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VEVOR Cuve de Brassage 60 L

VEVOR 60L Electric Brewing System Instruction Manual

Model: Cuve de Brassage 60 L

1. Introduction

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR 60L Electric Brewing System. This system is designed for both home and small-scale commercial brewing, offering a high-capacity solution for crafting various beer types, fruit wines, and other beverages. It features a 60-liter tank, programmable brewing stages, and a user-friendly control panel.



Image 1.1: The VEVOR 60L Electric Brewing System, highlighting its 60-liter capacity and suitability for various beer styles like light beer, IPA, Ale, Porter, and Stout.

The VEVOR Electric Brewing System allows you to brew up to 60 liters (16 gallons) of beer, process up to 15 kg of malt per batch, and offers both automatic and manual control modes. Its robust construction from food-grade 304 stainless steel ensures durability and purity for your brews.

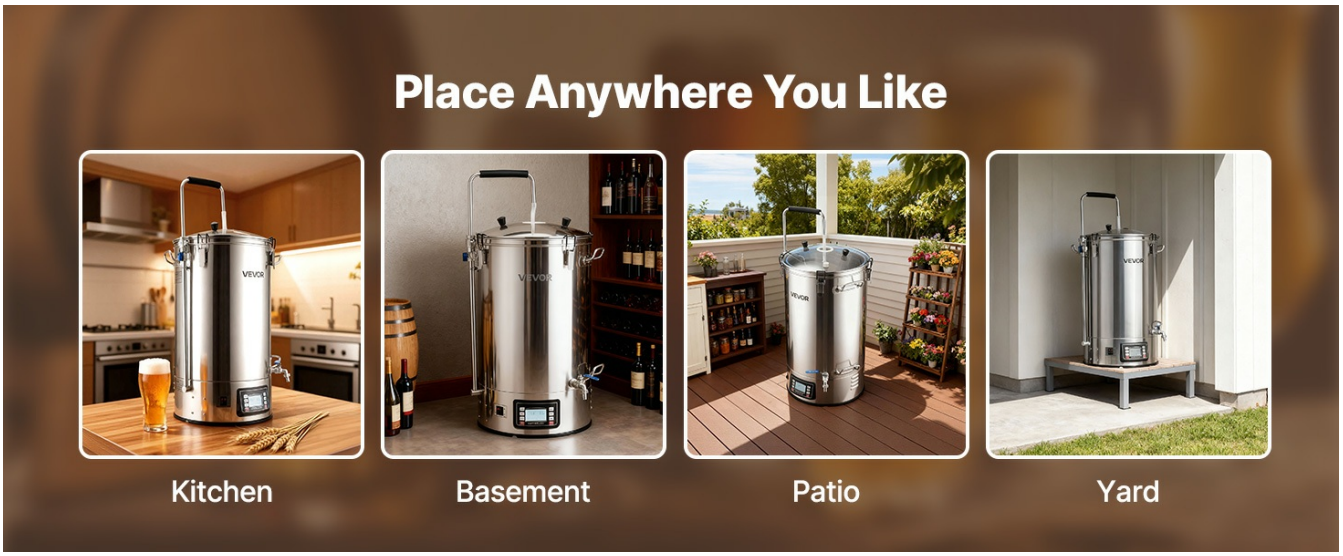


Image 1.2: The brewing system is versatile, suitable for home grain brewing, homemade distilled water, and solution purification.

2. Safety Instructions

Please read all safety warnings and instructions carefully before operating this appliance to prevent injury or damage.

- Always ensure the appliance is placed on a stable, level, and heat-resistant surface.
- Do not immerse the main unit, power cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation. Hot liquids and surfaces can cause severe burns.
- Use only the provided power cord and ensure it is properly grounded.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way. Contact customer support for assistance.
- Always unplug the appliance from the power outlet before cleaning, maintenance, or when not in use.
- Exercise extreme caution when handling hot liquids and components. Use heat-resistant gloves.
- Ensure proper ventilation when brewing, as steam will be generated.
- Do not overfill the brewing system beyond its maximum capacity.
- The appliance is for brewing purposes only. Do not use it for other applications.

3. Product Overview and Components

The VEVOR Electric Brewing System is a comprehensive unit designed for efficient brewing. Familiarize yourself with its main components before assembly and operation.



Image 3.1: Key components of the brewing system, including the filter mesh tray, circulation pipe, bottom tube, and filter mesh tube, all constructed from 0.5mm thick food-grade 304 stainless steel.

Main Components:

- **Barrel Body:** The main stainless steel pot with a 60L capacity.
- **Glass Lid Assembly:** Transparent lid for monitoring, with a hole for the circulation pipe.
- **Control Panel:** LCD display with buttons for temperature, power, and time settings, and mode selection (manual/automatic).

- **Faucet:** For draining wort or beer.
- **Malt Inner Barrel (Grain Basket):** Holds the malt during mashing.
- **Filter Screens:** Two screens for effective filtration.
- **Circulation Pipe + Silicone Tube:** For recirculating wort during mashing.
- **Faucet Filter Tube:** Ensures clear wort transfer.
- **Malt Barrel Handle:** For easy removal of the grain basket.
- **Counterflow Tube Assembly:** For efficient cooling.
- **Pump Port Elbow:** Connects to the circulation pump.
- **Cooling Coil (Wort Chiller):** For rapid cooling of the wort.
- **Hop Filter Barrel (Hop Spider):** Contains hops during boiling.



Image 3.2: A complete kit for seamless operation, illustrating all included accessories and their names.

4. Setup

Follow these steps to assemble your VEVOR Electric Brewing System before its first use.

1. **Install Sparge Plates:** Install the top sparge plate and bottom sparge plate on the telescopic overflow pipe.
2. **Install Faucet:** Install the tap on the outside of the machine. Ensure it is securely tightened to prevent leaks.
3. **Install Bazooka Mesh Filter:** Insert the bazooka mesh filter assembly onto the tap installed inside the machine.
4. **Install Bottom Tube Tap:** The bottom little tube tap is installed at the bottom of the machine.
5. **Place Grain Basket:** Place the grain basket with the top sparge plate and bottom sparge plate and handles installed into the outer barrel.
6. **Insert Circulation Pipe:** Insert the longer end of the circulation pipe into the glass cover and the other end into the connector (cam-lock) on the side of the unit.



Image 4.1: Visual guide for the initial setup steps of the VEVOR brewing system.

5. Operating Instructions

The VEVOR Electric Brewing System offers both automatic and manual modes, allowing for precise control over your brewing process.

5.1 Control Panel Overview

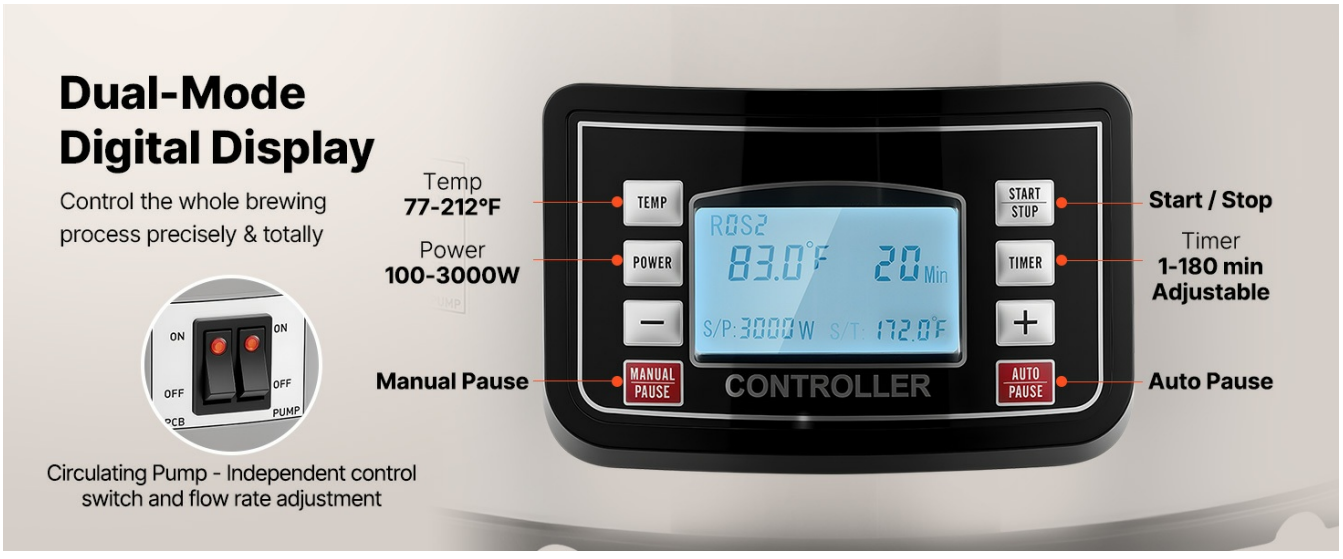


Image 5.1: The digital control panel, featuring temperature (77-212°F), power (100-3000W), and timer (1-180 min) adjustments, along with manual and auto pause functions.

The LCD screen displays current temperature and time. Buttons allow adjustment of power (100-1800 W), temperature (25-100 °C / 77-212°F), and time (1-180 min). The system also features independent control switches for the circulating pump and flow rate adjustment.

5.2 Brewing Process Steps

The system supports seven programmable stages for mashing and boiling. A typical brewing process includes:

1. **Mash:** Heat water to the desired mashing temperature and add malt to the grain basket.
2. **Saccharify:** Maintain the mash at specific temperatures for enzyme activity to convert starches to sugars. The circulation pump ensures constant temperature throughout the mash.

3. **Disinfect:** (If applicable, for sanitation steps).
4. **Filter:** After mashing, remove the grain basket and filter the wort. The system's filter helps remove impurities.
5. **Boil:** Bring the wort to a rolling boil. Add hops as per your recipe. The system can alert you when to add hops.
6. **Cool:** Rapidly cool the wort using the 8.8m cooling coil (wort chiller) to fermentation temperature. This can be connected to an external chiller for professional temperature control.
7. **Ferment:** Transfer the cooled wort to a fermenter for yeast pitching and fermentation.



Image 5.2: The 7-step brewing process, detailing the flow of wort and the function of key components like the circulation arm and filtration system.

5.3 Recipe Memory Function

The system can store up to ten different recipes, allowing for consistent replication of your favorite brews or easy experimentation with new ones. This eliminates the need to repeatedly check recipes during the brewing process.



Image 5.3: The system's ability to memorize up to 10 recipes, simplifying repeated brews and facilitating comparative experiments.

6. Maintenance and Cleaning

Proper cleaning and maintenance are essential for the longevity of your brewing system and the purity of your brews.

6.1 Cleaning Procedure

- **Disconnect Power:** Always unplug the appliance before cleaning.
- **Disassemble Components:** Remove the grain basket, circulation pipe, and other detachable parts.
- **Wash Components:** Wash all parts that come into contact with wort or beer using warm water and a suitable brewing detergent. The detachable strainer prevents malt buildup and is easy to clean.
- **Clean Main Unit:** The circulation arm can be cleaned by injecting water through it. Ensure all internal surfaces of the main barrel are thoroughly cleaned to prevent residue accumulation.
- **Rinse Thoroughly:** Rinse all components with clean water to remove any detergent residue.
- **Sanitize:** Before each brew, sanitize all equipment that will come into contact with the cooled wort to prevent contamination.
- **Dry and Store:** Allow all parts to air dry completely before reassembling or storing the system.



Image 6.1: Cleaning features, including the detachable malt basket and water injection cleaning for the circulation pipe, ensuring no malt buildup or grime.

7. Troubleshooting

This section addresses common issues you might encounter with your VEVOR Electric Brewing System.

Problem	Possible Cause	Solution
System does not power on.	No power supply; loose connection; tripped circuit breaker.	Check power cord connection; ensure outlet is functional; reset circuit breaker.
Temperature not reaching set point.	Insufficient power setting; lid not properly sealed; heating element malfunction.	Increase power setting on control panel; ensure lid is securely fastened; contact support if heating element is suspected.
Wort not circulating properly.	Pump clogged; circulation pipe blocked; pump not activated.	Check for blockages in pump and pipes; ensure pump switch is ON and flow rate is adjusted.
Leaks from faucet or connections.	Loose connections; damaged seals.	Tighten all connections; inspect and replace any damaged O-rings or seals.

Problem	Possible Cause	Solution
Error code displayed.	Specific system malfunction.	Refer to the full user manual (PDF) for specific error code meanings or contact VEVOR customer support.

8. Specifications

Detailed technical specifications for the VEVOR 60L Electric Brewing System.

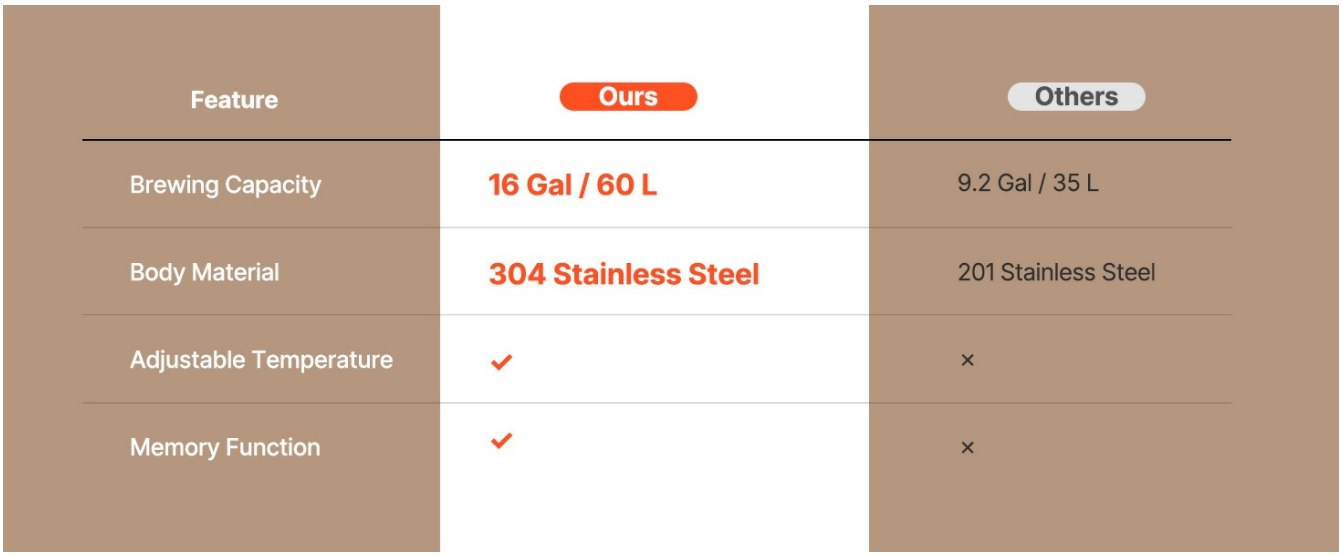


Image 8.1: Comparison of key features, highlighting the 16 Gal / 60 L capacity, 304 Stainless Steel body, adjustable temperature, and memory function.

Feature	Detail
Model Number	Cuve de Brassage 60 L (DM-N60)
Capacity	60 Liters (16 Gallons)
Power	100-1800 W (Adjustable), Max 3000W
Voltage / Frequency	AC 220-240V, 50-60Hz
Temperature Range	25-100 °C (77-212 °F)
Time Range	1-180 minutes
Main Material	Food-grade 304 Stainless Steel body, 201 Stainless Steel base
Product Dimensions	48.01 x 45.01 x 92 cm (18.90 x 17.72 x 36.22 inches)
Net Weight	14.4 kg (31.75 lbs)
Working Efficiency	≤130 minutes (to reach 208°F, reference data)



Image 8.2: Dimensional drawing of the brewing system and its components, including a comprehensive list of accessories.

9. Warranty and Support

For warranty information, product support, or to purchase replacement parts, please refer to the official VEVOR website or contact VEVOR customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims. You can also find additional resources and a detailed user manual (PDF) by visiting the VEVOR product page or scanning the QR code provided with your product packaging.

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