



9.25 Gallons (35L) - Automatic Brewer Instruction Manual



MODEL NO.: BM-S400M-1 BM-S500M-1

Thank you for purchasing the Brewer's Best® ZyBorg™.
Please follow these instructions to get the best from your machine. The processes described are just a guide, as we are aware that brewing recipes and conditions vary. The ZyBorg™ has been designed for you to adjust the settings to suit your own brewing requirements.
Happy Brewing!

Parts Included

A	<p>Long Steel Cylinder</p>		G	<p>Stainless Steel Pegs with Screws (x2)</p>	
B	<p>Short Steel Cylinder</p>		H	<p>Grain Basket</p>	
C	<p>Dual-Threaded Stainless-Steel Nipple (x2)</p>		I	<p>Top of Grain Basket</p>	
D	<p>Single-Threaded Stainless-Steel Nipple</p>		J	<p>Bottom of Grain Basket</p>	
E	<p>Single-Threaded Stainless-Steel Coupler</p>		K	<p>Easy Attach Handle</p>	
F	<p>White End Cap</p>		L	<p>Curved Circulation Pipe</p>	

Additional Accessories Included with the Brewer's Best® ZyBorg™!

- Immersion Chiller
- Hop Filter – **WE HIGHLY RECOMMEND USING THE FILTER TO AVOID ANY POTENTIAL PUMP CLOGGING!**
- Whirlpool Arm



Safety Instructions

- Make sure to thoroughly read all directions, recommendations, and safety hazards.
- Do not use the ZyBorg™ if the cord or plug looks damaged.
- The wattage of the ZyBorg™ is 1800W (110V), therefore make sure to have a safe and sufficient power source. Don't have anything else plugged into the same outlet as the ZyBorg™!
- Do not use extension cords or surge protectors if under 13 amps.
- Make sure to use the ZyBorg™ on a flat surface and in a safe area far from any flammable materials.
- Keep water away from the bottom-electronic portion of the unit.
- Do not run the pump without liquid in the ZyBorg™ or while boiling.
- Please keep children a safe distance away from the machine.
- Do not leave power cord hang where it may become a tripping hazard.

Overflow Pipe & Grain Basket Assembly

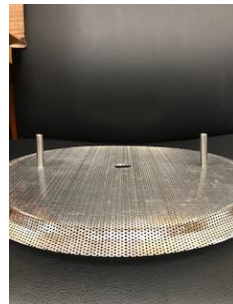
- There is one long stainless-steel cylinder (Part A) and one short stainless-steel cylinder (Part B) that screw together using one of the dual threaded stainless-steel nipples included (Part C). **Together, these make the steel overflow pipe that holds your grain basket together.** Assemble now by screwing Part A into one side of Part C and Part B into the other side of the nipple (Part C).
- There are two mesh discs, both will have a hole in the middle. The mesh disc with the slightly curved edge is the bottom of the grain basket (Part J). The slightly curved edge should be pointed downward and it will catch on the bottom of the grain basket (Part H). **This creates your false bottom.** The other mesh disc with a straight edge serves as the top of the grain basket (Part I).
- Before placing the false bottom into the grain basket, you'll need to attach the steel overflow pipe you assembled. Thread the single threaded stainless-steel coupler (Part E) upward through the hole of the false-bottom (created above) and screw it into one of the dual threaded stainless-steel nipples included (Part C). Screw the longer of the two cylinders (Part A) into the stainless-steel nipple (Part C) securing the overflow pipe to the false bottom (see picture #1 on next page).
- Next, place the false bottom and overflow pipe into the grain basket (Part H).
- Screw the two small stainless-steel pegs included (Part G) to the top of the grain basket (Part I). These allow for easy handling and disassembling of the grain basket (see picture #3 on next page).
- You may now insert the grain basket into the main unit. There is an easy-attach handle included (Part K) that can be used to lower and lift the grain basket out of the main unit (Make sure to remove handle after inserting grain basket).
- Screw the white plastic cap (Part F) on the top of the overflow pipe when adding your grains (see picture #2 on next page). Once the grains have been added, remove the white plastic cap (Part F) and slide the top mesh disc (Part I) onto the central overflow pipe. Make sure the top of your grain basket (Part I) sits flush with the pegs facing up. Secure using single threaded stainless-steel nipple (Part D).



1



2











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Circulation Pump Info & Installation

- **IMPORTANT: NEVER RUN THE PUMP WITHOUT WATER IN THE UNIT or DURING BOILING!**
- We also do not recommend using the pump after cooling. There is usually some sediment left at this point that could cause debris to enter the pump and clog the unit.
- To install: Insert curved circulation pipe with the black insulated grip (Part L) into the hole on the top of the circulation chamber. Then press the two handles down on the connector to lock the pipe into place (pictured below).
- You will have to thread your circulation pump through the hole the glass lid. When you're ready, turn on the pump using the switch to the right of the power switch.
- Adjust the flow rate using the blue valve for correct circulation speed. You want to try and avoid having the grain basket overflow. In order to avoid overflow, adjust the flow speed as necessary with the blue valve.
- Make sure the pump is always off when removing the curved pipe from the circulation pipe or else you'll get wet!
- You're now ready to brew!!



Program Setting Display Example

   	<p>RBS8 HOP8</p> <p>888.8°E 888 Min</p> <p>MASHING BOILING</p> <p>S/P:8800W S/T:888.8°E</p>	   
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Manual Mode Setting (Quickest & Easiest Way to Brew!)

- Flip on only the power switch. To set either Fahrenheit or Celsius, hold down the temp button for 5 seconds. Release to swap back and forth between °C & °F.
- Press the **MANUAL/PAUSE** button. Set the **TEMP. POWER** (Recommended setting = 1800W) and **TIMER** with the appropriate buttons on the control panel. Use the **“+”** & **“-”** to change each variable when selected. The machine will not start until all 3 of these are set.
- After you make these 3 selections, press the **START** button and your brew will commence. At this point there should be an **“H”** blinking in the top-left corner of the display. This indicates the ZyBorg™ has begun heating up.
- Temperature will be held at the desired temp once it is reached. If you would like to change your temperature (i.e. increase from steeping temp to boiling temp) press **MANUAL/PAUSE** then **TEMP** and toggle accordingly using the **“+”** & **“-”** buttons to make your selections. You may also edit the **Timer** and **Power** at this stage as well.
- **“BOILING”** will appear on the top of the controller when it’s heating to a boil. Be sure circulation pump is always OFF during the boil.
- It’s unlikely, but if you happen to experience trouble reaching boiling temp, simply put the lid on for a few minutes.

Auto Mode Setting & Recipe Development

- Auto mode is a bit more difficult, but if you’d like you may store up to 9 recipes with several stages each.
- Press **AUTO** after you turn on the machine.
- **ROS1** will be shown on the top left corner. This stands for recipe 1, step 1. At this point input the 3 desired settings - **TEMP. TIMER** and **POWER**.
- After you have set the first program (ROS1), press the **AUTO** button to move on to step 2 (ROS2), and so on.
- After you have entered all desired steps, press the **START** button to confirm the above steps.
- You do not need to use all stages. If you set a stage to 00:00 time, the stage will be ignored.
- The **PAUSE** button will stop the unit from working temporarily, and you can amend data here as well. Afterwards, press **AUTO** to continue.
- After you switch the unit on, press **POWER** and **TIMER** together for 5 seconds to enter to recipe selection page. You will enter each recipe at this stage. Cycle through 9 stored recipes using the **“+”** & **“-”**. At this point you can press the **START** button to start the brew instantly or press the **AUTO/PAUSE** button to setup, edit, and check each recipe.

Summary of the Brewing Process

- Clean the Brewer’s Best® ZyBorg™ before use.
- Fill the main unit with water to your desired fill level prior to putting the grain basket in the main unit. After you’ve reached your desired level, insert the grain basket you’ve assembled into the main unit.
- Proceed via the Manual (recommended) or Auto Brew process previously described.
- Once your desired mashing temperature has been reached, you may go ahead and add your grains. Remember to screw the white plastic cap on the top of the overflow pipe when adding your grains. Then once the grains have been added, remove the white plastic cap and slide the upper mesh disc onto the central pipe and on top of your grain. Make sure the top mesh disc sits flush with the pegs facing up, then secure using the single threaded stainless-steel nipple included (Part D).
- Put the glass lid on top of the ZyBorg™ (make sure the circulation valve is threaded through the hole in the lid). Switch on the circulation pump using the **PUMP** switch to the right of the control panel. (REMINDER – DO NOT use pump without liquid in the unit).
- When you’re mashing is complete, lift the grain basket out of the unit by using the easy-attach handle (pictured on front page). Insert the handle into the two support holes on each side of the grain basket rim. Lift basket and secure it on to the support ring beams on the top of the boilers.
- Let the grain basket rest on top of the boiler rim for approximately 10 minutes. Sparge at this time to ensure all sugars have been extracted from your grains.
- While the grain basket is draining, heat the unit up to boiling temp. Remember this can be done by pressing the

MANUAL/PAUSE button, then **TEMP**, increasing your temp to max “**BOILING**” level.

- Now remove the grain basket from the top of the unit and begin your boil. Follow through with your brew and hop schedule per your recipe. **Remember, we highly recommend using the included hop filter to avoid your pump from clogging.**
- We recommend inserting the immersion wort chiller 10 minutes prior to your boil being finished. This will sterilize the chiller.
- Cool the wort down to desired temp using the immersion wort chiller included. Then transfer to primary fermenter and pitch yeast.
- It’s as simple as that! Happy Brewing!

Maintenance

- Thoroughly clean and rinse the ZyBorg™ after use.
- It’s very important to run the pump with clean water after brewing to make sure no debris is left behind that could clog and damage the unit.
- Store the ZyBorg™ in a clean and dry area.

Troubleshooting Tips

Pump Clogged	A: Connect a hose to the end of the curved pipe to force flush out debris. B: Order replacement pump
Failing to Reach Boiling	A: Put cover on for 1 to 2 minutes B: Do a temperature correction. See Manual Mode Setting instructions.
Unit Suddenly Shuts Off	A: Make sure you’re using an ample power source. Nothing else should be plugged into the same outlet as the ZyBorg™ B: Make sure power switch is off; restart in 15 minutes.

Technical Data

Model No.:	BM-S400M-1
Volume:	30L (9.25 GAL)
Voltage:	110V
Power:	1800W
Frequency:	50Hz/60Hz

Electric Circuit

