

#### WIRING INSTRUCTIONS

The Appliance is fitted and tested with a standard 13 amp plug by the manufacturer. If the plug has been removed or needs replacing, proceed as follows:-

The wire that is coloured blue must be connected to the terminal that is marked with the letter N or coloured black. The wire that is coloured brown must be connected to the terminal that is marked with the letter L or coloured red. The wire that is coloured green and yellow must be connected to the terminal that is marked with the letter E or coloured green. If a 13 Amp plug is being used, a 13 Amp fuse must be fitted whether in the plug or the adapter or at the distribution board.

The supply cord is a Type Y attachment. If this is damaged, it must be returned to the manufacturer or appointed agent. If the moulded plug has been removed, it should be destroyed to prevent a risk of electric shock.

#### INSTRUCTIONS PRIOR TO USE

The Electrim Bin comes ready assembled, but the security of the tap and element should be checked to avoid any possible leaks before use and after dismantling for cleaning. The bin should be checked for leaks using cold water prior to using the heating element for the first time. The tap rubber 'O' ring should always be fitted on the outside of the bin – tighten the nut of the inside fully and firmly but do not over tighten to avoid pinching the washer. The element rubber washer should always be fitted on the inside of the bin. Always ensure that the element is level with the bottom of the bin and is not allowed to come in to contact with it. Again, fully and firmly tighten the element locking ring.

The control unit fitted to the bin must always be treated with care, if it is knocked, damage to the thermostat inside may occur. The unit is fitted with a cycling thermostat, this means that it will cut in and out at times but still maintain a relatively constant temperature, this cycling can even occur at boiling point. The control unit is fitted with an illuminated on/of toggle switch, a heater light and a temperature control knob.

An overnight soak of the bin interior using bicarbonate of soda to remove any plastic tainting is recommended before use, a mild solution of 1 tablespoon per gallon of water will suffice.

#### INSTRUCTIONS FOR USE – MASHING

**Never allow the bin to be turned on unless the element is fully covered in liquid.** If the unit is turned on inadvertently the element will be permanently damaged, and a new element will have to be purchased. Fill the bin with water to above the control unit level. Plug into the main supply and switch on, the switch should illuminate to indicate that power is being supplied to the unit. The heater light will provide indication that the element is operating. If the dial is turned fully on, a rapid warm-up occurs. When a mashing temperature of 150f is reached, turn the control knob back to between 3 and 6 and check for stabilisation of temperature using a thermometer. This setting is a guide only, as ambient temperature of the room will effect the setting position. The use of a mashing/sparging bag is strongly recommended to stop the possibility of grain caking and burning on the element. When the required temperature is reached and has stabilised, switch off the element and add your ingredients into the mashing bag. Switch the element on again. There will be a drop in temperature when the ingredients are added to the liquid. This will recover, but you can adjust the setting slightly higher to allow for this if required. Always stir the mixture to ensure an even temperature. If a mashing bag is not being used, the ingredients must be added SLOWLY over at least 5 minutes, stirring continuously. Continue stirring even when the element is switched on again, to avoid caking and overheating of the element. When adding ingredients such as molasses, again switch off the element and add the ingredients in the area opposite the element to further reduce the risk of burning them onto the element.

#### BOILING AND SIMMERING

With the dial set on maximum, vigorous boiling will occur. The time taken to boil 5 gallons of cold water is approximately 1 hour 20 minutes, or approximately 30 minutes from mashing temperature. Once boiling temperature has been reached, the knob should be turned back to approximately number 6 to give simmering at boiling point, but again experience will show you the best setting for this. You can leave the liquid to simmer for any length of time. If the lid is fitted, ensure the air hole is kept clear to allow steam to escape.

**CAUTION – boiling liquid is dangerous. The bin should be used on the floor. Do not fill to the top of the bin. Do not stand the bin on chairs or tables. Keep children and pets well away. Remember that hot liquids will soften plastic and therefore extreme care must be taken not to knock the tap or the control box to avoid the possibility of causing leaks.**

#### CLEANING

Always remove the plug from the main supply before cleaning. The tap and element can be removed for cleaning, but you may find it easier to thoroughly rinse out with clean water and wipe dry rather than disturb the rubber washers. The bin should always be sterilised before use, but use of sodium metabisulphate is not recommended due to the possibility of element corrosion.

It should be noted that the control box MUST NOT be immersed in water for cleaning.

#### GUARANTEE & PARTS REPLACEMENT

Your Electrim Bin is guaranteed for one year. Please retain proof of purchase date. In the event of component failure, it may be quicker for you to contact Peco Services Ltd direct for a replacement, this will not affect your statutory rights with the dealer from which you purchased the Bin.

It will not be necessary for you to return the complete Bin, unless the Bin itself has split. For example, if the tap develops a leak, or the element fails remove it and return to the supplier. Peco Services Ltd reserves the right to replace or repair parts at its own discretion.



# Electrim Mashing Bin

**Model EB1** 240v 2.4kw

**Controlled Heat for Mashing and Sparging  
On/Off Switch  
Heater On/Off Light**

**Other products from Peco Services**

**Fermenting Trays – for improved quality and reduced fermentation time  
Immersion Heater – Adjustable temperature control for fermentation**

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