

„SENTINEL” the beer fermentation controller

Instructions for use

The „SENTINEL” controller is an essential device for microbreweries.

The controller is suitable for supervision, tracking, and control of process during the beer fermentation. The device measures the configured ferment pressure and prevents pressure in the tank from growing above the desirable value.

It enables the visible exit of the emergent carbon dioxide over the distilled water impediment.

If need, you can correct the adjusted pressure with adjusting screw after loosing the counter screw nut. After setting this position may fixed with the counter screw nut!

The regulating screw on the top of plexiglass case has a through vent-hole to pour in and pour out water and to exhaust away carbon dioxide (CO₂) as well.

If the controller is installed in underground workings the effusing gas can be exhausted out through a purging hose connected to the adjusting screw.

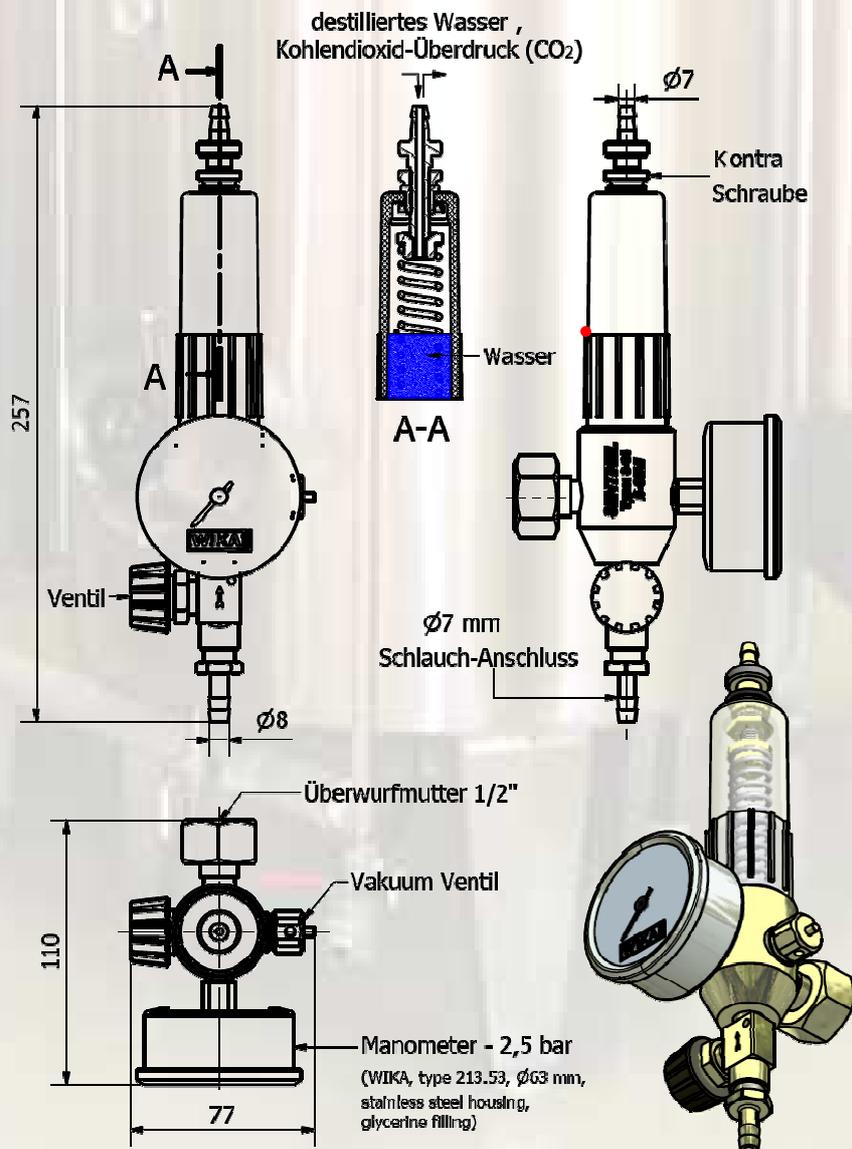
The “SENTINEL” controller is supplied with a high accurate (1,6%), Ø 63 mm, easy-read manometer.

Some type of controllers possess valve to pipe in and out carbon dioxide (CO₂). The valve useful totally in “turn out” position by open fermentation.

The safety vacuum valve prevents developing vacuum in the tank while discharging.

Metal components are made of chrome-plated brass and stainless steel.

With the utmost care made products are top-quality, long-life, and can be maintained and cleaned easily.



Technical data (standard)

Working pressure	1,25 bar
Manometer measuring range	0-2,5 bar
Connection	1/2" hollandi
Permeability (1,3 bar)	min. 50 liter/perc
Handling position	portrait
Working temperature	normal, indoor
Storing temperature	+5 - +50 °C
Weight	kb. 1.000 g

Options:

Normal connecting:
bottom and back **G1/2", G5/8", G3/4"** but other connecting possibility can be requested.

Selectable working pressure:
0,8 és 3 bar

Minimum - maximum signal on the manometer.



Manufacture: GEVI Bt. H-7100 Szekszárd, dr. Tóth Lajos utca 6.

Tel/fax: +36 74/410-589,

Mobil: +36 30/645-0244,

Web: <http://www.gevi.hu/>

E-mail: david@gevi.hu

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