



BRITE TANK

Quick Reference Guide

Stainless Steel Prep

Pre-Clean: Prior to first time use, thoroughly wash all surfaces of the Brite Tank, including all valves and fittings, with Tri-Sodium Phosphate (TSP) in hot water, mixed to the manufacturer's recommendations. Scrub with a soft terry cloth, and after the initial TSP wash, rinse thoroughly and dry all surfaces.

Passivation: It's good practice to periodically passivate all stainless steel equipment with an acid based solution to establish a uniform passive oxide layer that will maximize corrosion resistance. Following the pre-clean step, fill the Brite Tank with Star San at a concentration of 1 ounce per gallon at 70-80°F for 30 minutes. Retain Star San solution for leak testing, see Pressure Testing section. **Moving forward, for best stainless performance, passivation should be performed at least once a year or anytime you believe you may have inadvertently scratched the surface.**

Cleaning and Sanitizing: As part of a regular cleaning regimen both pre and post-use, wash the interior surfaces of your Brite Tank with an alkali cleaner such as PBW at a ratio of 0.75 ounce per gallon. Then sanitize with Star San or another acid based sanitizer per the manufacturer's recommendations. When not in use, store the carb stone in a strong Star San solution, or vodka, to avoid the pores from becoming clogged.

What's in the Box

- Brite Tank
- TC Lid Cap
- TC Lid Clamp
- TC Lid Gasket
- Lid Cap Pressure Release Valve
- Pressure Gauge 90 Degree Fitting
- Pressure Gauge
- (2) Sight Glass 90 degree Barbs
- Sight Glass Vinyl Tubing
- Hose Clamps for Sight Glass
- Butterfly Valve
- Sampling Valve
- Carb Stone Valve Assembly
- 1.5" TC Clamp
- 1.5" TC Gasket
- 3/8" Threaded Stem Adjustable Feet
- Thermowell Assembly
- LCD Thermometer Assembly

Warranty information can be found at www.ssbrewtech.com/warranty

Brite Tank Set Up

Begin by completely removing the Brite Tank and all accessories from the box, then place the Brite Tank upside down on a flat, stable, non-marring surface. Locate the threaded stem adjustable feet inserts and install them in the Brite Tank's threaded feet inserts. Once installed, place the Brite tank on the newly installed feet, and locate the butterfly valve, 1.5" TC clamp, and gasket. Install the butterfly valve onto the transfer port's lower 1.5" TC flange.

Installing the Carb Stone, Sampling Valve, and Thermowell:

Begin by locating the sampling valve, carb stone valve assembly, and thermowell. Beginning with the carb stone valve assembly, remove the included locknut and verify that one O-ring is installed on the valve between the valve handle and threads, taking care to not touch the carb stone itself with your hands. Even the natural oils on your skin can clog the 0.5 micron pores of the stone.

When facing the front of the Brite Tank, install the carb stone in the far left port, feeding the valve assembly into the vessel from the outside, then reaching inside to thread on the locknut. While holding the valve upright, use a crescent wrench to tighten the locknut on the inside of the vessel, you will notice the O-ring on the exterior sidewall of the vessel begin to compress.

Next, locate the sampling valve, and install it into the port opposite the carb stone, using the same method described above. Lastly, locate the thermowell, and install it into the center port using the same method, however in this instance, one O-ring will be installed on the interior sidewall of the vessel, and the locknut on the exterior.

Installing the Sight Glass: Begin by locating the sight glass 90 degree barbs, vinyl tubing, and hose clamps. Remove the locknuts from the elbow barbs, and ensure that one O-ring is installed between the exterior barbed portion and the threads of each fitting. Feed the threads through the exterior of the vessel, and reach into the interior to thread the locknut onto the fitting. Repeat the same procedure with the second barbed fitting, orientating the barbs so that they oppose each other, and then tighten the locknuts from the interior of the vessel with a wrench. You will notice the O-rings compress onto the exterior sidewall of the vessel.

Next, feed the two hose clamps onto the vinyl tubing, and extend the tubing from one barb to the other, trimming any excess where necessary, so that the tubing extends perfectly straight between the two barbed fittings. Move the hose clamps onto each barbed portion and tighten to create a liquid tight seal.

Installing the Pressure Gauge and PRV: Begin by locating the TC lid cap, pressure gauge 90-degree fitting, pressure gauge, and pressure release valve (PRV). Wrap the PRV threads with Teflon tape, and thread the PRV into the TC lid cap's ¼" pre-threaded port. Tighten with a wrench, ensuring an airtight fit.

Next, locate the pressure gauge and the pressure gauge 90-degree fitting, wrap the threads of the pressure gauge with Teflon tape, and thread into the 90-degree fitting. Tighten with a wrench, taking care to time the connection so that the gauge is orientated upright when the 90-degree fitting is installed into the lid cap. Next, remove 90-degree fitting's locknut and verify that one O-ring is installed between the threads and pressure gauge. Install the pressure gauge assembly onto the top of the lid cap, and tighten the locknut with a wrench from the underside.

Installing LCD Thermometer: Once the thermowell is in place, install the included batteries into the LCD thermometer, then install the LCD assembly into the included silicone boot. Lastly, feed the thermoprobe into the thermowell, and seat the silicone boot as close to the thermowell's lock nut as possible.

Pressure Testing

Once all fittings have been installed, it is mandatory that the vessel be leak tested prior to first use. We recommend using the Star San solution that was mixed for passivation. Begin by closing all valves, and filling the Brite Tank to at least the upper sight glass fitting, then install the lid cap using the TC lid gasket and TC lid clamp. Tighten the TC lid clamp firmly so there is no chance of leaks.

Pressurize the vessel with CO₂ to standard operating pressure of +/- 15 PSI. Over the next few hours, monitor the vessel closely for liquid leaks from any of the installed fittings. If there is evidence of a leak, reseal and retighten fitting. If there is no evidence of Star San leaking from the vessel, the fittings below the liquid level are now ready for service. Open the butterfly valve to release pressure and drain the Star San solution.

As a result of pressurizing the vessel with Star San solution, which will absorb CO₂, the vessel will need to be pressure tested once more to insure the lid cap fittings are also not leaking. Empty the Brite Tank completely, and pressurize the vessel once more with CO₂ to +/- 15 PSI. Monitor the lid cap pressure gauge over the next few hours, if you see pressure fall by more than 3 PSI, remove the lid cap fittings, and add more Teflon tape and/or retighten. If no pressure is lost, then the vessel is ready for service, open the butterfly valve to release pressure.

Operation

Now that your Brite Tank is ready for use, take a moment to plan how you will ultimately operate the vessel, since it will weigh a significant amount when full. If the vessel will need to be moved when full, we have casters available for purchase on our website. Once you have a plan developed, and a fresh batch of beer ready for transfer, ensure that all valves are closed and then purge the vessel with CO₂ to avoid any risk of oxidation during transfer.

The best way to fill the Brite Tank to avoid oxidation is from the bottom up. Run a length of 1/2" tubing between your fermenter's racking valve, and the lower transfer port on the Brite Tank. If you don't already have fittings on hand, you will require a 1/2" barb to 1.5" TC fitting, clamp, and gasket, which is available for purchase on our website. Using either the pressurized transfer method, or gravity transfer, begin filling the Brite Tank. Once the transfer is complete, close the butterfly valve and remove the tubing.

Carbonating: Since your Brite Tank comes equipped with a lid mounted pressure gauge, you can monitor the head pressure of your beer juxtaposed your regulator output. This gives the user a safe way to burst carb, or quickly carbonate in under 24 hours.

To use the burst carb method, attach a length of 3/8" tubing to the Brite Tank's carb stone port, secure it with a hose clamp. Then set your regulator output to 20 PSI. Open the carb stone valve, and begin carbonating, paying close attention to the lid cap mounted PRV, if it releases pressure your regulator is set too high, turn it down to avoid venting CO₂. Take care to monitor the head pressure closely, since you will want to turn down regulator pressure when the head pressure registers the desired amount of CO₂ volumes, or 10-14 PSI. Users not interested in using the burst carb method, often called the low and slow method, can set their CO₂ regulator to their desired output pressure and wait for the head pressure to equalize over time.

Serving: Once your beer is carbonated and ready to serve, there are several accessories available to connect your Brite Tank to a draught system. For users that utilize 3/16" beer line and standard 1/4" flare swivel nut assemblies, we offer a 1.5" TC to 1/4" Male Flare fitting available on our website that will allow you to connect the Brite Tank directly to a draught tower or picnic tap. Furthermore, users can also utilize the 1.5" TC standard to build a fitting that is compatible with ball or pin lock quick disconnect fittings for keg transfers.

****WARNING**** It is very important that once the vessel is empty and ready to be cleaned that the residual pressure buildup is released within the vessel before removing the lid cap. To perform this step, open the sampling valve, and allow all pressure to bleed off before loosening the lid cap TC clamp. Failure to do so can cause serious bodily injury or death.

****WARNING**** Always assume contents are under pressure. This vessel has been designed and tested to conform with widely accepted beer serving and carbonating pressures. Never exceed the pressure threshold of 30 PSI, and never operate the vessel without the PRV in place. Never use the vessel in a manner than is otherwise directed.

USE THE FOLLOWING WITH CAUTION:

- Stainless steel scrubbing pads or Scotch-Brite pads. If used too aggressively, abrasive pads can damage the surface and/or finish of the stainless.
- Oxalic Acid cleaners such as Bar Keeper's Friend, Kleen King, or Revere Ware Stainless cleaners on the etched volume markings or etched logo. They may cause the markings to fade.

NEVER USE THE FOLLOWING:

- Chlorine bleach or chlorine based products. Chlorine can cause pitting of stainless steel, or pin holes through the surface which cannot be repaired.
- OxiClean or other peroxide cleaners in combination with hard water. These can cause calcium carbonate to precipitate onto the surface. If this happens re-passivate your Chronical.



If you have any further questions about your Brite Tank go to our website and take a look at our extensive knowledgebase in the FAQ section. Over the years it has become a treasure trove of information. If after searching our FAQs, you still can't find an answer to your specific question, please email us at support@ssbrewtech.com.

