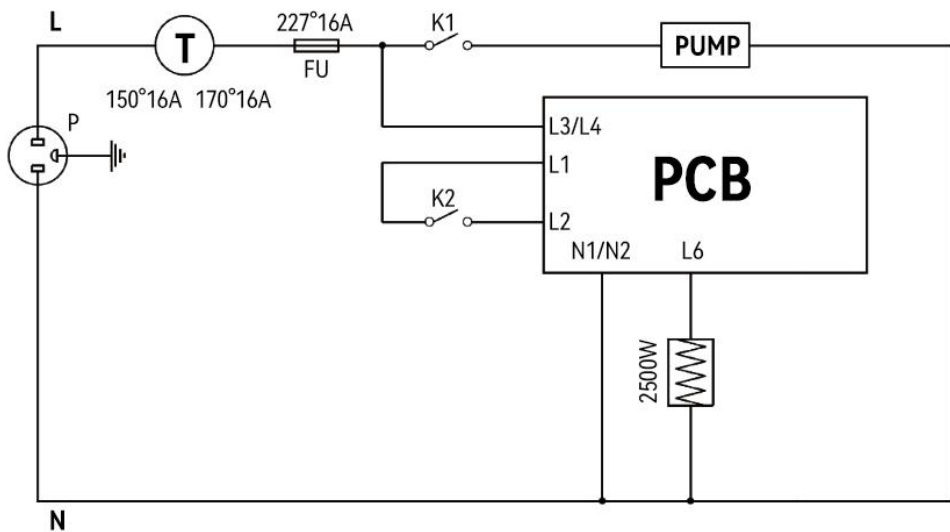
Volume	30L up to top, 35L to full line
Voltage	European Specification 220V-240V
	American Specification 110V-120V
Power	European Specification 2500W
	American Specification 1800W
Frequency	European Specification 50Hz
	American Specification 60Hz

Electric Circuit

American Specification



European Specification





VEVOR

Upgrade · The Home Creator Way

PROFESSIONAL HOME BREWING MACHINE

Model: DM-N30

Model: DM-N30



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Thank you for purchasing this microbrewery system.

Please follow the instructions to get the best use of your machine. The brewing process illustrated below is only a guide for reference. Since there are various brewing formulas and conditions, the results are accordingly different. This machine is designed for you to adjust the settings to meet your brewing requirements.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.
	Keep children away from the machine for fear of danger.
	Warning- For Indoor Use Only
	CORRECT DISPOSAL This product is subject to the provision of european Directive 2012/19/EU. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

1. Warning-To reduce the risk of injury, user must read instructions manual carefully.
2. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
3. This product 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.
4. Children shall not play with the appliance.
5. This product shall not be used by children. Keep the appliance and its cord out of reach of children.
6. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

7. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

8. Please use the product according to the intended use, warn of potential injury from misuse.

9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Check the product's rating label and ensure that the device voltage fits your outlet voltage before use.
- The plug should be connected to the earth wire.
- Do not use the device if the cord or plug is damaged. It should be replaced before use.
- Do not use an adaptor as the wattage and power of this device are high.
- Switch off the button before removing the plug.
- Always switch it off before trying to move the water boiler.
- Be sure to avoid electric supply overloaded.
- As the device requires extra power, do not use extensions if under 13amp.
- This device requires a 13amp-16amp plug.
- Products may be connected to this extension.
- The device must be only used as intended. It must be operated in a safe, fault-free condition. Be sure to check the proper conditions before each use.
- The appliance is only to be installed in safe locations.
- Never dip the mash tun into water. Always protect the electric power cable from the mixture.
- Do not switch on the water boiler if the water tank is empty.
- Do not remove the lid while boiling.
- DRY-BURNING: The machine is equipped with dry-burning protection. When the appliance is burnt, this function will be activated automatically. First, the dry-burning thermostat will cut out while the element overheats. Please fill some water inside or wait until the heating element cools down, then turn on the switch again. In case of burnt, please always make sure there are at least 3 liters of liquid inside. (The problems caused by dry-burning without adding water are not covered by the warranty! Although this machine is equipped with dry-burning protection, please pay attention when using it.)

- Please do not turn on the pump during wort boiling since air bubbles will cause the pump to idle and wear out under high temperatures. The machine damage caused by this reason is not under warranty coverage.
- It is not recommended to use the pump for pumping out the wort after cooling, as there is no filter on the pump inlet, which will cause brew debris to enter the pump, potentially blocking and damaging the system.
- Switch off the pump after mashing. Please do not remove the curved pipe before closing the valve and switching off the pump.

What's In The Box

- The water temperature should be no higher than +40℃;
- The maximum submersing depth should not exceed 10m.
- The PH of water should be in 6.5-8.5.
- The maximum diameter of passable solid particles: Ø15~Ø35mm.



1	Digital Programmable Controller	5	Circulation Valve (Mash Flow Technology)
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2	Switches (PCB / Power and Pump)	6	Connector (Cam-lock)
3	Tap	7	Circulation Tube (Mash Flow Technology)
4	Built-in Pump		

Parts

		
72. Top Sparge Plate for Grain Basket	73. Bottom Sparge Plate for Grain Basket	74. Glass Lid Cover with Hole for Circulation Pipe
		
75. Bazooka Mesh Filter for Tap	76. Circulation Pipe (Cam-Lock Connector)	77. Bottom Tube
		
78. Grain Stopper: White Screw Cap for Telescopic Overflow	79. Screw Nut for Telescopic Overflow	80. Grain Basket
		
81. Grain Basket Handle	82. Telescopic Overflow Pipe for Grain Basket	



83. Wort chiller for cooling



84. Hop Spider



85. Magnetic pump



86. Circuit board



87. Thermostat

Operation

Switch Operation

The "PCB" switch is an ON/OFF switch for the power of the Digital Controller that controls the heating elements. The "PUMP" button is the ON/OFF switch for the pump.



Switch ON



Switch OFF

Tap Operation

		
Closed.	To open, pull the circle towards the end of the lever and turn the lever counterclockwise by 90°.	Open. To close, pull the circle towards the end of the lever and turn the lever clockwise by 90°.

Valve Operation

This valve serves to open and close the wort circulation. It is also used to set the correct wort flow during mashing.

	
Closed	Open



Note: Never open the circulation valve before assembling the circulation tube and make the tube go through the lid hole. Otherwise, the hot water or wort may cause burns.

Circulation Tube Assembly

1	2	3
		
Insert circulation pipe into the Cam-Lock connector.	To lock, pull the Cam-Lock levers downward.	Done. Now it's locked and ready to use.



Note:

- Using the blue valve to adjust the flow rate for a correct circulation speed. If the pump speed is too fast, the grain basket will overflow down the central pipe, and the bottom of the boiler may run dry and cause ingredients to burn and overheat the heating element.
- Please adjust the flow until an excellent rate of circulation is achieved.

Grain Basket Assembly

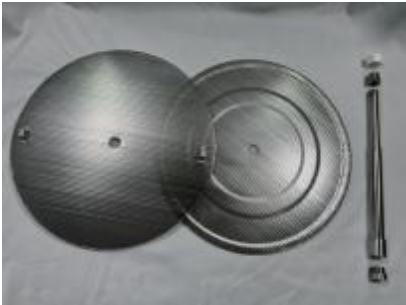
- 1.Lift with the top handle and put the grain basket into the brewery.Then remove the handle.
- 2.Insert the overflow pipe assembly into the brewery. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.
- 3.When the mashing is completed, lift the grain basket with the handle and hook its feet to the rim of the brewery. Then sparge.



Grain Basket Overflow Pipe Assembly

Assemble the Grain basket's overflow pipe insert. This insert holds the malt grains in place inside the grain basket. The overflow pipe allows the wort to flow freely from the top sparge plate to the bottom if needed. The grain stopper screw cap is only used during mash-in, so the milled grain

cannot fall into the overflow pipe. Remove it when all grains have been added. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.

1	2
	
Components prepared.	Assemble Use the bottom screw to connect the bottom sparge plate with the telescopic overflow pipe. Then attach the top screw nut to the telescopic overflow pipe.

Bazooka Mesh Filter Assembly on Tap



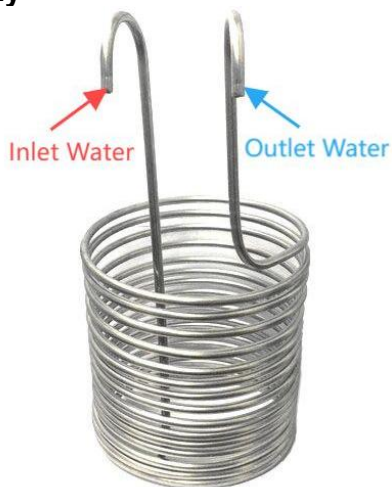
Bottom Little Tube Assembly



Note: To prevent the malt from clogging the water hole, please insert this tube into the pump before using the device.



Wort Chiller Assembly



Note: Please connect the appropriate water pipe in the cooling pipe.

Preparation

- 1.Inspect: Ensure the chiller is clean, undamaged, and connections are secure.
- 2.Connect: Attach the inlet to a cold water source and the outlet to a drain or container.
- 3.Position: Place the chiller in the brewing kettle.

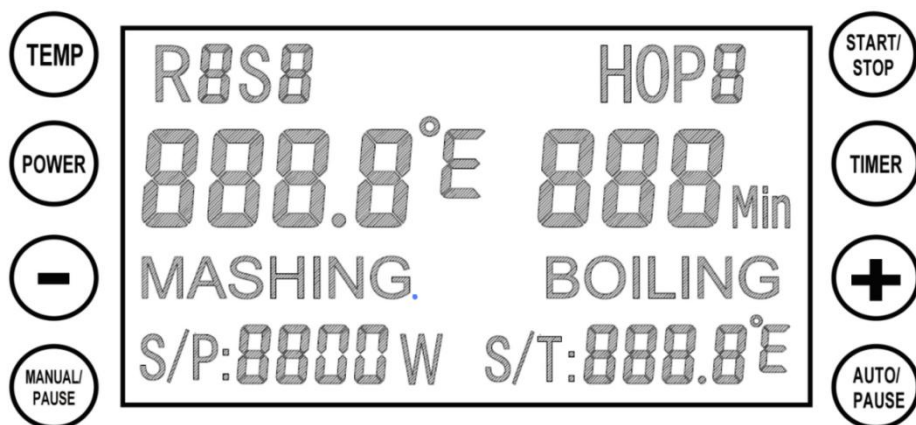
Operation

- 1.Start: After boiling, turn off heat and begin cooling.
- 2.Run Water: Open the cold water valve slowly, adjusting flow for efficient cooling.
- 3.Monitor: Check wort temperature until it reaches the target (e.g., 18-22°C for fermentation).

4.Finish: Shut off water and disconnect the chiller.

How To Use The Controller?

Control Panel and Key Functions



Manufacturer:

Temp Button	Press to set target temperature for each step.
Power Button	Press to set power for each step.
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"-" Button	Press to reduce the value.
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Auto/Pause	Press to enter auto mode. Press to pause the program on auto mode.
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S/T: °C	Set the temperature.
-H	When it's flashing, the element is heating to the target

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Manual Mode Setting

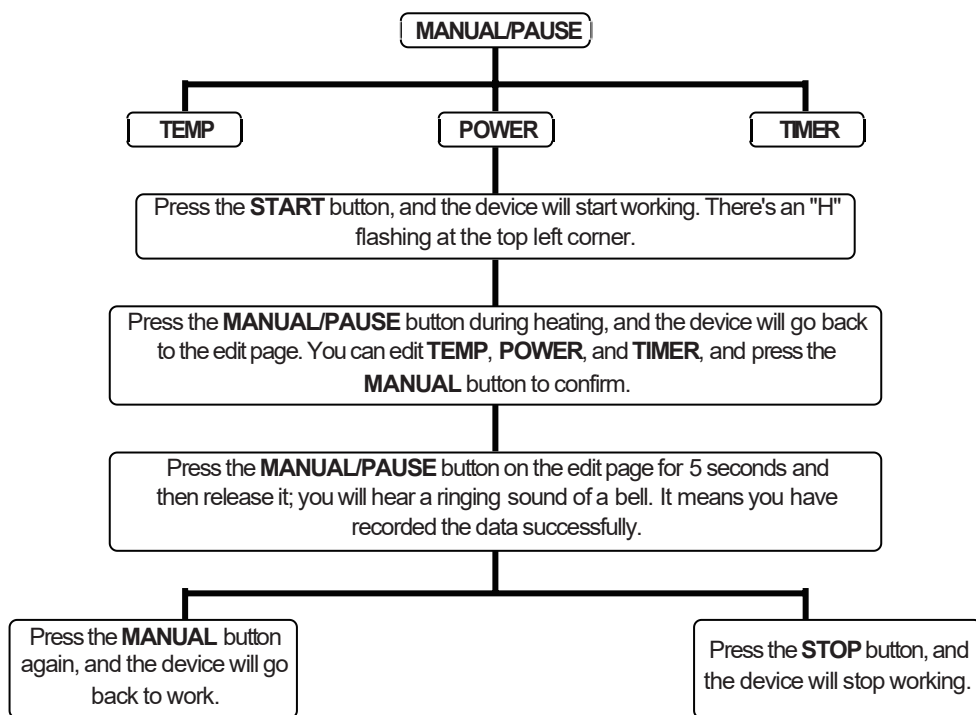
1. Turn on the power switch, then press the MANUAL button.
2. TEMP is for Temperature setting, POWER is for Wattage setting, and TIMER is for session timing. All these 3 must be set before the device starts working. P.S. You can set these 3 settings in any order.
3. Press the START button when all the 3 settings have been made, and the manual session will start. An "H" flashing at the top left corner means the device is heating.
4. The default boiling temperature is 100°C in our program. The timer will not be triggered if the temperature does not indicate 100°C. In this case, please put the cover on for 1-2 mins. (or see below) to achieve 100°C on display.
5. If the device starts to boil, but shows a lower temp on display, make the following adjustment to set the temp at 100°C and trigger the timer.
6. Press the "-" and "+" buttons together until the display shows the C1/F1 sign. The temperature correction range is from -10°C to +10°C or -50°F to +50°F.
7. Press the Manual/Pause button during heating, and the device will return to the edit page. Then, you can edit Temp/Power/Timer. Press the Manual/Pause button again to confirm and device back to heating.
8. Long-press the TEMP button for 5 seconds to switch Celsius to Fahrenheit. This operation can only be preceded when you switch on the device before any setting.

Memory Function in Manual Mode

1. Press the MANUAL/PAUSE button in the edit page for 5 seconds and release it to record the last setting. There's a ringing sound of a bell for a successful recording.
2. Press the START button after the above operation, the device will go back to work and carry out the input data.
3. Press the STOP button, and the device will stop working.
4. Long-press the AUTO/PAUSE button in the BLANK PAGE as below (display shows the current temperature only as below) for 5 seconds to restore factory settings. There's a slower ringing for successful restoring.



BLANK PAGE



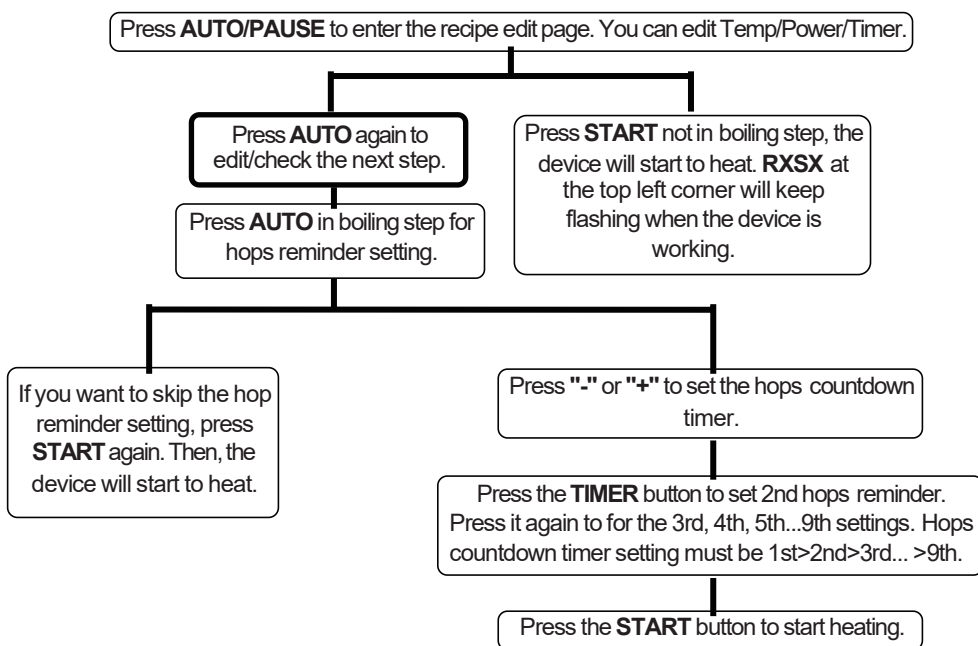
Auto Mode Setting

1. Switch on the device, then press the **AUTO** button.

2. S1 will be shown on the top left corner. Input the 3 settings - TEMP, TIMER, and POWER as above.
3. After setting the 1st program, press the AUTO button again to enter the 2nd program setting. The 3rd to 9th programs are set as the 1st and 2nd.
4. When you have entered up to 9 steps as required, press the START button to confirm the above step mashing settings.
5. The step after boiling will be skipped if 9 steps are too much for you. This program only supports one boiling setting in each recipe. You can adjust the boiling power during operation anytime.
6. When S1 is finished, there is a reminder ringing. The program will not enter the 2nd step unless you press the AUTO button to confirm. It is an ingredients-filling reminder.
7. The boiling reminder is the same as above. When the device finishes the step before boiling, a reminder rings. The program will not enter boiling step unless you press the AUTO button for confirmation. It is a sparing reminder.
8. The PAUSE button will stop the element and timer from working temporarily, and you can amend the data afterward. Press the AUTO button to continue.
9. Press the START button when auto mode is running, then you can skip the step you do not need instantly.
10. Setting hop reminder in boiling process, press "-" or "+" for countdown timer setting. Press the TIMER button for the 2nd, 3rd...9th settings. The countdown timer must be boiling leads time>1st >2nd>3rd...>9th. Press the START button to start to heat.
11. Long-press the POWER and TIMER buttons for 5 seconds in the BLANK PAGE, the operation will enter recipe selection. Press "-" or "+" to choose the required recipe. Recipe storage is up to 9 programs. Press the START button to confirm the selected recipe, and the BLANK PAGE will be shown on display. Then, press the AUTO/PAUSE button to enter the chosen recipe edit page. You can press the START button to run the picked-up program instantly or press the AUTO/PAUSE button to edit or check the program step by step.
12. If you press the STOP button to skip all the steps, the device stops working, the display shows END, and the bell rings for 30 seconds. Press the STOP button again to enter the BLANK PAGE.

Memory Function in Auto Mode

1. After setting all the data you need in auto mode, press the STOP button to enter BLANK PAGE. Please do not switch off the device and follow steps below for recording.
2. Press the MANUAL button to enter the manual edit page. Then, long-press the MANUAL button for 5 seconds and release it. You can record the last manual and auto mode settings. There is a ringing sound of a bell for a successful recording.
3. Switch off/on the device, then, press the AUTO button, the 1st step of the last chosen program will be shown on display.
4. Press the START button, and the device start working.
5. Our program does not support batch storage. Each recording needs to repeat the above instruction.



Recipe Selection in Auto Mode

Press the Power & Timer button for 5 seconds in BLANK PAGE to enter Recipe Selection Operation.

Press "-" or "+" for recipe selection.

Press the Start/Stop button to confirm the chosen Recipe in BLANK PAGE.
Please do not switch off the device.

Press the Auto/Pause button to enter the chosen recipe edit page. You can edit Power/Timer/Temp or press the Start/Stop button to start the device.

Brewing Preparation

- The device must be positioned on a stable, secure, and horizontal support structure before use.
- A full vessel contains boiling hot liquids and can weigh up to 40kg. 50L up to 50kgs horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady base.
- 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, frail persons, and animals away from the device while it is in operation. Remember that 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 acceptable to heat a quantity of hot water in the boiler to sterilize the brewing equipment, etc.
- After grinding the malt, it is recommended to shake it before saccharifying it. Dry burning should be avoided.
- You are now ready to brew!

Brewing Process (Example)

- Always clean the machine before and after use.
- Assemble the Bazooka filter to the tap and add the required quantity of water before switching it on.
- Heat up the water to 66°C-68°C, then add the grain into the grain basket and stir it gently.

- Start your circulation pump when the correct temperature is reached, then regulate the pump flow as shown in the section below.
- The standard heat session time is 60mins for the 1st mashing (recipes may vary).
- The 2nd mashing temperature is 78-80°C, and the session time is 20mins (recipes may vary).
- After mashing, please carefully lift the grain basket with the separate handle, and locate the grain basket lugs onto the support ring on the boiler rim.
- Use your sparging water to extract excess sugars from the grain in the basket. Remember to leave basket to drain into the boiler for about 10mins after sparging.
- Heat up the water to the boiling temperature, which can be done while the basket is draining. The boiling session time is 90mins (recipes may vary).
- Add the hops etc., at the correct timings according to your recipe.
- To sterilize the equipment, immerse your wort chiller about 15mins before the boiling is finished.
- After boiling, cool down the wort to 20°C before transferring it to your fermenting vessel via the drain tap/bazooka filter on the boiler front.

Maintenance

- It is essential to clean the device after use. The dry ingredients may stick onto the metal and inside the pump.
- Rinse the device with 5L-10L 60°C water for 15 mins or more until you make sure it is clean. Please turn on the pump during cleaning.
- Do not use any sharp metal implement to remove the residue. Use a soft cloth or soft scouring pad to clean the inside of the boiler instead. (Vinegar can be good for cleaning.)
- Any wort residue marks on the boiler base should be cleaned off before the next use.
- Flush the pump reversely by connecting a hose to the curved pipe.
- Suitable cleaning products can be used. (Please check their suitability before.)
- Do not splash any electronic parts of the device.
- Do not immerse the machine in the water.
- Store the device in a dry place. Do not plug in when not in use.

Troubleshooting Tips

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.
Fail to reach 100℃	A: Put the cover on for 1 to 2 mins. B: Do temperature correction.
C1--Celsius temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -10℃ to +10℃.
F1--Fahrenheit temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -50°F to +50°F.
ERR-1 shown on display	A: A low-temperature warning indicates a lower temperature than -20℃. B: The sensor connector is loosened. C: Open the underneath and check the sensor. Re-connect it if it loosens.
ERR-2 shown on display	A: An overheat/boil-dry warning indicates a higher temperature than 120℃. B: The sensor is fails. Please get in touch with the dealer for replacement.
Suddenly shut off during heating	A: Lower the heat up power. B: Replace the overheat protection thermostat.

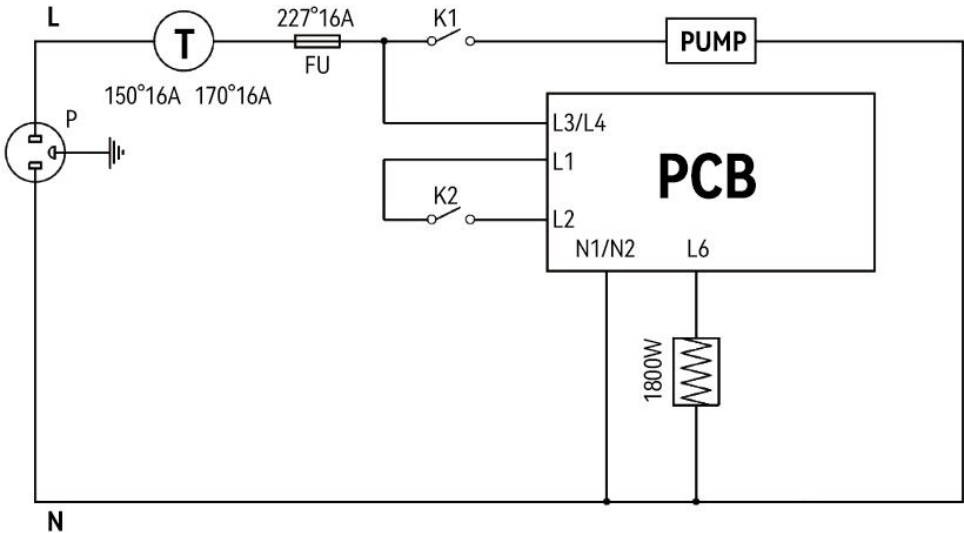
Technical Data

Model No.	DM-N30
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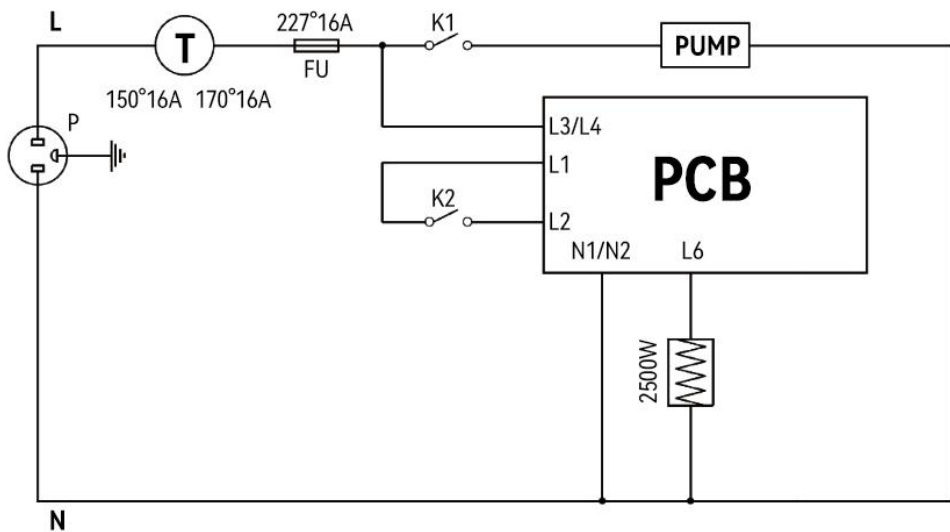
Volume	30L up to top, 35L to full line
Voltage	European Specification 220V-240V
	American Specification 110V-120V
Power	European Specification 2500W
	American Specification 1800W
Frequency	European Specification 50Hz
	American Specification 60Hz

Electric Circuit

American Specification



European Specification





VEVOR

Upgrade · The Home Creator Way

PROFESSIONAL HOME BREWING MACHINE

Model: DM-N30

Model: DM-N30



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Thank you for purchasing this microbrewery system.

Please follow the instructions to get the best use of your machine. The brewing process illustrated below is only a guide for reference. Since there are various brewing formulas and conditions, the results are accordingly different. This machine is designed for you to adjust the settings to meet your brewing requirements.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.
	Keep children away from the machine for fear of danger.
	Warning- For Indoor Use Only
	CORRECT DISPOSAL This product is subject to the provision of european Directive 2012/19/EU. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

1. Warning-To reduce the risk of injury, user must read instructions manual carefully.
2. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
3. This product 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.
4. Children shall not play with the appliance.
5. This product shall not be used by children. Keep the appliance and its cord out of reach of children.
6. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

7. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

8. Please use the product according to the intended use, warn of potential injury from misuse.

9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Check the product's rating label and ensure that the device voltage fits your outlet voltage before use.
- The plug should be connected to the earth wire.
- Do not use the device if the cord or plug is damaged. It should be replaced before use.
- Do not use an adaptor as the wattage and power of this device are high.
- Switch off the button before removing the plug.
- Always switch it off before trying to move the water boiler.
- Be sure to avoid electric supply overloaded.
- As the device requires extra power, do not use extensions if under 13amp.
- This device requires a 13amp-16amp plug.
- Products may be connected to this extension.
- The device must be only used as intended. It must be operated in a safe, fault-free condition. Be sure to check the proper conditions before each use.
- The appliance is only to be installed in safe locations.
- Never dip the mash tun into water. Always protect the electric power cable from the mixture.
- Do not switch on the water boiler if the water tank is empty.
- Do not remove the lid while boiling.
- DRY-BURNING: The machine is equipped with dry-burning protection. When the appliance is burnt, this function will be activated automatically. First, the dry-burning thermostat will cut out while the element overheats. Please fill some water inside or wait until the heating element cools down, then turn on the switch again. In case of burnt, please always make sure there are at least 3 liters of liquid inside. (The problems caused by dry-burning without adding water are not covered by the warranty! Although this machine is equipped with dry-burning protection, please pay attention when using it.)

- Please do not turn on the pump during wort boiling since air bubbles will cause the pump to idle and wear out under high temperatures. The machine damage caused by this reason is not under warranty coverage.
- It is not recommended to use the pump for pumping out the wort after cooling, as there is no filter on the pump inlet, which will cause brew debris to enter the pump, potentially blocking and damaging the system.
- Switch off the pump after mashing. Please do not remove the curved pipe before closing the valve and switching off the pump.

What's In The Box

- The water temperature should be no higher than +40℃;
- The maximum submersing depth should not exceed 10m.
- The PH of water should be in 6.5-8.5.
- The maximum diameter of passable solid particles: Ø15~Ø35mm.



1	Digital Programmable Controller	5	Circulation Valve (Mash Flow Technology)
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2	Switches (PCB / Power and Pump)	6	Connector (Cam-lock)
3	Tap	7	Circulation Tube (Mash Flow Technology)
4	Built-in Pump		

Parts

		
88. Top Sparge Plate for Grain Basket	89. Bottom Sparge Plate for Grain Basket	90. Glass Lid Cover with Hole for Circulation Pipe
		
91. Bazooka Mesh Filter for Tap	92. Circulation Pipe (Cam-Lock Connector)	93. Bottom Tube
		
94. Grain Stopper: White Screw Cap for Telescopic Overflow	95. Screw Nut for Telescopic Overflow	96. Grain Basket
		
97. Grain Basket Handle	98. Telescopic Overflow Pipe for Grain Basket	

		
99. Wort chiller for cooling	100. Hop Spider	
		
101. Magnetic pump	102. Circuit board	103. Thermostat

Operation

Switch Operation

The "PCB" switch is an ON/OFF switch for the power of the Digital Controller that controls the heating elements. The "PUMP" button is the ON/OFF switch for the pump.

	
Switch ON	Switch OFF

Tap Operation

		
Closed.	To open, pull the circle towards the end of the lever and turn the lever counterclockwise by 90°.	Open. To close, pull the circle towards the end of the lever and turn the lever clockwise by 90°.

Valve Operation

This valve serves to open and close the wort circulation. It is also used to set the correct wort flow during mashing.

	
Closed	Open



Note: Never open the circulation valve before assembling the circulation tube and make the tube go through the lid hole. Otherwise, the hot water or wort may cause burns.

Circulation Tube Assembly

1	2	3
		
Insert circulation pipe into the Cam-Lock connector.	To lock, pull the Cam-Lock levers downward.	Done. Now it's locked and ready to use.



Note:

- Using the blue valve to adjust the flow rate for a correct circulation speed. If the pump speed is too fast, the grain basket will overflow down the central pipe, and the bottom of the boiler may run dry and cause ingredients to burn and overheat the heating element.
- Please adjust the flow until an excellent rate of circulation is achieved.

Grain Basket Assembly

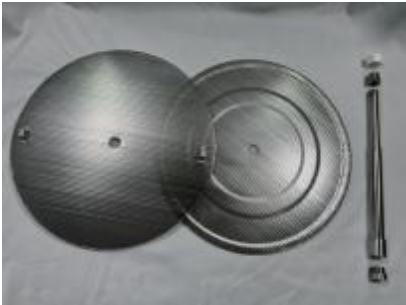
- 1.Lift with the top handle and put the grain basket into the brewery.Then remove the handle.
- 2.Insert the overflow pipe assembly into the brewery. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.
- 3.When the mashing is completed, lift the grain basket with the handle and hook its feet to the rim of the brewery. Then sparge.



Grain Basket Overflow Pipe Assembly

Assemble the Grain basket's overflow pipe insert. This insert holds the malt grains in place inside the grain basket. The overflow pipe allows the wort to flow freely from the top sparge plate to the bottom if needed. The grain stopper screw cap is only used during mash-in, so the milled grain

cannot fall into the overflow pipe. Remove it when all grains have been added. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.

1	2
	
Components prepared.	Assemble Use the bottom screw to connect the bottom sparge plate with the telescopic overflow pipe. Then attach the top screw nut to the telescopic overflow pipe.

Bazooka Mesh Filter Assembly on Tap



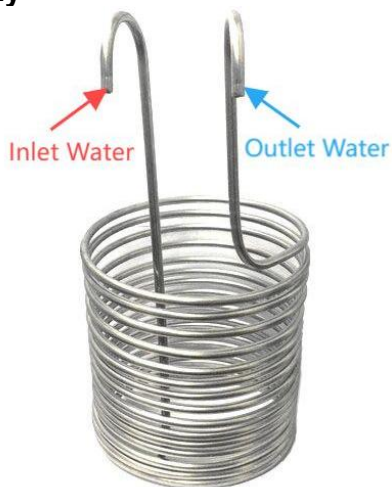
Bottom Little Tube Assembly



Note: To prevent the malt from clogging the water hole, please insert this tube into the pump before using the device.



Wort Chiller Assembly



Note: Please connect the appropriate water pipe in the cooling pipe.

Preparation

- 1.Inspect: Ensure the chiller is clean, undamaged, and connections are secure.
- 2.Connect: Attach the inlet to a cold water source and the outlet to a drain or container.
- 3.Position: Place the chiller in the brewing kettle.

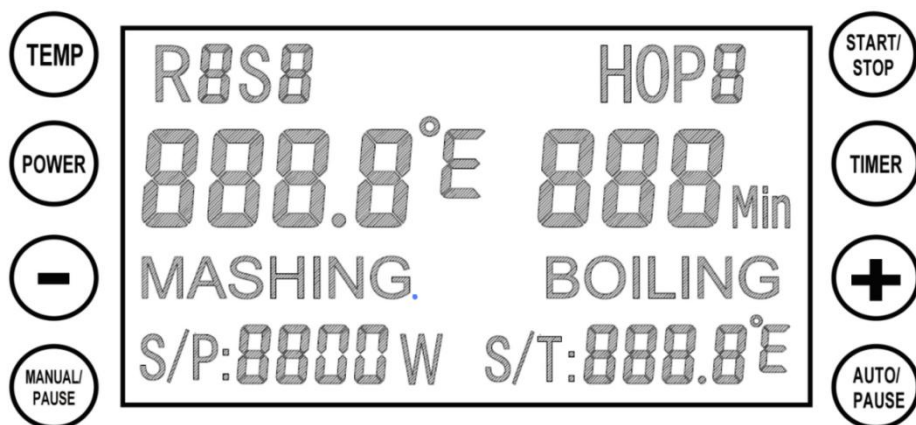
Operation

- 1.Start: After boiling, turn off heat and begin cooling.
- 2.Run Water: Open the cold water valve slowly, adjusting flow for efficient cooling.
- 3.Monitor: Check wort temperature until it reaches the target (e.g., 18-22°C for fermentation).

4.Finish: Shut off water and disconnect the chiller.

How To Use The Controller?

Control Panel and Key Functions



Manufacturer:

Temp Button	Press to set target temperature for each step.
Power Button	Press to set power for each step.
Timer Button	Press to set timer for each step.
"-" Button	Press to reduce the value.
"+" button	Press to increase the value.
Start/Stop	Press to start or stop the program.
Manual/Pause	Press to enter manual mode. Press to pause the program on manual mode.
Auto/Pause	Press to enter auto mode. Press to pause the program on auto mode.
S/P: W	Set the power.
S/T: °C	Set the temperature.
-H	When it's flashing, the element is heating to the target

	temperature.
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Manual Mode Setting

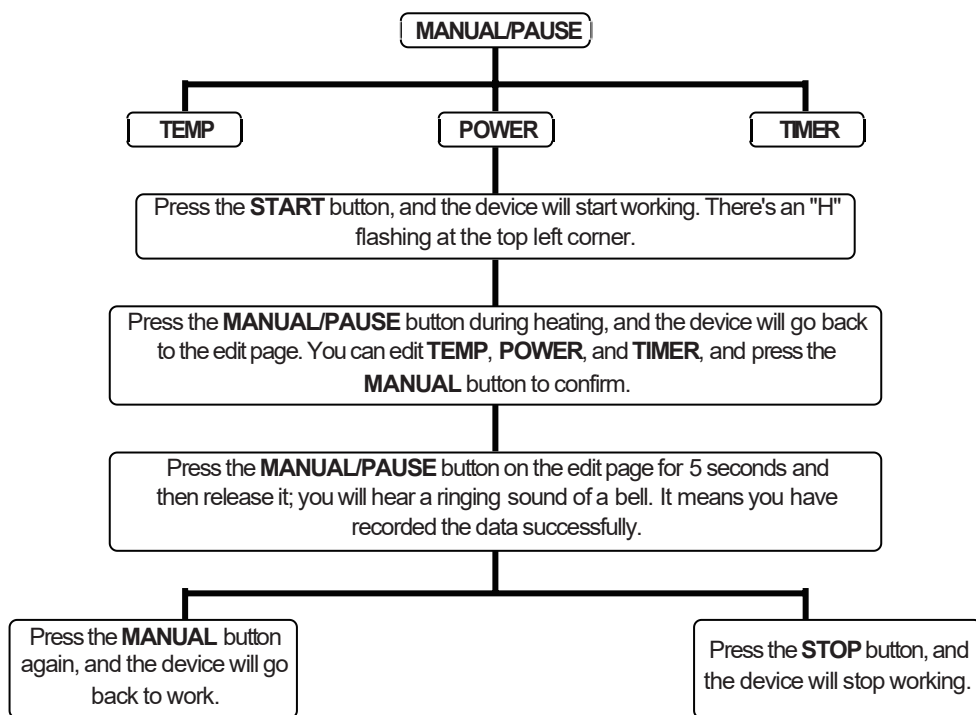
1. Turn on the power switch, then press the MANUAL button.
2. TEMP is for Temperature setting, POWER is for Wattage setting, and TIMER is for session timing. All these 3 must be set before the device starts working. P.S. You can set these 3 settings in any order.
3. Press the START button when all the 3 settings have been made, and the manual session will start. An "H" flashing at the top left corner means the device is heating.
4. The default boiling temperature is 100°C in our program. The timer will not be triggered if the temperature does not indicate 100°C. In this case, please put the cover on for 1-2 mins. (or see below) to achieve 100°C on display.
5. If the device starts to boil, but shows a lower temp on display, make the following adjustment to set the temp at 100°C and trigger the timer.
6. Press the "-" and "+" buttons together until the display shows the C1/F1 sign. The temperature correction range is from -10°C to +10°C or -50°F to +50°F.
7. Press the Manual/Pause button during heating, and the device will return to the edit page. Then, you can edit Temp/Power/Timer. Press the Manual/Pause button again to confirm and device back to heating.
8. Long-press the TEMP button for 5 seconds to switch Celsius to Fahrenheit. This operation can only be preceded when you switch on the device before any setting.

Memory Function in Manual Mode

1. Press the MANUAL/PAUSE button in the edit page for 5 seconds and release it to record the last setting. There's a ringing sound of a bell for a successful recording.
2. Press the START button after the above operation, the device will go back to work and carry out the input data.
3. Press the STOP button, and the device will stop working.
4. Long-press the AUTO/PAUSE button in the BLANK PAGE as below (display shows the current temperature only as below) for 5 seconds to restore factory settings. There's a slower ringing for successful restoring.



BLANK PAGE



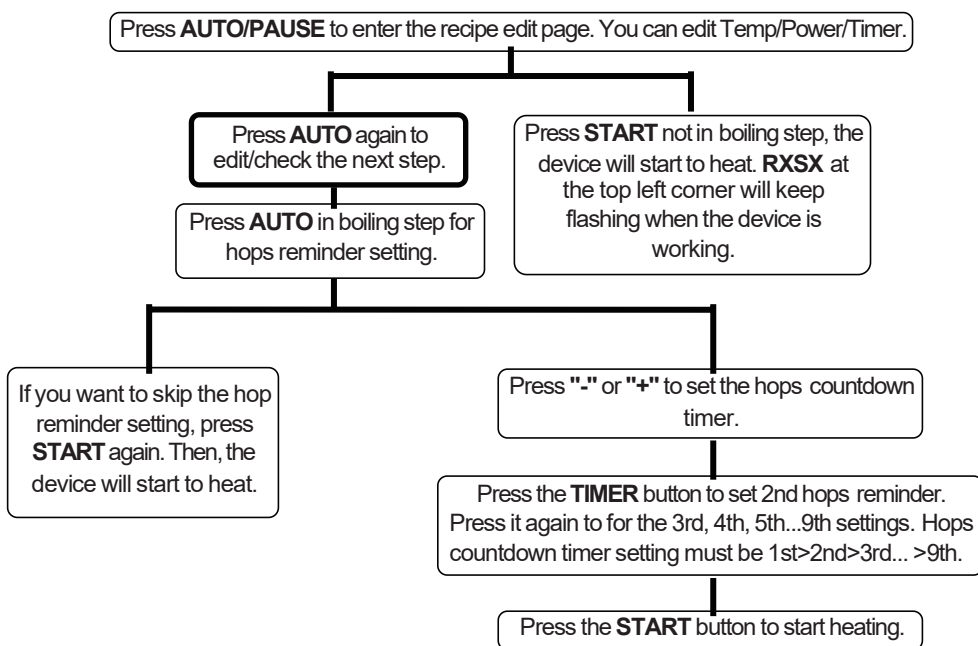
Auto Mode Setting

1. Switch on the device, then press the **AUTO** button.

2. S1 will be shown on the top left corner. Input the 3 settings - TEMP, TIMER, and POWER as above.
3. After setting the 1st program, press the AUTO button again to enter the 2nd program setting. The 3rd to 9th programs are set as the 1st and 2nd.
4. When you have entered up to 9 steps as required, press the START button to confirm the above step mashing settings.
5. The step after boiling will be skipped if 9 steps are too much for you. This program only supports one boiling setting in each recipe. You can adjust the boiling power during operation anytime.
6. When S1 is finished, there is a reminder ringing. The program will not enter the 2nd step unless you press the AUTO button to confirm. It is an ingredients-filling reminder.
7. The boiling reminder is the same as above. When the device finishes the step before boiling, a reminder rings. The program will not enter boiling step unless you press the AUTO button for confirmation. It is a sparing reminder.
8. The PAUSE button will stop the element and timer from working temporarily, and you can amend the data afterward. Press the AUTO button to continue.
9. Press the START button when auto mode is running, then you can skip the step you do not need instantly.
10. Setting hop reminder in boiling process, press "-" or "+" for countdown timer setting. Press the TIMER button for the 2nd, 3rd...9th settings. The countdown timer must be boiling leads time>1st >2nd>3rd...>9th. Press the START button to start to heat.
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12. If you press the STOP button to skip all the steps, the device stops working, the display shows END, and the bell rings for 30 seconds. Press the STOP button again to enter the BLANK PAGE.

Memory Function in Auto Mode

1. After setting all the data you need in auto mode, press the STOP button to enter BLANK PAGE. Please do not switch off the device and follow steps below for recording.
2. Press the MANUAL button to enter the manual edit page. Then, long-press the MANUAL button for 5 seconds and release it. You can record the last manual and auto mode settings. There is a ringing sound of a bell for a successful recording.
3. Switch off/on the device, then, press the AUTO button, the 1st step of the last chosen program will be shown on display.
4. Press the START button, and the device start working.
5. Our program does not support batch storage. Each recording needs to repeat the above instruction.



Recipe Selection in Auto Mode

Press the Power & Timer button for 5 seconds in BLANK PAGE to enter Recipe Selection Operation.

Press "-" or "+" for recipe selection.

Press the Start/Stop button to confirm the chosen Recipe in BLANK PAGE.
Please do not switch off the device.

Press the Auto/Pause button to enter the chosen recipe edit page. You can edit Power/Timer/Temp or press the Start/Stop button to start the device.

Brewing Preparation

- The device must be positioned on a stable, secure, and horizontal support structure before use.
- A full vessel contains boiling hot liquids and can weigh up to 40kg. 50L up to 50kgs horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady base.
- 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, frail persons, and animals away from the device while it is in operation. Remember that boiling water is very dangerous.
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- You are now ready to brew!

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- Always clean the machine before and after use.
- Assemble the Bazooka filter to the tap and add the required quantity of water before switching it on.
- Heat up the water to 66°C-68°C, then add the grain into the grain basket and stir it gently.

- Start your circulation pump when the correct temperature is reached, then regulate the pump flow as shown in the section below.
- The standard heat session time is 60mins for the 1st mashing (recipes may vary).
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- After mashing, please carefully lift the grain basket with the separate handle, and locate the grain basket lugs onto the support ring on the boiler rim.
- Use your sparging water to extract excess sugars from the grain in the basket. Remember to leave basket to drain into the boiler for about 10mins after sparging.
- Heat up the water to the boiling temperature, which can be done while the basket is draining. The boiling session time is 90mins (recipes may vary).
- Add the hops etc., at the correct timings according to your recipe.
- To sterilize the equipment, immerse your wort chiller about 15mins before the boiling is finished.
- After boiling, cool down the wort to 20°C before transferring it to your fermenting vessel via the drain tap/bazooka filter on the boiler front.

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- It is essential to clean the device after use. The dry ingredients may stick onto the metal and inside the pump.
- Rinse the device with 5L-10L 60°C water for 15 mins or more until you make sure it is clean. Please turn on the pump during cleaning.
- Do not use any sharp metal implement to remove the residue. Use a soft cloth or soft scouring pad to clean the inside of the boiler instead. (Vinegar can be good for cleaning.)
- Any wort residue marks on the boiler base should be cleaned off before the next use.
- Flush the pump reversely by connecting a hose to the curved pipe.
- Suitable cleaning products can be used. (Please check their suitability before.)
- Do not splash any electronic parts of the device.
- Do not immerse the machine in the water.
- Store the device in a dry place. Do not plug in when not in use.

Troubleshooting Tips

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ERR-1 shown on display	A: A low-temperature warning indicates a lower temperature than -20℃. B: The sensor connector is loosened. C: Open the underneath and check the sensor. Re-connect it if it loosens.
ERR-2 shown on display	A: An overheat/boil-dry warning indicates a higher temperature than 120℃. B: The sensor is fails. Please get in touch with the dealer for replacement.
Suddenly shut off during heating	A: Lower the heat up power. B: Replace the overheat protection thermostat.

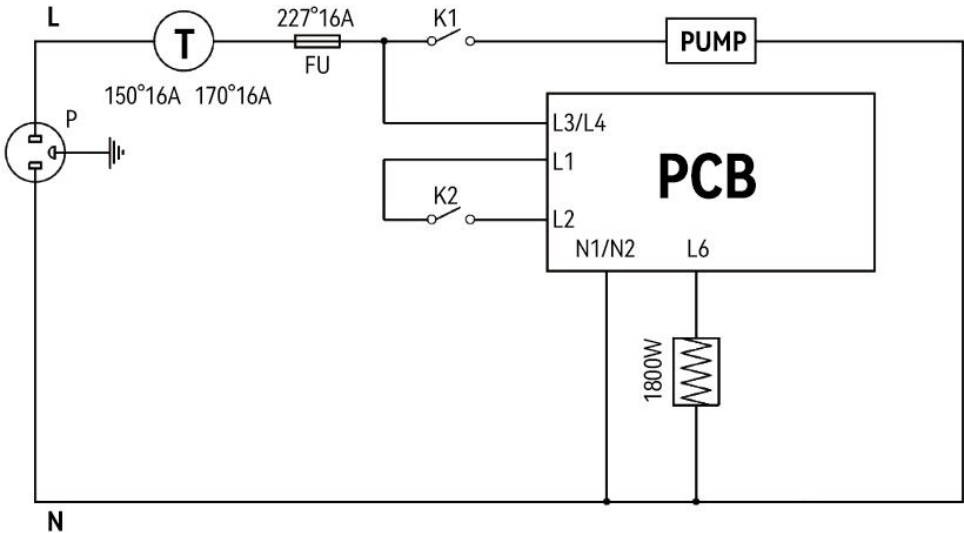
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Model No.	DM-N30
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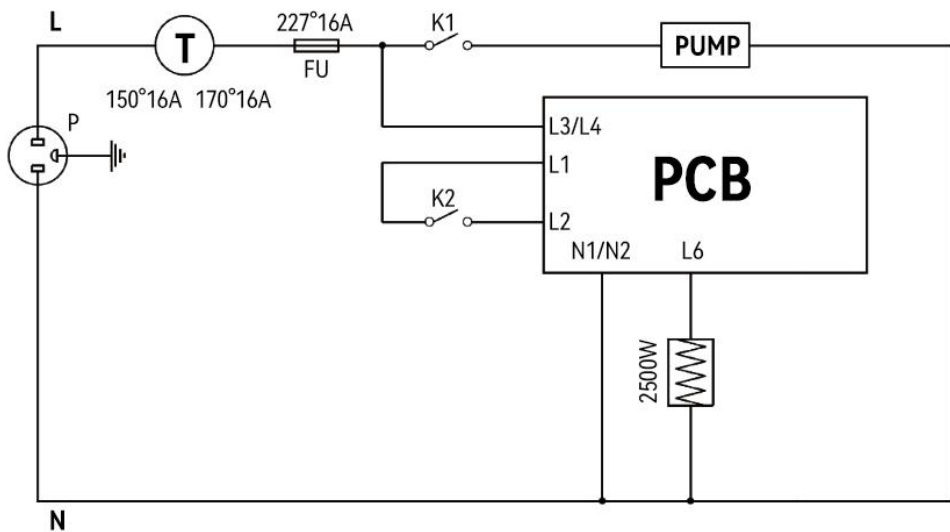
Volume	30L up to top, 35L to full line
Voltage	European Specification 220V-240V
	American Specification 110V-120V
Power	European Specification 2500W
	American Specification 1800W
Frequency	European Specification 50Hz
	American Specification 60Hz

Electric Circuit

American Specification



European Specification





VEVOR

Upgrade · The Home Creator Way

PROFESSIONELE THUISBASIS BROUWERIJ MACHINE

Model: DM-N30

Model: DM-N30



Dit is de originele handleiding. Lees alle instructies in de handleiding zorgvuldig door voordat u het product in gebruik neemt. VEVOR behoudt zich het recht voor om de gebruikershandleiding anders te interpreteren. Het uiterlijk van het product kan afwijken van het product dat u ontvangt. Wij zullen u niet opnieuw informeren over eventuele technologische of software-updates voor ons product.

Hartelijk dank voor de aanschaf van dit microbrouwsysteem.

Volg de instructies voor optimaal gebruik van uw machine. Het onderstaande zetproces dient slechts als richtlijn. Omdat er verschillende zetmethoden en -omstandigheden bestaan, kan het zetproces variëren. De resultaten verschillen dan ook. Deze machine is zo ontworpen dat u de instellingen kunt aanpassen aan uw eigen zetwensen.

	Waarschuwing: Om het risico op letsel te verminderen, dient de gebruiker de gebruiksaanwijzing zorgvuldig te lezen.
	Houd kinderen uit de buurt van de machine vanwege het gevaar.
	Waarschuwing: alleen voor gebruik binnenshuis.
	CORRECTE VERWIJDERING Dit product valt onder de bepalingen van de Europese Richtlijn 2012/19/EU. Het symbool met een doorgestreepte afvalcontainer geeft aan dat het product in de Europese Unie apart moet worden ingezameld. Dit geldt voor het product en alle accessoires die met dit symbool zijn gemarkeerd. Producten die zo zijn gemarkeerd, mogen niet bij het normale huisvuil worden weggegooid, maar moeten worden ingeleverd bij een inzamelpunt voor de recycling van elektrische en elektronische apparaten.

Veiligheidsinstructies

Lees alle instructies aandachtig door en bewaar deze handleiding voor toekomstig gebruik.

1. Waarschuwing - Om het risico op letsel te verminderen, dient de gebruiker de gebruiksaanwijzing zorgvuldig te lezen.
2. Het product voldoet aan de relevante normen en voorschriften. De installatie van dit apparaat moet voldoen aan alle geldende voorschriften en het mag alleen worden gebruikt in goed geventileerde ruimtes. Lees de gebruikershandleiding voordat u dit apparaat installeert en gebruikt.
3. Dit product is niet bedoeld voor gebruik door personen (inclusief kinderen) met beperkte fysieke, zintuiglijke of mentale vermogens, of gebrek aan ervaring en kennis, tenzij zij onder toezicht staan van een persoon die verantwoordelijk is voor hun veiligheid en instructies hebben gekregen over het gebruik van het apparaat.
4. Kinderen mogen niet met het apparaat spelen.
5. Dit product is niet geschikt voor kinderen. Houd het apparaat en het snoer buiten het bereik van kinderen.

6. Dit product is bedoeld voor gebruik in huishoudelijke en soortgelijke toepassingen, zoals:

- personeelskeukens in winkels, kantoren en andere werkomgevingen;
- boerderijen;
- door klanten in hotels, motels en andere woonomgevingen;
- bed & breakfast-achtige omgevingen.

7. Bewaar het product op de juiste manier. Controleer vóór gebruik of het product niet defect is. Stop het gebruik als er een defect is.

8. Gebruik het product volgens het beoogde gebruik; wij waarschuwen voor mogelijk letsel door verkeerd gebruik.

9. Indien het netsnoer beschadigd is, moet het worden vervangen door de fabrikant, een servicevertegenwoordiger of een gelijkwaardig gekwalificeerd persoon om gevaar te voorkomen.

- Controleer voor gebruik het typeplaatje van het product en zorg ervoor dat de spanning van het apparaat overeenkomt met de spanning van uw stopcontact.

- De stekker moet op de aardingsdraad worden aangesloten.

- Gebruik het apparaat niet als het snoer of de stekker beschadigd is.

Vervang deze vóór gebruik.

- Gebruik geen adapter, aangezien dit apparaat een hoog wattage en vermogen heeft.

- Schakel de schakelaar uit voordat u de stekker uit het stopcontact haalt.

- Schakel de waterkoker altijd uit voordat u hem verplaatst.

- Zorg ervoor dat de stroomvoorziening niet overbelast raakt.

- Omdat het apparaat extra stroom nodig heeft, mag u geen verlengsnoeren gebruiken als het vermogen lager is dan 13 ampère.

- Dit apparaat vereist een stekker van 13-16 ampère.

- Producten kunnen op deze uitbreiding worden aangesloten.

- Het apparaat mag alleen worden gebruikt zoals bedoeld. Het moet in een veilige en foutloze staat worden gebruikt. Controleer voor elk gebruik of alles in orde is.

- Het apparaat mag alleen op veilige locaties worden geïnstalleerd.

- Dompel de maischkuip nooit in water. Bescherm de stroomkabel altijd tegen het mengsel.

- Schakel de waterkoker niet in als het waterreservoir leeg is.

- Verwijder het deksel niet tijdens het koken.

- **DROOGVERBRANDING:** Het apparaat is voorzien van een droogverbrandingsbeveiliging. Wanneer het apparaat als het verwarmingselement doorbrandt, wordt deze functie automatisch geactiveerd. Eerst schakelt de droogkookthermostaat uit als het element oververhit raakt. Vul het verwarmingselement bij met water of wacht tot het

is afgekoeld en schakel het apparaat dan weer in. Zorg er bij doorbranden altijd voor dat er minimaal 3 liter vloeistof in het apparaat zit. (Problemen die ontstaan door droogkoken zonder bijvullen van water vallen niet onder de garantie! Hoewel dit apparaat is uitgerust met droogkookbeveiliging, dient u te betalen voor

(Let op bij het gebruik ervan.)

- Schakel de pomp niet in tijdens het koken van het wort, aangezien luchtbellen ervoor zorgen dat de pomp stationair draait en bij hoge temperaturen slijt. Schade aan de machine die hierdoor ontstaat, valt niet onder de garantie.
- Het is niet aan te raden de pomp te gebruiken om het wort na afkoeling af te voeren, aangezien er geen Een filter op de pompinlaat kan ervoor zorgen dat koffieresten in de pomp terechtkomen, waardoor het systeem mogelijk verstopt raakt en beschadigd raakt.
- Schakel de pomp uit na het pureren. Verwijder de gebogen buis niet voordat u de klep sluit en de pomp uitschakelt.

Wat zit er in de doos?

- De watertemperatuur mag niet hoger zijn dan +40°C;
- De maximale onderdompelingsdiepte mag niet meer dan 10 meter bedragen.
- De pH-waarde van water moet tussen 6,5 en 8,5 liggen.
- De maximale diameter van doorlaatbare vaste deeltjes: Ø15~Ø35 mm.



1	Digitale programmeerbare controller	5	Circulatieklep (Maalstroomtechnologie)
2	Schakelaars (PCB / Voeding en pomp)	6	Connector (Cam-lock)
3	Kraan	7	Circulatiebuis (Maalstroomtechnologie)
4	Ingebouwde pomp		

Onderdelen



104. Bovenste afspoelplaat voor graanmand



105. Onderplaat voor graanmand



106. Glazen deksel met opening voor circulatiebuis.



107. Bazooka-gaas Filter voor kraan



108. Circulatieleiding (Cam-Lock connector)



109. Onderkant Buis



110. Graanstopper: witte schroefdop voor telescopische overloop



111. Schroefmoer voor telescopische overloop



112. Graanmand



113. Handvat voor graanmand



114. Telescopische overlooppijp voor graanmand



115. Wortkoeler voor koeling



116. Hopspin



117. Magnetische pomp



118. Printplaat



119. Thermostaat

Operatie

Schakelbediening

De "PCB"-schakelaar is een aan/uit-schakelaar voor de digitale controller die de verwarmingselementen aanstuurt. De "PUMP"-knop is de aan/uit-schakelaar voor de pomp.



Schakelen



Schakel UIT

Kraanbediening



Gesloten.	Om te openen, trek je de cirkel naar het uiteinde. draai de hendel 90° tegen de klok in.	Open. Om te sluiten, trek je de cirkel naar het uiteinde van de hendel en draai je hem rond. de hendel 90° met de klok mee draaien.
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Klepbediening

Deze klep dient om de wortcirculatie te openen en te sluiten. Hij wordt ook gebruikt om de juiste wortstroom tijdens het maischen in te stellen.

	
Gesloten	Open

	Let op: Open de circulatieklep nooit voordat u de circulatieslang hebt gemonteerd en de slang door de opening in het deksel hebt gestoken. Anders kan het hete water of het wort brandwonden veroorzaken.
--	--

Circulatiebuisassemblage

1	2	3
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Steek de circulatiebuis in de Cam-Lock-aansluiting.	Om te vergrendelen, trekt u de Cam-Lock-hendels naar beneden.	Klaar. Nu is het vergrendeld en klaar voor gebruik.

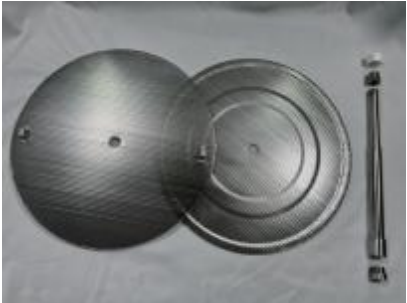
	Opmerking: • Gebruik de blauwe klep om de doorstroomsnelheid aan te passen voor de juiste circulatiesnelheid. Als de pomp te snel draait, loopt de graanmand over in de centrale pijp, waardoor de bodem van de ketel droog kan komen te staan en ingrediënten kunnen verbranden en het verwarmingselement oververhit raken. • Stel de doorstroming zo in dat een optimale circulatie wordt bereikt.
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Graanmandmontage 1. Til de graanmand op aan de bovenste handgreep en plaats deze in de brouwinstallatie. Verwijder vervolgens de handgreep. 2. Plaats de overloopbuisconstructie in de brouwerij. Bij het toevoegen van het beslagwater en de granen, verwijder de bovenste spoelplaat en voeg de granen toe. stop. 3. Wanneer het maischen voltooid is, til het graan op. Pak een mandje met een handvat en bevestig de pootjes aan de rand van het brouwersvat. Spoel het vervolgens door.	
--	---

Overlooppijpconstructie voor graanmand

Monteer het inzetstuk voor de overloopbuis van de graankorf. Dit inzetstuk houdt de moutkorrels op hun plaats in de graankorf. De overloopbuis zorgt

ervoor dat het wort indien nodig vrij van de bovenste spoelplaat naar de onderste kan stromen. De schroefdop van de graanstopper wordt alleen gebruikt tijdens het maischen, zodat de gemalen korrels niet in de overloopbuis terechtkomen. Verwijder de dop zodra alle korrels zijn toegevoegd. Bij het toevoegen van het maischwater en Verwijder de bovenste spoelplaat en plaats de graanstopper.

1	2
	
Vorbereide componenten.	Monteren Gebruik de onderste schroef om de onderste sproeierplaat met de telescopische overloopbuis te verbinden. Bevestig vervolgens de bovenste schroefmoer van de telescopische overloopbuis.

Bazooka gaasfilterassemblage op kraan



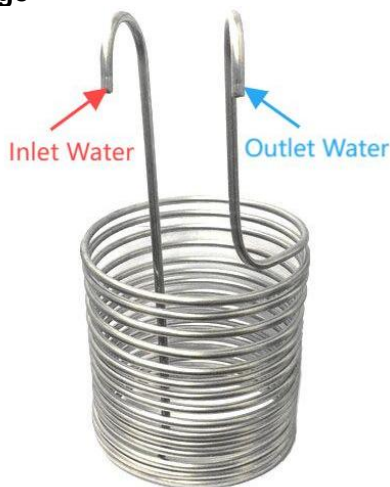
Onderste kleine buisconstructie



Let op: om te voorkomen dat de mout de wateropening verstopt, dient u dit slangetje in de pomp te steken voordat u het apparaat gebruikt.



Wortkoelerassemblage



Opmerking: Sluit de juiste waterleiding aan op het koelsysteem .

Voorbereiding

1. Inspectie: Zorg ervoor dat de koelmachine schoon en onbeschadigd is en dat de aansluitingen goed vastzitten.
2. Aansluiten: Bevestig de inlaat aan een koudwaterbron en de uitlaat aan een afvoer of opvangbak.
3. Plaatsing: Plaats de koeler in de brouwketel .

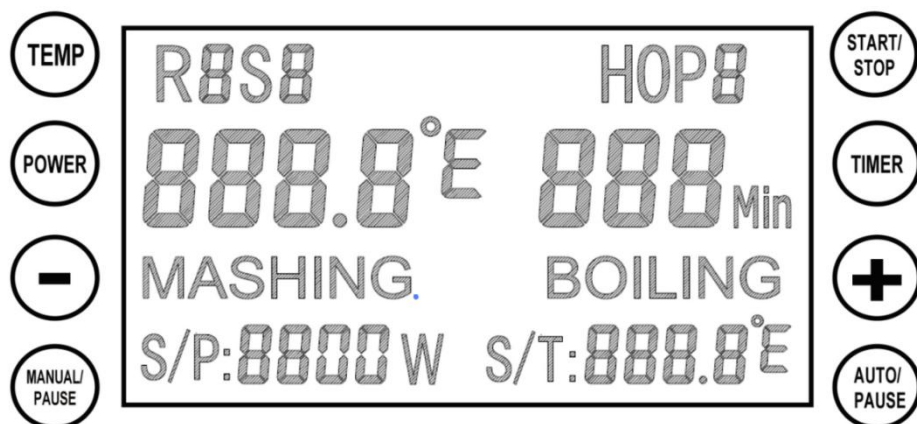
Operatie

1. Begin: Zet na het koken het vuur uit en laat het afkoelen.
2. Laat het water lopen: Open de koudwaterkraan langzaam en regel de waterstroom voor een efficiënte koeling.
3. Bewaken: Controleer de temperatuur van het wort totdat deze de gewenste temperatuur bereikt (bijvoorbeeld 18-22 °C voor fermentatie).

4. Afronding: Sluit de watertoevoer af en koppel de koeler los.

Hoe gebruik ik de controller?

Bedieningspaneel en belangrijkste functies



Fabrikant:

Temp-knop	Druk op deze knop om de gewenste temperatuur voor elke stap in te stellen.
Aan/uit-knop	Druk op deze knop om het vermogen voor elke stap in te stellen.
Timerknop	Druk op deze knop om de timer voor elke stap in te stellen.
"-" Knop	Druk om de waarde te verlagen.
"+" knop	Druk om de waarde te verhogen.
Starten/Stoppen	Druk op deze knop om het programma te starten of te stoppen.
Handmatig/Pauze	Druk hier om de handmatige modus te openen. Druk op deze knop om het programma in de handmatige modus te pauzeren.
Automatisch/Pauze	Druk op deze knop om de automatische modus te activeren. Druk op deze knop om het programma in de

	automatische modus te pauzeren.
S/P: W	Stel het vermogen in.
S/T: °C	Stel de temperatuur in.
-H	Als het lampje knippert, warmt het element op tot de gewenste temperatuur.

Handmatige modusinstelling

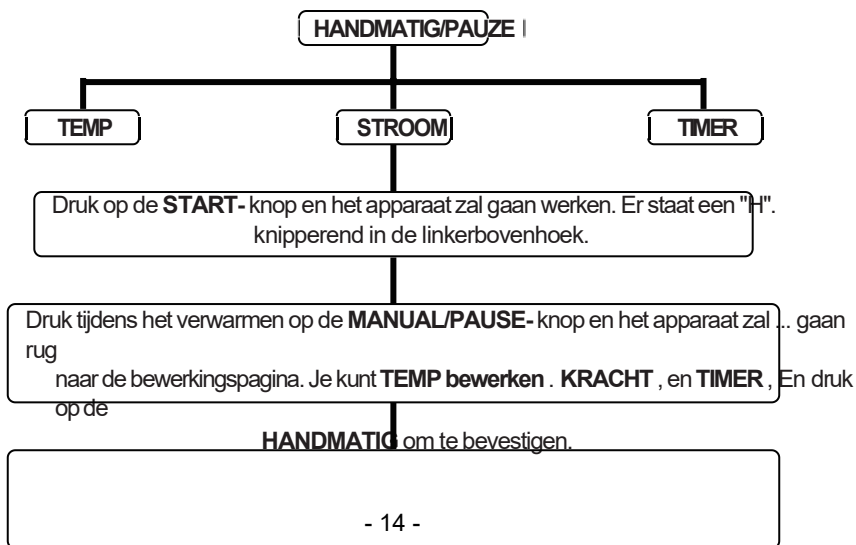
1. Zet de stroomschakelaar aan en druk vervolgens op de MANUAL-knop.
2. TEMP is voor de temperatuurinstelling, POWER voor de wattage-instelling en TIMER voor de sessieduur. Deze drie instellingen moeten allemaal worden ingesteld voordat het apparaat kan worden gebruikt. PS: U kunt deze drie instellingen in willekeurige volgorde instellen.
3. Druk op de START-knop zodra alle 3 instellingen zijn gemaakt. De handmatige sessie start dan. Een knipperende "H" linksboven betekent dat het apparaat aan het opwarmen is.
4. De standaard kooktemperatuur in ons programma is 100°C. De timer wordt niet geactiveerd als de De temperatuurweergave geeft geen 100°C aan. Plaats in dat geval de afdekking 1-2 minuten (of zie hieronder) om 100°C op het display te krijgen.
5. Als het apparaat begint te koken, maar een lagere temperatuur op het display weergeeft, pas dan de temperatuur als volgt aan om deze op 100°C in te stellen en de timer te activeren.
6. Druk tegelijkertijd op de knoppen "-" en "+" totdat het display het teken C1/F1 weergeeft. Het temperatuurcorrectiebereik is van -10°C tot +10°C of van -50°F tot +50°F.
7. Druk tijdens het verwarmen op de knop Handmatig/Pauze. Het apparaat keert dan terug naar de bewerkingspagina. Daar kunt u de temperatuur, het vermogen en de timer aanpassen. Druk nogmaals op de knop Handmatig/Pauze om te bevestigen en het apparaat keert terug naar de bewerkingspagina.
verwarming.
8. Houd de TEMP-knop 5 seconden ingedrukt om Celsius naar Fahrenheit te schakelen. Deze handeling kan alleen worden uitgevoerd nadat u het apparaat hebt ingeschakeld en voordat u instellingen wijzigt.

Geheugenfunctie in handmatige modus

1. Houd de knop **MANUAL/PAUSE** op de bewerkingspagina 5 seconden ingedrukt en laat deze los om de laatst gebruikte instelling op te slaan. U hoort een belgeluid wanneer de opname is geslaagd.
2. Druk na de bovenstaande handeling op de **START**-knop. Het apparaat zal dan weer aan de slag gaan en de invoergegevens verwerken.
3. Druk op de **STOP**-knop en het apparaat stopt met werken.
4. Houd de **AUTO/PAUSE**-knop op de lege pagina (zoals hieronder weergegeven) 5 seconden ingedrukt om de fabrieksinstellingen te herstellen. Een langzamer geluidssignaal bevestigt dat het herstel is gelukt.



BLANK PAGE



Druk op de knop **HANDMATIG/PAUZE** op de bewerkingspagina voor 5 seconden En Laat het dan los; je hoort een rinkelen. geluid van een klok. Het betekent jij hebben De gegevens zijn succesvol vastgelegd.

Druk op de **HANDLEIDING** knop nogmaals, en het apparaat zal gaan terug naar werk.

Press the **STOP** button, and the device will stop working.

Automatische modusinstelling

1. Schakel het apparaat in en druk vervolgens op de AUTO-knop.
2. S1 wordt linksboven weergegeven. Voer de 3 instellingen in - TEMP, TIMER en POWER - zoals hierboven beschreven.
3. Nadat u het eerste programma hebt ingesteld, drukt u nogmaals op de AUTO-knop om naar de instelling van het tweede programma te gaan. De programma's 3 tot en met 9 worden ingesteld als het eerste en tweede programma.
4. Wanneer u maximaal 9 stappen hebt ingevoerd, drukt u op de START-knop om de bovenstaande instellingen voor het invoeren van de stappen te bevestigen.
5. De stap na het koken wordt overgeslagen als 9 stappen te veel voor u zijn. Dit programma ondersteunt slechts één kookstand per recept. U kunt het kookvermogen tijdens het gebruik op elk gewenst moment aanpassen.
6. Wanneer stap S1 is voltooid, klinkt er een herinneringssignaal. Het programma gaat niet door naar stap 2, tenzij u op de AUTO-knop drukt ter bevestiging. Het is een herinnering om ingrediënten bij te vullen.
7. De kookherinnering werkt hetzelfde als hierboven. Wanneer het apparaat de stap vóór het koken heeft voltooid, klinkt er een herinneringssignaal. Het programma gaat pas verder met de kookstap nadat u op de AUTO-knop drukt ter bevestiging. Het is een herinnering die u kunt gebruiken om de kookfase te beperken.
8. Met de knop PAUZE worden het element en de timer tijdelijk uitgeschakeld, waarna u de gegevens kunt aanpassen. Druk op de knop AUTO om verder te gaan.
9. Druk op de START-knop wanneer de automatische modus actief is. U kunt dan direct de stap overslaan die u niet nodig hebt.
10. Om de hoperinnering tijdens het kookproces in te stellen, drukt u op "-" of "+" om de afteltimer in te stellen. Druk op de TIMER-knop voor de 2e, 3e...9e instelling. De afteltimer moet de volgende volgorde hebben:

kooktijd > 1e > 2e > 3e...> 9e. Druk op de START-knop om het verwarmen te starten.

11. Houd de POWER- en TIMER-knoppen 5 seconden ingedrukt op de lege pagina. Het apparaat opent dan de receptselectie. Druk op "-" of "+" om het gewenste recept te selecteren. Er kunnen maximaal 9 recepten worden opgeslagen.

programma's. Druk op de START-knop om het geselecteerde recept te bevestigen. De lege pagina verschijnt op het scherm. Druk vervolgens op de AUTO/PAUSE-knop om naar de bewerkingspagina van het gekozen recept te gaan. U kunt op de START-knop drukken om het geselecteerde programma direct uit te voeren, of op de AUTO/PAUSE-knop drukken om het programma stap voor stap te bewerken of te controleren.

12. Als u op de STOP-knop drukt om alle stappen over te slaan, stopt het apparaat met werken, verschijnt 'END' op het display en klinkt de bel 30 seconden lang. Druk nogmaals op de STOP-knop om naar de BLANK PAGE te gaan.

Geheugenfunctie in automatische modus

1. Nadat u alle benodigde gegevens in de automatische modus hebt ingesteld, drukt u op de STOP-knop om naar de lege pagina te gaan.

Schakel het apparaat niet uit en volg de onderstaande stappen voor de opname.

2. Druk op de knop MANUAL om naar de pagina voor handmatige bewerking te gaan. Houd vervolgens de knop MANUAL ingedrukt. Houd de knop 5 seconden ingedrukt en laat hem dan los. Je kunt de laatst gebruikte handmatige en automatische instellingen opslaan. Bij een geslaagde opname hoor je een belgeluid.

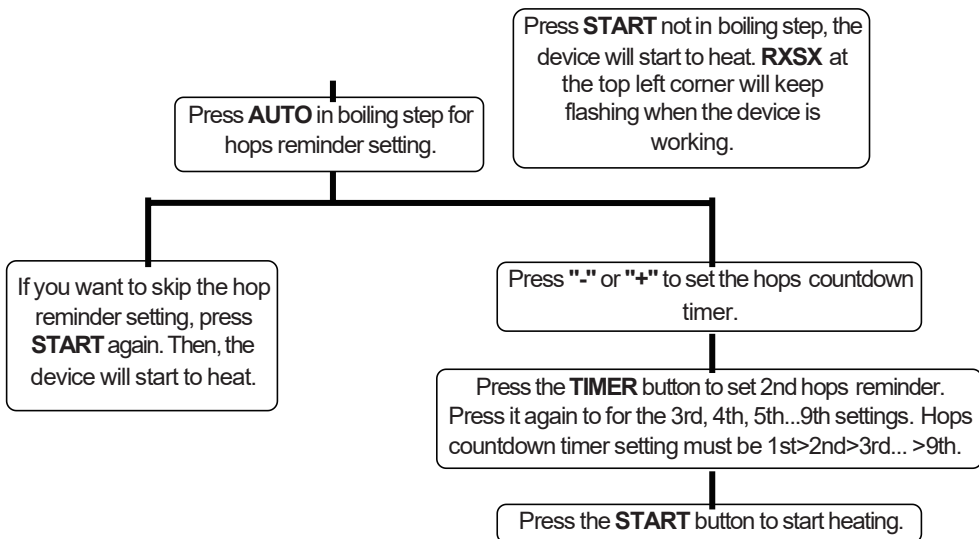
3. Schakel het apparaat uit en weer in, druk vervolgens op de AUTO-knop. De eerste stap van het laatst gekozen programma wordt op het display weergegeven.

4. Druk op de START-knop en het apparaat begint te werken.

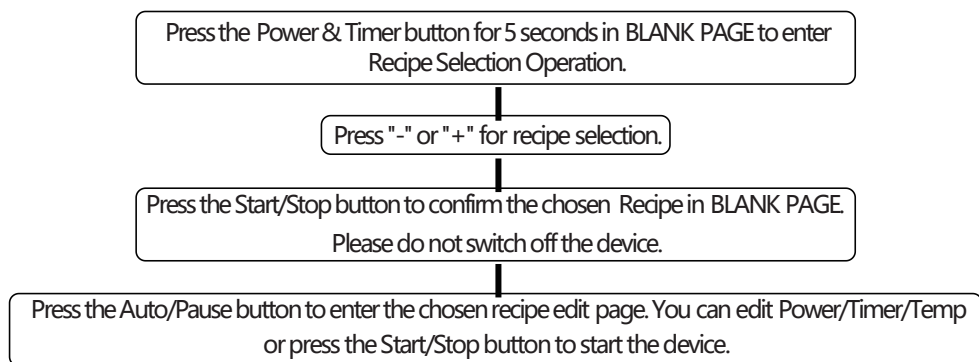
5. Ons programma ondersteunt geen batchopslag. Elke opname moet de bovenstaande instructie herhalen.

Press **AUTO/PAUSE** to enter the recipe edit page. You can edit Temp/Power/Timer.

Press **AUTO** again to edit/check the next step.



Receptselectie in de automatische modus



Brouwvoorbereiding

- Het apparaat moet vóór gebruik op een stabiele, veilige en horizontale steunconstructie worden geplaatst.
- Een volle container kan kokendhete vloeistoffen bevatten en tot 40 kg wegen. 50 liter kan tot 50 kg wegen (horizontaal).

Een goede positionering is essentieel voor het overpompen tijdens het brouwproces. Vermijd een instabiele ondergrond.

- Het apparaat mag tijdens het zetten niet worden verplaatst. De handgrepen zijn alleen bedoeld om het apparaat in lege toestand te vervoeren.
- Het is absoluut noodzakelijk om kinderen, kwetsbare personen en dieren uit de buurt van het apparaat te houden terwijl het in werking is. Onthoud dat kokend water zeer gevaarlijk is.
- Reinig altijd alle onderdelen van uw brouwapparatuur. Hygiëne is essentieel voor goede brouwresultaten.
- Voor gebruik is het toegestaan om een hoeveelheid heet water in de boiler te verwarmen om de brouwapparatuur, enz. te steriliseren.
- Na het malen van de mout is het aan te raden deze te schudden voordat u hem saccharificeert. Droogbranden moet worden vermeden.
- Je bent nu klaar om te brouwen!

Brouwproces (voorbeeld)

- Maak het apparaat altijd schoon voor en na gebruik.
- Sluit het Bazooka-filter aan op de kraan en voeg de benodigde hoeveelheid water toe voordat u het apparaat inschakelt.
- Verwarm het water tot 66-68 °C, voeg vervolgens de granen toe aan het filtermandje en roer voorzichtig.
- Start uw circulatiepomp zodra de juiste temperatuur is bereikt en regel vervolgens de pompdebiet zoals weergegeven in het onderstaande gedeelte.
- De standaard verwarmingstijd voor de eerste maischbeurt is 60 minuten (recepten kunnen variëren).
- De temperatuur voor de tweede maischbeurt is 78-80°C en de sessie duurt 20 minuten (recepten kunnen variëren).
- Na het maischen dient u de graanmand voorzichtig aan het aparte handvat op te tillen en de bevestigingspunten van de graanmand op de steuning aan de rand van de ketel te plaatsen.
- Gebruik het spoelwater om overtollige suikers uit het graan in het filtermandje te verwijderen. Vergeet niet om het mandje na het spoelen ongeveer 10 minuten in de kookketel te laten uitlekken.
- Breng het water aan de kook. Dit kan terwijl het mandje uitlekt. De kooktijd bedraagt 90 minuten (recepten kunnen variëren).
- Voeg de hop etc. toe op de juiste momenten volgens je recept.

- Om de apparatuur te steriliseren, dompel je de wortkoeler ongeveer 15 minuten voordat het koken is voltooid onder in het water.
- Laat het wort na het koken afkoelen tot 20°C voordat u het via de aftapkraan/bazookafilter aan de voorkant van de ketel naar uw gistingsvat overbrengt.

Onderhoud

- Het is essentieel om het apparaat na gebruik schoon te maken. Droge ingrediënten kunnen aan het metaal en in de pomp blijven kleven.
- Spoel het apparaat 15 minuten of langer af met 5-10 liter water van 60°C totdat het schoon is. Schakel de pomp tijdens het reinigen in.
- Gebruik geen scherpe metalen voorwerpen om de resten te verwijderen. Gebruik in plaats daarvan een zachte doek of een zacht schuursponsje om de binnenkant van de boiler schoon te maken. (Azijn kan een goed reinigingsmiddel zijn.)
- Eventuele resten van wort op de bodem van de ketel moeten vóór het volgende gebruik worden verwijderd.
- Spoel de pomp in omgekeerde richting door een slang aan te sluiten op de gebogen buis.
- Geschikte schoonmaakmiddelen kunnen worden gebruikt. (Controleer vooraf of ze geschikt zijn.)
- Spat geen water op de elektronische onderdelen van het apparaat.
- Dompel het apparaat niet onder in water.
- Bewaar het apparaat op een droge plaats. Sluit het apparaat niet aan op het stopcontact wanneer het niet in gebruik is.

Tips voor probleemoplossing

Ingrediënten vastzitten in de pomp	A: Spoel de pomp door een slang aan te sluiten op de gebogen buis. B: Demonteer de pomp om de ingrediënten te verwijderen.
Temperatuur van 100°C niet bereikt	A: Plaats de hoes er 1 tot 2 minuten op. B: Voer een temperatuurcorrectie uit.

C1 -- Temperatuurcorrectie in Celsius	A: Druk tegelijkertijd op "-" en "+" om de C1-temperatuurcorrectie-instelling te openen. Het instelbereik is van -10°C tot +10°C.
F1--Fahrenheit temperatuurcorrectie	A: Druk tegelijkertijd op "-" en "+" om de C1-temperatuurcorrectie-instelling te openen. Het instelbereik is van -50°F tot +50°F.
Foutcode ERR-1 wordt weergegeven op het display.	A: Een waarschuwing voor lage temperaturen geeft aan dat de temperatuur lager is dan -20°C. B: De sensorconnector is losgeraakt. C: Open de onderkant en controleer de sensor. Sluit hem opnieuw aan als hij los zit.
Foutcode ERR-2 wordt weergegeven op het display.	A: Een waarschuwing voor oververhitting/droogkoken duidt op een temperatuur hoger dan 120°C. B: De sensor is defect. Neem contact op met de dealer voor een vervanging.
Plotseling uitgeschakeld tijdens verwarming	A: Verlaag het opwarmvermogen. B: Vervang de oververhittingsbeveiligingsthermostaat.

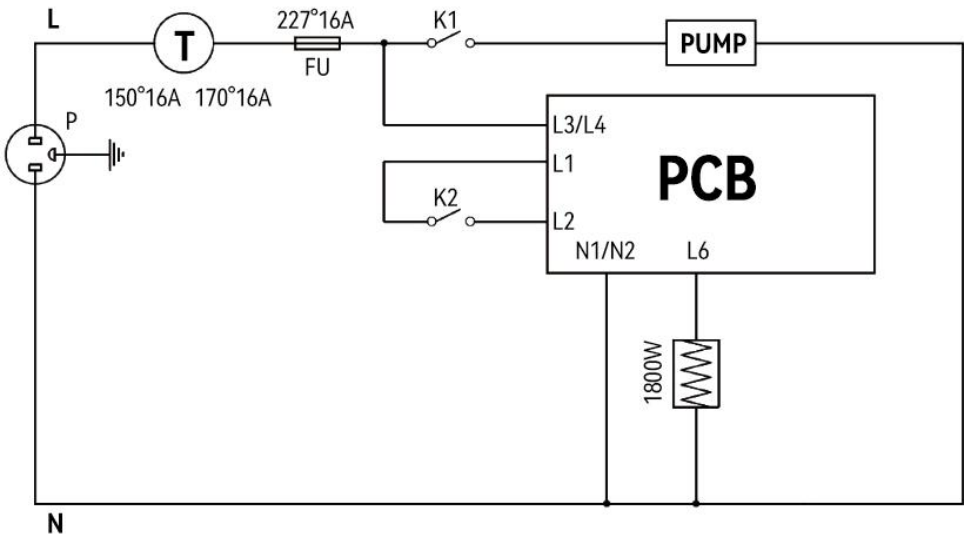
Technische gegevens

Modelnr.	DM-N30
Volume	30 liter tot aan de bovenkant, 35 liter tot de maximale vullijn.
Spanning	Europese specificatie 220V-240V
	Amerikaanse specificatie 110V-120V
Stroom	Europese specificatie 2500W

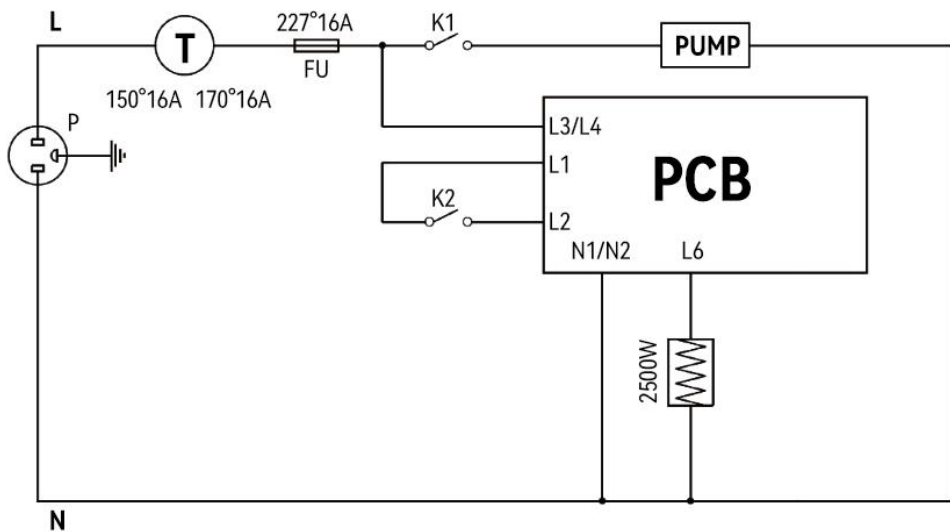
	Amerikaanse specificatie 1800W
Frequentie	Europese specificatie 50Hz
	Amerikaanse specificatie 60Hz

Elektrisch circuit

Amerikaans Specificatie



Europese specificatie





VEVOR

Upgrade · The Home Creator Way

PROFESSIONAL HOME BREWING MACHINE

Model: DM-N30

Model: DM-N30



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Thank you for purchasing this microbrewery system.

Please follow the instructions to get the best use of your machine. The brewing process illustrated below is only a guide for reference. Since there are various brewing formulas and conditions, the results are accordingly different. This machine is designed for you to adjust the settings to meet your brewing requirements.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.
	Keep children away from the machine for fear of danger.
	Warning- For Indoor Use Only
	CORRECT DISPOSAL This product is subject to the provision of European Directive 2012/19/EU. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.

Safety Instructions

Please read all the instructions carefully, and keep this manual for future reference.

1. Warning-To reduce the risk of injury, user must read instructions manual carefully.
2. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
3. This product 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.
4. Children shall not play with the appliance.
5. This product shall not be used by children. Keep the appliance and its cord out of reach of children.
6. This product is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

7. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.

8. Please use the product according to the intended use, warn of potential injury from misuse.

9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Check the product's rating label and ensure that the device voltage fits your outlet voltage before use.
- The plug should be connected to the earth wire.
- Do not use the device if the cord or plug is damaged. It should be replaced before use.
- Do not use an adaptor as the wattage and power of this device are high.
- Switch off the button before removing the plug.
- Always switch it off before trying to move the water boiler.
- Be sure to avoid electric supply overloaded.
- As the device requires extra power, do not use extensions if under 13amp.
- This device requires a 13amp-16amp plug.
- Products may be connected to this extension.
- The device must be only used as intended. It must be operated in a safe, fault-free condition. Be sure to check the proper conditions before each use.
- The appliance is only to be installed in safe locations.
- Never dip the mash tun into water. Always protect the electric power cable from the mixture.
- Do not switch on the water boiler if the water tank is empty.
- Do not remove the lid while boiling.
- DRY-BURNING: The machine is equipped with dry-burning protection. When the appliance is burnt, this function will be activated automatically. First, the dry-burning thermostat will cut out while the element overheats. Please fill some water inside or wait until the heating element cools down, then turn on the switch again. In case of burnt, please always make sure there are at least 3 liters of liquid inside. (The problems caused by dry-burning without adding water are not covered by the warranty! Although this machine is equipped with dry-burning protection, please pay attention when using it.)

- Please do not turn on the pump during wort boiling since air bubbles will cause the pump to idle and wear out under high temperatures. The machine damage caused by this reason is not under warranty coverage.
- It is not recommended to use the pump for pumping out the wort after cooling, as there is no filter on the pump inlet, which will cause brew debris to enter the pump, potentially blocking and damaging the system.
- Switch off the pump after mashing. Please do not remove the curved pipe before closing the valve and switching off the pump.

What's In The Box

- The water temperature should be no higher than +40℃;
- The maximum submersing depth should not exceed 10m.
- The PH of water should be in 6.5-8.5.
- The maximum diameter of passable solid particles: Ø15~Ø35mm.



1	Digital Programmable Controller	5	Circulation Valve (Mash Flow Technology)
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2	Switches (PCB / Power and Pump)	6	Connector (Cam-lock)
3	Tap	7	Circulation Tube (Mash Flow Technology)
4	Built-in Pump		

Parts

 120. Top Sparge Plate for Grain Basket	 121. Bottom Sparge Plate for Grain Basket	 122. Glass Lid Cover with Hole for Circulation Pipe
 123. Bazooka Mesh Filter for Tap	 124. Circulation Pipe (Cam-Lock Connector)	 125. Bottom Tube
 126. Grain Stopper: White Screw Cap for Telescopic Overflow	 127. Screw Nut for Telescopic Overflow	 128. Grain Basket

 129. Grain Basket Handle	 130. Telescopic Overflow Pipe for Grain Basket	
 131. Wort chiller for cooling	 132. Hop Spider	
 133. Magnetic pump	 134. Circuit board	 135. Thermostat

Operation

Switch Operation

The "PCB" switch is an ON/OFF switch for the power of the Digital Controller that controls the heating elements. The "PUMP" button is the ON/OFF switch for the pump.

	
Switch ON	Switch OFF

Tap Operation

		
Closed.	To open, pull the circle towards the end of the lever and turn the lever counterclockwise by 90°.	Open. To close, pull the circle towards the end of the lever and turn the lever clockwise by 90°.

Valve Operation

This valve serves to open and close the wort circulation. It is also used to set the correct wort flow during mashing.

	
Closed	Open

	Note: Never open the circulation valve before assembling the circulation tube and make the tube go through the lid hole. Otherwise, the hot water or wort may cause burns.
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Circulation Tube Assembly

1	2	3
		
Insert circulation pipe into the Cam-Lock connector.	To lock, pull the Cam-Lock levers downward.	Done. Now it's locked and ready to use.



Note:

- Using the blue valve to adjust the flow rate for a correct circulation speed. If the pump speed is too fast, the grain basket will overflow down the central pipe, and the bottom of the boiler may run dry and cause ingredients to burn and overheat the heating element.
- Please adjust the flow until an excellent rate of circulation is achieved.

Grain Basket Assembly

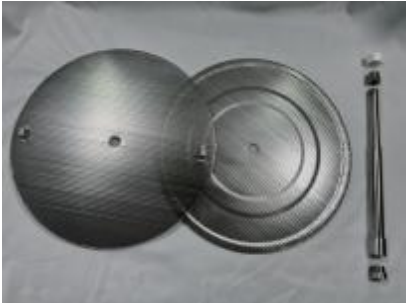
1. Lift with the top handle and put the grain basket into the brewery. Then remove the handle.
2. Insert the overflow pipe assembly into the brewery. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.
3. When the mashing is completed, lift the grain basket with the handle and hook its feet to the rim of the brewery. Then sparge.



Grain Basket Overflow Pipe Assembly

Assemble the Grain basket's overflow pipe insert. This insert holds the malt grains in place inside the grain basket. The overflow pipe allows the wort to flow freely from the top sparge plate to the bottom if needed. The

grain stopper screw cap is only used during mash-in, so the milled grain cannot fall into the overflow pipe. Remove it when all grains have been added. When adding the mash water and grains, remove the top sparge plate and add the grain stopper.

1	2
	
Components prepared.	Assemble Use the bottom screw to connect the bottom sparge plate with the telescopic overflow pipe. Then attach the top screw nut to the telescopic overflow pipe.

Bazooka Mesh Filter Assembly on Tap



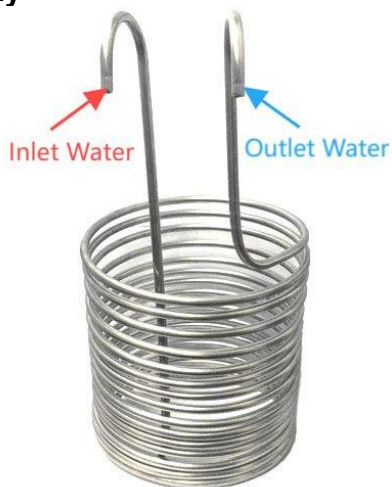
Bottom Little Tube Assembly



Note: To prevent the malt from clogging the water hole, please insert this tube into the pump before using the device.



Wort Chiller Assembly



Note: Please connect the appropriate water pipe in the cooling pipe.

Preparation

1. **Inspect:** Ensure the chiller is clean, undamaged, and connections are secure.
2. **Connect:** Attach the inlet to a cold water source and the outlet to a drain or container.
3. **Position:** Place the chiller in the brewing kettle.

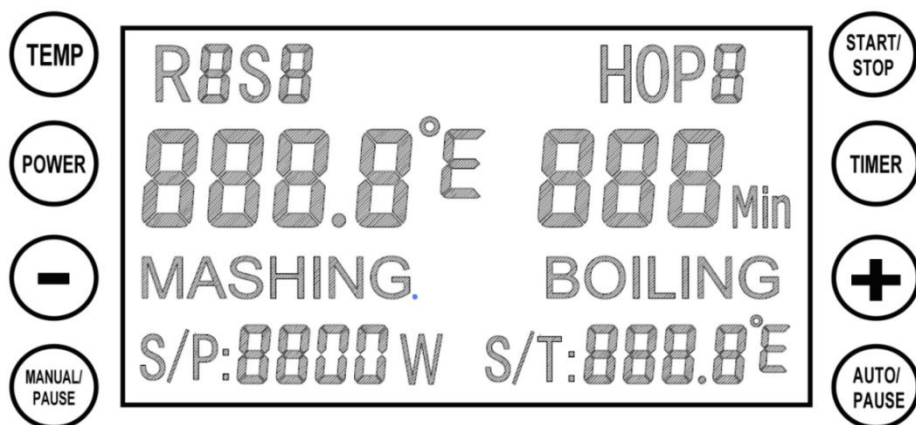
Operation

1. **Start:** After boiling, turn off heat and begin cooling.
2. **Run Water:** Open the cold water valve slowly, adjusting flow for efficient cooling.
3. **Monitor:** Check wort temperature until it reaches the target (e.g., 18-22°C for fermentation).

4.Finish: Shut off water and disconnect the chiller.

How To Use The Controller?

Control Panel and Key Functions



Manufacturer:

Temp Button	Press to set target temperature for each step.
Power Button	Press to set power for each step.
Timer Button	Press to set timer for each step.
"-" Button	Press to reduce the value.
"+" button	Press to increase the value.
Start/Stop	Press to start or stop the program.
Manual/Pause	Press to enter manual mode. Press to pause the program on manual mode.
Auto/Pause	Press to enter auto mode. Press to pause the program on auto mode.
S/P: W	Set the power.
S/T: °C	Set the temperature.
-H	When it's flashing, the element is heating to the target

	temperature.
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Manual Mode Setting

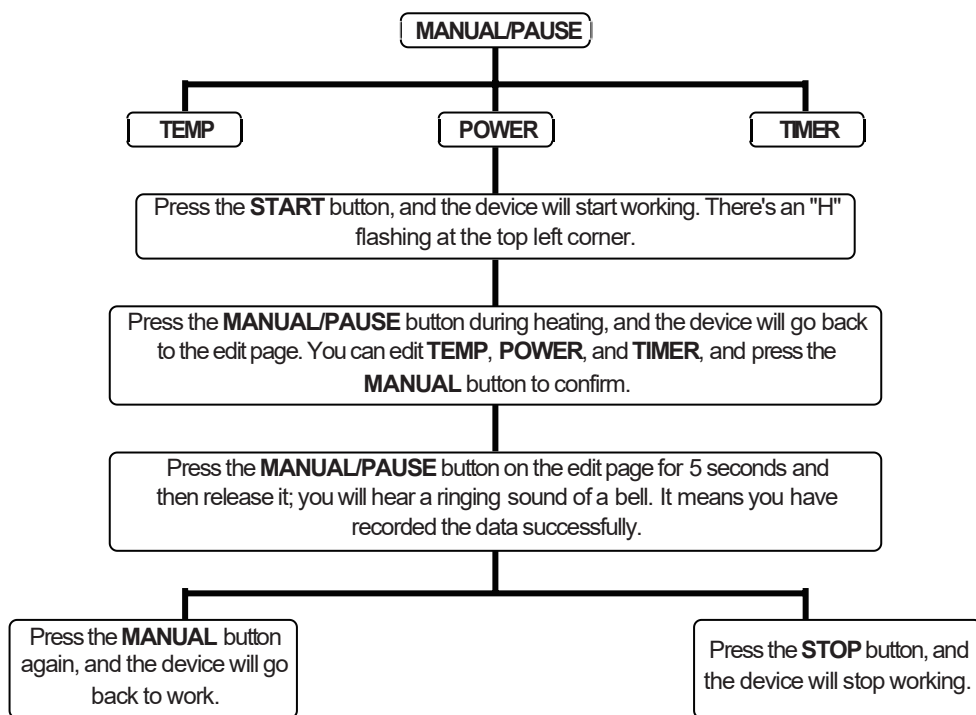
1. Turn on the power switch, then press the MANUAL button.
2. TEMP is for Temperature setting, POWER is for Wattage setting, and TIMER is for session timing. All these 3 must be set before the device starts working. P.S. You can set these 3 settings in any order.
3. Press the START button when all the 3 settings have been made, and the manual session will start. An "H" flashing at the top left corner means the device is heating.
4. The default boiling temperature is 100°C in our program. The timer will not be triggered if the temperature does not indicate 100°C. In this case, please put the cover on for 1-2 mins. (or see below) to achieve 100°C on display.
5. If the device starts to boil, but shows a lower temp on display, make the following adjustment to set the temp at 100°C and trigger the timer.
6. Press the "-" and "+" buttons together until the display shows the C1/F1 sign. The temperature correction range is from -10°C to +10°C or -50°F to +50°F.
7. Press the Manual/Pause button during heating, and the device will return to the edit page. Then, you can edit Temp/Power/Timer. Press the Manual/Pause button again to confirm and device back to heating.
8. Long-press the TEMP button for 5 seconds to switch Celsius to Fahrenheit. This operation can only be preceded when you switch on the device before any setting.

Memory Function in Manual Mode

1. Press the MANUAL/PAUSE button in the edit page for 5 seconds and release it to record the last setting. There's a ringing sound of a bell for a successful recording.
2. Press the START button after the above operation, the device will go back to work and carry out the input data.
3. Press the STOP button, and the device will stop working.
4. Long-press the AUTO/PAUSE button in the BLANK PAGE as below (display shows the current temperature only as below) for 5 seconds to restore factory settings. There's a slower ringing for successful restoring.



BLANK PAGE



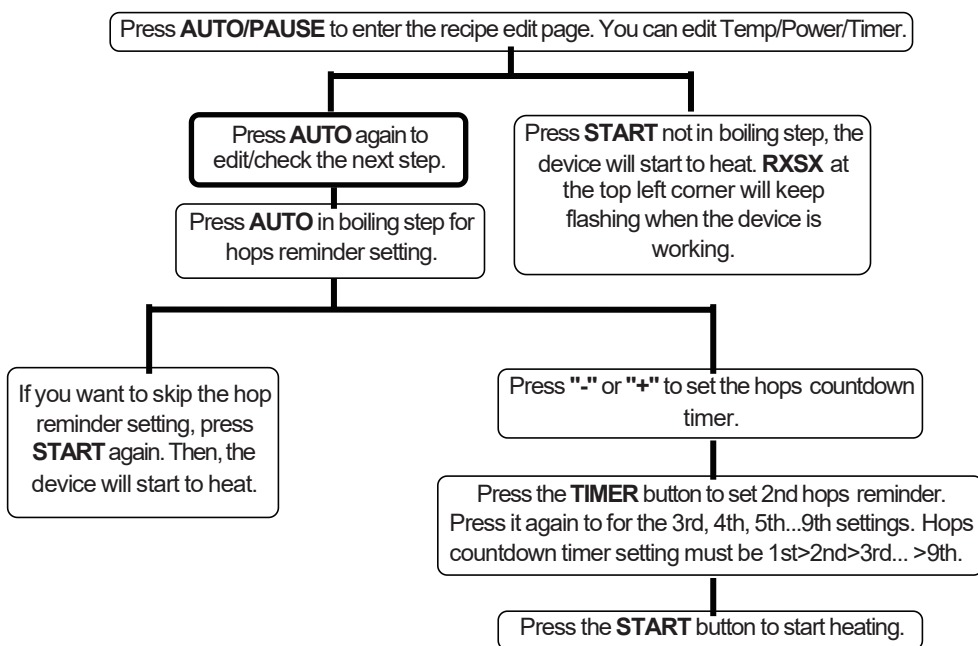
Auto Mode Setting

1. Switch on the device, then press the **AUTO** button.

2. S1 will be shown on the top left corner. Input the 3 settings - TEMP, TIMER, and POWER as above.
3. After setting the 1st program, press the AUTO button again to enter the 2nd program setting. The 3rd to 9th programs are set as the 1st and 2nd.
4. When you have entered up to 9 steps as required, press the START button to confirm the above step mashing settings.
5. The step after boiling will be skipped if 9 steps are too much for you. This program only supports one boiling setting in each recipe. You can adjust the boiling power during operation anytime.
6. When S1 is finished, there is a reminder ringing. The program will not enter the 2nd step unless you press the AUTO button to confirm. It is an ingredients-filling reminder.
7. The boiling reminder is the same as above. When the device finishes the step before boiling, a reminder rings. The program will not enter boiling step unless you press the AUTO button for confirmation. It is a sparing reminder.
8. The PAUSE button will stop the element and timer from working temporarily, and you can amend the data afterward. Press the AUTO button to continue.
9. Press the START button when auto mode is running, then you can skip the step you do not need instantly.
10. Setting hop reminder in boiling process, press "-" or "+" for countdown timer setting. Press the TIMER button for the 2nd, 3rd...9th settings. The countdown timer must be boiling leads time>1st >2nd>3rd...>9th. Press the START button to start to heat.
11. Long-press the POWER and TIMER buttons for 5 seconds in the BLANK PAGE, the operation will enter recipe selection. Press "-" or "+" to choose the required recipe. Recipe storage is up to 9 programs. Press the START button to confirm the selected recipe, and the BLANK PAGE will be shown on display. Then, press the AUTO/PAUSE button to enter the chosen recipe edit page. You can press the START button to run the picked-up program instantly or press the AUTO/PAUSE button to edit or check the program step by step.
12. If you press the STOP button to skip all the steps, the device stops working, the display shows END, and the bell rings for 30 seconds. Press the STOP button again to enter the BLANK PAGE.

Memory Function in Auto Mode

1. After setting all the data you need in auto mode, press the STOP button to enter BLANK PAGE. Please do not switch off the device and follow steps below for recording.
2. Press the MANUAL button to enter the manual edit page. Then, long-press the MANUAL button for 5 seconds and release it. You can record the last manual and auto mode settings. There is a ringing sound of a bell for a successful recording.
3. Switch off/on the device, then, press the AUTO button, the 1st step of the last chosen program will be shown on display.
4. Press the START button, and the device start working.
5. Our program does not support batch storage. Each recording needs to repeat the above instruction.



Recipe Selection in Auto Mode

Press the Power & Timer button for 5 seconds in BLANK PAGE to enter Recipe Selection Operation.

Press "-" or "+" for recipe selection.

Press the Start/Stop button to confirm the chosen Recipe in BLANK PAGE.
Please do not switch off the device.

Press the Auto/Pause button to enter the chosen recipe edit page. You can edit Power/Timer/Temp or press the Start/Stop button to start the device.

Brewing Preparation

- The device must be positioned on a stable, secure, and horizontal support structure before use.
- A full vessel contains boiling hot liquids and can weigh up to 40kg. 50L up to 50kgs horizontal positioning is a prerequisite for transfer pumping during the brewing process. Avoid an unsteady base.
- 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, frail persons, and animals away from the device while it is in operation. Remember that 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 acceptable to heat a quantity of hot water in the boiler to sterilize the brewing equipment, etc.
- After grinding the malt, it is recommended to shake it before saccharifying it. Dry burning should be avoided.
- You are now ready to brew!

Brewing Process (Example)

- Always clean the machine before and after use.
- Assemble the Bazooka filter to the tap and add the required quantity of water before switching it on.
- Heat up the water to 66°C-68°C, then add the grain into the grain basket and stir it gently.

- Start your circulation pump when the correct temperature is reached, then regulate the pump flow as shown in the section below.
- The standard heat session time is 60mins for the 1st mashing (recipes may vary).
- The 2nd mashing temperature is 78-80°C, and the session time is 20mins (recipes may vary).
- After mashing, please carefully lift the grain basket with the separate handle, and locate the grain basket lugs onto the support ring on the boiler rim.
- Use your sparging water to extract excess sugars from the grain in the basket. Remember to leave basket to drain into the boiler for about 10mins after sparging.
- Heat up the water to the boiling temperature, which can be done while the basket is draining. The boiling session time is 90mins (recipes may vary).
- Add the hops etc., at the correct timings according to your recipe.
- To sterilize the equipment, immerse your wort chiller about 15mins before the boiling is finished.
- After boiling, cool down the wort to 20°C before transferring it to your fermenting vessel via the drain tap/bazooka filter on the boiler front.

Maintenance

- It is essential to clean the device after use. The dry ingredients may stick onto the metal and inside the pump.
- Rinse the device with 5L-10L 60°C water for 15 mins or more until you make sure it is clean. Please turn on the pump during cleaning.
- Do not use any sharp metal implement to remove the residue. Use a soft cloth or soft scouring pad to clean the inside of the boiler instead. (Vinegar can be good for cleaning.)
- Any wort residue marks on the boiler base should be cleaned off before the next use.
- Flush the pump reversely by connecting a hose to the curved pipe.
- Suitable cleaning products can be used. (Please check their suitability before.)
- Do not splash any electronic parts of the device.
- Do not immerse the machine in the water.
- Store the device in a dry place. Do not plug in when not in use.

Troubleshooting Tips

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.
Fail to reach 100℃	A: Put the cover on for 1 to 2 mins. B: Do temperature correction.
C1--Celsius temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -10℃ to +10℃.
F1--Fahrenheit temperature correction	A: Press "-" and "+" simultaneously to enter the C1 temperature correction setting. The setting range is from -50°F to +50°F.
ERR-1 shown on display	A: A low-temperature warning indicates a lower temperature than -20℃. B: The sensor connector is loosened. C: Open the underneath and check the sensor. Re-connect it if it loosens.
ERR-2 shown on display	A: An overheat/boil-dry warning indicates a higher temperature than 120℃. B: The sensor is fails. Please get in touch with the dealer for replacement.
Suddenly shut off during heating	A: Lower the heat up power. B: Replace the overheat protection thermostat.

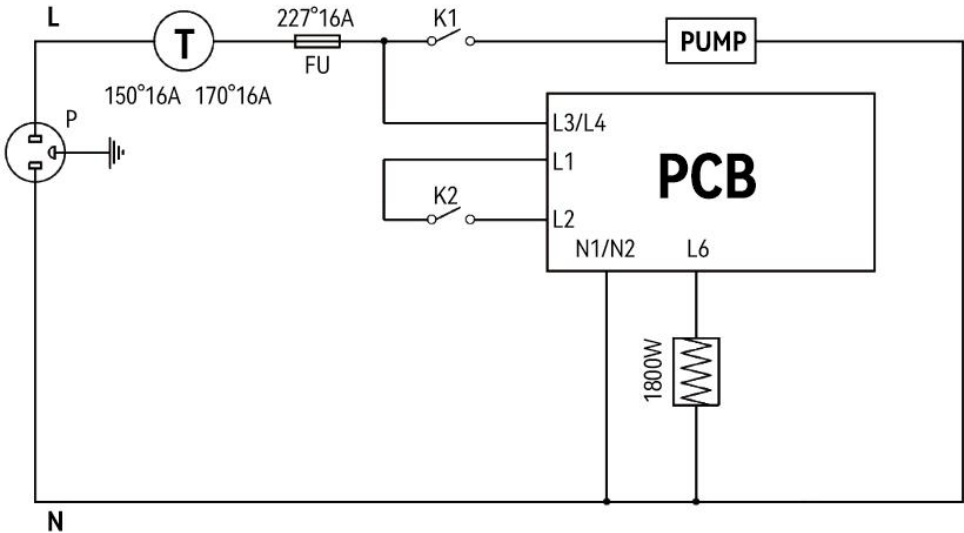
Technical Data

Model No.	DM-N30
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Volume	30L up to top, 35L to full line
Voltage	European Specification 220V-240V
	American Specification 110V-120V
Power	European Specification 2500W
	American Specification 1800W
Frequency	European Specification 50Hz
	American Specification 60Hz

Electric Circuit

American Specification



European Specification

