

## PURIFYING

## SUPPORT

[Purifying](#)[Brewing](#)[Hopping](#)[Conditioning](#)

### STEP 1

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#### ROTATE CARBONATION DIAL

Set carbonation dial to 5.

## PURIFYING

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### STEP 2

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#### REMOVE PARTS

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

## PURIFYING

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### STEP 3

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#### CHECK TAP COLLAR

Check the Tap is fully screwed into the Pinter.

## PURIFYING

## SUPPORT

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### STEP 4

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#### ADD PURIFIER

Add purifier into the Pintor.

## PURIFYING

## SUPPORT

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### STEP 5

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#### ADD HOT WATER

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

## PURIFYING

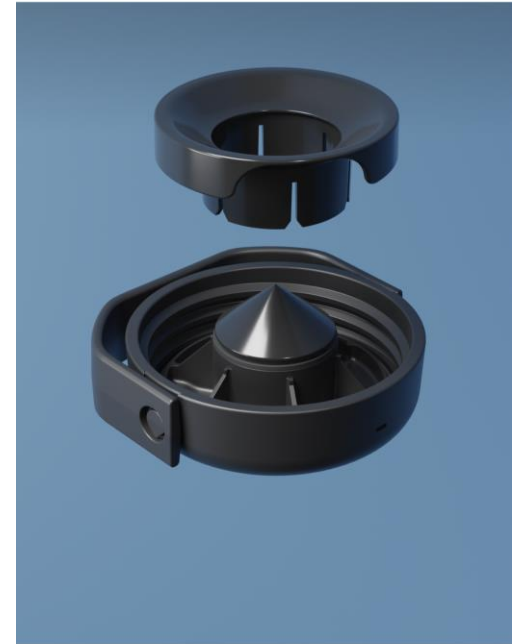
## SUPPORT

Purifying

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### STEP 6

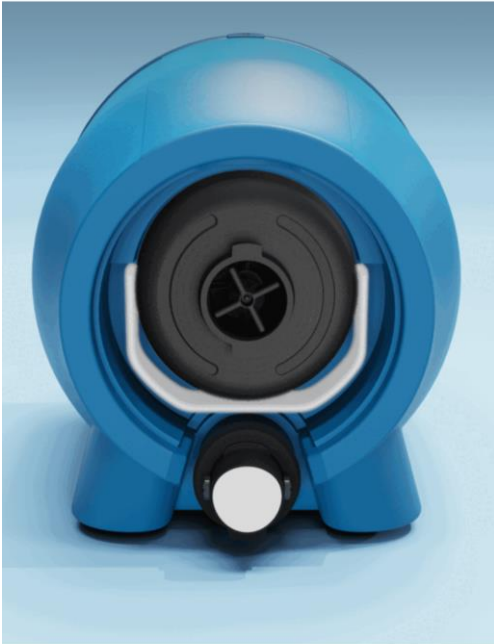
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#### ADD CONICAL TO MAIN CAP

Ensure the Conical is fitted to the Main Cap.

## PURIFYING

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### STEP 7

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#### SCREW ON THE MAIN CAP

Screw the Main Cap back on ensuring the handle is folded down.

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### STEP 8

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#### SHAKE THE PINTER

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

## PURIFYING

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### STEP 9

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#### ATTACH THE BREWING DOCK

To attach the Brewing Dock, align and slightly press on the centre while rotating anti-clockwise. Then keep pushing down while rotating back to the aligned position.

## PURIFYING

## SUPPORT

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### STEP 10

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#### CHECK BREWING DOCK ALIGNMENT

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

## PURIFYING

## SUPPORT

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### STEP 11

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#### TURN OVER AND WAIT

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

## PURIFYING

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### STEP 12

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#### PURIFY THE BREWING DOCK

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

## PURIFYING

## SUPPORT

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### STEP 13

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#### CARBONATION DIAL TO OFF

Rotate Carbonation Dial anti-clockwise to off.

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### STEP 14

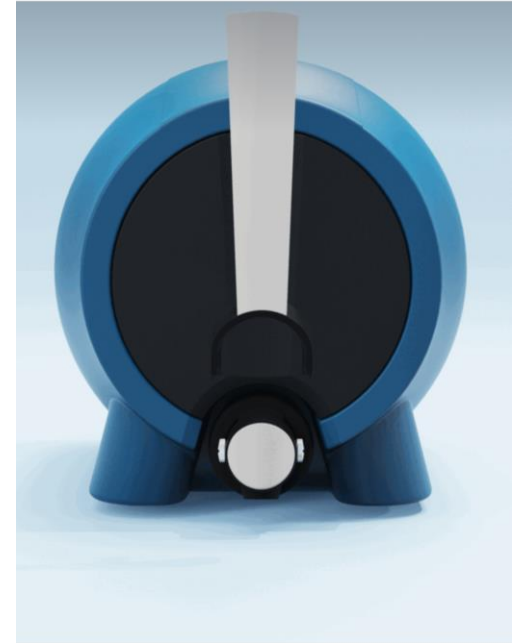
[VIEW ALL](#)

#### PURIFY THE CARBONATION DIAL

Turn the Pinter upside down, lift it, and let purifier flow through the Carbonation Dial for 10 Seconds. When set to the off position, the Carbonation Dial is open and will let water through the valve.

## PURIFYING

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### STEP 15

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#### ATTACH THE HANDLE

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



## PURIFYING

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STEP 17

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### EMPTY THE PINTER

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

## PURIFYING

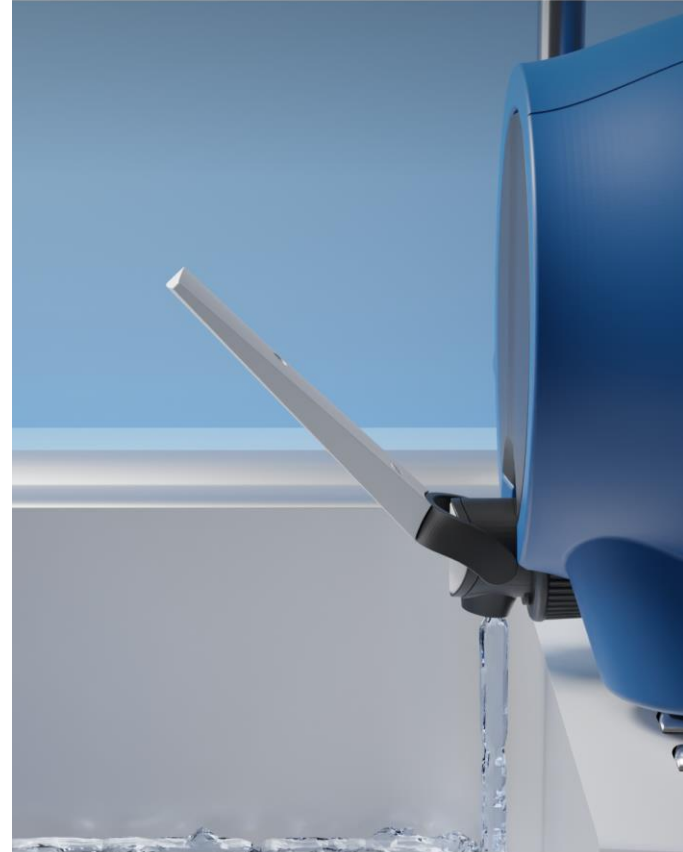
## SUPPORT

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STEP 16

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### PURIFY THE TAP

Reattach the Tap Handle and pour for 5 seconds to purify the tap.

## BREWING

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### STEP 1

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#### SET CARBONATION DIAL

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

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### STEP 2

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#### ADD WATER TO FILL LINE

Fill with cold water to the internal black line.

## BREWING

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### STEP 3

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#### ADD FRESH PRESS

Pour the contents of your Fresh Press into the Pinter.

## BREWING

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### STEP 4

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#### ADD BREWING YEAST

Pour the contents of your Brewing Yeast into the Pinter.

## BREWING

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### STEP 5

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#### SET ASIDE THE HOPPER

If you have a Hopper, keep it aside. You will need it for the Hopping stage which is just before Conditioning.

## BREWING

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### STEP 6

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#### SCREW ON THE MAIN CAP

Screw the Main Cap back on ensuring the handle is folded down.



## BREWING

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### STEP 7

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#### SHAKE THE PINTER

Shake the pinter using both handles for a minimum of ~~30~~<sup>60</sup> seconds, vigorously.

## BREWING

## SUPPORT

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### STEP 8

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#### ATTACH THE BREWING DOCK

To attach the Brewing Dock, align and slightly press on the middle while rotating anti-clockwise. Then, keep pushing down while rotating back to aligned position.

## BREWING

## SUPPORT

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**Brewing**

Hopping

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### STEP 9

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#### CHECK BREWING DOCK ALIGNMENT

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

## BREWING

## SUPPORT

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### STEP 10

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## TURN THE PINTER OVER

Turn the Pinter and Brewing Dock over and leave in a safe space at room temperature for the recommended time.

## BREWING

## SUPPORT

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### STEP 11

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## LEAVE TO BREW

Leave to Brew at room temperature between 16-25 degrees C (60.8 - 77 Fahrenheit). Some hissing is normal.

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

## HOPPING

## SUPPORT

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### STEP 1

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## THE HOPPER

Add a burst of hops to your beer, not all styles come with a Hopper.

## HOPPING

## SUPPORT

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### STEP 2

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## UNSCREW HOPPING CAP

Unscrew the hopping cap.

## HOPPING

## SUPPORT

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### STEP 3

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## ADD HOPPER AND WAIT

Unscrew the metal cap, do not remove the foil seal and screw it into the Pinter.

## HOPPING

## SUPPORT

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### STEP 4

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## REMOVE HOPPER AND REPLACE HOPPING CAP

Wait until all of the hop oils have been dispensed into the Pinter, then remove the Hopper and replace the Hopping Cap.

## CONDITIONING

## SUPPORT

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### STEP 1

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#### REMOVE BREWING DOCK

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

## CONDITIONING

## SUPPORT

[Purifying](#)[Brewing](#)[Hopping](#)[Conditioning](#)

### STEP 2

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#### CLEAN BREWING DOCK

Rinse brewing dock thoroughly, leave to dry.

## CONDITIONING

## SUPPORT

[Purifying](#)[Brewing](#)[Hopping](#)[Conditioning](#)

### STEP 3

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#### CLEAN MAIN CAP

Wipe away any residue from Main Cap.



## CONDITIONING

## SUPPORT

[Purifying](#)[Brewing](#)[Hopping](#)[Conditioning](#)

### STEP 4

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## CONDITION IN FRIDGE

Leave your Pinter to condition at fridge temperature, from 0-4C.

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

## TAPPING

## SUPPORT

Hopping

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Cleaning



### STEP 1

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## TAPPING

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

## TAPPING

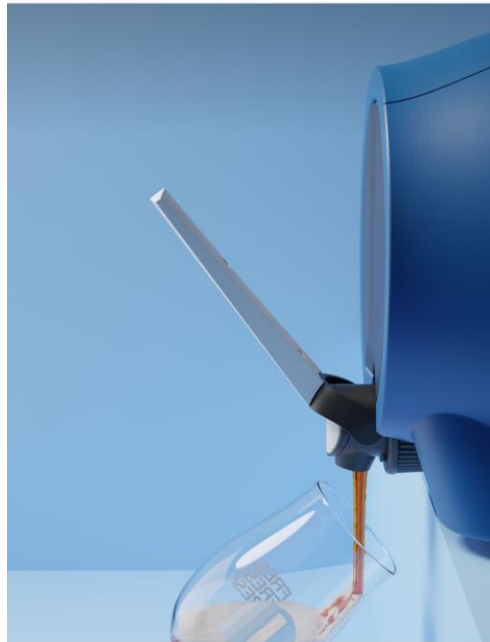
## SUPPORT

Hopping

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### STEP 2

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## GENTLY PULL FORWARDS

How far you pull will control the flow of the beer.

## TAPPING

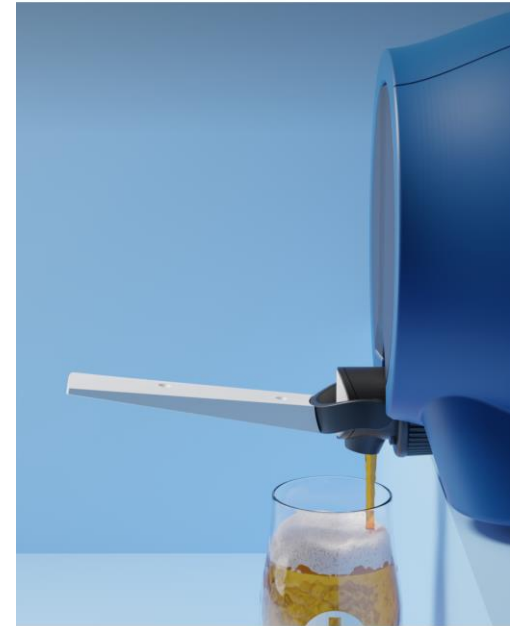
## SUPPORT

Hopping

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### STEP 3

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## POURING TOO SLOWLY?

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

## TAPPING

## SUPPORT

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### STEP 4

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#### CARBONATION DIAL OFF

If emptied quickly, the pressure may drop to zero. If so, turn the dial off to let air in allowing final pouring.

## TAPPING

## SUPPORT

[Hopping](#)[Conditioning](#)[Tapping](#)[Cleaning](#)

### STEP 5

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#### CARBONATION DIAL TO 5

If the dial is off and the Pinter is not empty, return the dial to setting 5 after tapping to ensure the beer stays fresh.

## TAPPING

## SUPPORT

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### STEP 6

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#### WELCOME TO A WORLD OF FRESH BEER

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

## CLEANING

## SUPPORT

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### STEP 1

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#### EMPTY THROUGH TAP

Before cleaning, open the tap fully for a few seconds to remove all the remaining CO2 and beer.

## CLEANING

## SUPPORT

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### STEP 2

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#### REMOVE PARTS

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

## CLEANING

## SUPPORT

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### STEP 3

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#### REMOVE CONICAL FROM MAIN CAP

Detach the conical from the Main Cap. Clean both with soapy water and set aside to dry.

## CLEANING

## SUPPORT

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### STEP 4

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#### UNSCREW TAP

Unscrew the Tap Collar and remove the Yeast Shield. Clean it with soapy water and set aside to dry.

## CLEANING

## SUPPORT

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### STEP 5

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#### CLEAN TAP

Clean the Tap with soapy water.

## CLEANING

## SUPPORT

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### STEP 6

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#### OPEN THE TAP AND CLEAN

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



## CLEANING

## SUPPORT

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### STEP 7

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## CLEAN THROUGH 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.

## CLEANING

## SUPPORT

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### STEP 8

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## CARBONATION DIAL & HOPPING CAP

Rotate Carbonation Dial anti-clockwise to off. Unscrew the Hopping Cap, unclip the inner part, and flip it as shown in the animation. This will open the valve for cleaning.

## CLEANING

## SUPPORT

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### STEP 9

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## FILL PINTER

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

## CLEANING

## SUPPORT

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### STEP 10

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## DRAIN THROUGH

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

## CLEANING

## SUPPORT

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### STEP 11

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## REPLACE HOPPING CAP

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

## CLEANING

## SUPPORT

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### STEP 12

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## EMPTY PINTER

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

## CLEANING

## SUPPORT

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### STEP 13

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## 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.