

GRAINFATHER

CHEERS, NICE
TO MEET YOU



G70²

QUICK START GUIDE

G SERIES

LET'S BREW BIG TOGETHER

GRAINFATHER
3
YEAR WARRANTY



G SERIES

THANK YOU FOR CHOOSING THE GRAINFATHER

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

NOTE: These are shortened instructions for product assembly only. The full online instructions provide more detail about the brewing process using your G70²: grainfather.com/instructions/

WARNING! (NORTH AMERICA 220V ONLY)

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

SOCKET GUIDE (NORTH AMERICA 220V ONLY)

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

SAFETY INFORMATION

1. Read all instructions before using the Grainfather G70².
2. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a qualified person to avoid a hazard.
3. This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices, and other working environments; farmhouses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments; catering and similar non-retailed applications.
4. The appliance is for indoor use only.
5. The appliance is not suitable for installation in an area where a water jet could be used.
6. The appliance must not be cleaned by a water jet.
7. The appliance must be in an upright position at all times when in use.
8. The appliance is only to be installed in locations where it can be overseen by trained personnel.
9. The installation of a residual current device (RCD) having a rated residual operating current not exceeding 30 mA is advisable.
10. The A-weighted sound pressure level of the appliance is below 70 db.
11. Always unplug the unit before cleaning, during storage or in the event of a fault.
12. The boiler, lid and pipes may reach temperatures of up to 100°C (212°F) and therefore must be handled with caution. Never move the unit while it is in operation.
13. Handles on the side of the unit are only meant for transportation once the unit is empty and in a cooled, non-use state.
14. Please note that a two-person or mechanical lift is required when using this system. A single person lift may lead to serious injury.
15. Access of the service area is restricted to persons having knowledge and practical experience of the appliance. The maximum and minimum ambient temperatures for normal use of the appliance is: -20°C (-4°F) to 40°C (104°F).
16. To protect against fire, electric shock, and injury, do not immerse cord/plugs in water or other liquid.

THE FOLLOWING STATEMENT APPLIES TO GRAINFATHER PRODUCTS SOLD IN EUROPE:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The fixed wiring insulation must be protected, for example, by insulating sleeving having an appropriate temperature rating.

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

- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

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

ANATOMY DIAGRAM & PARTS LIST



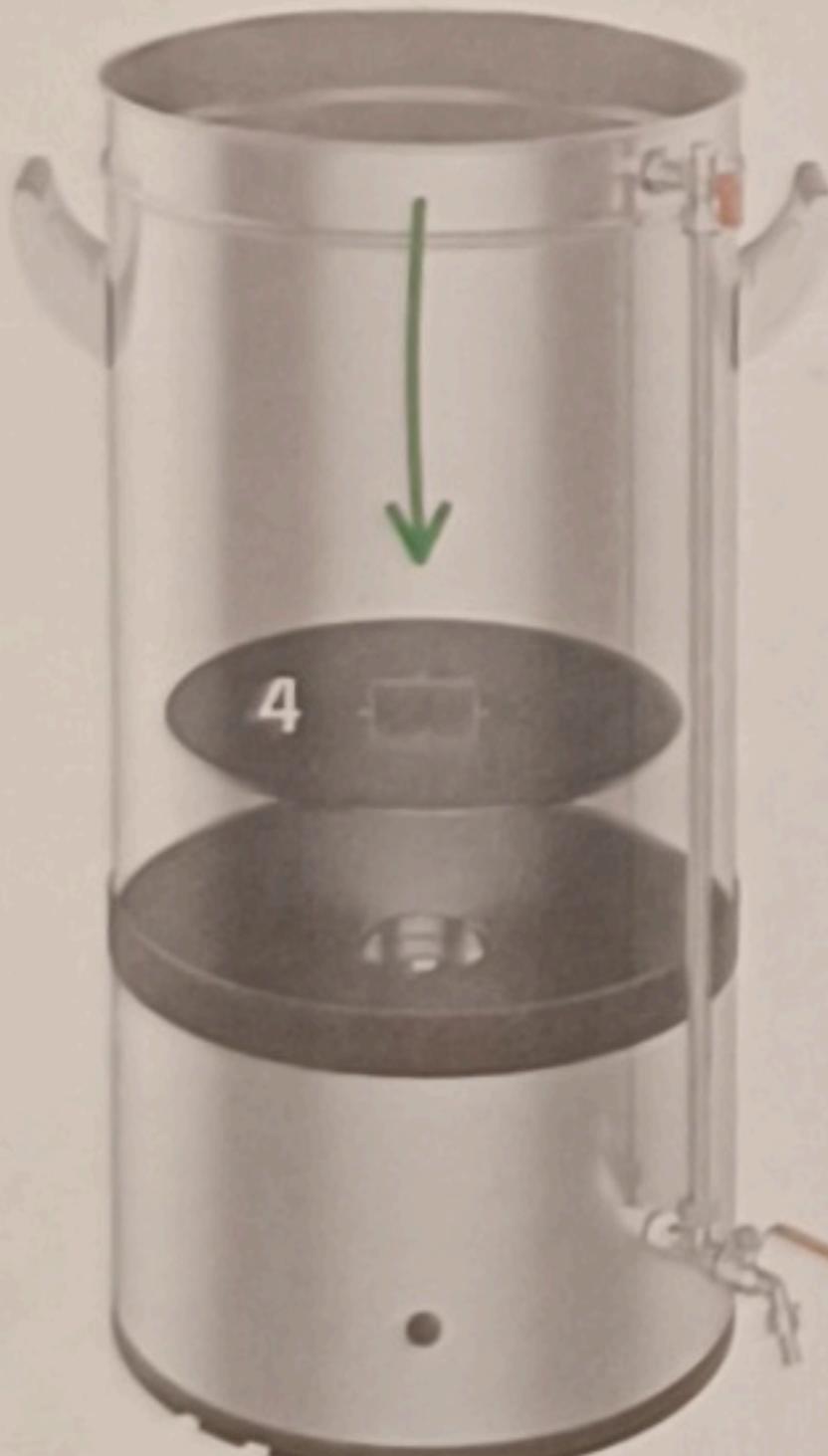
NOTE: The full spare parts list for the G70² is available online: help.grainfather.com

PRE-BREWING ASSEMBLY

Before use, we recommend cleaning your G70² and all of its components using the Grainfather High Performance Cleaner. For further information on cleaning, please refer to the full instructions online: grainfather.com/instructions

1. INSTALLING THE FILTER

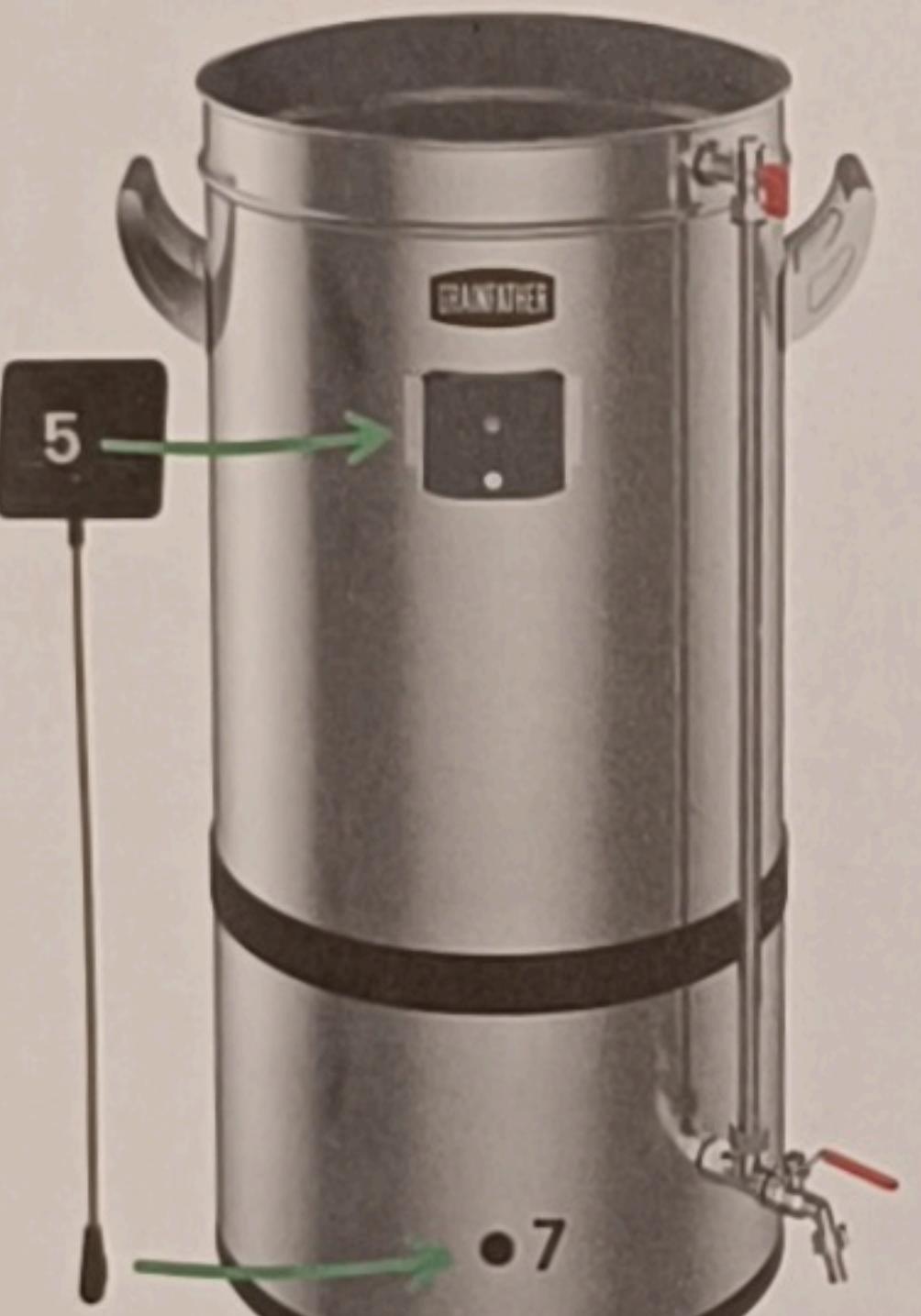
Take the hop filter (4) and place it into the base inside the G70² body (6). It should be a tight fit and you'll need to apply some pressure to make sure that it is securely in place.



2. ATTACHING THE CONTROLLER

Remove the G70² controller (5) and the power cord from its packaging and place the controller securely on the bracket on the front of the unit. Next, remove the small

cap from the M16 socket (7) on the front of the G70². Plug the M16 cable (5) into the socket, making sure that the right-angle connector is facing upwards. Finally, tighten the securing nut.



3. CONNECTING TO POWER

Take the main power cable and plug it into the base at the back of the G70². Next, plug the other end of the cable into the professionally installed 15A (13A in UK) power socket. Turn on the master switch at the base of the G70² body. The controller should now receive power and the display will turn on. If this does not occur, please check that both the M16 controller cable and the main power cable are securely connected.

4. ADVANCED WI-FI CONNECTION AND APP CONTROL

At this point you will be able to use your new G70² and complete a brew using the G70² controller. The G70² is designed with smart features, Wi-Fi connectivity, and is compatible with the free Grainfather App where you can find recipes and run your brew session remotely from your mobile device. For more information, please read the full instructions online: grainfather.com/instructions

BREWING ON THE G70²

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

1. ADD THE MASH WATER

Make sure that your G70² is on a flat, stable surface before you start brewing. We recommend placing your G70² on the floor due to heavy lifting that is required later in the brewing process. Add the volume of mash water required by your recipe – you can use the advanced calculators available on the Grainfather App.

NOTE: Ensure that the recirculation ball valve (11) is open during this step to avoid a pump airlock.

2. SET THE MASH/STRIKE TEMPERATURE

Using the G70² controller (5), set the required mash temperature and press the 'heat' button to initiate heating. Place the glass lid (1) on the G70² to reduce the heating time. At this stage, if your G70² is connected to the Grainfather App, you can run your brew session remotely from your mobile device.

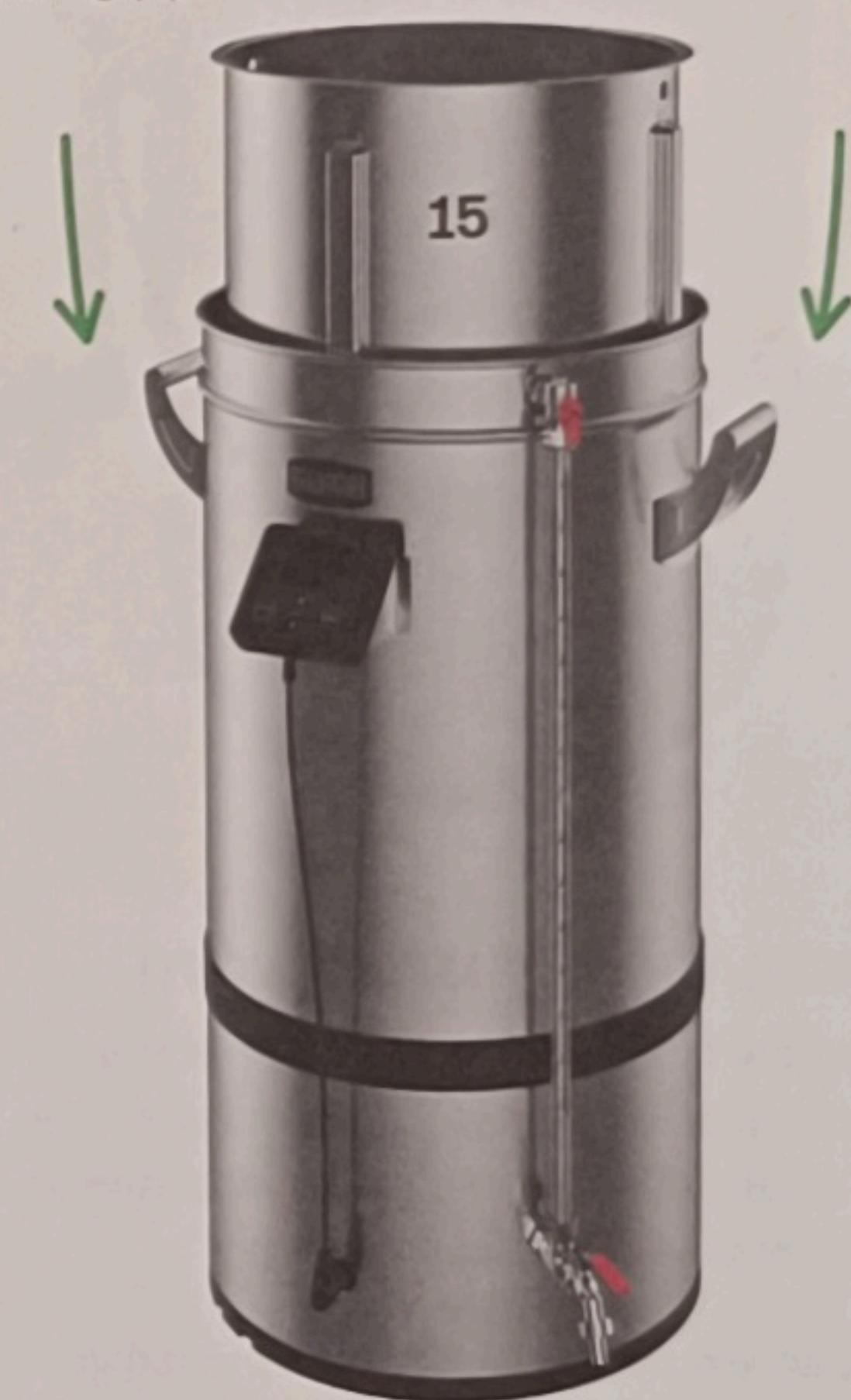
3. ASSEMBLE THE GRAIN BASKET

Insert the G70² grain plate (14) into the grain basket (15) and make sure that it is sitting flat at the bottom of the basket.



4. INSTALL THE GRAIN BASKET

Slowly insert the assembled grain basket into the G70². Ensure that the top of the grain basket rests flat on the support ring (2).



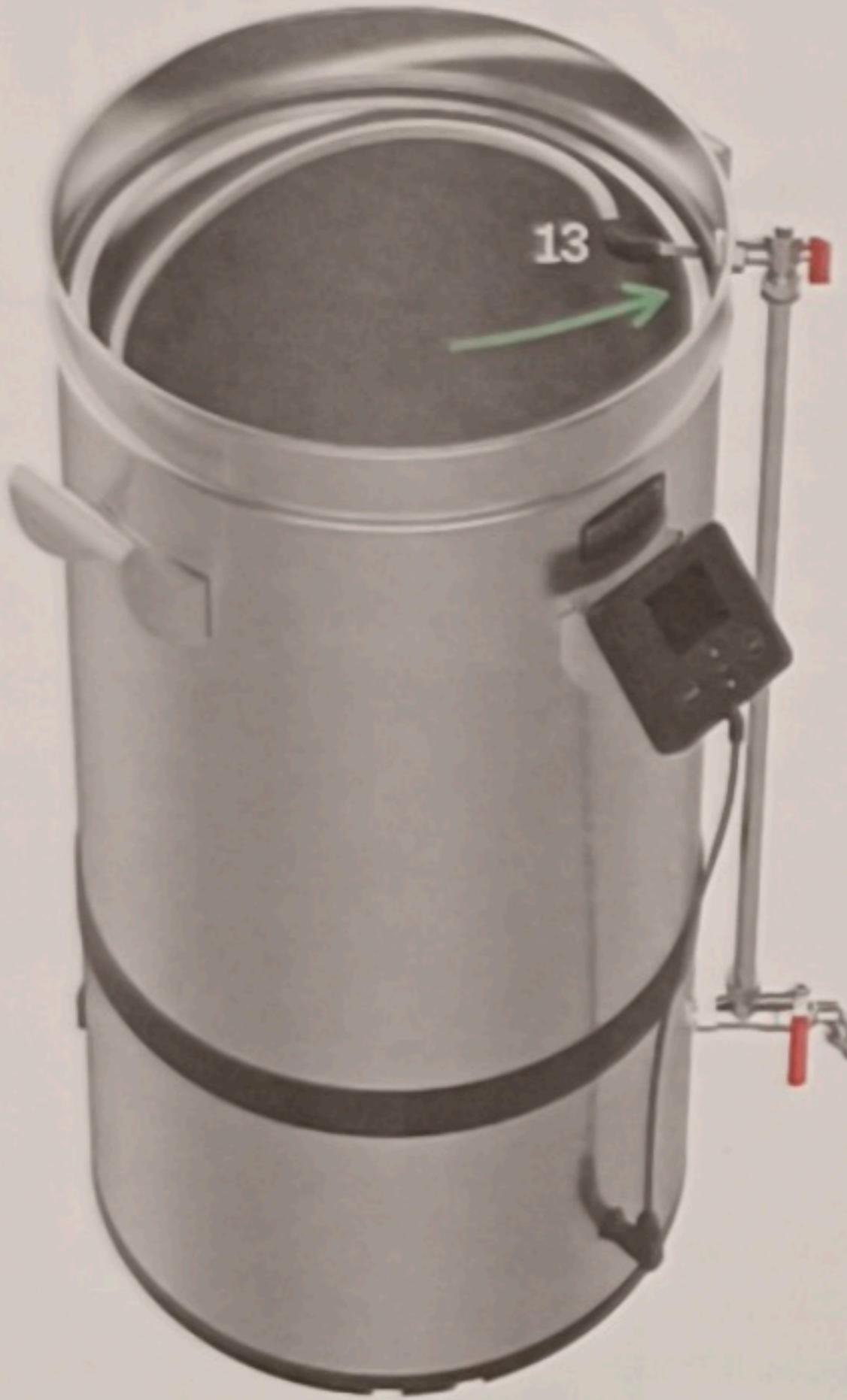
5. ADD GRAINS AND STIR

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

NOTE: Unlike previous versions, the G70² does not require a top plate or an overflow pipe in the basket. The change in design of the grain basket with extra drainage holes has removed the need for these parts. You can use a top plate when brewing higher ABV beers where you will be maximising the amount of grain used in the G70². In this case, the top plate can help to keep grain in the basket if the wort levels are too high and stops any wort from draining through the lifting bar holes on the side of the basket. An additional G70² grain plate can be purchased on the online Grainfather Store if you choose to use one.

6. INSTALL THE RECIRCULATION HOSE

Ensure that the hose is securely attached to the recirculation barb (13) and insert the barb into the G70° body. Rest the other end of the hose on the top of the grain.



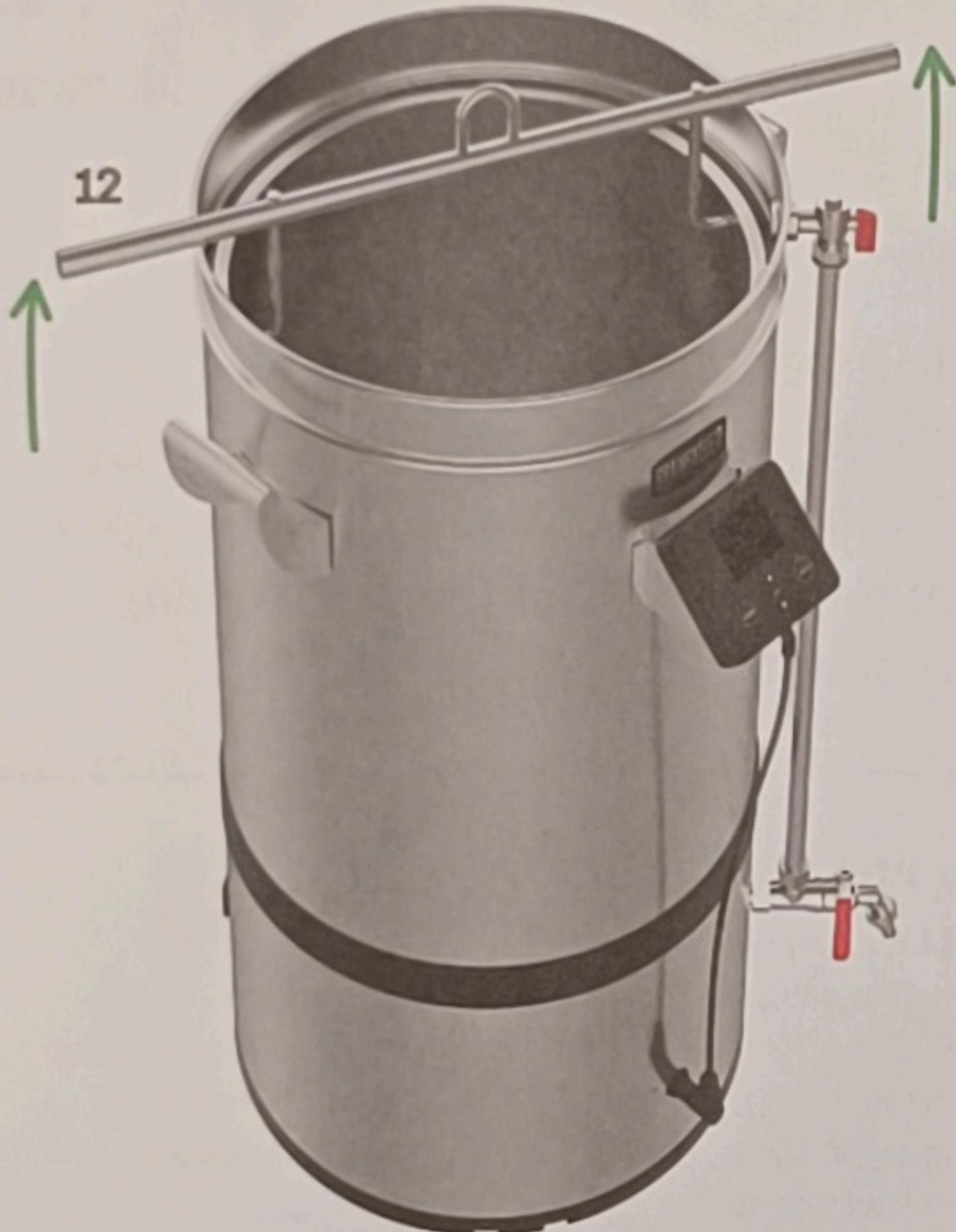
7. RECIRCULATE YOUR MASH (WORT)

First, open the ball valve (11) on the top of the recirculation pipe (11) on the side of the unit. Then, to begin recirculating, press the 'pump' button on the controller or via the Grainfather App.

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

8. LIFTING THE GRAIN BASKET

When the mash has finished, turn off the pump and remove the recirculation hose. Close the ball valve on the recirculation pipe and insert the lifting bar (12) into the two opposite holes in the grain basket. Lift the grain basket and then turn it 45° so that the feet at the bottom rest on the basket support ring (2).



9. SPARGING AND BASKET REMOVAL

Allow the mash liquid to drain into the boiler. Then, gently pour the sparge water evenly over the grain until the water is a few millimetres above the grain and allow to drain. Once the sparge has finished, refit the lifting bar to lift and remove the entire grain basket from the boiler.

NOTE: We also recommend gently scooping some of the grain from the basket to reduce the weight.

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

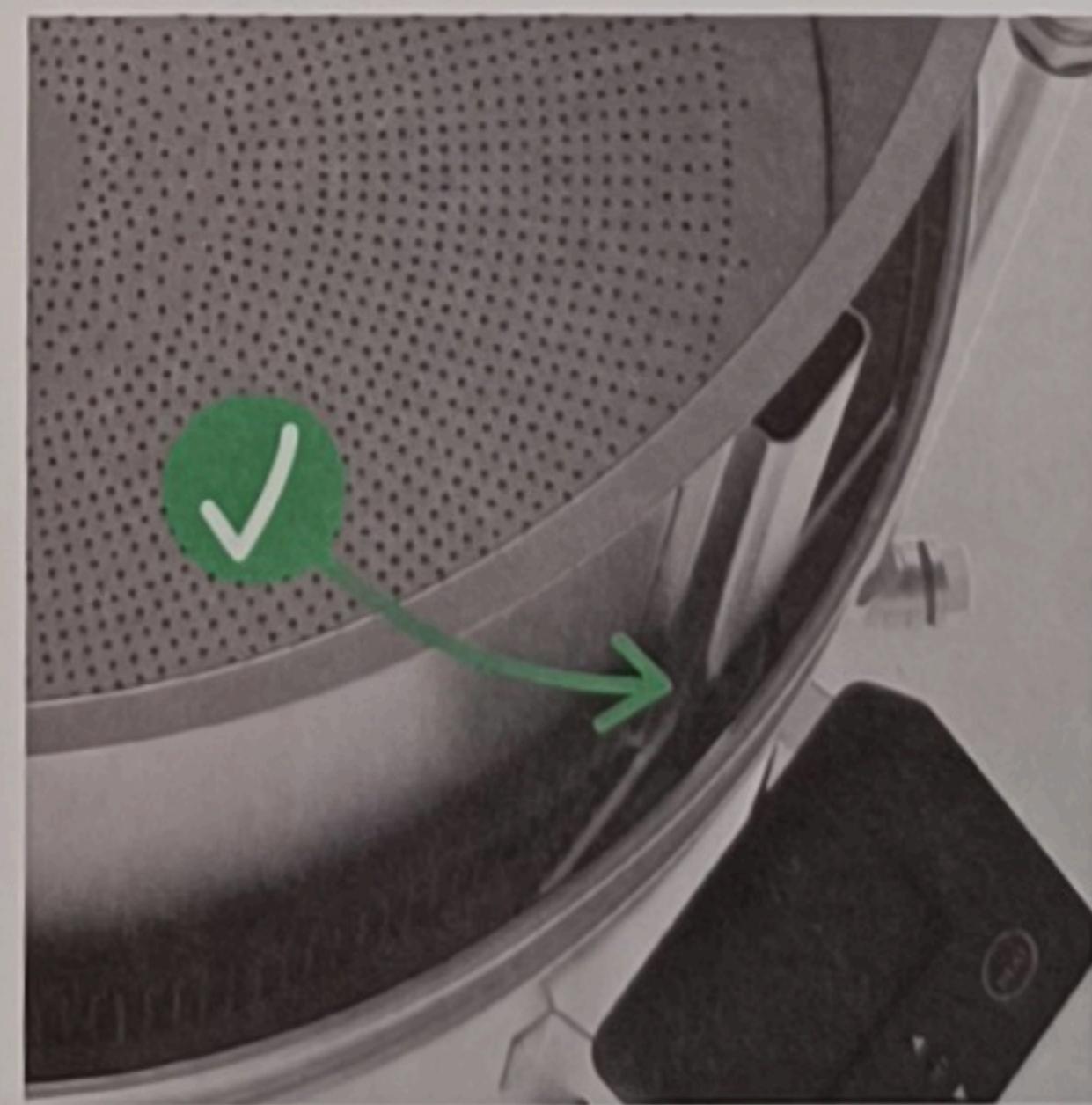
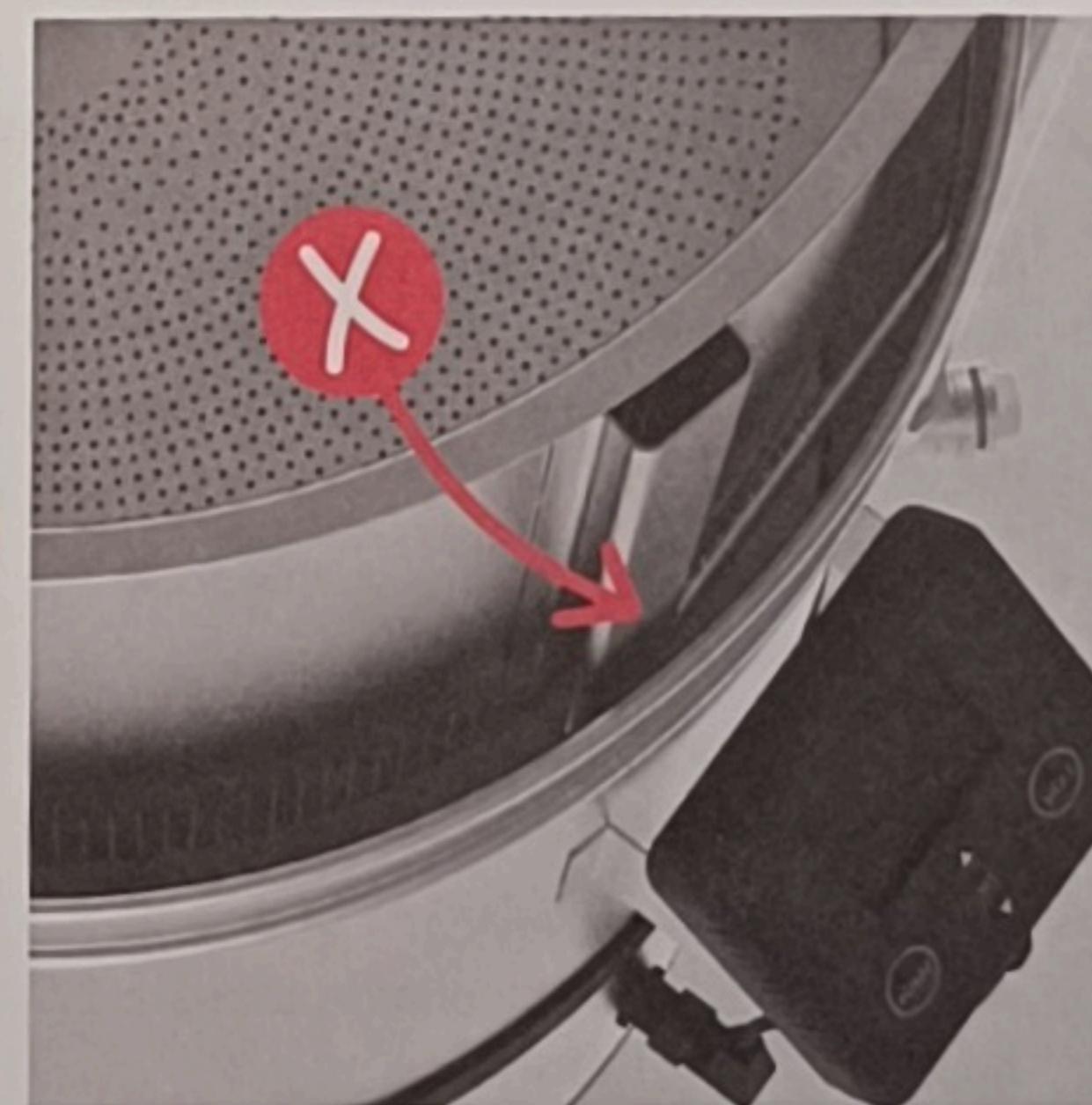
CAUTION

A TWO PERSON or mechanical lift is required when using this system as the basket can weigh up to 60kg (132 lb) during use. Please do not attempt to lift by yourself as this could lead to serious injury.

CAUTION

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

Always ensure that the support ring fits tightly into its groove and is held in place by the support ring retainer (3). If you remove the support ring for cleaning, ensure that it is correctly reinstalled along with the support ring retainer.



10. BOIL YOUR WORT

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

CAUTION

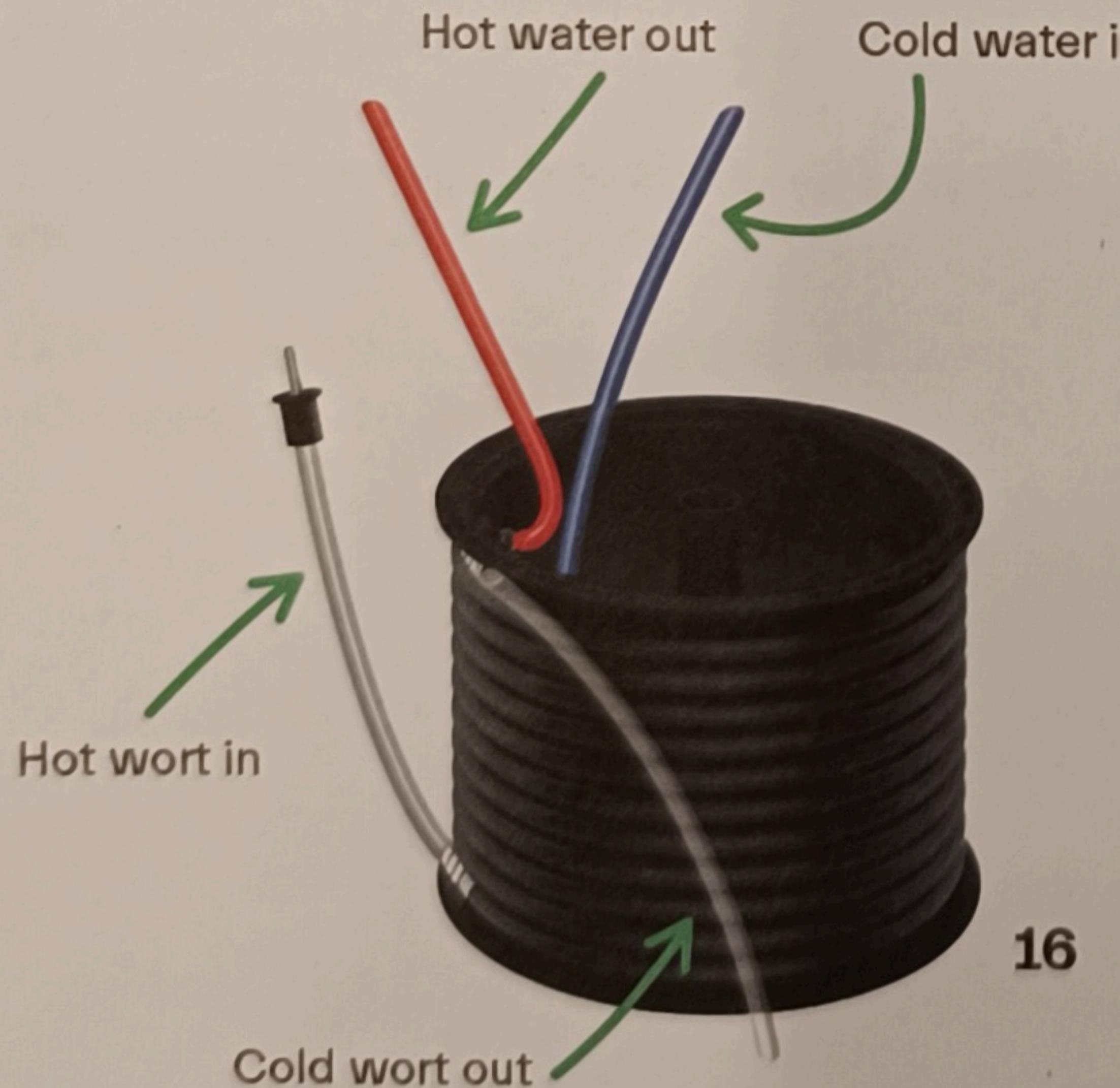
Ensure that the unit does not reach boil while the grain basket is still in place. During the boil, do not fit the glass lid as it may cause a boil over.

COOLING & CLEANING

The G70² includes a counterflow wort chiller (16). This has been designed to efficiently cool your wort, and allow easy and sanitary transfer directly into a fermenter.

11. COOLING WITH THE COUNTERFLOW WORT CHILLER

At the end of the boil, turn off the heat and circulate hot wort through the counterflow wort chiller for 2 minutes to sanitise it. Then, turn on your cooling water and transfer your wort through the counterflow wort chiller into your cleaned and sanitised fermenter. For detailed instructions on how to use this equipment, please read the full instructions online: grainfather.com/instructions



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

ADVICE FOR CLEANING AND STORAGE

- Always disconnect the G70² before cleaning.
- After use, the G70² and all of its components should be cleaned immediately with clean water and dried thoroughly to avoid corrosion.
- We recommend using the Grainfather High Performance Cleaner as it removes the need for tedious scrubbing.
- All stainless steel components can be cleaned using a conventional, unscented detergent. Abrasive agents and sponges/brushes could cause scratching and are not suitable for use. Ideally, use a dish brush to clean the base of the unit.
- Do not store in a damp area as this could cause damage to the product.
- Once you have cleaned your equipment, dry, reassemble and store.
- For further cleaning advice, please refer to the instructions online: grainfather.com/instructions