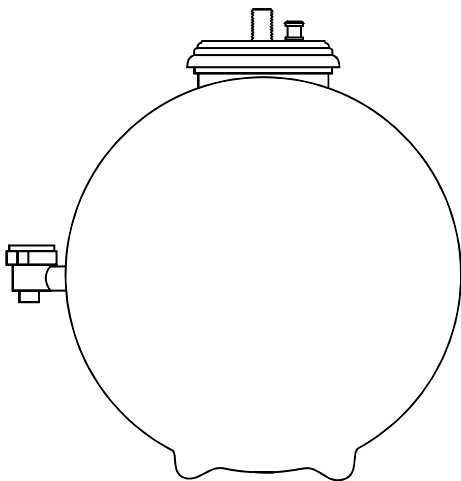




The Beershpere

Assembly and Operating Instructions



IMPORTANT: Read instructions carefully before commencing.

1. Check the tap

Holding firmly and in an upright position, check that the locking nut at the back of the tap is tight but do not force.

2. Cleaning

Clean out the sphere thoroughly before the first use. A homebrew cleaner and sterilizer is recommended following the instructions to fill the sphere with 27 litres (6 gallons) of cold water and leave to stand for 24 hours. Empty and rinse with cold water. This will reduce any smells from the shell.

The above can also be used for sterilizing the cap but do not use any combination containing sodium metabisulphite, soap or detergents which could damage your equipment. It is recommended to sterilize the shell before each new brew.

3. Assemble the float

Place the bung into the back of the tap as illustrated (fig 1).

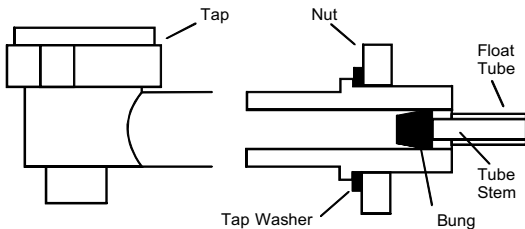


Figure 1: Fitting the bung into the tap.

4. Fit the cap

The cap (see fig 2) comes complete fitted with the Hambleton Bard patented Inlet and Safety Valves. The inlet valve will let you inject

CO2 using a Hambleton Bard Super 30 (or Super 20) cylinder. The safety valve will let the pressure out if it reaches dangerous levels. Smear petroleum jelly lightly on the cap threads and the O-ring to assist in fitting and removing of the cap. You can also use silicon spray for this purpose. Screw down in a clockwise direction avoiding cross threading.

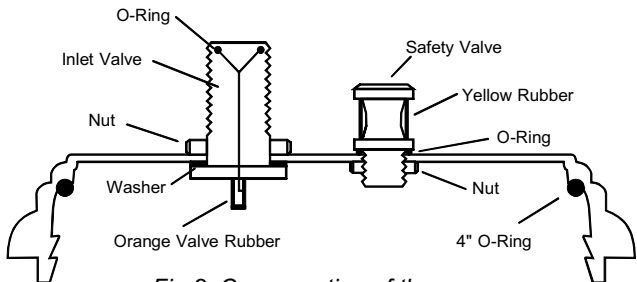


Fig 2. Cross section of the cap.

5. Test the shell

This is nothing you need to do normally but if you suspect that you loose pressure, here is how to check for the leak.

1. Fill the sphere 3/4 full with water and fit the lid.
2. Inject CO2 gas into the sphere using Hambleton Bard Super 30 (or Super 20) cylinders or 8gm cylinders (use Hambleton Injector for these). The larger Super 30 cylinders are the most economical to use since they can be exchanged and refilled. Follow the instructions carefully on the cylinder when you pressurize your sphere (see also part 7 - adding gas).
3. Check that no water leaks out from the tap or the tap area.
4. Turn your sphere onto its side and check the cap area.

6. Adding beer to your Beersphere

You should transfer your beer to the Beersphere within 36 hours after the fermentation has finished, leaving as much sediment as possible in the fermentation bucket.

- a) Add priming syrup (sugar) to your sphere as per instructions in your beer kit.
- b) Syphon your beer into your sphere from the fermentation bucket.
- c) Fit the cap and place the sphere in a place of constant temperature around 19-24 C (65-75 F). Leave for 3-4 days for secondary fermentation to take place, allowing pressure to build up within your sphere.
- d) Transfer your sphere to a cool place to allow you beer to clear.

7. Adding CO2 gas

The CO2 from the secondary fermentation should normally be sufficient for the beer to flow smoothly but as you draw more and more beer out of your sphere you will need to compensate with CO2 from a cylinder to keep the pressure.

- a) Gently screw the cylinder onto the valve and inject gas for a one second burst (no more - or your cylinder valve may freeze and release all the gas).
- b) Test your beer and if you find the head insufficient, add a further one second burst.

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