



Translation from the German original
Operating Manual

Gärmeister CONTROL 2.0

Item no.: 77273



Status November 2023



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1. General information

Dear customer,

You have purchased a new appliance from our company. Thank you for your trust. Quality and functionality are at the forefront of our products.

Intended use:

The Gärmeister CONTROL 2.0 is intended for use in combination with a Speidel fermentation tank with temperature sensor connection and sleeve to control the temperature and thus fermentation activity. Using an integrated WLAN module, the data can then be transmitted to a MySpeidel.com account for remote monitoring and control.



Operating instructions:

We have written these instructions to ensure reliable and safe commissioning and operation of the appliance right from the start. Please read them carefully and completely before using the appliance.



Declaration of Conformity:

SPEIDEL Tank- und Behälterbau GmbH hereby declares that the product Gärmeister CONTROL 2.0 mentioned in this manual, to which this declaration refers, complies with the regulations of the following European directives:

- Electromagnetic compatibility 2004/108/EC,
- Low voltage 72/23/EEC

Distributor:

Speidel Tank- und Behälterbau GmbH

Krummenstrasse 2

72131 Ofterdingen

Germany

www.speidels-braumeister.de

www.speidel-behaelter.de

2. Safety instructions:



- Always make sure that the appliance is in proper working order
- Ensure that no moisture runs along the cable with the power supply and can penetrate into the junction box. **Danger of electric shock!**



- Only ever carry out cleaning work with the plug disconnected (disconnect from the power supply). Do not spray the appliance or the electrical components. **Danger of electric shock!**



- For the safety of your children, do not leave any packaging parts (cardboard, polystyrene, etc.) within reach. Do not allow small children to play with foil. There is a **risk of suffocation!**

3. Components and scope of delivery

The scope of delivery includes the control unit with 5" touch display with integrated temperature sensor rod, a 24V power supply cable, a solenoid valve with 2m control cable and G1" female thread connection for connection on the tank side as well as a Gardena coupling for connecting a hose. Not included and required for operation is a NW10 connection piece on the tank side and a temperature sensor sleeve (item no. 64071). In addition, the device has a further connection for future additional sensors as accessories, e.g. for pressure measurement.



4. Technical data

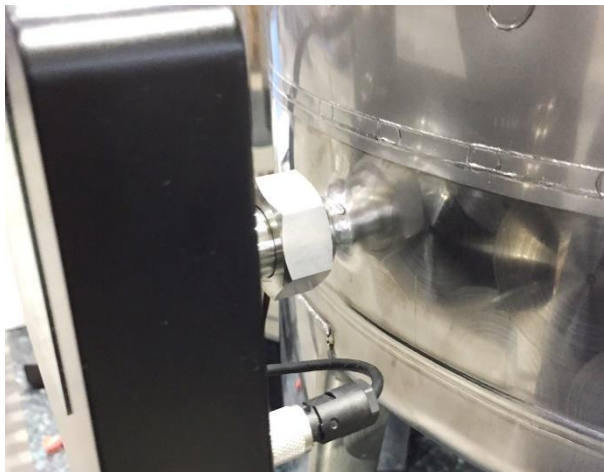
Power connection:	24 V DC - 1A
Housing:	Housing black
IP:	IP 65
Dimensions:	W 14.5cm x H 11.5cm x D 3.5cm/ 22cm with feeler
Connections:	Power supply, 1 x solenoid valve connections Temp sensor, additional connection for e.g. pressure sensor.
Wireless:	Wifi: 2.4 GHz Wi-Fi 5 (802.11ac) Bluetooth Standard Bluetooth 5.3 Wifi module for external communication Bluetooth for using a TILT hydrometer More information about TILT: www.tilthydrometer.com

5. Disposal



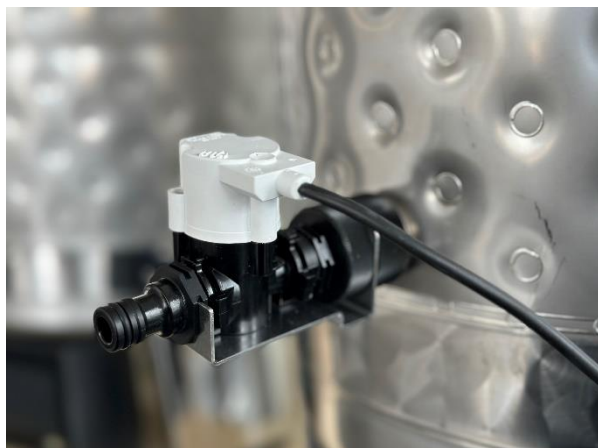
Meaning of the "waste garbage can" symbol on the module: Protect our environment, electrical appliances do not belong in household waste. Use the collection points provided for the disposal of electrical appliances and hand in your electrical appliances that you will no longer be using. Information on where to dispose of appliances can be obtained from your local authority or municipal administration.

6. Mounting on the fermentation tank



Push the Gärmeister with the temperature sensor rod all the way into the temperature sensor sleeve already pre-assembled on the tank and secure the horizontal position with the locking screw.

Fit the solenoid valve to the rear of the double jacket or to another cooling device on the tank. **IMPORTANT:** Observe the direction of flow of the cooling water through the solenoid valve so that the cooling water flows through the solenoid valve into the double jacket. Use the lower connection of the double jacket as the cooling water inlet



Connect the solenoid valve to a cooling unit if the circuit is to be used for cooling. Then connect the device to the power supply.

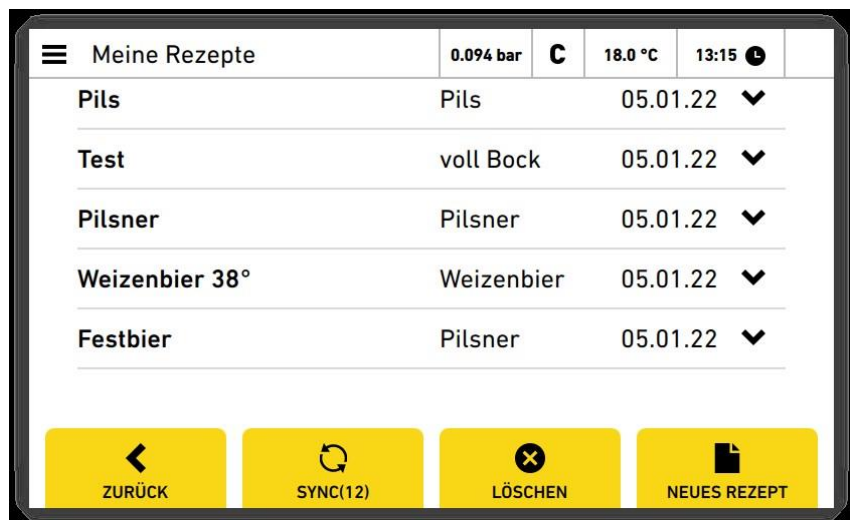
Note: Do not switch the solenoid valve to C or cooling if there is no water flow, as the solenoid valve or solenoid coil could then overheat.

7. Notes on the control unit



The start screen of the Gärmeister shows the current temperature in the center, at the top left a menu for direct access to all areas, the current status, time, temperature and the C, whether cooling is currently running or not. There is also the option of connecting a pressure sensor (extra accessory - not included), which is then displayed in the top center. The following function menus can be accessed using the buttons at the bottom. At the top right, the connection strength is visible for a Wi-Fi connection. At the top of the menu, these values are displayed when selecting to use the TILT functions (measurement of temperature and Plato).

- Ferment: Synchronized recipes can be started here for automated fermentation control of temperature over time.
- My recipes: Individual proofing recipes can be created or edited here, but these are usually created on the *MySpeidel* web app and can then be selected here in the menu for synchronization or automatic synchronization. See also the *settings*. Fermentation and maturation times can also be defined in a brewing recipe. If these are filled, they can be used here after synchronization via *Ferment*.

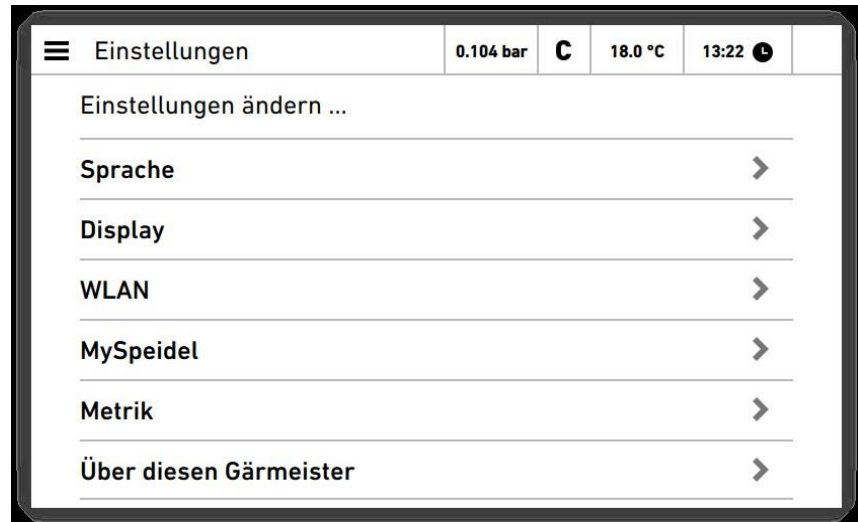


- Manual operation: In manual operation, the solenoid valve for the cooling circuit can be controlled manually. The symbol C at the top right shows whether the valve has been activated. A yellow background means

on. If the symbol is only half yellow, the control is activated but not open because the actual value is higher than the setpoint or vice versa. You can set the setpoint temperature using the slider or the arrow buttons.

Settings:

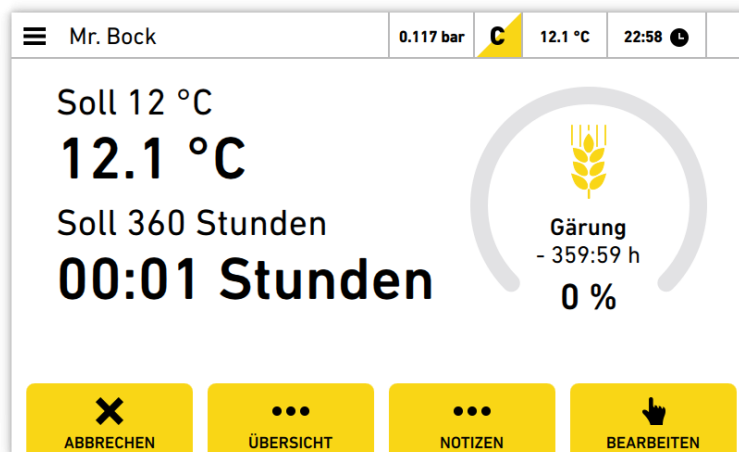
Language, metrics, Wi-Fi, MySpeidel, recipe synchronization, etc. can be set and changed here. Regular software updates can also be carried out here or the use of a TILT can be activated.



Brewing and fermentation recipes can be developed, saved and exchanged via the customer portal www.myspeidel.com. Above all, it is possible to manage the fermentation master (Braumeister) and monitor the fermentation process online.

8. Use fermentation master for fermentation

You can control your fermentation for wine/ must/ beer either by precisely maintaining a preset temperature for an infinite time (e.g. in manual mode). Furthermore, fermentation recipes can be programmed under *Recipes*. As a rule, the brewing recipes are already used with the fermentation and maturing times created in them. A fermentation recipe is started via *Ferment*.



A fermentation recipe contains the pitching temperature at which the yeast should be added. Once this has been reached, you are prompted to add yeast. After a certain time, a query is made as to whether the yeast activity has started. The actual fermentation and maturing phases are then run through according to the recipe in terms of temperature and time.



Ultimately, it enables the user to implement their own findings in the fermentation process or to recognize new findings in fermentation processes and to optimize their effect on the taste and quality of the beer, wine or must.

Cooling requires a cooling unit or a circuit of cooling water with a significantly lower temperature than the room temperature. The higher the temperature of the delta, the faster the process takes place. The unit must also be adapted to the quantity of fermentation medium. A sensible delta T is a difference of 10°C, for example.

9. Wlan connection to MySpeidel

You can set up a Wi-Fi connection and MySpeidel access at the start of the setup process or do this later in the settings. A connection to the router must be set up under *Wifi* and your access data for the MySpeidel account must be stored under *MySpeidel*. Once a connection is established, you can synchronize recipes and monitor and control the device.

10. Troubleshooting

Problem:	Troubleshooting
<i>Device does not start</i>	Check the power supply unit and connection cable/plug
<i>Solenoid valve does not switch</i>	Check that the solenoid valve is fully plugged in and screwed down and that it is plugged into the correct position (Cool for cooling)
<i>Solenoid valve does not switch correctly</i>	Is it plugged into the desired position (e.g. Cool for cooling)? For correct switching, it is crucial that the direction of flow of the cooling medium through the valve is maintained. Is there any contamination in the valve?



11. Warranty conditions, processing

Conditions:

- The statutory warranty conditions apply. The warranty period for consumers is reduced to the regulations for commercial customers if they use a device suitable for commercial use - even partially - for commercial purposes.
- The prerequisite for warranty claims with us or with one of our dealers is the submission of a copy of the proof of purchase. The following processing modalities apply for checking the warranty.
- In order for warranty claims to be processed quickly, defects must be reported to us in writing as soon as they become apparent, together with a description of the defect and, if necessary, photographs.
- Warranty services are not provided for defects that are due to non-compliance with the instructions for use, improper handling or normal wear and tear of the appliance. Warranty claims are also excluded for easily breakable parts or consumables such as seals and the like. Finally, warranty claims are excluded if work is carried out on the appliance by persons not authorized by us.

Processing:

If your appliance has a defect within the warranty period, please inform us of your warranty claim. The quickest and most convenient option is to return the appliance or report the defect to the responsible dealer/representative or directly to us:

E-mail to: verkauf@speidel-behaelter.de or by fax to: **0049 7473 9462 99**

Please provide us with your **full address and contact details**. We also need the **type designation** of the appliance you are complaining about, a brief **description of the fault, including photos if necessary**, the **date of purchase (copy of the invoice)** and the **retailer** from whom you purchased the new appliance.

After checking your notification of defects, we will contact you as soon as possible to coordinate the next steps. Under no circumstances should you send in your device freight collect.



de	Sollte die beiliegende Betriebsanleitung nicht in einer für Sie verständlichen Sprache vorliegen, so kontaktieren Sie diesbezüglich bitte Ihren zuständigen Händler.
en	If you don't have a manual in any comprehensible language, please contact your local dealer or distributor.
fr	Si les instructions accompagnant dans une langue qu'ils comprennent, vous donc s'il vous plaît contacter votre revendeur local.
es	Si las instrucciones que acompañan estar en un idioma que comprendan, que por favor contacte a su distribuidor local.
pt	Se as instruções que acompanham estar em uma linguagem que eles entendem, você por favor contacte o seu revendedor local.
pl	Jeśli instrukcje towarzyszące są w języku, który rozumieją, tak, proszę skontaktuj się z lokalnym dealerem.
no	Hvis instruksjonene som følger med være på et språk de forstår, du så ta kontakt med din lokale forhandler.
fi	Jos ohjeet mukana olevan he ymmärtävät, olet niin ota yhteyttä paikalliseen jälleenmyyjään.
sv	Om instruktioner vara på ett språk de förstår, behaga dig så kontakta din lokala återförsäljare.
da	Hvis anvisningerne ledsager være på et sprog, de forstår, så du bedes kontakte din lokale forhandler.
it	Se le istruzioni che accompagnano in una lingua che capiscono, ti prego pertanto di contattare il rivenditore locale.
el	Εάν οι οδηγίες που συνοδεύουν να είναι σε γλώσσα που κατανοούν, σας γι 'αυτό παρακαλώ επικοινωνήστε με τον τοπικό σας αντιπρόσωπο.
hu	Ha a mellékelt használati utasításnak kell olyan nyelven, amit megértenek, akkor ezért kérjük, forduljon a helyi forgalmazóhoz.
nl	Als de instructies die bij in een taal die zij begrijpen, je zo kunt u contact opnemen met uw lokale dealer.
ro	Dacă vă lipsește manualul de instructiuni într-un limbaj accesibil, vă rugăm să contactați distribuitorul local
ru	Если Вы не нашли инструкцию на доступном Вам языке, пожалуйста свяжитесь с вашим местным диллером или дистрибьютором.
sk	Ak Návody priloženej byť v jazyku, ktorému rozumie, si tak obráťte sa na miestneho predajcu.
sl	Če navodila, ki spremljajo, so v jeziku, ki ga razumejo, zato vas prosimo, obrnite na lokalnega prodajalca.
bg	Ако инструкциите, придружаващи се в разбираем за тях език, можете да се обърнете към местния дилър.
sr	Ако се прате упутства бити на језику који они разумеју, тако да вас молимо да се обратите свом локалном дистрибутеру.
hr	Ako upute prate se u jeziku koji razumiju, pa vas molimo da se obratite svojem lokalnom zastupniku.
cs	Pokud Návody přiložené být v jazyce, kterému rozumí, jsi tak obraťte se na místního prodejce.
tr	talimatları anladıkları bir dilde olması eşlik ederseniz, bu nedenle yerel satıcınıza başvurun.
zh	如果指示隨行在他們理解的语言，所以請您联系当地的经销商。
ja	命令は、彼らが理解できる言語になるに伴う場合は、そのお近くの販売店に連絡してください。
ko	지침 그들이 이해하는 언어에 동행하는 경우, 당신은 귀하의 지역 대리점에 문의하시기 바랍니다.
th	หากคำแนะนำการประกอบอยู่ในภาษาที่พวกเขาเข้าใจคุณตั้งนั้นโปรดติดต่อตัวแทนจำหน่ายในประเทศของคุณ
vi	Nếu các hướng dẫn đi kèm có trong một ngôn ngữ mà họ hiểu, bạn nên xin vui lòng liên hệ đại lý địa phương của bạn.