



Instructions for the calibration equipment

Connect the hose coupling in the bottom of the equipment.

Unscrew the door vent valve screw. Pull out the piston pump to the upper position and connect the hose coupling in the door vent valve. Make sure that the pen is in zero position.

Place the equipment in vertical position and press the piston pump slowly to the bottom position. The pen shall now display 1000ccm. Let the equipment be connected for one hour. The pen shall indicate the same value after one hour. If it does, the Fermentograph is OK.

The air pressure must be constant during the test.

Control the other chambers in the same way.

In case of problems with the float

Blow air in the door vent valves so that the float are rising to cc 900 by way of example in all the three chambers. Shut the valves.

After 60 minutes they shall be equal and at the same level as they were before starting the test.

If the float have been sinking there can be a leak. Change the door of the fermentation chamber and repeat point 1.

If the same float have been sinking again, then change the float by losing the cover on top of the float chamber. Open the cover, lift the float carefully and change to another float chamber and repeat point 1.

If the float are sinking again, the problem is in the float. Then you have to inspect the float through weighting it in the oil-chamber with the pen holder at the top of the float. The weight shall be 20 - 22 gr. If the weight is higher there is probably dough residues in the float. You can remove it or cut a small piece of the weight-plate under the float. If there is not any dough residues, then shake the float. If there is a splashing sound there is oil in the lower part and you must order a new float from us.

