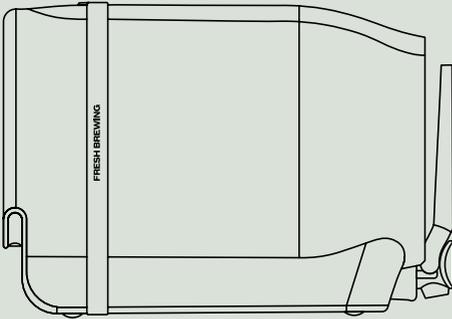
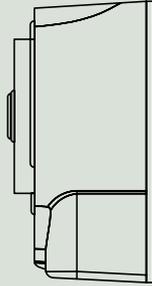


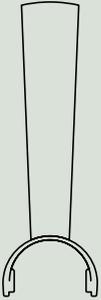
GLOSSARY OF PARTS



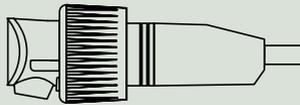
Pinter



Brewing
Dock



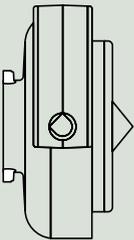
Tap Handle



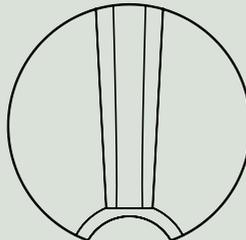
Tap
(pre-installed)



Hopping
Cap
(pre-installed)



Main Cap
(pre-installed)



Front Plate
(pre-installed)

PURIFYING



Step 1. Rotate Carbonation Dial

Set the Carbonation Dial by rotating it clockwise to setting 5 (ie. fully closed and at maximum venting pressure).



Step 2. Remove parts

Unclip the Tap Handle sideways, remove the Front Plate and unscrew the Main Cap.



Step 3. Check Tap Collar

Check the Tap is fully screwed in the Pinter (twisting clockwise to tighten).



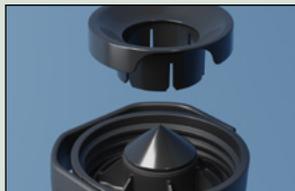
Step 4. Add Purifier

Add purifier into the Pinter. Please ensure you read the safety instructions on the label before use.



Step 5. Add hot water

Fill to the internal black line with hot water from your kitchen tap.



Step 6. Add Conical to Main Cap

Ensure the Conical is fitted to the Main Cap (this funnels trub into the Brewing Dock).



Step 7. Screw on the Main Cap

Screw on the Main Cap fully (twisting clockwise to tighten) ensuring the handle is folded down.



Step 8. Shake the Pinter

Shake the Pinter using both handles for 30 seconds in order to mix the contents.



Step 9. Attach the Brewing Dock

To attach the Brewing Dock, first ensure it is in the correct start position (see image). Then push down firmly at the centre of the Brewing Dock and rotate clockwise until it is aligned with the Pinter.



Step 10. Check Brewing Dock alignment

Check the Brewing Dock is aligned as shown in the image.



Step 11. Turn over and wait

Turn the Pinter and Brewing Dock over, set aside for 10 seconds.



Step 12. Purify the Brewing Dock

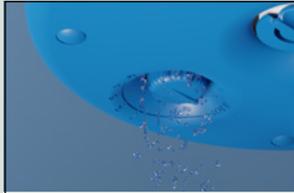
In the sink, hold the Brewing Dock and rotate anti-clockwise to release the purified Brewing Dock. Empty the Brewing Dock.

PURIFYING



Step 13. Carbonation Dial to OFF

Rotate Carbonation Dial anti-clockwise to OFF (ie. fully open).



Step 14. Purify the Carbonation Dial

Turn the Pinter upside down and let the purified water flow through the Carbonation Dial for 10 seconds. When set to the off position, the Carbonation Dial is open and will let purified water through the valve. Once completed, turn the Carbonation Dial back to setting 5.



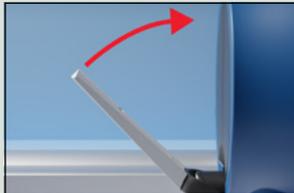
Step 15. Attach the Handle

Push the Tap Handle down onto the Tap to attach it.



Step 16. Purify the Tap

Open and pour for 5 seconds to purify the tap.



Step 17. Check Tap

Ensure Tap is closed after purifying.



Step 18. Empty the Pinter

Remove the Tap Handle, unscrew the Main Cap and pour all the purified water out. No need to rinse.

BREWING



Step 1. Set Carbonation Dial

Set the Carbonation Dial by rotating it clockwise to setting 5.



Step 2. Add Water to Fill Line

Fill with room temperature (20°C/68°F) drinking water to the internal black line.



Step 3. Add Fresh Press

Ensure Fresh Press is at room temperature and pour its contents into the Pinter.



Step 4. Add Brewing Yeast

Pour the contents of your Brewing Yeast into the Pinter.



Step 6. Screw on the Main Cap

Screw on the Main Cap fully (twisting clockwise to tighten) ensuring the handle is folded down.



Step 7. Shake the Pinter

Shake vigorously for **at least 60 seconds**. This is vital to the success of your brews.



Step 8. Attach the Brewing Dock

To attach the Brewing Dock, first ensure it is in the correct start position (see image). Then push down firmly at the centre of the Brewing Dock and rotate clockwise until it is aligned with the Pinter (see step 9).



Step 9. Check Brewing Dock alignment

Check the Brewing Dock is aligned as shown in the image.



Step 10. Turn the Pinter over

Turn the Pinter and Brewing Dock over and leave in an undisturbed space at room temperature (18-22°C / 64-72°F) for the recommended time.



Step 11. Leave to brew

Leave to brew at room temperature (18-22°C / 64-72°F). Some hissing or bubbling is normal. If you have Brewing Notifications enabled in the Pinter App, we will send you a notification when it's time for the next stage.

HOPPING

For Hopper beers only - if you're not sure, head here ([US](#) / [UK](#)) to check.

Perform this step only after completing the brewing stage for your required amount of time.



Step 1. The Hopper
Add a burst of Hops to your beer.



Step 2. Unscrew Hopping Cap
Unscrew the Hopping Cap.



Step 3. Add Hopper and wait
Unscrew the metal cap, do not remove the foil seal. Screw the Hopper into the Pinter. Wait until all of the hop oil has fully entered into the Pinter.



Step 4. Remove Hopper and replace Hopping Cap
Once all the hop oil has entered the Pinter, remove the Hopper and replace the Hopping Cap. If any residue comes out of the port, wipe clean.

CONDITIONING



Step 1. Remove Brewing Dock

In the sink, hold the Brewing Dock and rotate the Pinter anti-clockwise to release. There may be a release of lively liquid and pressure.



Step 2. Clean Brewing Dock

Rinse Brewing Dock thoroughly and leave to dry.



Step 3. Clean Main Cap

Wipe away any residue from Main Cap.



Step 4. Condition in fridge

Leave your Pinter to condition at fridge temperature (1-4°C / 34-39°F). Do not freeze.

If you have Brewing Notifications enabled in the Pinter App, we will send you a notification when it's time for the next stage.

TAPPING



Step 1. Tapping

To start pouring, pull gently on the handle. For best results, hold a dry glass at 45°.



Step 2. Gently pull the handle forwards

How far you pull will control the flow of the beer. Go slowly at the start!



Step 3. Pouring too slowly?

As the Pinter empties and pressure drops the flow will slow, so pull the handle further for a good pour.



Step 5. Carbonation Dial OFF

If the beer is depleted quickly, the Pinter can lose pressure and pouring can become slow. If this happens, open the Carbonation Dial to let air in to counter the vacuum.



Step 6. Carbonation Dial to 5

If you still have some beer remaining after Step 5 - return the dial to setting 5, this will keep the beer fresh and carbonated.



Step 7. Welcome to a world of Fresh Beer

Rate your beer and don't forget to come back for cleaning instructions.

CLEANING

Cleaning should be done with a soft sponge - preventing scratched parts which could lead to contaminated brews.



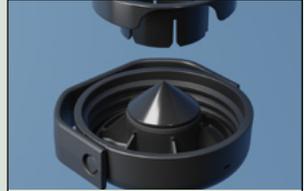
Step 1. Empty through Tap

Before cleaning, open the tap fully for a few seconds to remove all the remaining CO2 and beer. Also turn the Carbonation Dial to OFF to release any final remnants of CO2.



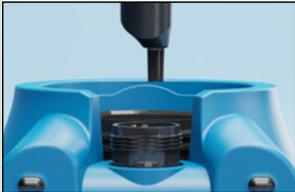
Step 2. Remove parts

Unclip the Tap Handle sideways, remove the Front Plate and unscrew the Main Cap.



Step 3. Clean Main Cap

Clean Main Cap and Conical with warm water and set aside to dry.



Step 4. Unscrew Tap

Unscrew the Tap from the Pinter and remove the Yeast Shield (newer versions of the Tap do not have a Yeast Shield).



Step 5. Clean Tap

Clean the Tap with warm, soapy water.



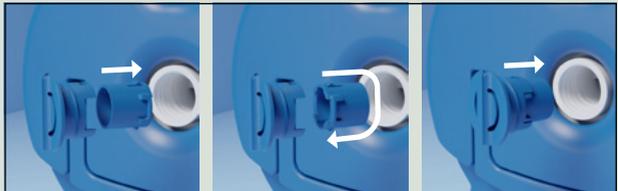
Step 6. Open the Tap and clean

Using the handle, open the Tap and run warm water through the spout.



Step 7. Clean through the Tap

Keep the Tap open and run water through the back. After cleaning, keep the tap open and drain liquid from both ends. Set aside to dry.



Step 8. Carbonation Dial & Hopping Cap

Rotate Carbonation Dial anti-clockwise to off.

Unscrew the Hopping Cap, unclip the inner part, and flip it as shown. This will open the valve for cleaning. Screw the Hopping Cap back in.



Step 9. Clean the Pinter

Clean the Pinter using warm, soapy water and a soft cloth, then rinse out until clean.



Step 10. Fill Pinter

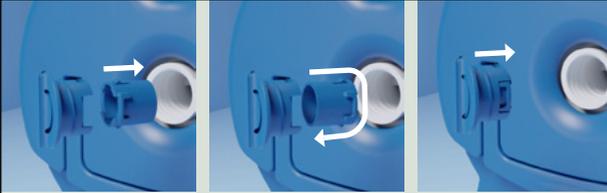
In the sink, fill the Pinter with warm water from the hot tap.



Step 11. Drain through

Lift the Pinter and let water flow through Hopping Cap and Carbonation Dial for 20 seconds.

CLEANING



Step 12. Replace Hopping Cap

Unscrew the Hopping Cap. Unclip the inner part and replace so it's not extended. Screw the Hopping Cap back in.



Step 13. Empty Pinter

Empty the remaining water, rinse to remove the remaining soap.



Step 14. Leave to dry

Your Pinter is now ready to go back to purifying stage for your next use, otherwise leave the parts to fully dry before reassembling and storing.