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› FastFerment 24-Bottle Drying Rack & Tray Instruction Manual

FastRack FR Beer Combo (2 Racks + 1 Tray)

FastFerment 24-Bottle Drying Rack & Tray Instruction Manual

Model: FR Beer Combo (2 Racks + 1 Tray) | Brand: FastRack

INTRODUCTION

The FastFerment 24-Bottle Drying Rack and Tray system provides an efficient and stable solution for drying and storing your home brewing and wine making bottles. Designed as an alternative to traditional bottle drying trees, this system allows for thorough air drying and organized storage, ensuring your bottles are clean and ready for their next use. It is suitable for various bottle types, including standard beer bottles, bomber/Belgian bottles, and wine bottles.

SETUP

What's Included

Your FastFerment 24-Bottle Drying Rack and Tray system includes the following components:

- Two (2) FastRack24 Bottle Drying Racks
- One (1) FastRack Wine Tray (drip tray)

INSIDE THE BOX



Image: The FastFerment system components, showing two individual drying racks and a single collection tray.

Product Dimensions

Understanding the dimensions of your FastFerment system is crucial for optimal placement and storage:

- **FastRack24 Bottle Drying Rack:** Approximately 9.75 inches (D) x 15.0 inches (W) x 4.5 inches (H)
- **FastRack Wine Tray:** Approximately 10.5 inches (D) x 15.5 inches (W) x 2.5 inches (H)



Image: A visual representation of the drying rack and tray with their respective length, width, and height measurements.

Assembly

The FastFerment system is designed for simple assembly and use. Place the FastRack Wine Tray on a flat, stable surface. The drying racks are designed to sit securely within the tray or stack on top of each other. The posts on the corners of each rack fit into corresponding indentations, ensuring stability.



Image: Two FastFerment drying racks are stacked on top of the drip tray, holding multiple brown bottles in an inverted position for drying.

OPERATING INSTRUCTIONS

Bottle Placement for Drying

After cleaning or sanitizing your bottles, invert them and place them onto the pegs of the FastRack drying racks. This inverted position allows for optimal air circulation and drainage, ensuring thorough drying without interior contamination. Each rack is designed to hold up to 24 standard beer bottles, 12 bomber/Belgian bottles, or 12 wine bottles.



Image: A hand is shown placing a bottle upside down onto the drying rack, illustrating the proper technique for air drying.

Stacking for Storage

For efficient storage and increased capacity, multiple FastRack drying racks can be stacked. The system is designed to stack up to 5 full racks on top of each other. The more you stack, the more stable the unit becomes, providing a secure and space-saving storage solution for your empty bottles.



Image: Several FastFerment racks are shown stacked vertically, each filled with bottles, highlighting the compact and stable storage capability.

MAINTENANCE

The FastRack system is designed for easy cleaning and long-term use. Both the drying racks and the tray are completely dishwasher safe. For cleaning, simply disassemble the racks from the tray and place them in your dishwasher. This makes post-brewing cleanup quick and simple.



Image: The FastFerment drying system is positioned near a kitchen sink, suggesting its suitability for washing and drying bottles in a home environment.

TROUBLESHOOTING

Stability with Different Bottle Sizes

For optimal stability, especially when stacking multiple racks, ensure that the bottles placed in the four corner positions of each rack are of the same size and type. While the racks can accommodate various bottle sizes (e.g., 12 oz, 16 oz, 22 oz, wine bottles), larger or wider bottles may require staggering their placement (e.g., using every other position) to prevent them from touching or to ensure proper fit and stability. This may reduce the total capacity per rack for those specific bottle types.

Preventing Contamination

After cleaning and sanitizing, and while bottles are drying on the racks, it is important to protect them from dust or airborne contaminants. Consider placing a clean towel or cover over the top rack to maintain the cleanliness of the bottle interiors before bottling.

SPECIFICATIONS

Specification	Detail
Brand	FastRack
Color	White
Size	FastRack24 Two Racks & One Tray
Product Dimensions	11"D x 14"W x 6"H
Style	Modern
Product Care Instructions	Dishwasher Safe
Bottle Count (Max)	48 (2 racks x 24 bottles/rack)
Item Weight	4 pounds
Country of Origin	Canada
Item Model Number	FR Beer Combo (2 Racks + 1 Tray)
Date First Available	June 13, 2013

WARRANTY AND SUPPORT

The FastFerment 24-Bottle Drying Rack & Tray is proudly made in the USA and designed for reliability and long-term use. For any questions, concerns, or support regarding your product, please refer to the FastRack official website or contact their customer service directly. Specific warranty details may be available through the point of purchase or on the manufacturer's official channels.
