

## VEVOR P4048

# VEVOR P4048 16-Gallon Stainless Steel Brew Kettle Instruction Manual

Model: P4048

## 1. PRODUCT OVERVIEW

The VEVOR P4048 Brew Kettle is a versatile 16-gallon (64-quart) stainless steel pot designed for home brewing, cooking, boiling water, and other large-volume applications. It features a tri-ply bottom for efficient heat distribution, an external thermometer for precise temperature monitoring, and a dual filtration system for enhanced liquid clarity.



Figure 1: VEVOR 16-Gallon Brew Kettle and Included Components

## 2. INCLUDED COMPONENTS

- 1 x Kettle Pot (16 Gallons / 64 Quarts)
- 1 x Lid
- 1 x Thermometer (Dual Scale: 0-120°C / 0-250°F)
- 1 x Ball Valve
- 1 x Filter Tray
- 1 x Filter (Mesh Tube)
- 1 x Mini Wrench
- 1 x Waterproof Tape

## 3. SAFETY INSTRUCTIONS

Please read and understand all safety instructions before operating the VEVOR Brew Kettle. Failure to follow

these instructions may result in injury or damage to the product.

- **Hot Surfaces:** The kettle and its contents will become extremely hot during use. Always use heat-resistant gloves and exercise caution when handling.
  - **Steam Burns:** Be aware of escaping steam when lifting the lid or operating the ball valve. Steam can cause severe burns.
  - **Stable Placement:** Ensure the kettle is placed on a stable, level, and heat-resistant surface or stovetop capable of supporting its weight when full.
  - **Overfilling:** Do not overfill the kettle. Leave adequate headspace to prevent boil-overs, especially during brewing.
  - **Cleaning:** Always allow the kettle to cool completely before cleaning. Use appropriate cleaning agents for stainless steel.
  - **Children and Pets:** Keep children and pets away from the kettle during operation and while it is cooling.
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## 4. SETUP AND ASSEMBLY

Follow these steps to assemble your VEVOR Brew Kettle components:

1. **Unpack Components:** Carefully remove all items from the packaging. Inspect for any damage.
2. **Ball Valve Assembly:**
  - Disassemble the ball valve components (nuts, gaskets, washers).
  - Apply the provided waterproof tape generously to the male threads of the ball valve and any connecting nipples.
  - Insert the threaded portion of the ball valve assembly through the lower pre-drilled hole on the kettle exterior.
  - From the inside of the kettle, place a gasket and then a nut onto the threaded portion. Hand-tighten securely.
  - Attach the ball valve to the exterior threaded portion, ensuring it is oriented correctly for easy operation.
3. **Thermometer Assembly:**
  - Disassemble the thermometer components (nut, gasket, washer).
  - Apply waterproof tape to the male threads of the thermometer probe.
  - Insert the thermometer probe through the upper pre-drilled hole on the kettle exterior.
  - From the inside of the kettle, place a gasket and then a nut onto the threaded portion. Hand-tighten securely.
  - Ensure the thermometer dial is facing outwards and is easily readable.
4. **Filter Installation:** Place the filter tray at the bottom of the kettle. Insert the mesh tube filter into the ball valve opening from the inside of the kettle.

Item Model Number:	<b>P4048</b>
Material:	<b>High-quality Stainless Steel</b>
Product Weight:	<b>9.7 kg / 21.38 lbs</b>
Capacity:	<b>16 Gallons</b>
Barrel Body Material:	<b>201 Stainless Steel</b>
Thermometer:	<b>Dual Temperature Display</b>
Temperature Range:	<b>0-120° °C / 0-250 °F</b>
Product Dimensions:	<b>15.75 x 18.9 inch / 400 x 480 mm</b>
Package Content:	<b>1 x Filter Tray    4 x Red Silicone Rings 1 x Waterproof Tape    1 x Filter    1 x Mini Wrench</b>



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Since VEVOR and other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually buying tool in comparison with the top major brands.

Figure 2: Assembly Diagram for Ball Valve and Thermometer

Your browser does not support the video tag.

Video 1: Concord Brew Kettle Installation Instruction Video (demonstrates similar assembly steps)

## 5. OPERATION

The VEVOR Brew Kettle is designed for ease of use in various applications.

- **Stovetop Compatibility:** The tri-ply bottom ensures compatibility with induction, gas, and ceramic electric stovetops. Place the kettle centrally on the heat source.
- **Filling:** Fill the kettle with your desired liquid, ensuring not to exceed the maximum capacity to prevent boil-overs.
- **Temperature Monitoring:** Use the external thermometer to accurately monitor the liquid temperature without needing to open the lid, preserving heat and ensuring safety.
- **Filtration System:** The integrated filter tray and mesh tube help remove unwanted particles, improving the clarity and taste of your brew or cooked liquids.
- **Draining:** The outward-facing ball valve provides a secure seal and allows for controlled, faster liquid flow, minimizing splashes. Ensure the valve is closed before filling and open slowly when draining.

# 16-GALLON LARGE CAPACITY PROFESSIONAL BREWING EQUIPMENT

Rich in accessories, the top choice for brewing beginners



Figure 3: Kettle in use on a stovetop



Dual scale thermometer:  
0-120°/0-250°F

## **EXTERNAL THERMOMETER FOR EASIER TEMPERATURE CONTROL**

Monitor the temperature without opening the lid

Figure 4: External Thermometer for Temperature Control



# DUAL FILTRATION TO ENHANCE TASTE

No need for manual filtration; after heating, liquid can be directly released

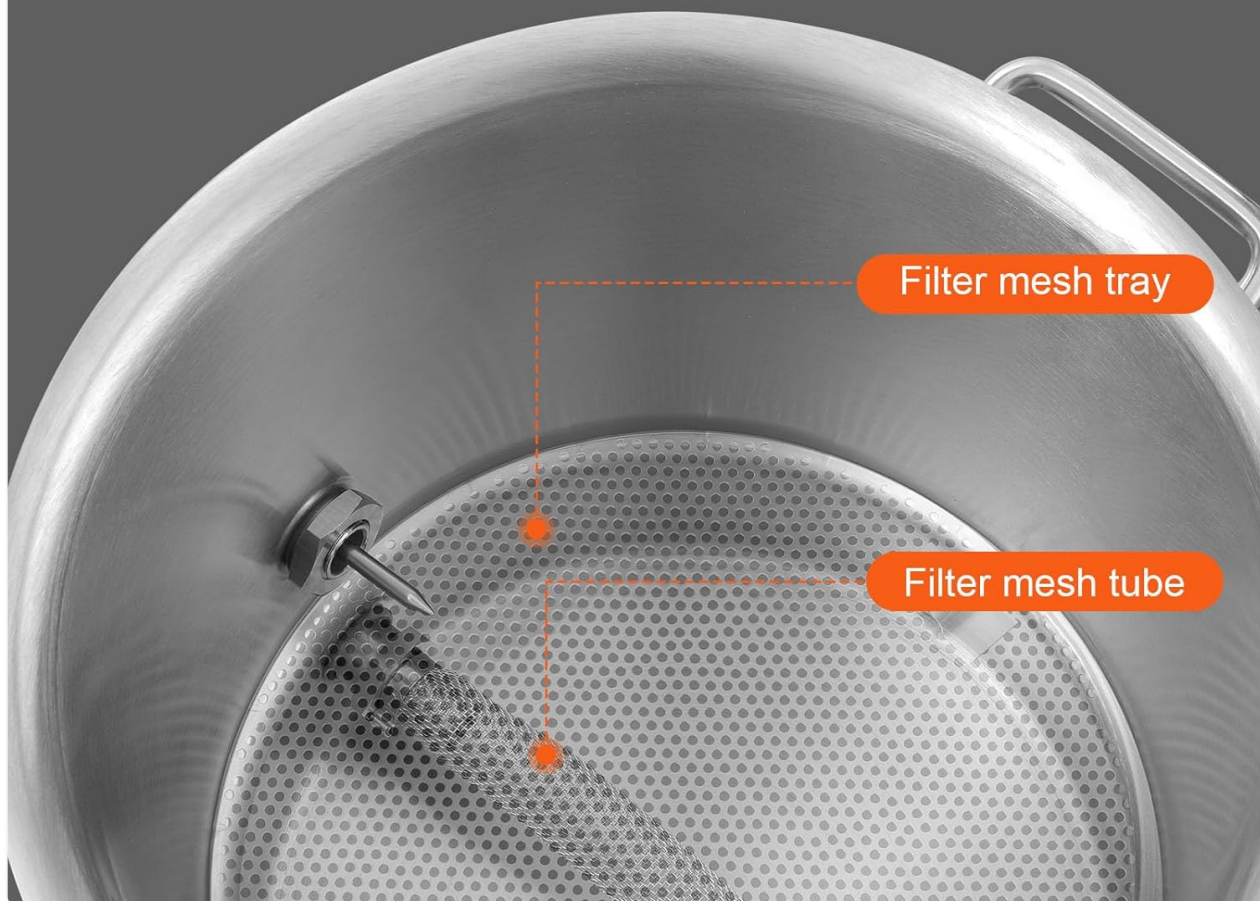


Figure 5: Dual Filtration System

## 6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your brew kettle.

- **Cool Down:** Always allow the kettle to cool completely before attempting to clean it.
- **Hand Wash Only:** The kettle and its components are designed for hand washing. Do not use abrasive cleaners or steel wool, as these can scratch the polished stainless steel finish.
- **Thorough Cleaning:** Disassemble the ball valve and thermometer components periodically for thorough cleaning to prevent residue buildup. Clean the filter tray and mesh tube after each use.
- **Drying:** Dry all components thoroughly after washing to prevent water spots and maintain the stainless steel finish.
- **Storage:** Store the kettle in a clean, dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your VEVOR Brew Kettle, refer to the following common troubleshooting tips:

- **Leaks from Ball Valve/Thermometer:**
  - Ensure all nuts are securely hand-tightened.
  - Verify that gaskets and O-rings are correctly seated and not pinched or damaged.
  - Reapply waterproof tape to threads if necessary, ensuring generous coverage.
- **Slow Heating:**
  - Confirm that your stovetop is compatible with the kettle (induction, gas, ceramic electric).
  - Ensure the heat source is set to an appropriate level for the volume of liquid.
  - Check for proper contact between the kettle's bottom and the heat source.
- **Temperature Inaccuracy:**
  - Ensure the thermometer probe is fully immersed in the liquid.
  - Compare readings with a known accurate thermometer if possible.

## 8. SPECIFICATIONS

Feature	Specification
Model Number	P4048
Material	High-quality Stainless Steel
Capacity	16 Gallons (64 Quarts)
Product Dimensions	15.75"D x 15.75"W x 18.9"H
Item Weight	21.4 Pounds
Finish Type	Polished
Thermometer Range	0-120°C / 0-250°F
Stovetop Compatibility	Induction, Gas, Ceramic Electric
Care Instructions	Hand Wash





Item Model Number: **P4048**

Material: **High-quality Stainless Steel**

Product Weight: **9.7 kg / 21.38 lbs**

Capacity: **16 Gallons**

Barrel Body Material: **201 Stainless Steel**

Thermometer: **Dual Temperature Display**

Temperature Range: **0-120° °C / 0-250 °F**

Product Dimensions: **15.75 x 18.9 inch / 400 x 480 mm**







Package Content: **1 x Filter Tray 1 x Mini Wrench**

**1 x Filter 1 x Waterproof Tape 4 x Red Silicone Rings**

Figure 6: Product Dimensions and Specifications

## 9. WARRANTY AND SUPPORT

For warranty information or technical support, please contact VEVOR customer service through the retailer where the product was purchased or visit the official VEVOR website. Please have your model number (P4048) and purchase details ready when contacting support.

	<p><a href="#">VEVOR Brewing Kettle User Manual &amp; Instructions</a></p> <p>This document provides comprehensive operating instructions, safety guidelines, and technical specifications for the VEVOR Brewing Kettle, models W35US04-J2 and W35US04-E4. Learn how to safely use, maintain, and troubleshoot your brewing equipment.</p>
	<p><a href="#">VEVOR W35US04-J2/E4 Brewing Kettle User Manual and Technical Specifications</a></p> <p>Comprehensive user manual and technical specifications for the VEVOR W35US04-J2 and W35US04-E4 Brewing Kettle, covering operation, safety, cleaning, and disposal.</p>
	<p><a href="#">VEVOR Brewing Kettle W35US04-J2, W35US04-E4 User Manual and Technical Specifications</a></p> <p>Comprehensive user manual and technical specifications for the VEVOR Brewing Kettle, models W35US04-J2 and W35US04-E4. Includes safety instructions, operation guide, and cleaning procedures.</p>
	<p><a href="#">VEVOR DM-NF350-B Conical Fermenter User Manual and Operation Guide</a></p> <p>Comprehensive guide for the VEVOR DM-NF350-B conical fermenter. Includes safety precautions, component identification, installation, operation, and fermentation best practices for homebrewing.</p>
	<p><a href="#">VEVOR Professional Home Brewing Machine DM-N60 User Manual</a></p> <p>Comprehensive user manual for the VEVOR DM-N60 Professional Home Brewing Machine. Includes safety instructions, parts list, operation guides, controller functions, manual and auto modes, brewing process, maintenance, troubleshooting, and technical specifications.</p>
	<p><a href="#">VEVOR Professional Home Brewing Machine DM-N30 Installation Manual</a></p> <p>Comprehensive installation and operation manual for the VEVOR DM-N30 Professional Home Brewing Machine. Covers safety, parts, controls, manual and auto modes, brewing preparation, maintenance, and troubleshooting.</p>

