

# New! FastFerment

## ***What is FastFerment?***

The FastFerment System is a one-stage fermenter, which allows brewers and winemakers to do primary and secondary fermentation in the same unit.

- Saves 80% of the time and labor needed to make a batch of beer or wine compared to conventional buckets and carboys.
- Is more sanitary by reducing the contact surface of the product with sediment by 99%. This insures the product is clear and of premium quality!



**Stand 1625-G-5 \$34.95**



**Included in Standard Kit - 7.9 gal conical fermenter/w wall mount, valve, 1 collection ball, tubing assembly for bottling, airlock, thermowell (not thermometer) 16250G-1 \$99.95**



**Carrying Strap  
1625-G-4 \$14.95**



**Extra Collection Ball  
w/fitting and stopper  
1625-G-2 \$19.95**



**Thermometer  
for thermowell  
1625-G-3 \$19.95**

# How Do You FastFerment



**1. Pour ingredients into FastFermenter**



**2. Screw on lid with airlock**



**3. Allow time for primary fermentation**



**4. When primary fermentation is done turn off valve**



**5. Remove the collection ball**



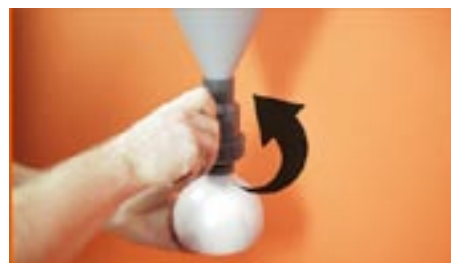
**6. Dump and clean the collection ball**



**7. Or harvest yeast**



**8. Reattach the collection ball**



**9. Open Valve**



**10. Allow time for secondary fermentation**



**11. When fermentation is complete turn the valve off**



**12. Remove the collection Ball**



**13. Attach the filling hose**



**14. Adjust hose clamps**



**15. Bottle or keg and enjoy!!**