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Kegland 35L BrewZilla Gen 4

Kegland 35L BrewZilla Gen 4 Brewing System Instruction Manual

Your guide to setting up, operating, and maintaining your Kegland 35L BrewZilla Gen 4 all-in-one electric brewing system.

1. Product Overview

The Kegland 35L BrewZilla Gen 4 is an integrated electric brewing system designed for all-grain brewing. It features built-in heating elements, a programmable mash schedule, a recirculation pump, and an onboard control panel for precise temperature management. This system is highly portable and operates on 220V power.

Key Features:

- Gen 4.0 design for enhanced performance.
- Durable stainless steel construction.
- 9-gallon (35L) total capacity, yielding 5-6 gallons of finished beer.
- Automatic step mashing with up to 6 programmable stages.
- Integrated recirculation pump.
- Water-resistant control panel.
- Removable grain basket.
- Glass lid for visibility during brewing.

2. Safety Information

Please read and understand all safety warnings before operating the BrewZilla system. Failure to follow these instructions may result in injury or damage to the unit.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 220V power outlet. Do not operate with damaged cords or plugs. Keep electrical components dry.
- **Hot Surfaces:** The BrewZilla unit and its contents will become extremely hot during operation. Always use heat-resistant gloves and exercise caution to prevent burns.
- **Steam:** Hot steam will be generated during boiling. Avoid direct contact with steam.
- **Liquid Spills:** Be careful when handling hot liquids. Clean up any spills immediately to prevent slips and falls.

- **Children and Pets:** Keep children and pets away from the brewing system during operation and cooling.
- **Ventilation:** Operate the unit in a well-ventilated area.
- **Cleaning:** Always unplug the unit and allow it to cool completely before cleaning.

3. Package Contents

Verify that all components are present and undamaged upon unpacking:

- BrewZilla 35L Gen 4 Main Unit
- Grain Basket with handle
- Recirculation Arm
- Magnetic Drive Pump (integrated)
- Stainless Steel Immersion Chiller
- Glass Lid
- Spigot Assembly (ball valve and barb)
- Power Cord (220V)

4. Setup

4.1 Unpacking and Inspection

Carefully remove all components from the packaging. Inspect the unit and all accessories for any signs of damage. Report any damage to your retailer immediately.

4.2 Component Identification

Figure 1: Internal view of the BrewZilla showing the immersion chiller coil and internal volume markings. The chiller is positioned within the main vessel.

Figure 2: Side view of the BrewZilla unit, highlighting the digital control panel and the spigot assembly with a blue handle.

Figure 3: Underside view of the BrewZilla, revealing the integrated magnetic drive pump and associated plumbing and wiring.

Figure 4: Top-down internal view of the BrewZilla, showing the grain basket support bar and the perforated false bottom.

Figure 5: Detailed view of the stainless steel spigot assembly, featuring a blue ball valve handle for liquid transfer.

Figure 6: Close-up of the internal etched volume markings, indicating measurements in both gallons and liters.

Figure 7: The stainless steel immersion chiller coil, used for rapidly cooling wort after boiling.

4.3 Initial Assembly

1. **Install Spigot:** Attach the spigot assembly to the designated port on the lower side of the main unit. Ensure all connections are tight to prevent leaks.
2. **Insert Grain Basket:** Place the grain basket into the main unit. Ensure it sits securely on the internal support.
3. **Connect Recirculation Arm:** Attach the recirculation arm to the pump outlet inside the unit. Position it to spray wort evenly over the grain bed.
4. **Position Chiller:** If using the immersion chiller, place it inside the main unit. Connect appropriate hoses for water inlet and outlet (hoses not included).
5. **Power Connection:** Connect the 220V power cord to the unit and then to a grounded 220V power outlet.

5. Operating Instructions

5.1 Control Panel Overview

The BrewZilla features a water-resistant digital control panel. It includes a display for temperature and program

status, and buttons for setting temperature, time, and navigating menus. Refer to the on-screen prompts for specific functions.

5.2 Brewing Process Steps (General)

1. **Fill with Water:** Add the required volume of water to the main unit.
2. **Heat Water:** Use the control panel to set the desired mash-in temperature. The heating elements will bring the water to temperature.
3. **Mash-In:** Once the target temperature is reached, add your crushed grains to the grain basket. Stir to ensure even saturation.
4. **Mash:** Maintain the mash temperature for the duration specified in your recipe. The automatic step mashing feature can be programmed for multiple temperature rests.
5. **Recirculation:** Activate the built-in pump to recirculate wort through the grain bed, clarifying the wort and improving mash efficiency.
6. **Sparge:** After mashing, lift the grain basket and allow it to drain. You may sparge with hot water to rinse additional sugars from the grains.
7. **Boil:** Remove the grain basket. Bring the wort to a rolling boil. Add hops and other adjuncts according to your recipe.
8. **Chill:** After the boil, use the immersion chiller to rapidly cool the wort to fermentation temperature.
9. **Transfer:** Once chilled, transfer the wort to your fermenter using the spigot.

5.3 Automatic Step Mashing

The BrewZilla Gen 4 allows you to program up to 6 different temperature steps for your mash. Consult the control panel's menu for instructions on setting target temperatures and hold times for each step. The system will automatically adjust heating to maintain these temperatures and progress through the steps.

5.4 Recirculation Pump Operation

The integrated magnetic drive pump is controlled via the main control panel. It is used to recirculate wort during mashing for improved clarity and efficiency. Ensure the recirculation arm is properly positioned before activating the pump. Do not run the pump dry.

6. Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your BrewZilla system and ensure consistent brewing results.

6.1 After Each Use

1. **Unplug and Cool:** Always unplug the unit from the power outlet and allow it to cool completely before cleaning.
2. **Remove Solids:** Discard spent grains from the grain basket. Rinse the grain basket thoroughly.
3. **Rinse Main Unit:** Rinse the main unit with warm water to remove any large debris.
4. **Clean with Brewery Cleaner:** Fill the unit with warm water and an appropriate brewery cleaner (e.g., PBW). Run the pump to circulate the cleaning solution through the system, including the spigot and recirculation arm. Allow to soak as per cleaner instructions.
5. **Brush and Scrub:** Use a soft brush or sponge to scrub all internal surfaces, heating elements, and the false bottom.

6. **Rinse Thoroughly:** Drain the cleaning solution and rinse the entire unit multiple times with clean water to remove all cleaner residue.
7. **Clean Chiller:** Rinse the immersion chiller thoroughly, ensuring no wort residue remains.
8. **Dry:** Allow all components to air dry completely before reassembly or storage.

6.2 Storage

Store the BrewZilla in a clean, dry environment, away from direct sunlight and extreme temperatures. Ensure all components are completely dry to prevent mold or corrosion.

7. Troubleshooting

- **Unit Not Heating:**
  - Check if the unit is properly plugged into a 220V outlet.
  - Ensure the power switch is on.
  - Verify that a temperature is set on the control panel and the heating function is activated.
  - Check for any error codes on the display.
- **Pump Not Working:**
  - Ensure the pump is submerged in liquid; magnetic drive pumps should not run dry.
  - Check for blockages in the pump or recirculation arm.
  - Verify the pump is activated via the control panel.
- **Temperature Inaccuracies:**
  - Ensure the temperature probe is clean and properly inserted.
  - Stir the wort periodically to ensure even temperature distribution, especially during mashing.
- **Leaks from Spigot:**
  - Tighten all connections on the spigot assembly.
  - Check for damaged O-rings or seals and replace if necessary.

8. Specifications

- **Model:** Kegland 35L BrewZilla Gen 4
- **Capacity:** 35 Liters (9 Gallons) total
- **Output:** Approximately 5-6 gallons of finished beer
- **Construction Material:** Stainless Steel
- **Power:** 220V
- **Features:** Automatic step mashing (6 stages), integrated pump, glass lid

9. Warranty and Support

For warranty information and technical support, please refer to the documentation provided with your purchase or contact your authorized Kegland retailer. Keep your proof of purchase for warranty claims.