

INSTRUCTION MANUAL FOR

BREWSTER DOMINATOR



MODEL NO.: BD40

Instruction manual - English

page 2 - 14

Congratulations on your purchase of the Brewster Dominator with WiFi and App Control.

One of the most advanced brewing systems on the market! You're about to embark on an incredible brewing journey, and with the Dominator's state-of-the-art features, your brewing experience will be smoother, more efficient, and more enjoyable than ever.

Please follow the instructions in this manual to get the best results and user experience with your Brewster Dominator. These are meant as a guide, with flexibility for adjusting settings based on your specific brewing needs and brew recipe.

Read all the instructions carefully and keep this manual for future reference

Cheers to App Controlled Craft Brewing

Safety Instructions

For your safety and to ensure correct use, please read all the instructions carefully before installing/use.

Always keep up to date with the latest version of the instruction manual online at brewolution.com

To avoid unnecessary faults and accidents, it is important that the persons using the appliance are familiar with the use and the safety measures. Retain all documents for subsequent use or for the next owner. To ensure the safety of lives and properties, it is important that the safety instructions are adhered to, the manufacturer is not liable if you disregard the instructions and warnings in the instruction manual or for damage caused by negligence/modification.

- The appliance must only be used for the purpose for which it was manufactured and intended. It must be operated in a safe, fault-free condition and in perfect condition. Check the proper conditions prior to each use.
- The appliance is only to be installed in safe conditions and location.


Circumstances that will void the limited warranty and functional guarantee.


If the product or parts of the product has been opened, including if the seal is broken, purposely damaged, or in any way modified or altered; including cables, electronics, or other parts of the product; products that have been repaired by anyone other than Brewolution; products that have been subject to the use of supplies and accessories other than those approved in writing or supplied by Brewolution; improper and neglectful use or non-compliance with installation, commissioning, operation or maintenance instructions (i.e. not according to the instruction manual); unauthorized modifications, changes or attempted repairs; vandalism, destruction through external influence and/or persons/animals/things; failure to observe applicable safety standards and regulations; faults caused by fire, water, snow, moisture, or other liquids except as specified for normal use; any utilization of a product that is inconsistent with either the design of the product or the way Brewolution intended the product to be used; any installation and/or modifications that prevent normal service of the product; normal wear and tear and cosmetic damage such as, but not limited to, corrosion, scratches, dents, rust, stains, non-functional parts such as, but not limited to, plastics and finishes; damage, fault, failure and/or imperfection caused by abuse, tampering, illegal use, negligence, or faults in any other way caused by the customer/retailer/user. Brewolution makes no other warranty than as set out herein and Brewolution shall in no event be liable for any indirect or consequential damages.


About these instructions

- Read and follow the operating and installation instructions. They contain important information on how to install, use and maintain the appliance.
- The manufacturer is not liable if you disregard the instructions and warnings in the operating and installation instructions.
- Retain all documents for subsequent use or for the next owner.

General safety

 **WARNING!** When placing the appliance, make sure that the cord is not pinched or damaged.

 **WARNING!** Do not use abrasive, chloride or acidic cleaning agents or solvents not meant for homebrewing.

 **WARNING!** Do not use scouring or abrasive sponges.

- Do not use an adaptor as the wattage power of this device is high.
- Overloading the electric supply must be avoided.
- As the device requires extra power, do not use extensions if under 13amp.
- No other products may be connected to this extension.
- This appliance is fitted with a 13amp-16amp plug.

Risk of electric shock

- Improper installations and repairs may put the user at considerable risk.
- If the power cord is damaged: Immediately disconnect appliance from the power supply.
- Do not use the appliance if the power cord or plug is damaged. This must be replaced before use.

- If the appliance malfunctions or is damaged, it must be repaired.
- Have the appliance repaired by the manufacturer, customer service or a similarly qualified person only.
- Use original parts supplied by the manufacturer only. The manufacturer guarantees that these parts satisfy the safety requirements.
- Switch off the button before removing the plug.
- Always switch off before trying to move the appliance.
- Do not overload the power supply.
- Never spill liquid of any kind onto or into the electric parts.
- Before use, check the Technical Data page and ensure that the voltage matches the voltage in the socket.
- Do not pull the power cord. Grasp the plug when you remove it.
- Do not let the power cord hang over edge of a table.

Risk of injury

- The surface of the appliance gets very hot during use. Do not touch the surface.
- Do not carry the appliance while there is hot/cold water inside.
- Position the lid so that steam is directed away from the handle.
- If the appliance is overfilled, boiling water may boil over and cause damage or injury.
- Place the appliance securely at the center of table.
- Do not place the appliance near heaters, gas cooker, electric burner, radiators, stoves or heated oven.
- Power cord and plug may not touch water in the case of a leakage.
- The appliance is only to be installed in locations where it

- can be overseen by trained personnel.
- Never leave the appliance unattended.

Avoiding risks for children and vulnerable people

At risk are:

- Children,
- People who have limited physical, mental or sensory abilities,
- People who have inadequate knowledge concerning the safe operation of the appliance.

Measures:

- Ensure that children and vulnerable people have understood the hazards and the instruction.
- Children or vulnerable people must be supervised by a responsible person when using the appliance.
- Never allow children to play with the appliance
- Keep children away from the redundant appliance.

Risk of suffocation

- Keep children away from the packaging and its parts.

Damage

To prevent damage:

- Do not stand or support yourself on the appliances.
- Pull the mains plug – not the power cord.
- Do not switch on the appliance if the tank is empty.

Cleaning

- **Switch off the appliance.**
- **Pull out the mains plug or switch off the fuse.**
- Please avoid using abrasive, chloride-based, or acidic cleaning agents, as well as any solvents not specifically designed for homebrewing. For optimal results, we recommend using the cleaning agents provided by Brewolution, which are tailored for safe and effective use with your equipment.
- Do not use scouring or abrasive sponges.
- Never clean the appliance in the dishwasher.
- Do not clean the appliance with metal objects.
- The appliance is not suitable for installation in areas where it may be exposed to a water jet.
- It must not be cleaned using a water jet.
- The appliance should never be immersed in water.

Intended use

Use this appliance:

- In household and similar situations
- Only for foods and beverages
- Only according to these operating instructions.

Environmental protection

Packaging:

All materials are environmentally safe and recyclable:

- Dispose of packaging in an environmentally friendly manner.
- Please ask your dealer or inquire at your local authority about current means of disposal.

Old appliances

Valuable raw materials can be reclaimed by recycling old appliances

- 1. Remove the mains plug. 2. Cut the power cord as close to the device as possible. 3. Have the appliance disposed of professionally.

Installation and plug in

Important: For electrical installation, carefully follow the instructions in this manual.

- After unpacking all parts, check for any damage in transit. Do not connect if it is damaged. Immediately report any transport damage to the dealer from whom you purchased the appliance. Keep the packaging.
- Follow the instructions for proper installation.
- Do not place the appliance close to heaters, gas cooker, electric burner, radiators, stoves or heated oven.
- The socket must be freely accessible even after the appliance has been installed.

After use and storage

- Press the Switch Off button and remove the power cord after using.
- Clean the appliance before storing it away.
- Ensure the appliance is completely dry before storage.

Technical Data

- Voltage: AC 220V~240V
- Frequency: 50/60Hz
- Fuse: 13 A - 16 A
- Power: 3000 W heating element.

Outside Europe: Check whether the indicated current type of the appliance corresponds with the values of your power supply.

Always stay up to date by accessing the latest version of the instruction manual online at brewolution.com.

You can also check if the manual is available in your preferred language for added convenience.



Scan the QR-code for latest
instruction manual

Brewster Dominator and Parts

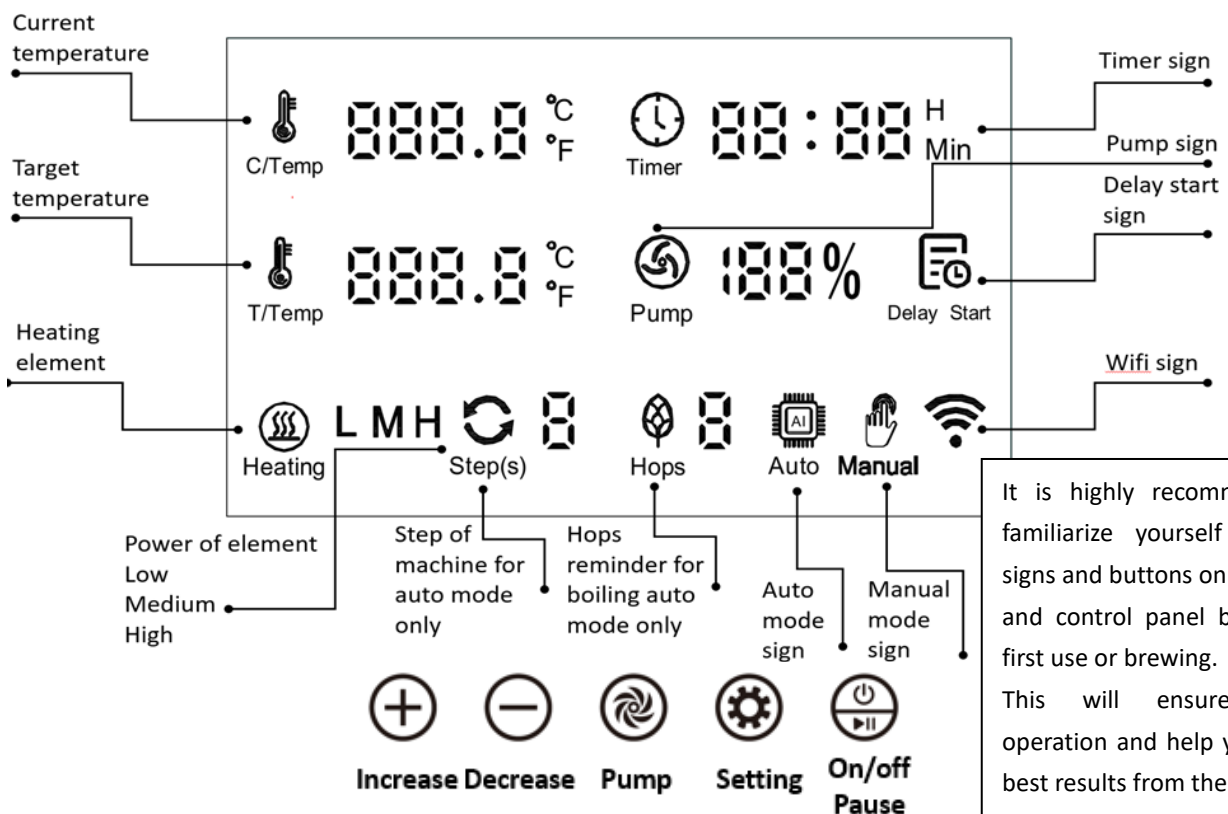


1. Brew Kettle	2. Grain basket	3. Grain basket handle	4. Glass lid	5. Lid handle
6. Mesh disc lower	7. Big Bottom Filter	8. Silicone tube for sparge arm	9. Clamp for silicone tube	10. Sparge arm

Spare parts:

11. Pump silicone tube	12. Sight glass top washer	13. Sight glass bottom washer
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The layout for the display and control panel



Brewing Preparation

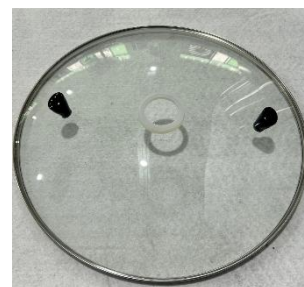
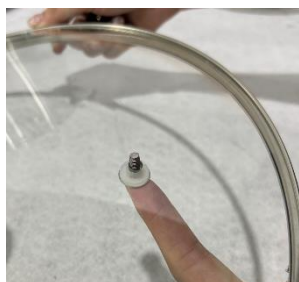
- Ensure the device is placed on a stable, secure, and level surface at an appropriate height before use.
- A full brew kettle can weigh up to 40kg. Level positioning is crucial for efficient pumping during the brewing process.
- The brew kettle must not be moved during the brewing process. The handles are only designed for transport when the brew kettle is empty.
- Keep children, vulnerable individuals, pets away from the appliance while in use. Boiling water poses significant risks.
- Always clean all parts of the brewing equipment thoroughly. Proper hygiene is crucial for optimal brewing results.
- Prior to initial use, it is recommended to clean the Brewster Dominator and boil water in the it to sterilize the equipment and accessories.
- Read this instruction manual and watch the video guides:



Scan the QR-code
for video guides

Lid Assembly

- Attach both black handles securely to the lid using the provided screws.



Big Bottom Filter

- Insert the big bottom filter into the drain hole at the center of the brew kettle's base, ensuring it fully covers the bottom.



Grain basket and lower mesh disc

- Place the lower mesh disc into the grain basket, then carefully insert the grain basket into the brew kettle using the handle.



Circulation Pump

- **Running the pump without water is strictly prohibited and will ruin the pump.**
- Ensure the brew kettle is filled with water before turning on the pump.
- Close the blue valve on the circulation pipe.
- Attach the silicone tube to the sparge arm and secure it with the clamp.
- Insert the sparge arm into the brew kettle. Press down the two handles on the Cam Lock to lock it into place.
- Open the blue valve on the circulation pipe.
- Turn on the pump after completing the steps above.
- Use the blue valve or the pump setting on the control panel to adjust the flow rate for optimal circulation. If the pump operates too quickly, the bottom of the brew kettle may run dry, leading to ingredient burning and possible overheating of the element.
- Adjust the flow rate until optimal circulation is achieved. For effective mashing, ensure the water level completely covers the malt. As a general rule, aim for approximately 2-3 cm of water above the malt.
- After mashing, turn off the pump. Do not remove the sparge arm until the blue valve is closed and the pump is turned off. Unless you want a fountain of wort all over the place end up with wet feet!




Pump Setting on the Control Panel


- Turn the pump on or off by pressing the pump button.
- The pump control functions independently of the manual/auto mode, allowing you to turn it on or off and adjust the flow rate at any time.
- Always turn off the pump before removing any accessories.
- Press and hold the pump button for 3 sec. to adjust the flow rate. The pump icon on the display will flash.
- Adjust the flow rate from 10% to 100% using the "+" or "-" buttons. Settings auto-save after 5 seconds.


NOTE: When adjusting the flow rate, the pump will operate in intervals, it means it will cycle on and off periodically rather than running continuously. For example, if the flow rate is set to 20%, the pump will run for 20% of the time and remain off for 80% of the time.





Manual Mode Setting


 Turn on the switch on the Brewster Dominator. The display will light up, and the Wi-Fi symbol will start flashing.
Manual Follow these steps:


-  1: Press the on/off button on the control panel to enter Manual Mode


-  2: Press the "Setting" button to configure Manual Mode.


-  The Delay Start symbol will flash. If you want to set a delay, adjust the timer. Otherwise, leave it at 0:00 min. Press the "Setting" button to save and exit the delay start setting.

-  T/Temp The Target Temperature symbol will flash. Set your target temperature and confirm by pressing the "Setting" button.

-  Timer The Timer symbol will flash. Set the desired time for when you want the brewing process to end. The countdown will begin once the target temperature is reached. Confirm by pressing the "Setting" button.

-  Heating The Heating symbol and Watt level will flash. Set your desired wattage level. Confirm by pressing the "Setting" button. **Note:** When adjusting the wattage, the heating elements will cycle on and off periodically. This means the element will turn on and off at intervals but will still use the same amount of wattage overall.

-  After setting all parameters, press the on/off button to start the brew.

-  Pump: Click the pump button to activate the pump. You can turn it on or off and adjust the flow rate at any time. Read more about the pump in the section "Pump Setting on the Control Panel"

- You can adjust the settings at any time by pressing the "Setting" button. Once your adjustments are made, confirm and proceed the brew by pressing the on/off button.
- Once the timer finishes counting down, the display will show "End," and an alarm will signal the process is finished.

Auto mode is only available via the app.

More Manual Settings

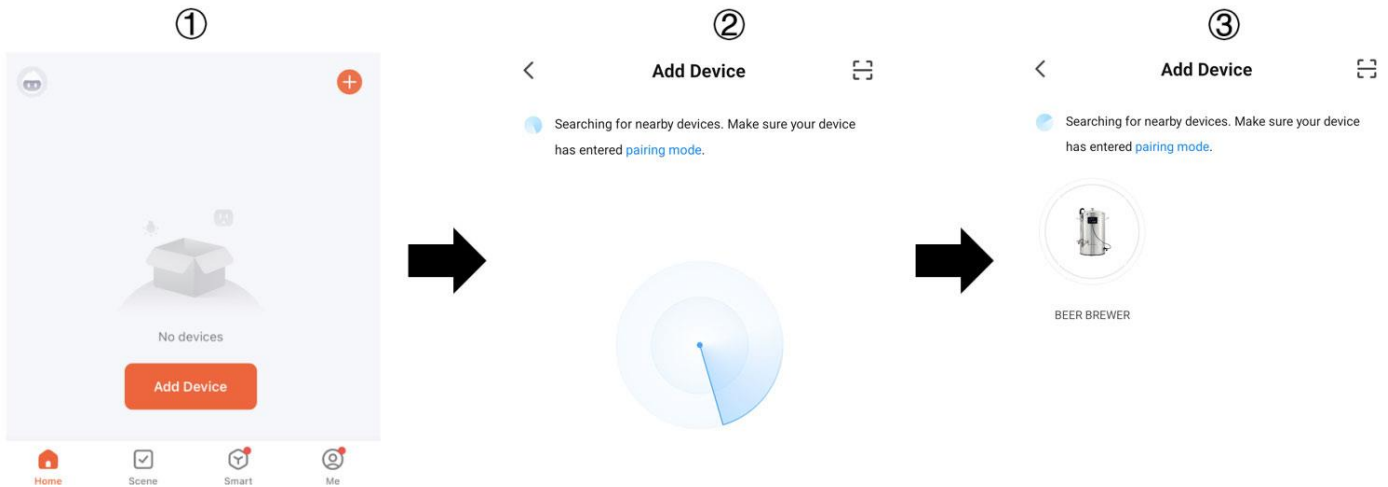
Delay Start Function From 0 to 48 hours	1. Turn on the switch, and the display will light up.	2. Press the on/off button, then press the "Setting" button to enter the delay start timer setting. The timer range is 0-48 hours, and a beep will sound when the countdown finishes.
Temperature Calibration	1. Press the on/off button on the control panel. 2. Then press the on/off button for 3 seconds until the current temperature appears on the display. 3. Press the "+" and "-" buttons simultaneously.	4. Click the setting button. 5. Click the on/off button. 6. Press the "+" and "-" buttons simultaneously. 7. You can now do your calibration. 8. Use the on/off button to confirm the setting. The calibration range is +10°C to -10°C.
Boiling Point Compensation Setting	1. Follow the same steps outlined in the "Temperature Calibration" section to activate the C1 temperature calibration.	2. Then press the setting button to activate the C2 boiling point compensation setting. This is effective for temperatures above 90°C, with a setting range of 0-10°C. Read more online.
Switching Temperature Unit: Celsius to Fahrenheit	1. Turn on the switch and press the "+" button for 5 seconds.	2. Press the "+" button to toggle between temperature units, then press the on/off button to confirm the selection.

Wi-Fi connection and add to App

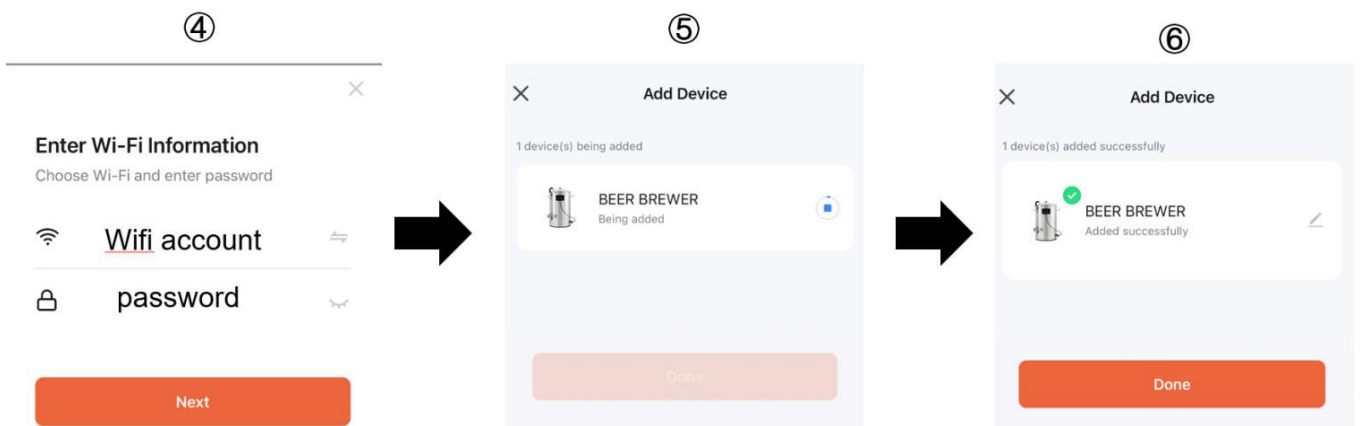
- Download the Tuya Smart App from your preferred App marketplace.
- Turn on your mobile network, Wi-Fi, and Bluetooth on your mobile device to ensure proper connectivity.
- Turn on the switch on the Brewster Dominator. The display will light up, and the Wi-Fi symbol will start flashing.



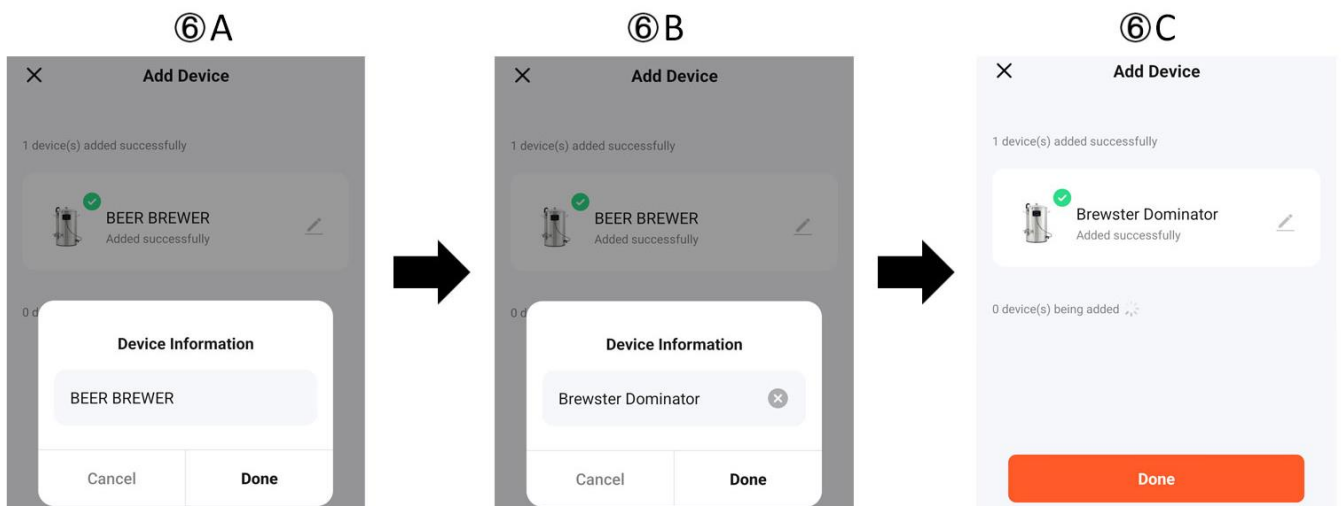
device to ensure



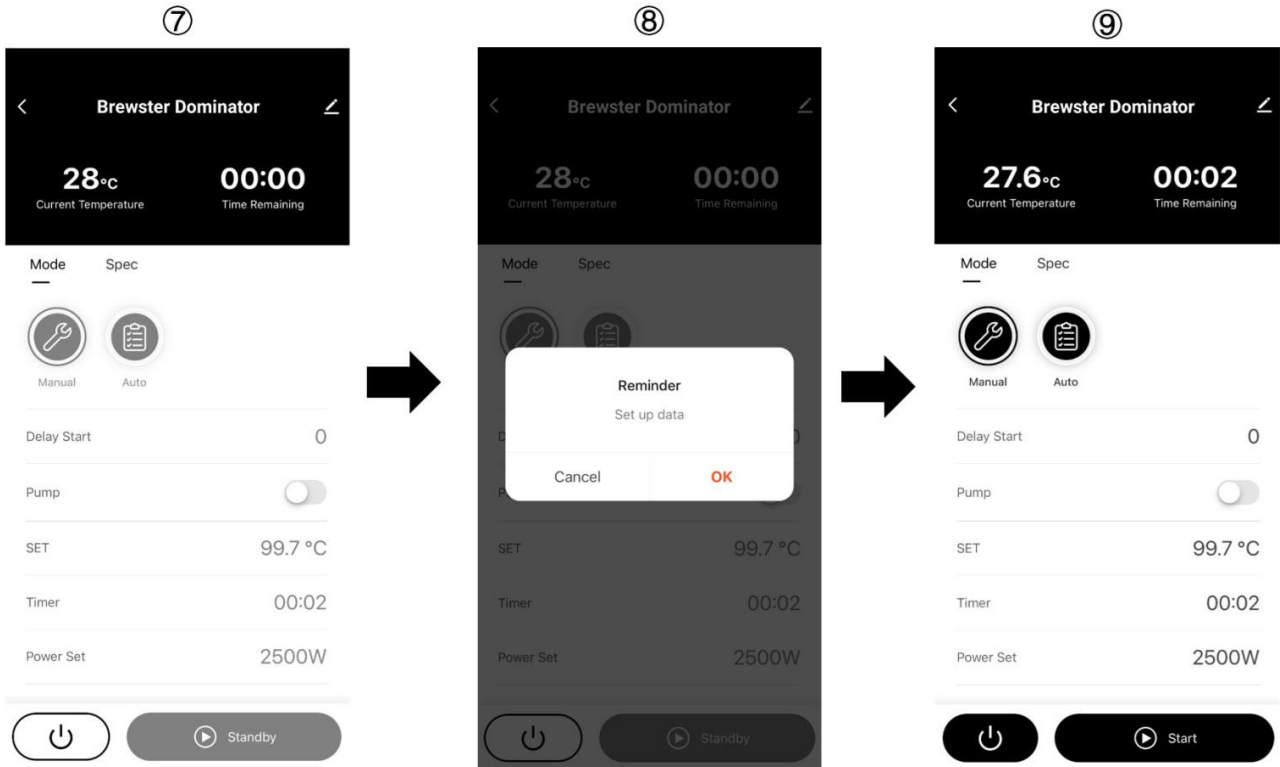
- ① Open the Tuya Smart App and click the "Add Device" button.
- ② It may take 30-60 seconds for the device "BEER BREWER" to appear under discoverable devices.
- ③ Once the device is found, press the "BEER BREWER" symbol to pair it.



- ④ Enter wifi information:
Wifi account: Enter the name of your WiFi network
Password: Enter the password for your WiFi network.
Click the "Next" Button.
- ⑤ The device is being added
- ⑥ Once the device is added, you can rename it if desired. Click the pen icon next to "BEER BREWER."



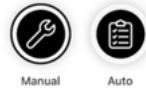
For example, you could name it "Brewster Dominator" or any name you prefer. Then, click the "Done" button to save.



⑦ Press the On/Off button to connect to the Brewster Dominator.

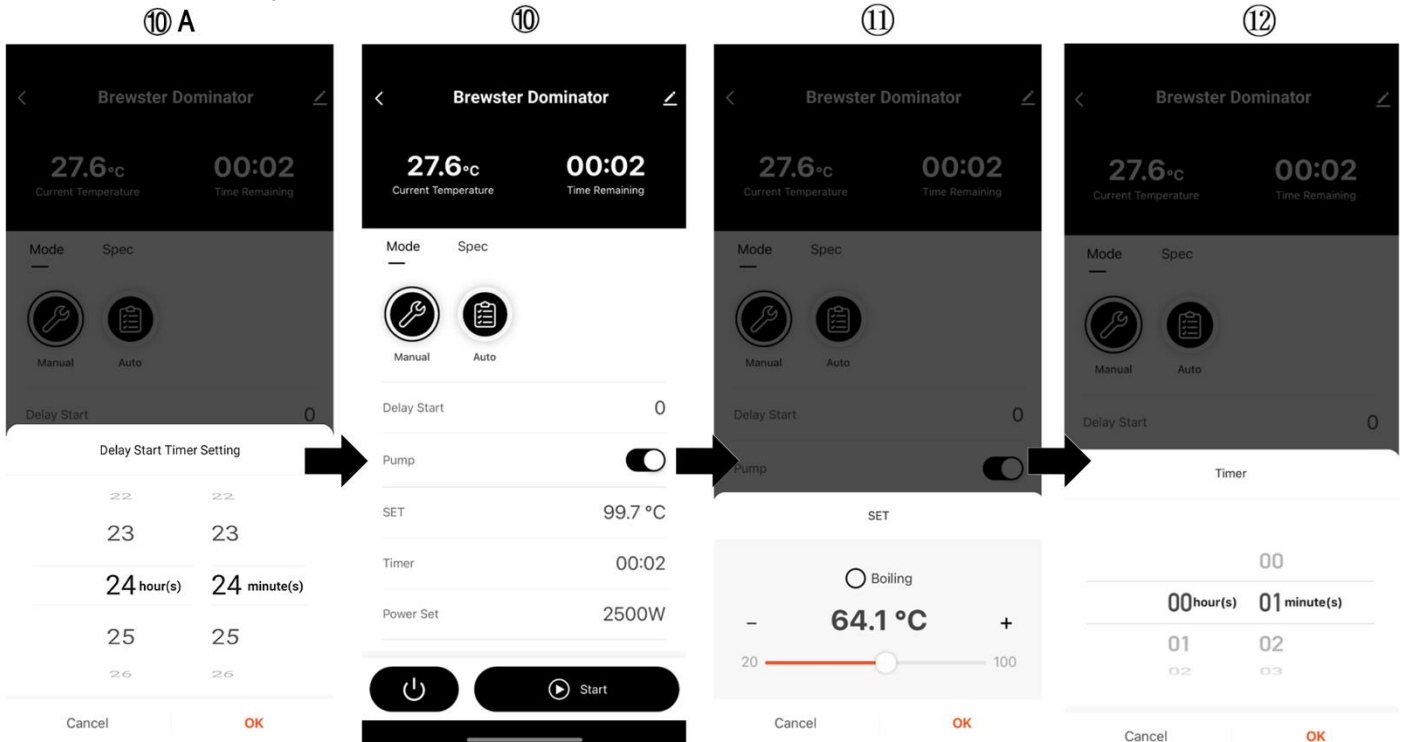
⑧ A reminder to "Set up data" will appear - press OK.

⑨ You can now select either Manual Mode or Auto Mode.



Manual Mode Setting

Follow these steps:

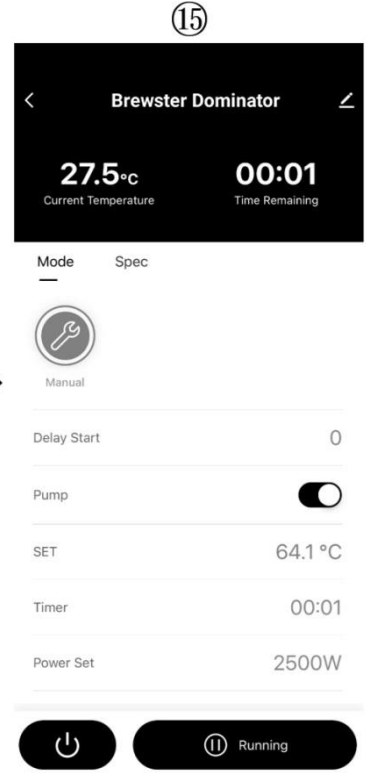
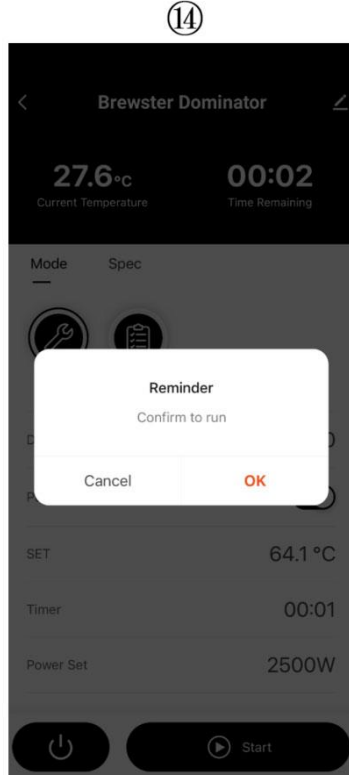
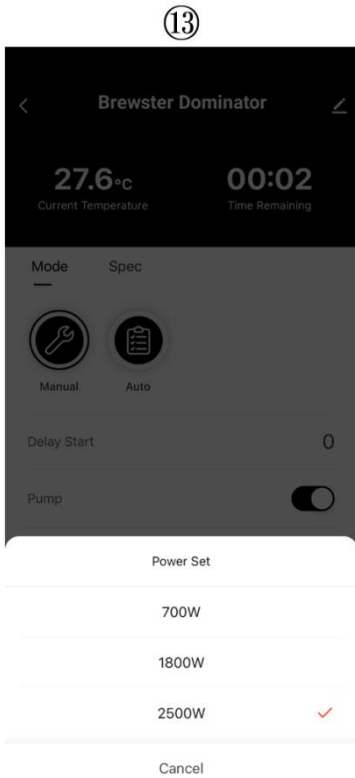


⑩A: Delay Start: If you want to set a delay, adjust the timer. Otherwise, leave it at 0 min. Press the "OK" button to save.

⑩ Pump: Click the toggle button to activate the pump. You can turn it on or off and adjust the flow rate at any time.

⑪ SET: Set your target temperature and press OK to confirm.

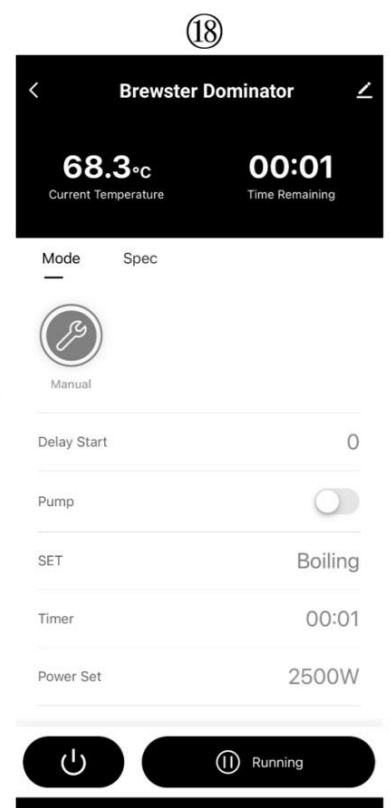
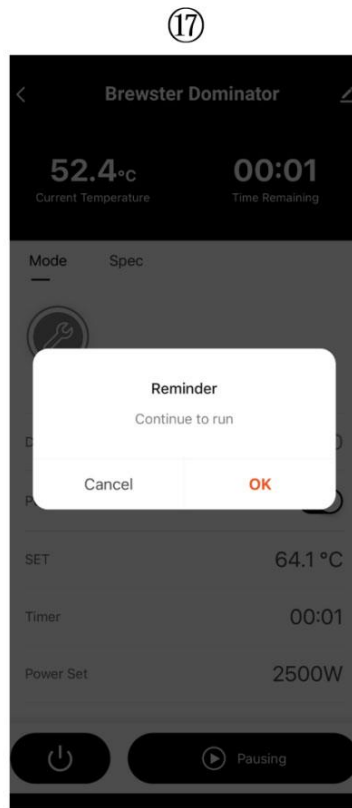
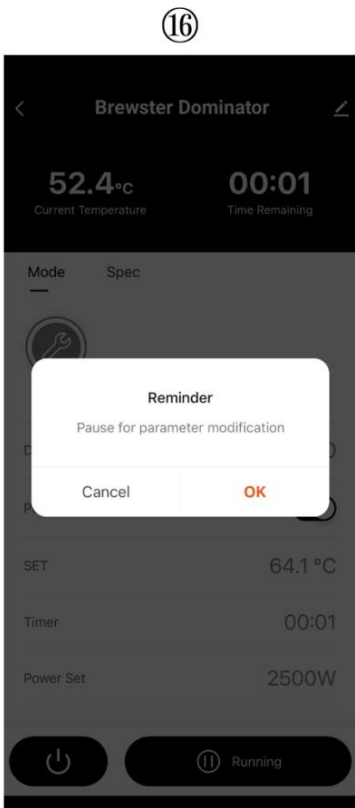
⑫ Timer: Set the desired time for when you want the brewing process to end and press OK to confirm. The countdown will begin once the target temperature is reached.



⑬ Power Set: Set your desired wattage level and press OK to confirm. **Note:** When adjusting the wattage, the heating elements will cycle on and off periodically. This means the element will turn on and off at intervals but will still use the same amount of wattage overall.

⑭ Press the Start button to begin brewing. A reminder window will appear - press OK to confirm and proceed.

⑮ You can adjust the settings at any time by pressing the “Pause Running” button. The Brew will temporarily pause.



⑯ A reminder window will appear - press OK to confirm and proceed.

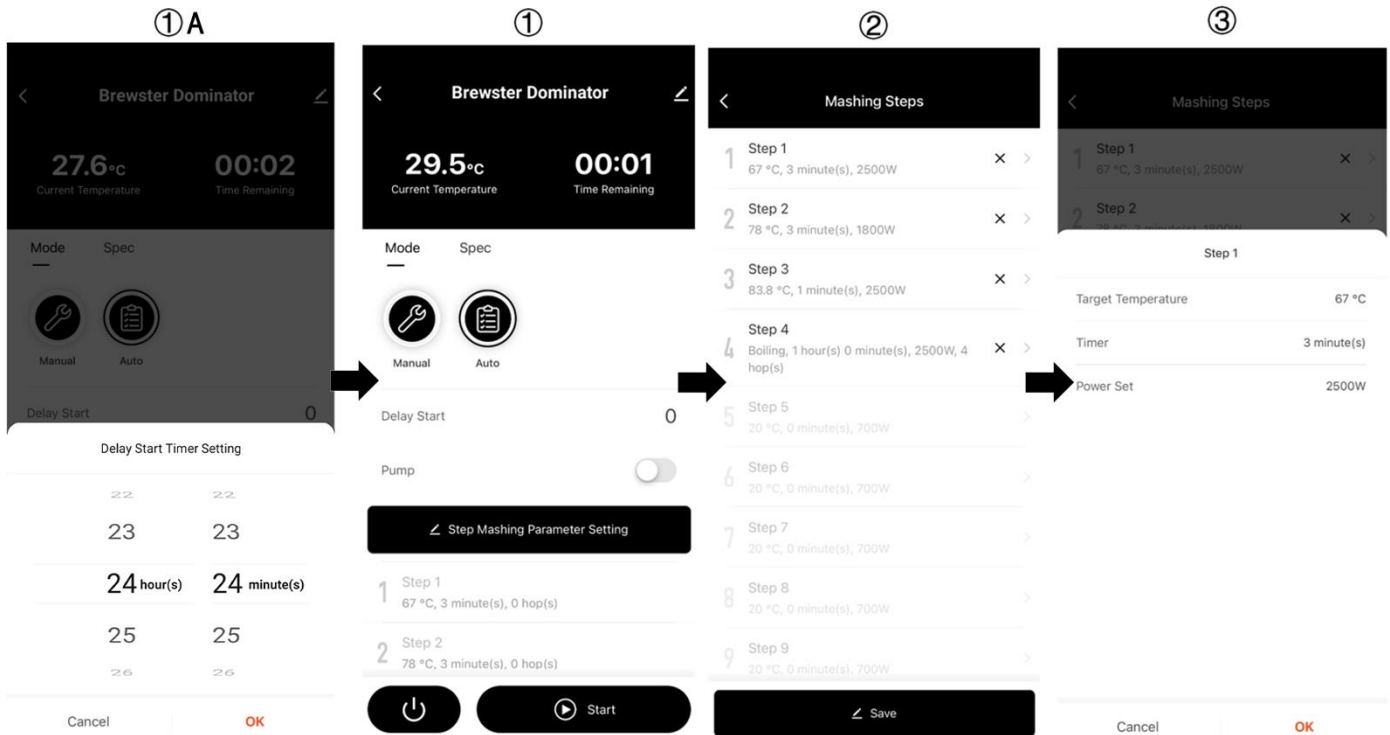
⑰ Once your adjustments are made, press OK to confirm and press the Start button to resume brewing.

⑱ A reminder window will appear - press OK to confirm. The brewing process will continue with the updated settings.

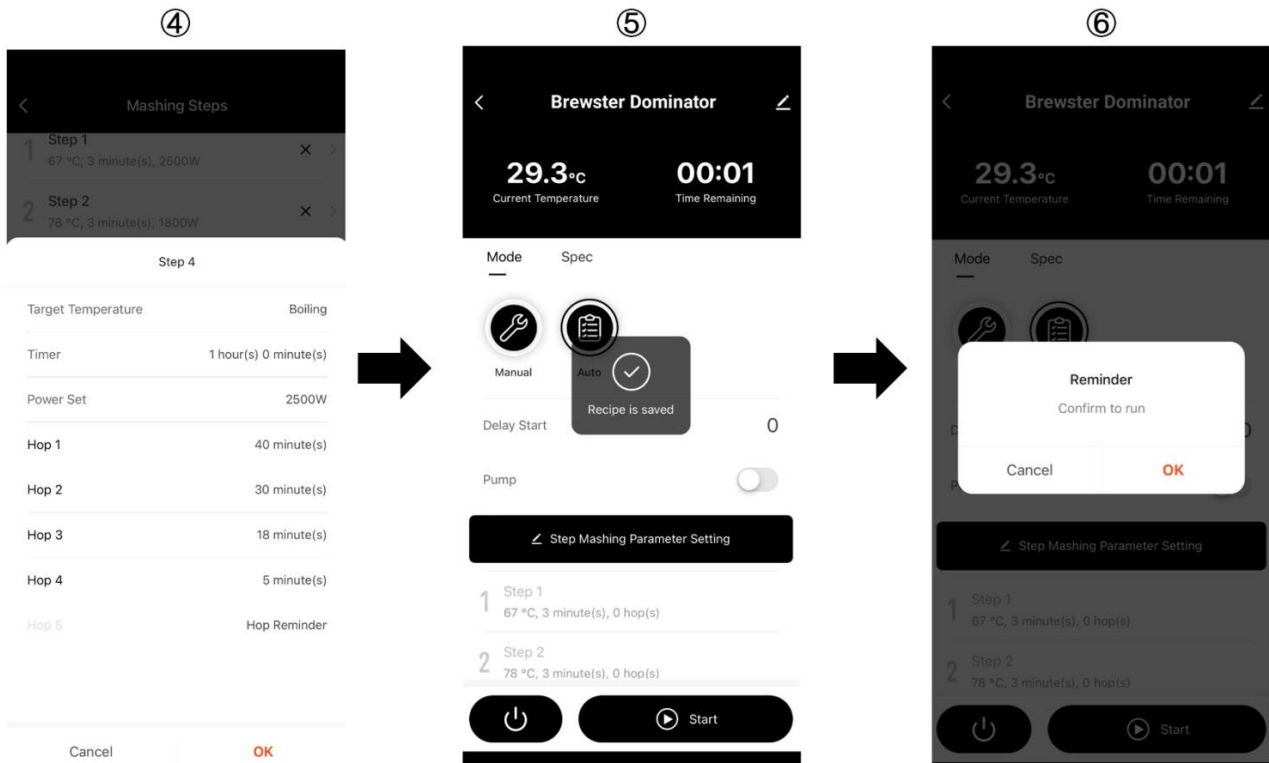


Auto Mode Setting

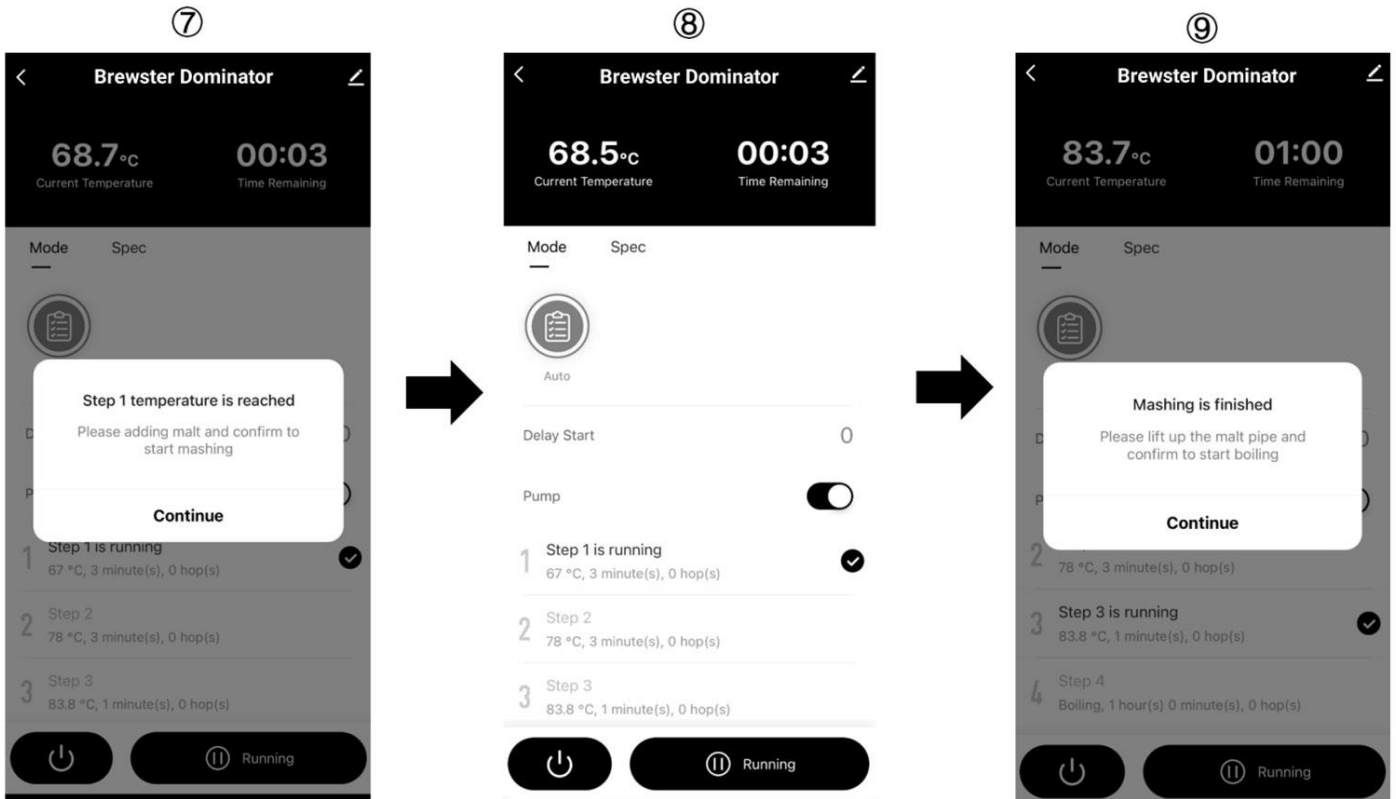
Follow these steps



- ①A: Delay Start: If you want to set a delay, adjust the timer. Otherwise, leave it at 0 min. Press the "OK" button to save.
- ① Press the "Step Mashing Parameter Setting" button
- ② Select a step to input your desired data.
- ③ Enter the required data and press OK to confirm. You can configure up to 9 different steps.

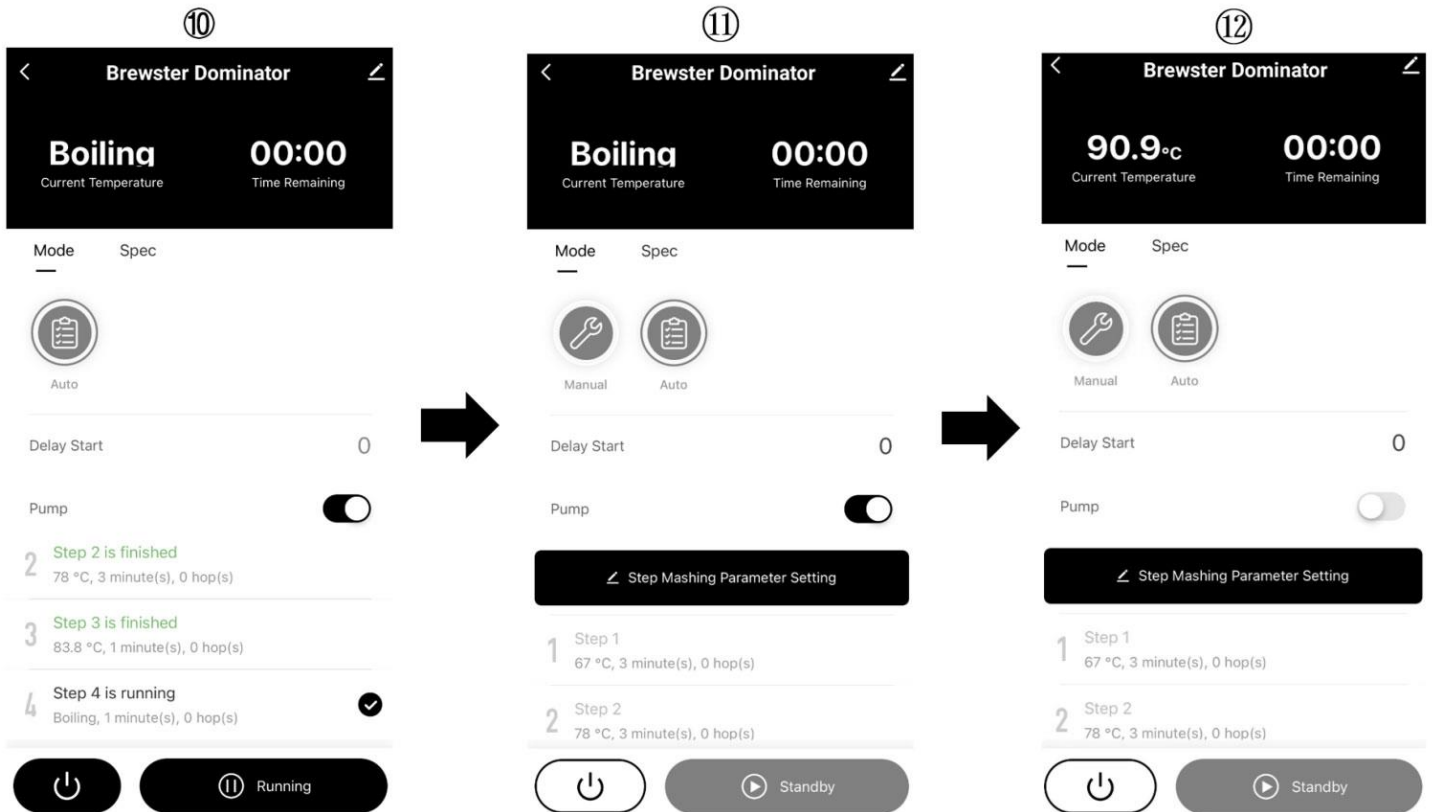


- ④ When setting the target temperature to boiling, a "Hop Reminder" option appears. Click the "Hop Reminder" text to add a reminder. You can set up to 9 reminders for adding hops or other ingredients like sugar, spices, or clearing agents. The time entered will determine how long each ingredient stays in the boil. After completing the setup, press OK, then confirm "Mashing Steps" by pressing "Save."
 - ⑤ A window will appear confirming that the "Recipe is saved."
 - ⑥ Press the Start button to begin brewing and press OK in the window to confirm.
- Pump:** Click the toggle button to activate the pump. You can turn it on or off and adjust the flow rate at any time.



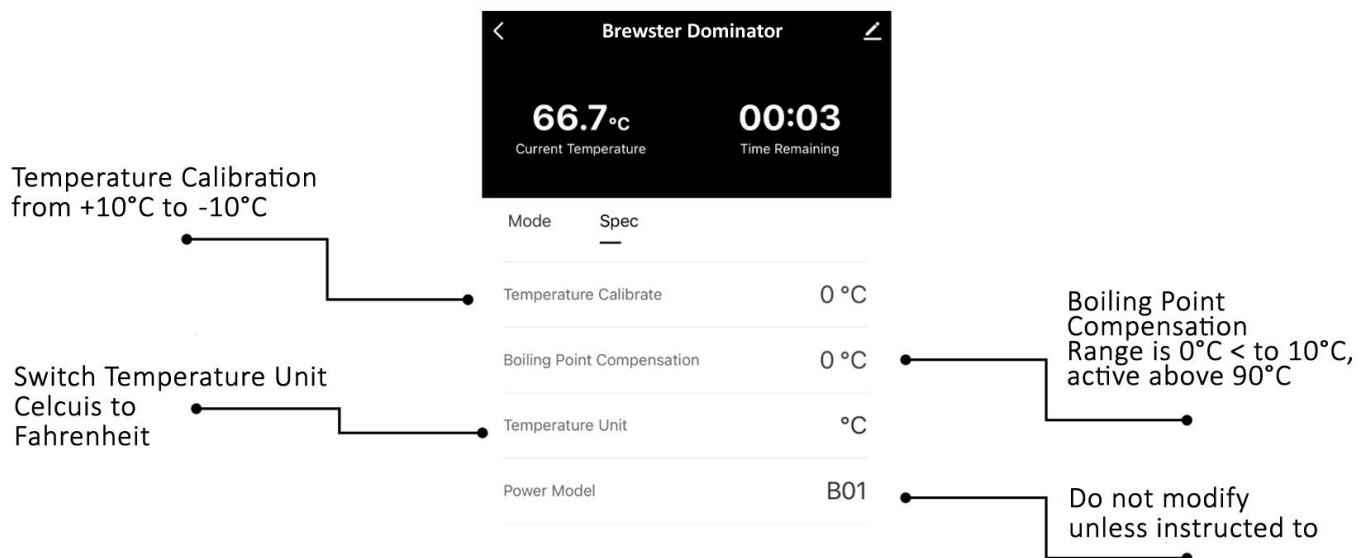
- ⑦ When the "Step 1" temperature is reached, a window will remind you to add malt. Press Confirm to start mashing.
- ⑧ The current step will be displayed on both the Brewster Dominator and the app.
- ⑨ When the mashing step is complete, a window will confirm "Mashing is finished." Lift the grain basket, then press the "Continue" button to proceed. The Brewster Dominator will now start heating to boiling mode.


Note: During boiling mode, the hop reminder will appear only on the Brewster Dominator's display and sound an alarm.



- ⑩ Once the timer finishes counting down, the timer in the app will show 0:00 and in the Brewster Dominator Display will show "End," and an alarm will indicate the process is complete.
- ⑪ The app will return to the "Step Mashing Parameter Setting" screen.
- ⑫ Always turn off the pump before removing any accessories.

Other Specification



Change Mobile Device Connected to the Brewster Dominator	Press and hold the setting button  on the Control Panel for 5 seconds to clear the previously connected mobile device from the Brewster Dominator. You can now connect a new mobile device.
Temperature Calibration	The calibration range is +10°C to -10°C.
Boiling Point Compensation Setting	This is effective for temperatures above 90°C, with a setting range of 0-10°C. Read more online.
Switching Temperature Unit: Celsius to Fahrenheit	You can easily switch the temperature unit between Celsius and Fahrenheit, depending on your preference, at any time.
Power Mode	<u>Do not</u> modify unless instructed to

Cleaning and Maintenance

- It is essential to clean the machine after each use, as dry ingredients may stick to the metal surfaces and inside the pump.
- Rinse the machine with 5-10L of water with cleaning agents for 15 minutes or more, ensuring it's thoroughly clean. Keep the pump running during the cleaning process.
- Always use suitable cleaning agents for homebrewing, ensuring their compatibility with the machine. For optimal results, we recommend using cleaning agents provided by Brewolution, which are tailored for safe and effective use.
- Avoid using sharp metal tools to remove residue. Instead, use a soft cloth or a non-abrasive scouring pad.
- Clean any wort residue from the boiler base before the next use.
- Reverse flush the pump by attaching a tube to the curved pipe.
- Clean the sight glass by attaching the tube from the curved pipe to the sight glass and recirculate with cleaning agents.
- Do not splash water or liquids on electrical parts, nor immerse the appliance in water.
- Ensure the appliance is completely dry before storing it in a dry location. Make sure it is unplugged when not in use.

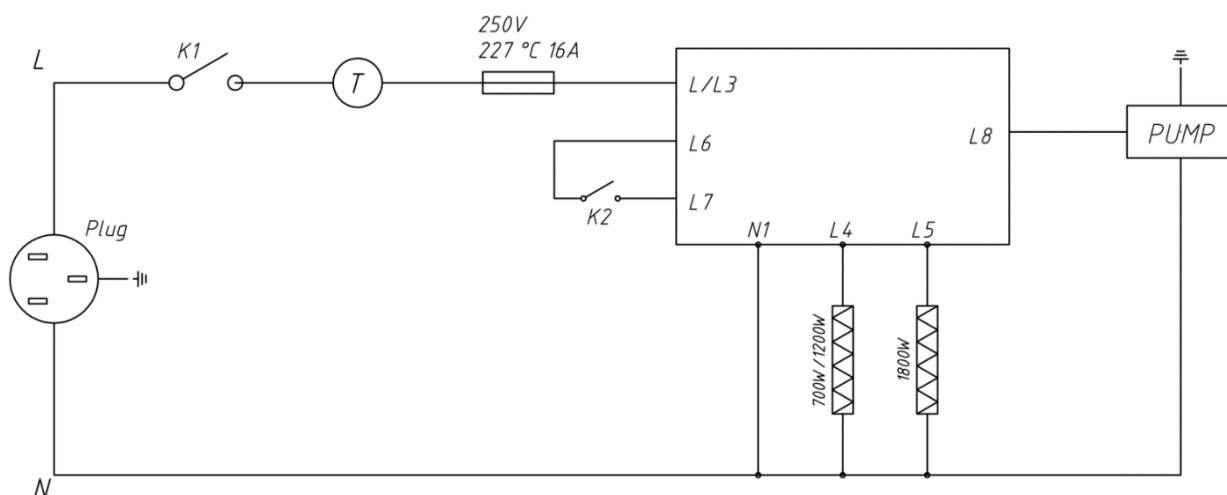
Troubleshooting and Tips

1	Ingredients stuck in the pump	A: Flush the pump by connecting a hose to the curved pipe B: Dismantle the pump to remove the ingredients.
2	Failing to reach 100°C	A: Put the lid on for 1 to 2 mins B: Make a temperature correction.
3	Suddenly shut off during heating	A: Lower the heat up power B: Replace overheat protection thermostat
4	E1 or E2 sign on display	A: un-plug and re-plug the sensor B: Replaced a sensor

Technical Data

Model No.:	BD40
Volume:	35L effective, with a maximum capacity of 40L to the top.
Voltage:	220V-240V
Power:	3000W
Frequency:	50Hz/60Hz

Electric Circuit



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Accessories

25L Extension Kit

Go big with our 25L Extension Kit!

Upgrade your brewing capacity with our 25L Extension Kit, allowing you to expand your system from 40L to 65L. This extension makes it easier than ever to brew larger batches of beer, saving you time and effort. Perfect for those looking to brew more beer in one go, ensuring you always have enough for every occasion!

Find more details on our website.

PowerBoil 25 & 40 L.

Using the right amount of hot sparge water at the proper temperature is essential for maximizing your brew. After mashing, grains retain sugars that, when rinsed correctly, increase your brewing efficiency and yield.

With a capacity of 22 or 37 liters (depending on the model), the PowerBoil sparge water heater ensures plenty of hot water is ready for sparging. Its powerful 2500-watt heating element heats water quickly, and the 1/2" stainless steel ball valve with a 13mm nozzle makes connecting to a tube or pump easy.

Find more details on our website.



Other exciting accessories

- Wort Spreader - Designed to spread wort in a mash tun
- Sparge Head - Create an even recirculation while avoiding streaming affects that may impede efficiency
- CIP Cleaning - This cleaning method is not only easy and quick but also incredibly effective
- Brew Trolley - Make your brew system mobile. Useful on the brew day
- Chiller - Cool your wort down easy and effectively
- Hop Spider - Add hops, spices, sugar and much more to your brew
- Insulated Jacket - Neoprene Jackets for stable temperatures and heat retention
- Ratchet Pulley - Designed to effortlessly lift the grain basket loaded with malt
- All-Grain-Kits - With over 130 unique recipes, we offer the largest and most diverse selection of kits, ensuring there's one perfect for you. Our kits come the essential ingredients: malt, hops, yeast, and, when needed, sugar and spices

Explore more exciting accessories on our website!

www.brewolution.com

BREWSTER



DOMINATOR



PART OF SPECIAL FORCES BREWING BRIGADE



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