PICOBREW
Z SERIES

USER'S MANUAL | V.19.309.18
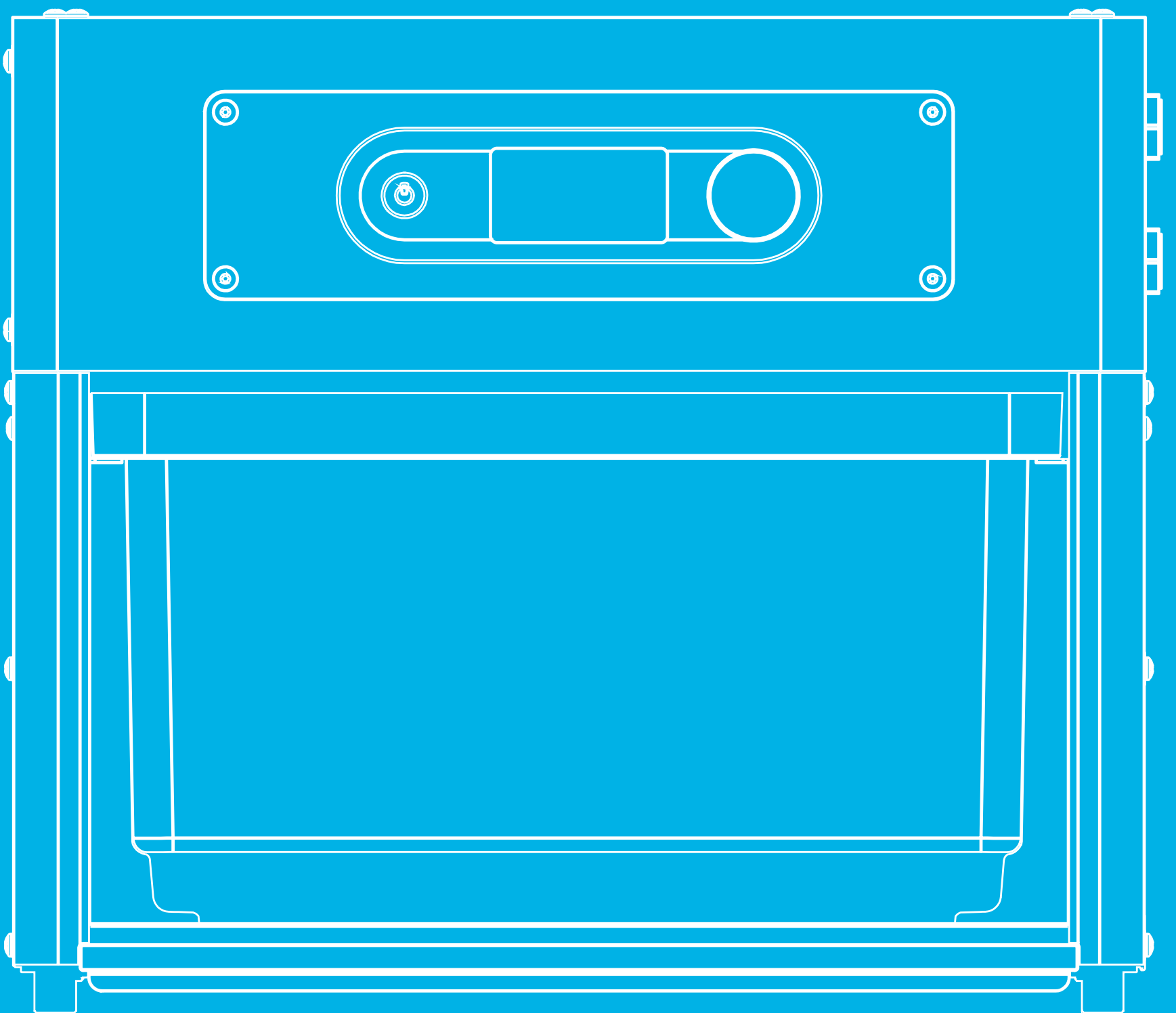
PicoBrew

PicoBrew Z Series

Important Safety Information

- Exercise common sense while operating the Z.

- Always use the keg cozy to shield the hot metal of the keg.

- Close supervision is needed when used around children.

- Allow Z machine to fully cool before removing or replacing parts.

- Do not operate with a frayed cord or broken plug.

- Do not remove Step Filter from the Z unless in pause mode or brew cycle is completed.

- The Step Filter and contents may be hot when removing from the Z machine.

- Do not immerse or soak the Z machine.

- Make sure all hoses are connected before starting a brewing, rinsing or cleaning cycle.

- To avoid risk of electrical shock hazard do not disassemble the Z. There are no user serviceable parts inside.

- Various surfaces can get extremely hot during the brewing cycle, use caution when handling the keg, hoses and components.

- Do not remove the hose clamps, hot liquid spray may result.

- Do not remove the keg attachments while brewing.

- Use only the recommended cleaning agents for your Z. Do not use PBW, StarSan, OneStep, OxyClean, or similar products. Do not soak the step filter in these products, which may lead to cracking.

- Do not seal the keg with the metal lid while running a brewing session, cleaning cycle, or rinse cycle.

- Do not make any modifications to your Z or any of its components. Doing so can be dangerous, will void your warranty, and may cause damage to your Z or affect its performance.

- Avoid exposing your Z to rain, moisture, or other liquids which may cause damage to your machine or injury to you.

- Do not store your Z where it will be exposed to below freezing temperatures as this may damage internal components.

- Only operate your Z on completely level and sturdy surfaces.

- The Z on-screen instructions represent the most up-to-date and accurate version of all Z processes. In the event of any discrepancy between this manual and the on-screen instructions, always follow the on-screen instructions.

WHAT'S IN THE BOX

BOX #1

- Z Heating Module
- Heating Module Power Cord

BOX #2

Brewing Ingredients Module w/installed Drip Mat

Step filter with step filter components

- Step filter lid
- Step filter
- Top mash screen
- Adjunct insert
- Hops cage and lid x 4
- Adjunct screen
- Bottom mash screen

Accessories

- Keg cozy
- PicoPak adapter
- Keg wand x 2
- Fabric washer
- Syringe

- Drain tube grommet x 2
- Drain tube
- Step filter Key hole plug x 3
- T-20 driver
- Bottle of anti-foam
- Assembly screws 6 blk, 2 SS (There are extras totaling 8 black and 4 stainless)
- Foam trap
- Dip tube cleaning brush
- Ethernet cable
- Party tap
- Ball lock racking hose
- Dishwasher tab

BOX #3 (KEG)

- Brew Keg (5 gallon)
- Metal keg lid
- Fast Fermentation adapter
- Air Lock
- Keg Seal
- Keg seal plug

Additional Equipment Recommended for the Z

Most accessories for the Z are available through our webstore, at your local homebrew shop or online homebrew retailer, or from your standard supermarket, big box store, or large online retailers such as Amazon.

- A handheld specific gravity refractometer with ATC (for measuring OG)
- Triple scale hydrometer, hydrometer test jar, and a glass or stainless steel wine thief or a new turkey baster. (For taking samples and measuring FG)
- A homebrew draft system or kegerator package which includes a CO2 tank, CO2 regulator, and serving and gas lines with ball lock fittings. (For carbonating and serving)
- A digital scale with a range of up to 40 lbs (For measuring grain and water)
- A small digital scale that reads in .01 oz. increments (For measuring hops and other additions)
- A homebrew specific alkaline cleanser such as Powdered Brewery Wash (PBW) for cleaning kegs (Do not use for cleaning cycles or plastic components)
- A homebrew specific sanitizer such as StarSan. (Never use bleach!)
- Food grade Gypsum and Calcium Chloride, and Irish Moss or Whirlfloc Tablets
- A 17 mm wrench or deep socket for disassembling keg posts
- Keg Lube or another food grade silicone-based lubricant
- Two 5 Gallon food grade plastic buckets

ASSEMBLY
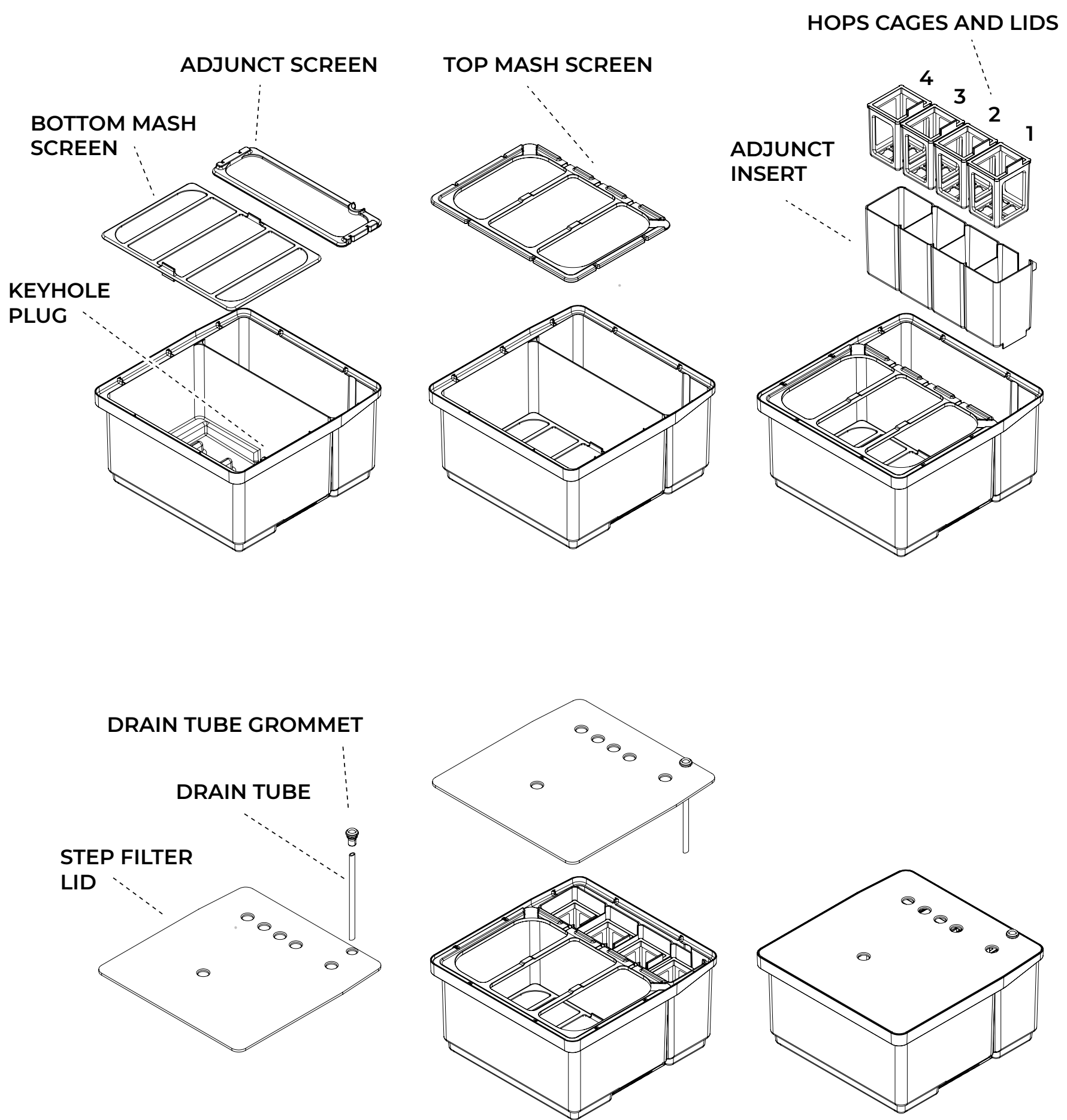
Attaching Heating Module to Brewing Ingredients Module

Note: Insert & lightly hand-tighten screws attaching the Heating Module to the Brewing Module before using T20 driver to fully tighten screws.

8x M4 Screws
Use T20 Driver

HANDLE RESTS
INSIDE THE SLOTS
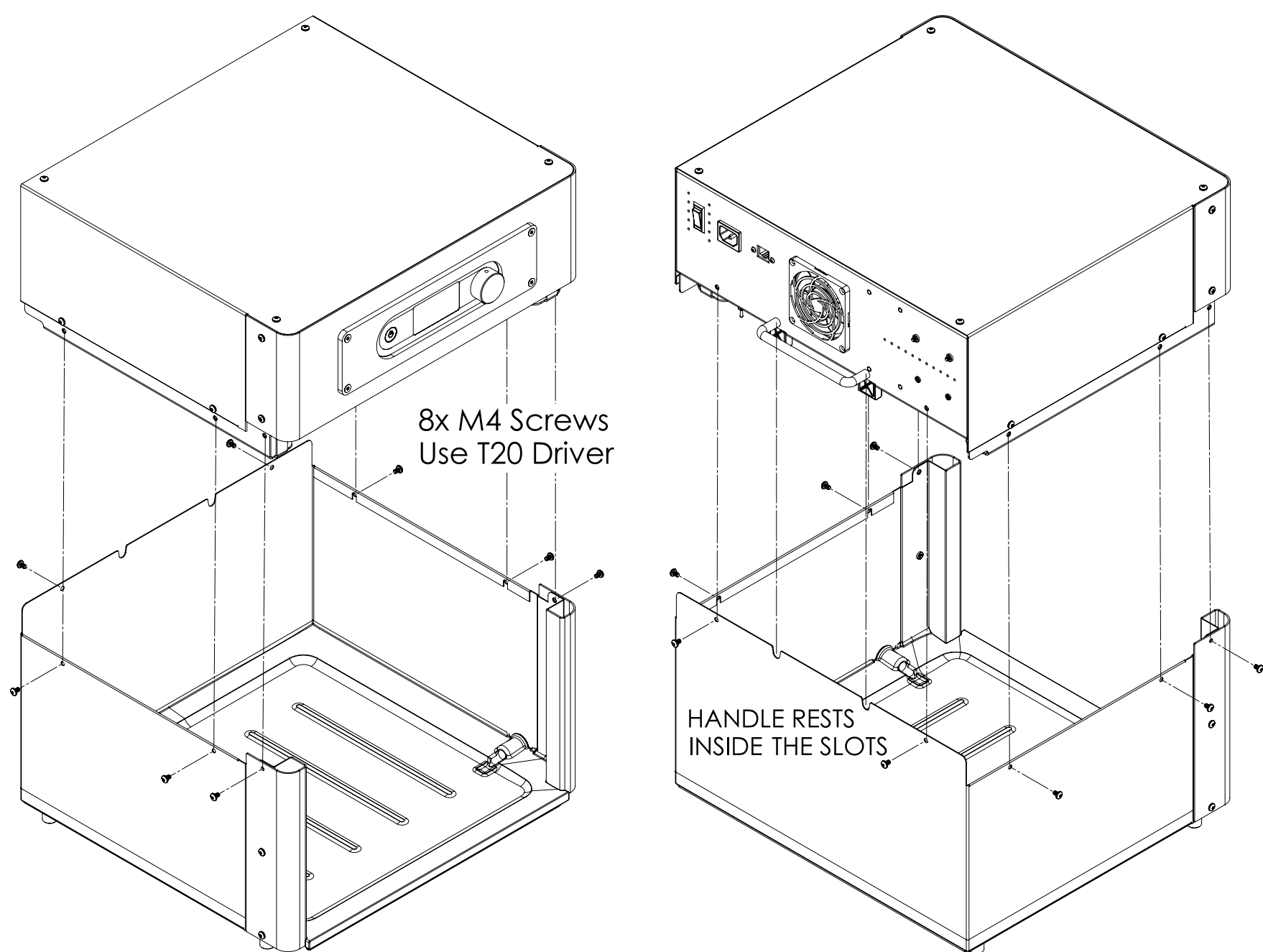
Assembling the Step Filter

Note: one edge of the Top Mash Screen contains a groove that fits, facing downward, onto the step filter interior divider.

Note: the order of the Hop Cages is reversed from that of the Zymatic.

BOTTOM MASH SCREEN

ADJUNCT SCREEN

KEYHOLE PLUG

TOP MASH SCREEN

HOPS CAGES AND LIDS

4 3 2 1

ADJUNCT INSERT

DRAIN TUBE GROMMET

DRAIN TUBE

STEP FILTER LID

ASSEMBLING Z2–Z4

ASSEMBLING YOUR Z2

To configure two Z units in a stacked Z2 configuration.

You Will Need:

- Two Each: Heating Module (Box #1) and Ingredients Module (Box #2)
- Power Cable (Box #4) for 110V units
- Included T20 driver
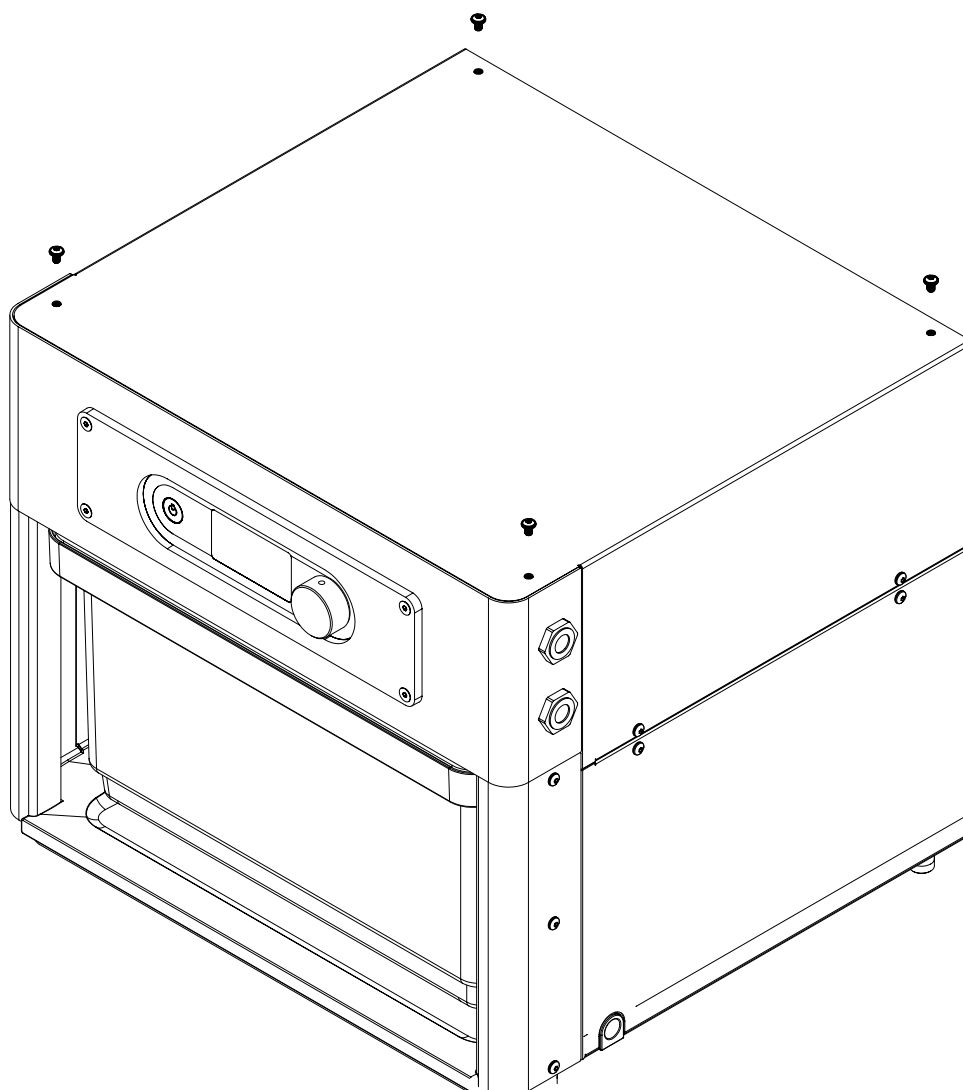
Assemble the Base Z Unit First

01. Build Unit 1 as shown in the Z1 Quick Start Guide. This will be the bottom unit of your Z2.

02. Remove the 4 Screws on the Top of your already assembled base unit.

REMOVE RUBBER MAT
TO EXPOSE SCREWS

UNSCREW 7
SCREWS

REMOVE FLOOR
& PROCEED
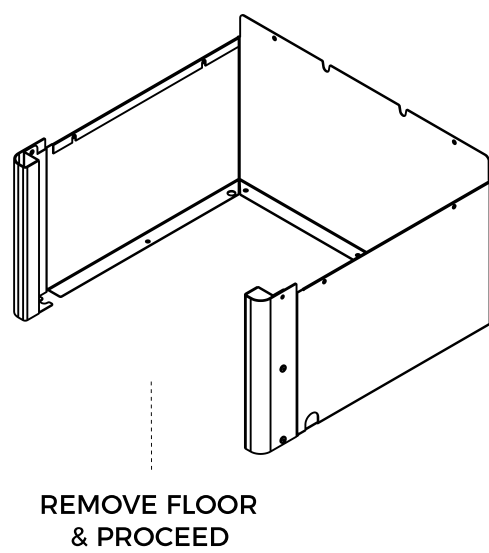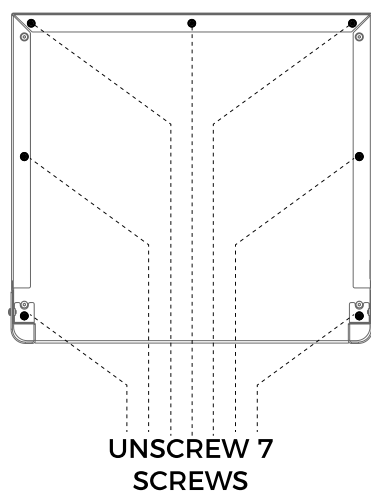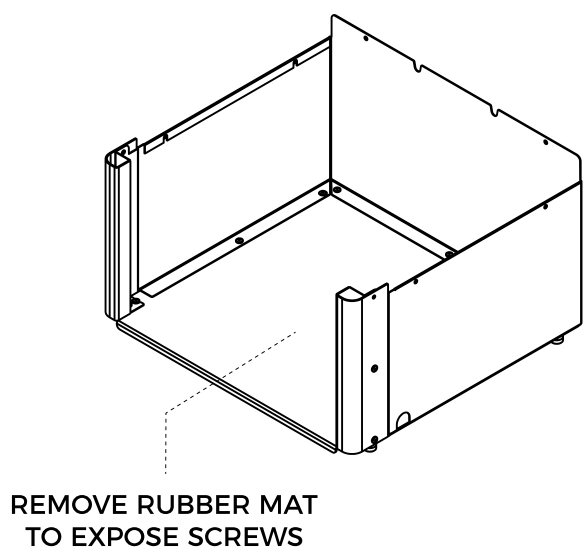
Prepare the Top Z Unit

01. For the Ingredients Module of the top unit, remove the floor by unscrewing the 7 Screws connecting the Ingredients Module walls to the floor.
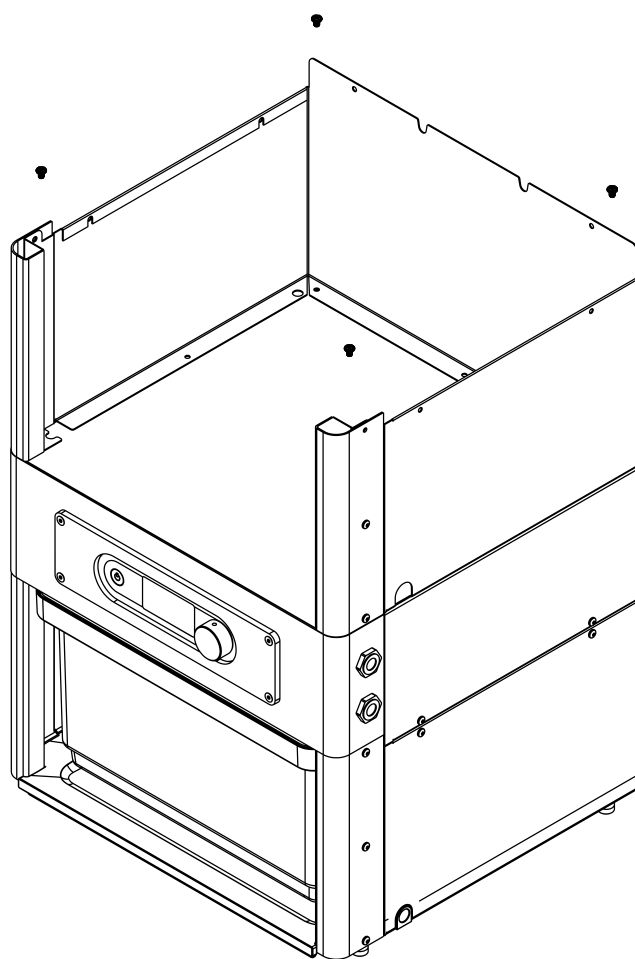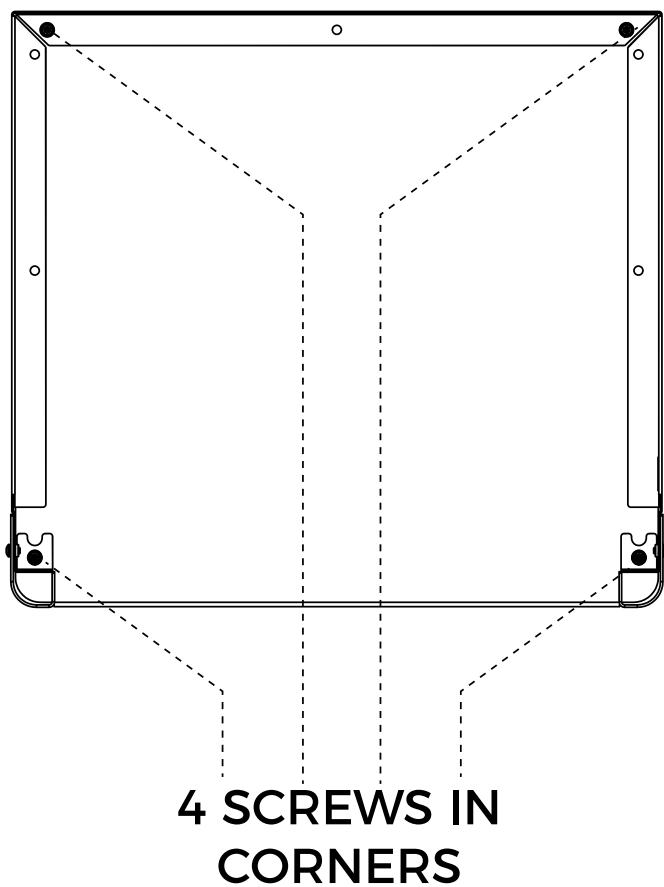
4 SCREWS IN
CORNERS

Assemble the Top Z Unit

01. Stack the floor-less Ingredients Module on top of the base Z Unit and assemble with 4 screws.

**REPLACE
RUBBER MAT**
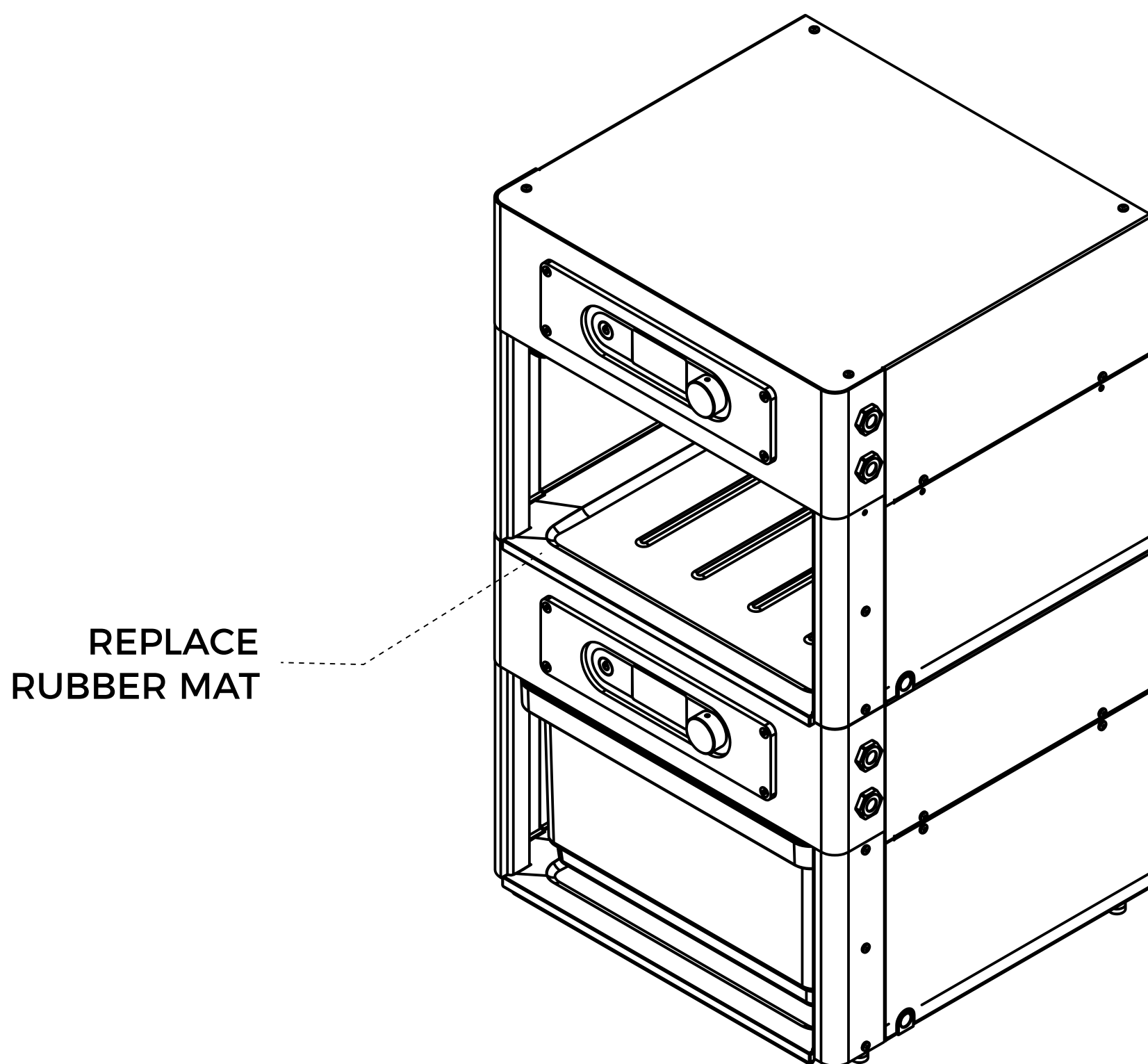
02. Stack the Heating Module on top and finish assembly just as you did with the first unit.

Pro Tip: Insert & lightly hand-tighten all screws before using T20 driver to fully tighten screws.

Congratulations, your Z2 is Assembled! Follow instructions below for Box #4 (Power Cable) to supply power to both Z Units and you'll be ready to brew.

ASSEMBLING YOUR Z3/4

To configure more than two Z units.

You Will Need:

- Heating Module (Box #1) and Ingredients Module (Box #2) for all of your Z units
- Power Cable (Box #4a) for 110V units
- Included T20 driver
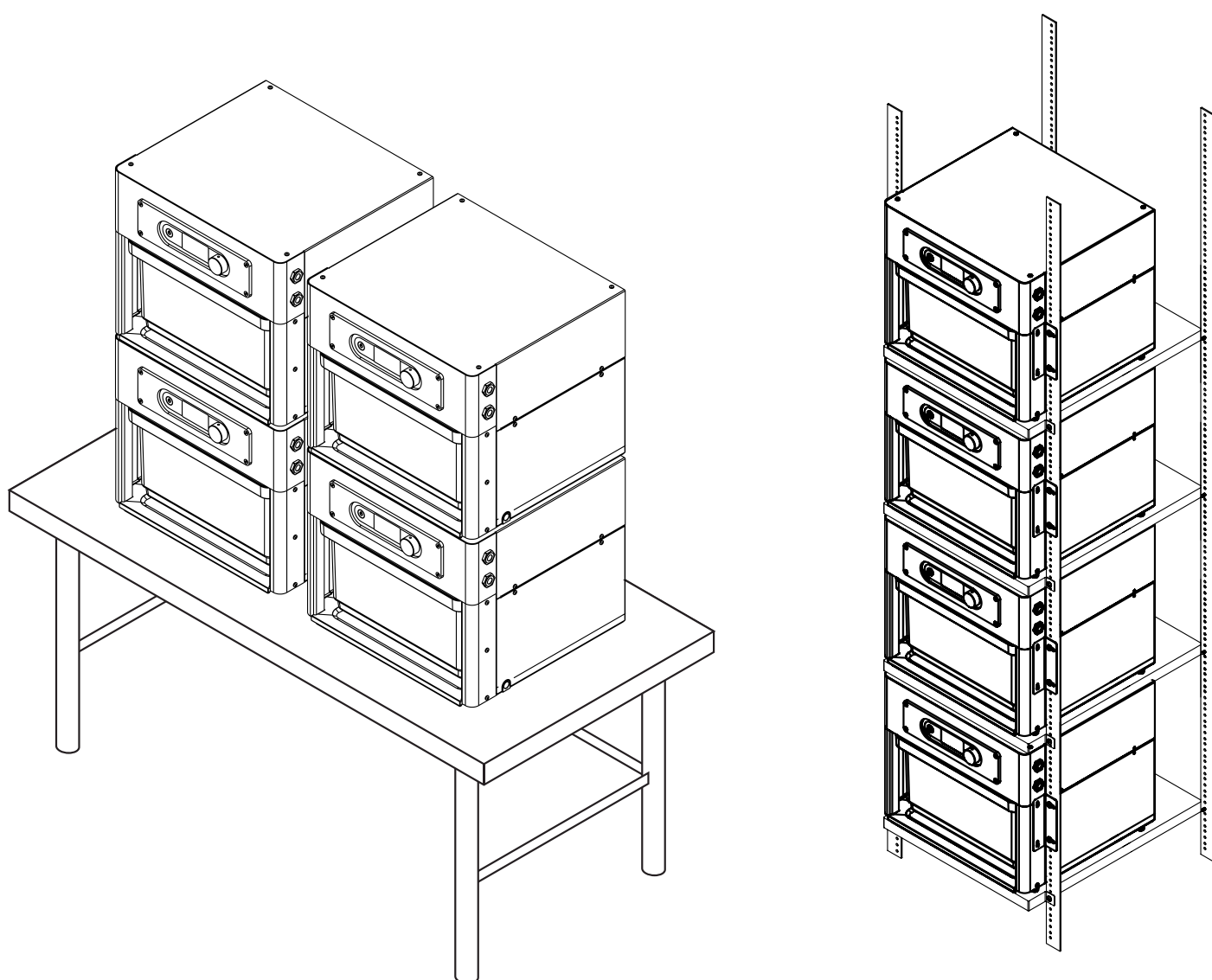- Fully assembled & installed rack (if choosing rack configuration - see below)

Choose Your Configuration

Table-top:

To use your Z4 on a table top, we recommend using two Z2 configurations side by side.

Rack Tower:

To use your Z4 in a rack tower, see instructions below.

Before you Begin

- To mount a Z4, we recommend using a 42U, 4-post, 19" wide, open rack. Not all racks are identical in depth or mounting hardware. Not all shelves and rails mount in the same way.

- The front of your machine has pieces of Stainless Steel which show a cosmetic brushed finish. Installing brackets against this surface will result in wear marks being created on the cosmetic surface.

- The provided stabilizing brackets are not designed to support the weight of the machine. They are designed to keep the machine in place on a shelf or set of rails.

- Machines must be installed level to operate correctly.

- Server racks must be secured to a nearby wall or structure to ensure they do not fall over.

- Mounting hardware for 6mm and #10-32 threaded server racks is included. If your server rack uses unthreaded or other-sized fasteners you will need to supply that hardware.

- Install shelves (or rails) at least 15" (9U) apart to allow room for each Z unit. Keep in mind that not all rack shelves and rails are the same thickness, so your installation spacing may vary.

- We do not recommend installing any shelves or rails more than 56" off the ground, to ensure that brewing hoses can reach standard 5G corny kegs.

Once your Rack is fully built and properly installed, you're ready to add your Zs.

Prepare Individual Z Units

Before rack-mounting, fully assemble each of your Z Units following instructions above.
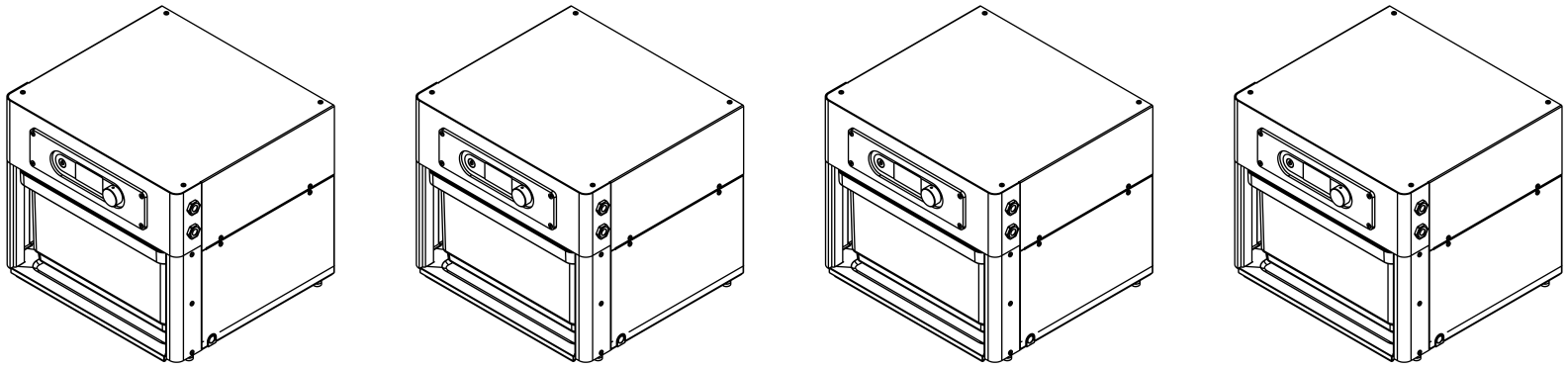
Add Brackets to Each Z Unit

- Remove two screws from side of Z unit and install bracket as shown using two provided M4 X 10mm screws. Repeat for bracket on opposite side.

VERTICAL SLOTS FACE MACHINE
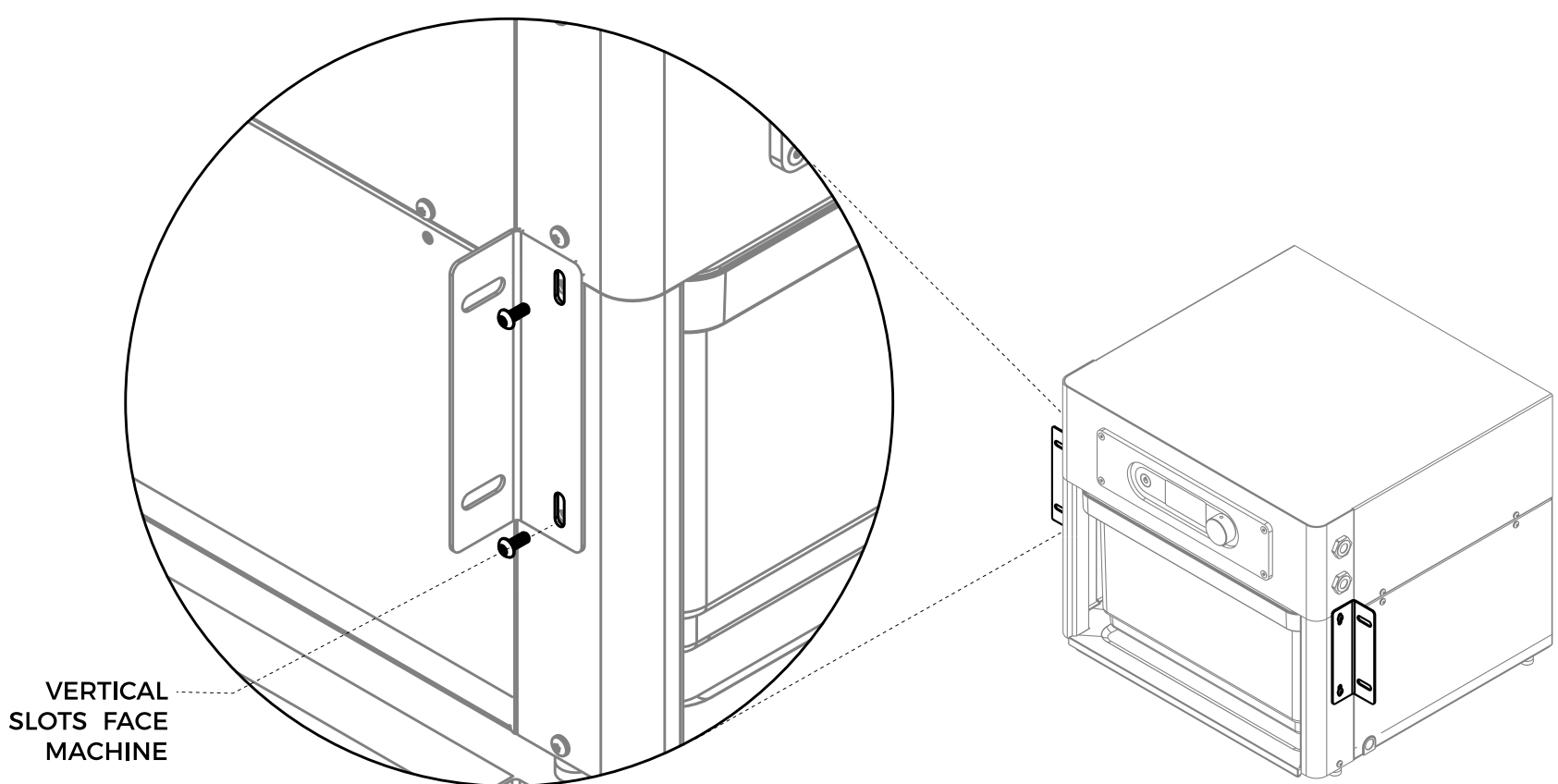
Pro Tip: Don't fully tighten these screws until unit is mounted in its final position on rack.

Install Units on Rack

- Place unit on shelving or rails. Unit should sit with hoses exiting from the machine in front of the rack uprights.

Depending on the size and desired spacing of your shelves or rails you may want to remove the rubber feet from the floor of the Z unit. Unit must sit level on the shelf without putting pressure on front lip and without support from the stabilizing brackets.

- Screw stabilizing brackets into the rack as shown using provided screws or hardware appropriate for your rack.

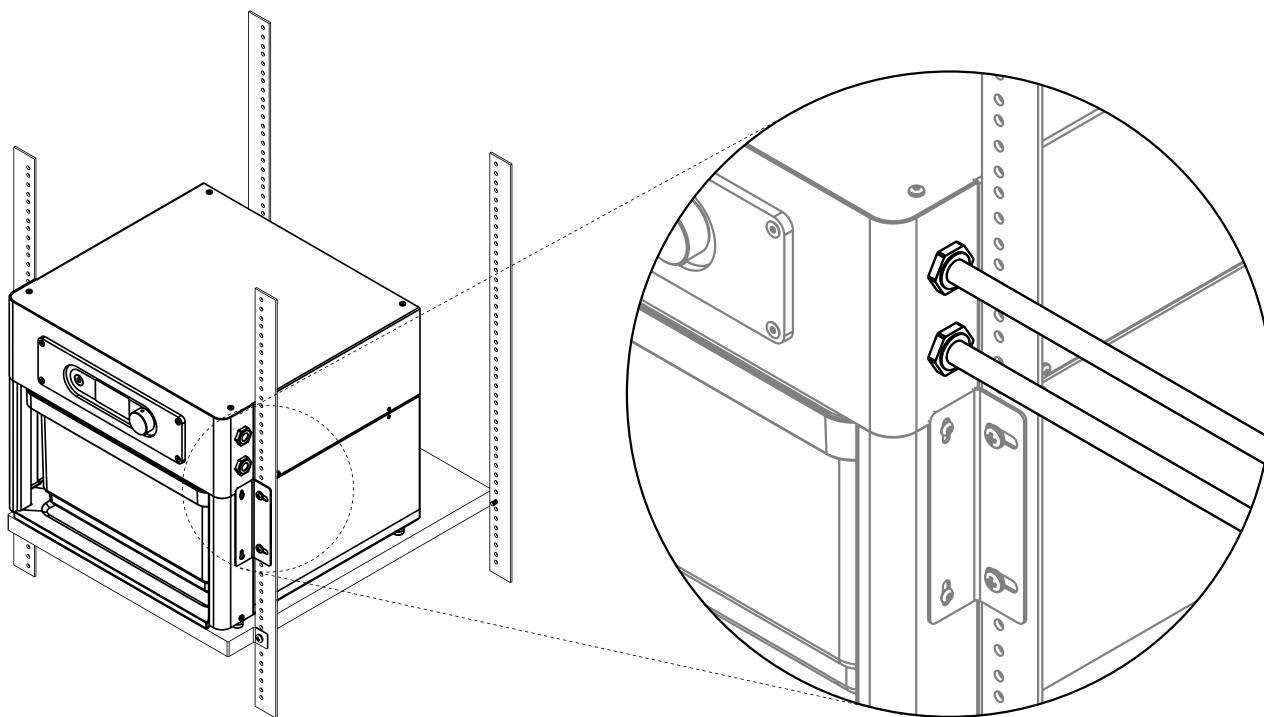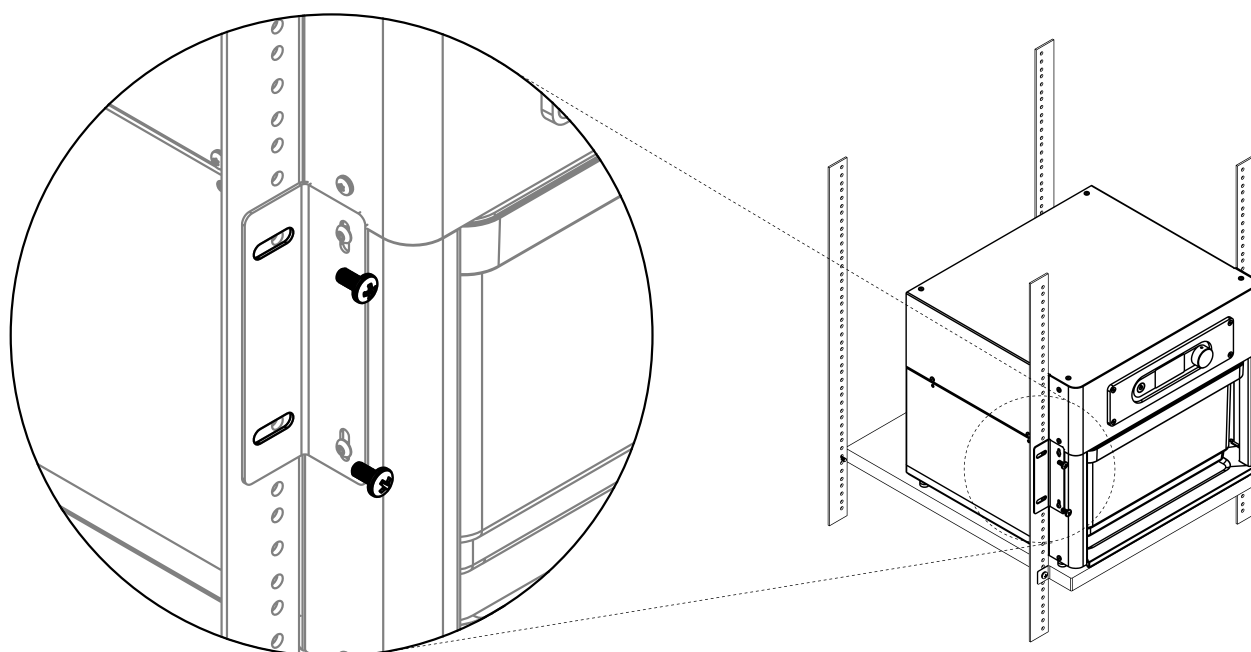- Once all 8 screws are lightly screwed in and the unit is correctly located, tighten all screws. The weight of the machine must be supported on the server rack's shelf or rails.

- Repeat for additional units until desired rack tower setup is complete.

Congratulations, your rack mounted Z is Assembled! Follow instructions below for Box #4a (Power Cable) to supply power to your Z Units and you'll be ready to brew.

Z POWER CABLE

If you purchased a 110V Z2-Z4, you will also receive an additional box:

- 110V Z2 orders receive Box #4 - 110V Z3-4, Box #4a
- These include a Power Distribution Cable to properly supply power to multiple Z units.

Power Requirements of your Z System

Each of your Z system units requires a dedicated 120V / 15A electrical circuit. For Z2-Z4 systems, the included Power Distribution Cable provides power from a 240V/30A circuit (L14-30 plug) to each Z system unit. Please ensure that your electrical supply is sufficient and in compliance with local electrical codes.
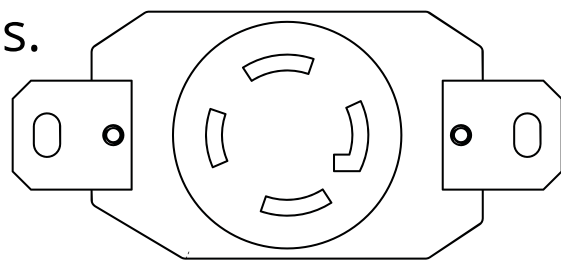
Z2-Z4 require a dedicated 4-wire 240V / 30A circuit (NEMA L14-30)
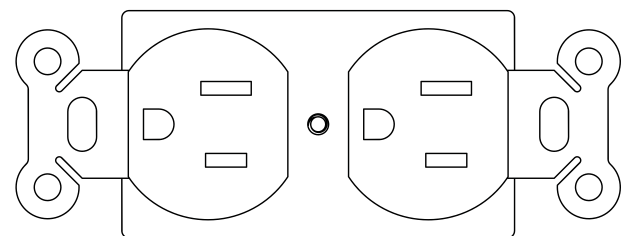
Z1 requires a dedicated 120V / 15A circuit

Important Electrical Safety Information

- Z power cables should always be plugged directly into an outlet, never use an extension cord or power strip.
- An adapter cannot be used to safely convert other styles of outlets (such as 3 prong 240V) to NEMA L14-30. Failure to use a correct power source is extremely dangerous and could result in damage to your Z's, property, and may cause injury or death. Please consult with a licensed electrician if you have any questions or concerns about the power being used for your Z's.

Connecting Z to Your Network

To connect to WiFi:

01. Power on your Z. You will see the Z logo and then a network connection prompt.

02. Select 'WiFi' from the network connection options.

03. Select your WiFi network from the list of available networks. If you do not see your network listed, check to see if your wireless router is connected correctly.

04. Enter the password for your WiFi network and click 'OK'. Z will then connect to your network.

To connect to ethernet:

01. Connect an ethernet cable to your router and connect the other end to the ethernet port on the back of your Z.

02. Power on your Z. You will see the Z logo and then a network connection prompt

03. Select 'Ethernet' from the network connection options.

To add your Z to your PicoBrew account:

Once you have successfully connected Z to your home network, you will need to add the Z to your account on picobrew.com. Follow prompts on the Z screen in order to add your Z to your account.

First Rinse

Before you start your first brew, run a quick rinse cycle using an empty 5 gallon bucket, your keg, and the keg wand. You may notice the keg running empty, which can cause the flow from the nozzle to look erratic. This is normal—pulling air through the Z machine aids in removing buildup.

Wash and Rinse Screens:

01. Wash and Rinse (or clean in dishwasher) the Top Mash Screen, Bottom Mash Screen, Adjunct Screen, Hops Cages and Lids, and Adjunct Insert.

02. Set aside to dry.
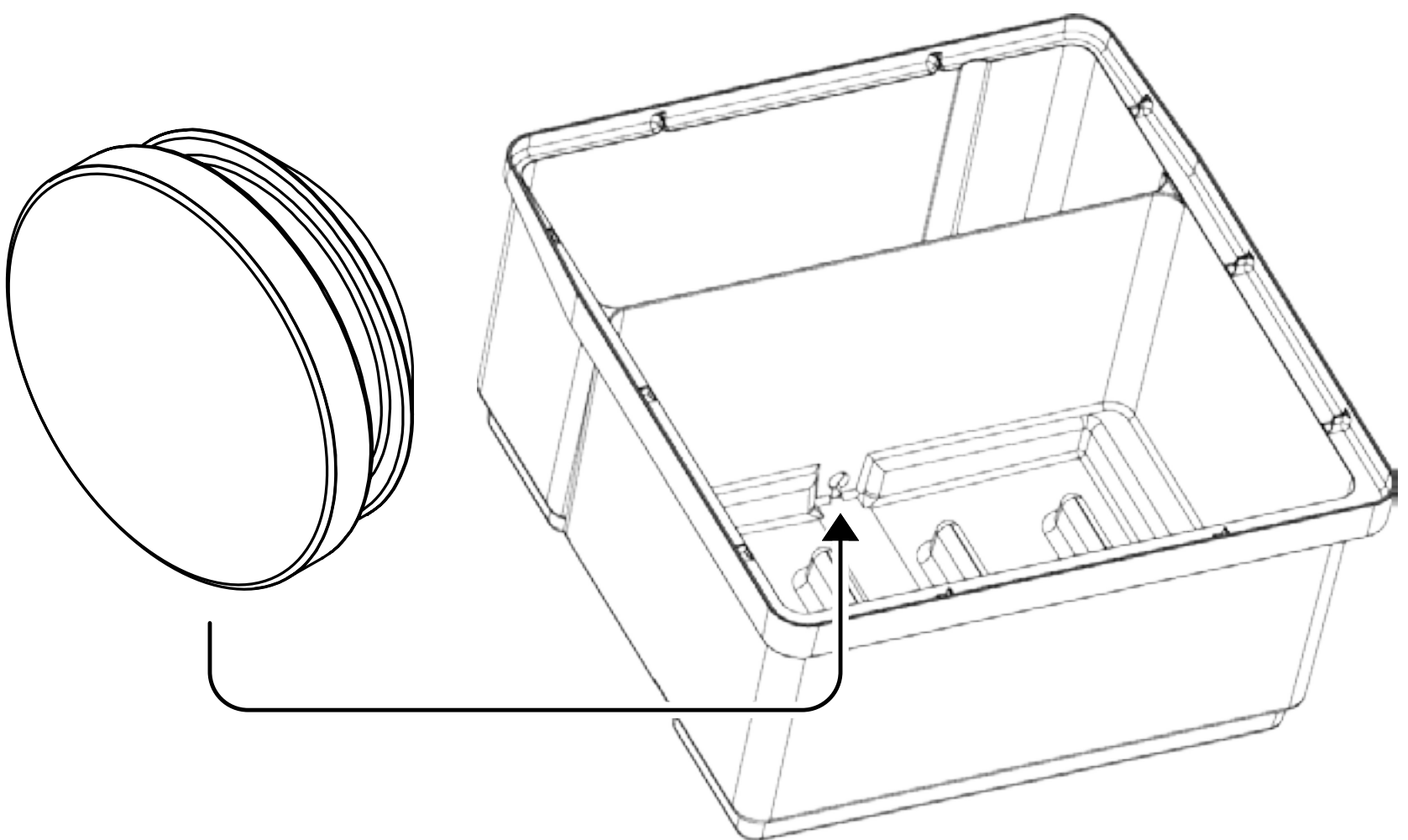
STEP FILTER SET-UP

The Keyhole Plug is inserted in the hole at the bottom of the Step Filter interior divider

Step Filter set-up:

01. Ensure that the Step Filter Keyhole Plug is securely in place.

02. Insert the Drain Tube and Drain Tube Grommet into the Step Filter Lid as shown in the 'Assembling the Step Filter' illustration above.

03. Place the Step Filter Lid on top of the Step Filter, ensuring that the holes are aligned correctly.

04. Slide Step Filter into Z. There should be a little resistance as the drain slides into place and the Step Filter presses against the back of the Z. Ensure that both the left and right sides of the Step Filter are pushed in completely.

Rinse set-up:

01. Fill your keg with approximately 2 gallons of clean, hot tap water. Place the keg either on the floor or on the counter next to your Z.

02. Connect the BLACK Ball Lock Fitting to the keg post labeled OUT. Lift the outer ring of the Ball Lock Fitting, place it on the appropriate keg post, press down firmly then let go of the outer ring. The Ball Lock Fitting will click when it fits into place.

03. In the same manner, attach a Keg Wand to the GRAY Ball Lock Fitting. Allow the gray hose to hang into an empty 5 gallon bucket.

04. Power on your Z. From the main menu, select Utilities, then select Rinse by clicking the Control Knob. Follow the on-screen instructions.

After rinse cycle has completed:

01. Some water will remain in the step filter after the rinse procedure. Remove the step filter and empty any water.

02. Wash your step filter with a mild dish-soap solution, and rinse well so that no soap residue is left behind.

03. Remove the in-line filter screen from its housing, clean, and reinstall, making sure that the housing cap is screwed down tightly.

04. Disconnect the Z hoses from your keg and keg wand. To remove the ball lock fittings, lift the outer ring of the fitting, and remove.

05. Empty any liquid from your keg, and rinse well.

**06.** Empty the wastewater from your bucket.

Let's Brew Beer

Once your equipment is clean, it's time to get brewing! Follow the steps below to get started:

01. Make sure that you have synced any recipes that you would like to brew in the 'My Recipes' section of your picobrew.com account

02. From the main menu of your Z, select 'My Recipes', select the recipe you want to brew, and then follow the on-screen prompts to complete steps detailed below.

03. Ensure Step Filter Keyhole Plug is installed.

04. Measure (and grind, if necessary) your grain. Place the Bottom Mash Screen into the mash compartment. Press down firmly so that it rests level on the bottom ledge of the Step Filter with no gaps. Pour grain into the mash compartment on top of the Bottom Mash Screen.

05. Level the grain with your hand. Do not compact. Place the Top Mash Screen on the top ledge of the Step Filter so it rests above the grain. Make sure that the groove in the edge of the Top Mash Screen faces downward, fitted onto the top of the divider that separates the mash and adjunct compartments.

06. Place the Adjunct Screen in the bottom of the Adjunct Compartment of the Step Filter, resting on the bottom ledge. Ensure that the semi-circular cutout matches up with the Drain Tube indentation.

07. Measure hops and place in appropriate Hop Cages. Secure the Hop Cage Lids.

08. Place each cage into the Adjunct Insert, with the longest boiling hop going into the rightmost first compartment (the one with the notch). Note that the order of cages is reversed from that of Zymatic.

09. Place the Adjunct Insert, with Hop Cages inserted, into the Adjunct Compartment of the Step Filter (this is the smaller section at the back of the Step Filter). Make sure that the tabs on the outside of the Adjunct Insert are facing toward the back of the Step Filter.

10. Insert the Drain Tube into the Drain Tube Grommet and then fit the assembled Drain Tube into the Drain Tube hole in the Step Filter Lid. Make sure that the Drain Tube is aligned with the Step Filter Drain.

11. Place lid onto step filter, making sure that the drain tube is inserted through the hole in the Adjunct Screen and that the holes in the lid align correctly.

12. Slide the step filter into your Z, making sure that it is completely pushed in on both sides.

13. Fill your keg with the amount of water listed in your recipe. Use a gallon jug and measuring cup or a scale to measure your water. (1 US gallon of water = 8.34 lbs.) If you use a scale to measure your water, don't forget to tare it to your container before adding water! Accurate water measurement is important to ensure the best results for your brew.

14. Place the Keg Cozy around your keg.

15. Insert the black Keg Seal, by inserting one end and firmly pressing around the edge of the seal until it has been pushed into place. Use caution as the edges of the keg opening may be sharp.

ADJUNCT INSERT

Hop cages ordered 1-4 from Right to Left (reverse order from Zymatic)
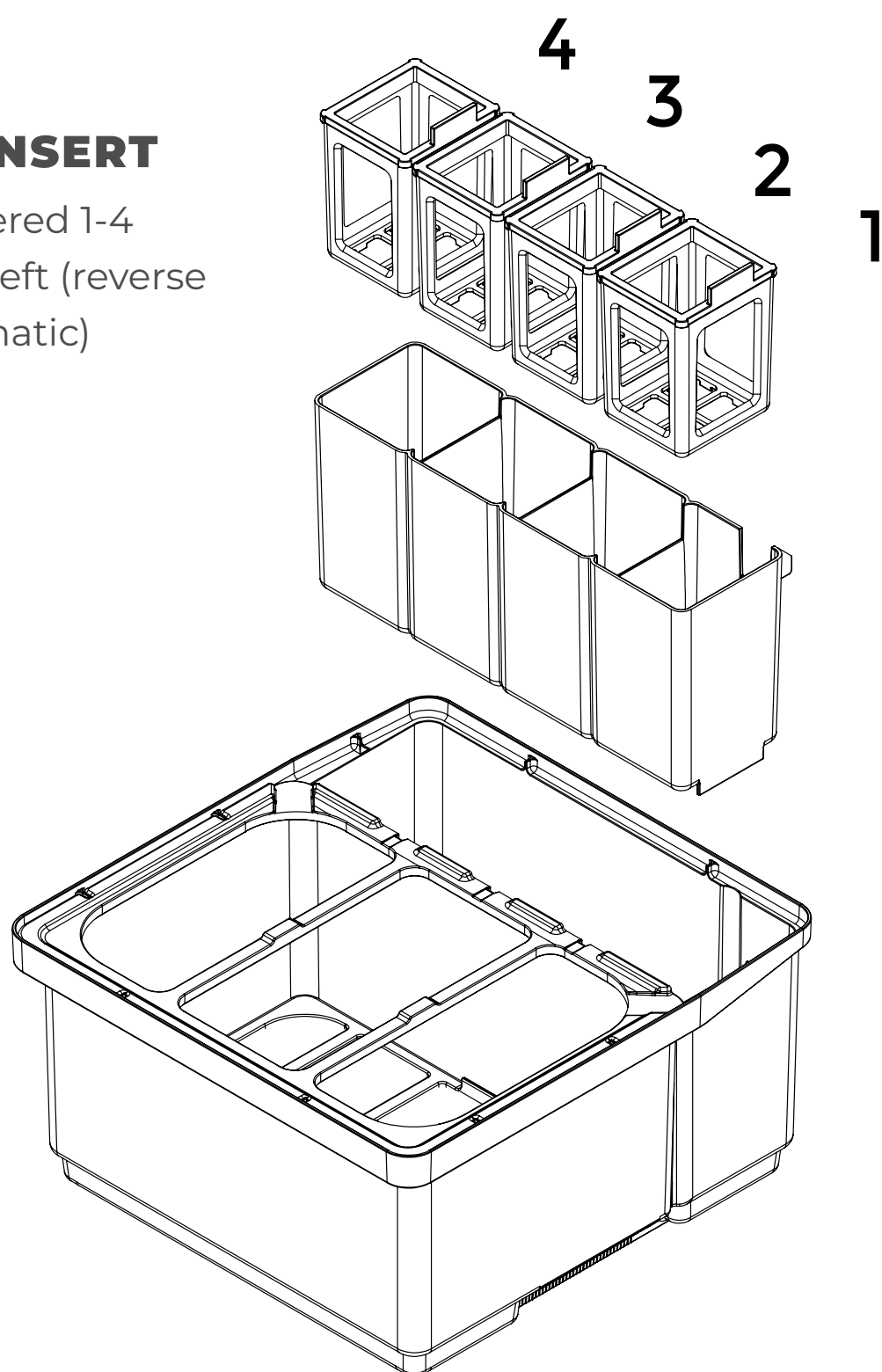
16. Assemble the Foam Trap. The interior tube of the Foam Trap is inserted into the rubber washer, to create a platform for the felt washer. Place the felt washer on top of the rubber washer. Place a few drops of Anti-foam onto the felt washer. Place the spindle on top of the felt washer (long side of spindle pointing down). Insert the assembled Foam Trap into the hole in the Keg Seal.

17. Connect the BLACK Ball Lock Fitting to the OUT keg post and the GRAY Ball Lock Fitting to the IN keg post of your keg.

While your Z brews, you can watch its progress online. Log in to your picobrew.com account, select the BrewHouse tab. Look for 'Now Brewing' in your sessions.

Brewing Z Kits

Make sure your equipment is clean, then follow the steps below to get started brewing a Z Kit:

01. From the main menu of your Z, select 'PicoPaks & Z Kits' and then 'Z Kits. Select the name of the Z Kit from the list. Alternatively, you can select 'Recipe ID' and enter the 4 digit RID code found on the external Z Kit box followed by the Check Mark. Select 'Start'.

02. Ensure Step Filter Keyhole Plug is installed.

03. Place the Bottom Mash Screen into the mash compartment. Press down firmly so that it rests level on the bottom ledge of the Step Filter with no gaps. Pour grain into the mash compartment on top of the Bottom Mash Screen.

04. Level the grain with your hand. Do not compact. Place the Top Mash Screen on the top ledge of the Step Filter so it rests above the grain. Make sure that the groove in the edge of the Top Mash Screen faces downward, fitted onto the top of the divider that separates the mash and adjunct compartments.

05. Place the Adjunct Screen in the bottom of the Adjunct Compartment of the Step Filter, resting on the bottom ledge. Ensure that the semi-circular cutout matches up with the Drain Tube indentation.

06. Place measured Hops in appropriate Hop Cages. Secure the Hop Cage Lids.

07. Place each cage into the Adjunct Insert, with the longest boiling hop going into the rightmost first compartment (the one with the notch). Note that the order of cages is reversed from that of Zymatic.

08. Place the Adjunct Insert, with Hop Cages inserted, into the Adjunct Compartment of the Step Filter (this is the smaller section at the back of the Step Filter). Make sure that the tabs on the outside of the Adjunct Insert are facing toward the back of the Step Filter.

09. Insert the Drain Tube into the Drain Tube Grommet and then fit the assembled Drain Tube into the Drain Tube hole in the Step Filter Lid. Make sure that the Drain Tube is aligned with the Step Filter Drain.

10. Place lid onto step filter, making sure that the drain tube is inserted through the hole in the Adjunct Screen and that the holes in the lid align correctly.

11. Slide the step filter into your Z, making sure that it is completely pushed in on both sides.

12. Fill your keg with the amount of water listed for your recipe. Use a gallon jug and measuring cup or a scale to measure your water. (1 US gallon of water = 8.34 lbs.) If you use a scale to measure your water, don't forget to tare it to your container before adding water! Accurate water measurement is important to ensure the best results for your brew.

13. Place the Keg Cozy around your keg.

14. Insert the black Keg Seal, by inserting one end and firmly pressing around the edge of the seal until it has been pushed into place. Use caution as the edges of the keg opening may be sharp.

15. Assemble the Foam Trap. The interior tube of the Foam Trap is inserted into the rubber washer, to create a platform for the felt washer. Place the felt washer on top of the rubber washer. Place a few drops of Anti-foam onto the felt washer. Place the spindle on top of the felt washer (long side of spindle pointing down). Insert the

assembled Foam Trap into the hole in the Keg Seal.

16. Connect the BLACK Ball Lock Fitting to the OUT keg post and the GRAY Ball Lock Fitting to the IN keg post of your keg.

While your Z brews, you can watch its progress online. Log in to your picobrew.com account, select the BrewHouse tab. Look for 'Now Brewing' in your sessions.

Brewing PicoPaks

Make sure your equipment is clean, then follow the steps below to get started brewing a PicoPak:

01. From the main menu of your Z, select 'PicoPaks & Z Kits' and then 'PicoPaks'. Alternatively, you can select 'Recipe ID' and enter the 4 digit RID code found on the external PicoPak box followed by the Check Mark. Select 'Start'.

02. Remove the Step Filter Keyhole Plug, retain it for future brews.

03. Place the Adjunct Screen in the bottom of the Adjunct Compartment of the Step Filter, resting on the bottom ledge. Ensure that the semi-circular cutout matches up with the Drain Tube indentation. Place the Bottom Mash Screen into the mash compartment so that it rests on the bottom ledge of the Step Filter.

04. Important: you will NOT use the Adjunct Insert, Hops Cages, or Top Mash Screen when brewing a PicoPak.

05. Insert the PicoPak Adapter into the step filter. Note that it goes in the back-most and left-most corner of the Step Filter, with the built-in hops clamp in the back, see diagram.

06. Place the PicoPak Hops Container into the built-in hops clamp of the PicoPak Adapter. The PicoPak Hops Container cut corner should face toward the back, see diagram. Make sure that the tabs of the built-in hops clamp align with the indentations in the Hops Container – this will ensure that the Hops Container holes are properly aligned with the Step Filter Lid holes.

1.
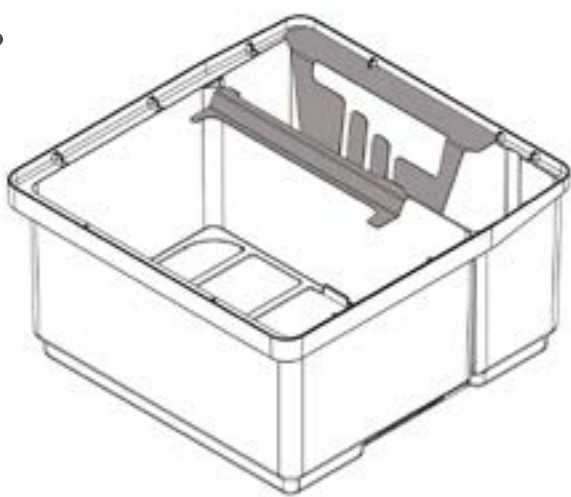
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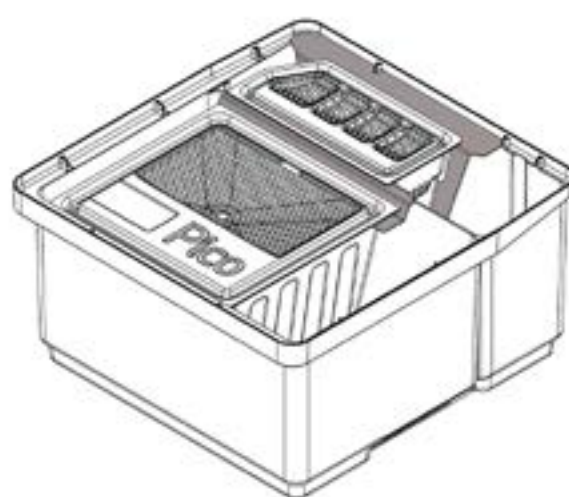
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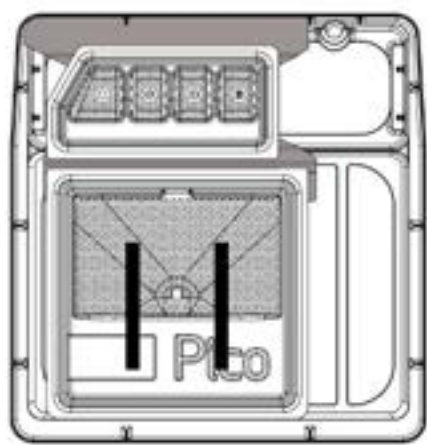
4.

07. Place the PicoPak Grain Container into the front of the PicoPak Adapter, see diagram.

08. If your PicoPak has a push tab pattern in the top (see illustration 4):

09. Use thumb to depress the perforated push tab pattern until the tab opens to create a relief hole in the top of the PicoPak and continue on to step 12.

10. If your PicoPak DOES NOT have a push tab patterns in the top:

11. Place two keg wands on their sides, to either side of the Grain Container top hole (see illustration 3). This will ensure that there is adequate space for wort flow over the top of the PicoPak. Note, when using this technique the lid will press directly against the keg wands on top of the PicoPak. It is normal for the lid to not fully close, it will compress shut once the Step Filter is inserted into the Z.

12. Insert the Drain Tube into the Drain Tube Grommet and then fit the assembled Drain Tube into the Drain Tube hole in the Step Filter Lid. Make sure that the Drain Tube is aligned with the Step Filter Drain.

13. Place lid onto step filter, making sure that the drain tube is in the normal back-right position.

14. Fill your keg with 1.74 gallons (14.5 lbs) of water. Use a gallon jug and measuring cup or a scale to measure your water. (1 US gallon of water = 8.34 lbs.) If you use a scale to measure your water, don't forget to tare it to your container before adding water! Accurate water measurement is important to ensure the best results for your brew.

15. Place the Keg Cozy around your keg.

16. Insert the black Keg Seal, by inserting one end and firmly pressing around the edge of the seal until it has been pushed into place. Use caution as the edges of the keg opening may be sharp.

17. Slide the step filter into your Z, making sure that it is completely pushed in on both sides.

18. Connect the BLACK Ball Lock Fitting to the OUT keg post and the GRAY Ball Lock Fitting to the IN keg post of your keg.

19. Select 'Start Now'

20. While your Z brews, you can watch its progress online. Log in to your picobrew.com account, select the BrewHouse tab. Look for 'Now Brewing' in your sessions.

21. Once your brew is finished and you have drained it fully into the fermenting keg, add 0.12 gallons (1 lb) (slightly less than 2 cups) of water directly into the keg, while the wort is still hot.

Brewing Coffee

Your Z contains four built-in programs to make coffee: Cold Brew, Hot Coffee, Hybrid, and Custom. Hybrid is a long cold brew followed directly by a very short heat up cycle. Custom allows you to directly set the temperature and time. For each of these programs, just follow the on-screen instructions. Make sure your Z is clean to start. Note that you should always run a clean cycle on your Z when switching from brewing one beverage type, such as Beer to another, such as Coffee.

01. From the main menu of your Z, select 'Coffee' and then one of the coffee programs: 'Cold Brew', 'Hot Coffee', 'Hybrid', or 'Custom'

02. Set the Batch Size, which is the amount of Coffee you will be making. As you set the Batch Size, notice that the display shows the amount of Start Water that will be required, and the amount of ground Coffee that will be required for that Batch Size. This is an ideal starting point for amounts, but feel free to add more or less coffee to suit your tastes.

03. For Hot and Hybrid coffee you will be asked to enter an Intensity value, which correlates to how long it will spend in the hot cycle.

04. Note: Brewing Hot Coffee requires an optional Spreader Lid to ensure uniform distribution of water over the coffee. This accessory is not required for Cold Brew or Hybrid coffee.

05. For Custom coffee you will be asked to directly enter the Temperature and Time values for a single cycle.

06. Grind the coffee to a very coarse grind, roughly the same as you might use in a "French Press" style of coffee.

07. Make sure that you have inserted the Keyhole Plug in the Step Filter.

08. Place the Bottom Mash Screen into the mash compartment. Press down firmly so that it rests level on the bottom ledge of the Step Filter with no gaps.

09. Place the Adjunct Screen in the bottom of the Adjunct Compartment of the Step Filter, resting on the bottom ledge. Ensure that the semi-circular cutout matches up with the Drain Tube indentation.

10. For best results place your ground coffee in a standard sized fine mesh brewing bag. Alternatively, you may pour your ground coffee evenly into the mash compartment directly on top of the Bottom Mash Screen.

11. Place the Top Mash Screen on the top ledge of the Step Filter so it rests above the coffee. Make sure that the groove in the edge of the Top Mash Screen faces downward, fitted onto the top of the divider that separates the mash and adjunct compartments.

12. Insert the Drain Tube into the Drain Tube Grommet and then fit the assembled Drain Tube into the Drain Tube hole in the Step Filter Lid. Make sure that the Drain Tube is aligned with the Step Filter Drain.

13. Place lid onto step filter, making sure that the drain tube is inserted through the hole in the Adjunct Screen and that the holes in the lid align correctly. Note: If you are brewing 'Hot Coffee' then use the optional Spreader Lid instead of the normal Step Filter Lid.

14. Fill your keg with the amount of water listed in your recipe. Use a gallon jug and measuring cup or a scale to

measure your water. (1 US gallon of water = 8.34 lbs.)

15. Place the Keg Cozy around your keg.

16. Slide the step filter into your Z, making sure that it is completely pushed in on both sides.

17. Insert the black Keg Seal, by inserting one end and firmly pressing around the edge of the seal until it has been pushed into place. Use caution as the edges of the keg opening may be sharp. Leave the hole in the Keg Seal open, do not use a Foam Trap.

18. Connect the BLACK Ball Lock Fitting to the OUT keg post and the GRAY Ball Lock Fitting to the IN keg post of your keg.

While your Z brews, you can watch its progress online. Log in to your picobrew.com account, select the BrewHouse tab. Look for 'Now Brewing' in your sessions.

Distilling

Your Z can be used as the heat source for a PicoStill accessory.

You Will Need:

- Z
- PicoStill Accessory
- Pico C Keg Adapter Kit

Connect the Z To the PicoStill

01. From the main menu of your Z, select 'PicoStill' and follow the directions indicated on the display.

02. Put 2 inches of water in the Step Filter

03. Insert the Step Filter into the Z with the lid on.

04. Follow the instructions in the PicoStill Instruction Manual to set up your PicoStill.

05. Power on the PicoStill.

06. Attach the Pico C Keg Adapters to the ends of the appropriate Z hose ball locks – Gray IN to Gray IN; and Black OUT to Black OUT.

07. Connect the Z IN and OUT hoses to their corresponding parts on the PicoStill.

Follow the remaining instructions on the Z Display and in the PicoStill Instruction Manual.

Sous Vide

Your Z can be used to make delicious Sous Vide recipes.

You Will Need:

- Z
- Tap Water (preferably warm)
- 1 Gallon heavy duty Ziploc bag or food vacuum sealer system
- Food to cook

Get Cooking

01. From the main menu of your Z, select 'Sous Vide' and follow the directions indicated on the display.

02. Place food in food bags and then into Step Filter.

03. Insert Step filter with lid into Z.

04. Fill keg with 3 gallons of (preferably warm) tap water.

05. Connect IN (Gray) and OUT (Black) hoses to the keg.

06. Set the sous vide cooking temperature on the Z display.

07. Set the sous vid cooking time on the Z display.

08. Press the control knob to start cooking. You can press the control knob at any time during cooking to Pause, Adjust Temperature, Adjust Time, or Drain the Step Filter.

It is recommended that you use the drain utility after cooking is finished to move hot water from the Step Filter to the Keg before removing the Step Filter to access food.

Group Brewing

Z users with more than one Z on the same network can participate in Group Brewing. Anytime a session is started on one Z of the network it will be offered to all other Z's on the network. The user can then elect to:

- Start the session on the other Z by pressing the Control Knob
- Cancel the offer by selecting Exit with the Control Knob
- Allow the offer to time out by doing nothing
- Group brewing works for all forms of recipe brewing as well as built-in functions such as cleaning and rinsing.

Care and Maintenance

Cool Down

It's normal for your Z fan to remain on and cool components after a brew or clean, you may turn off the OLED display during cool down, or allow it to time out on its own.

Cleaning the Z

Rinsing will automatically start after every brew and we recommend you do not skip this important step (see Rinse procedure instruction above). Water and rubbing alcohol are recommended for cleaning the outside of the Z. Do not use abrasive materials or cleaners. Do not use cleaners on the OLED display screen.

POST ASSEMBLY

WIDE END OF SPRING

OUT

BLACK FITTING

IN

NOTCHED

GREY FITTING
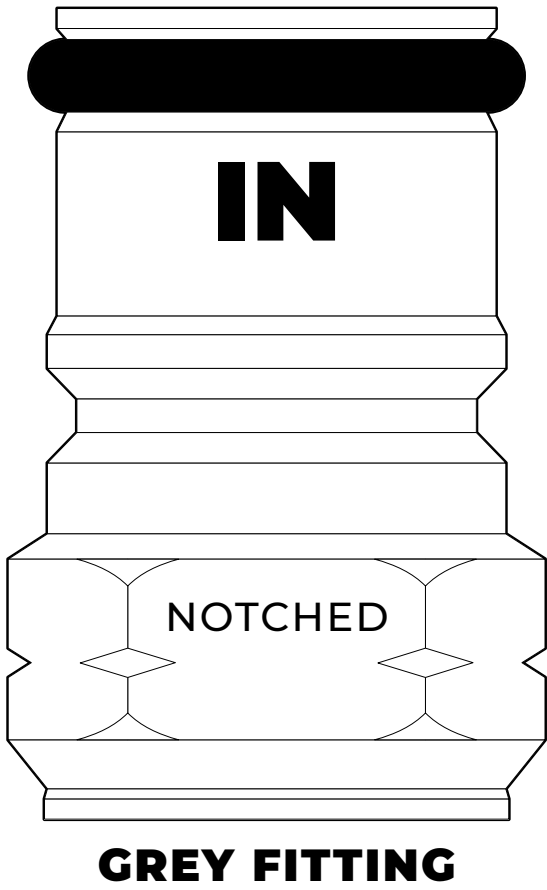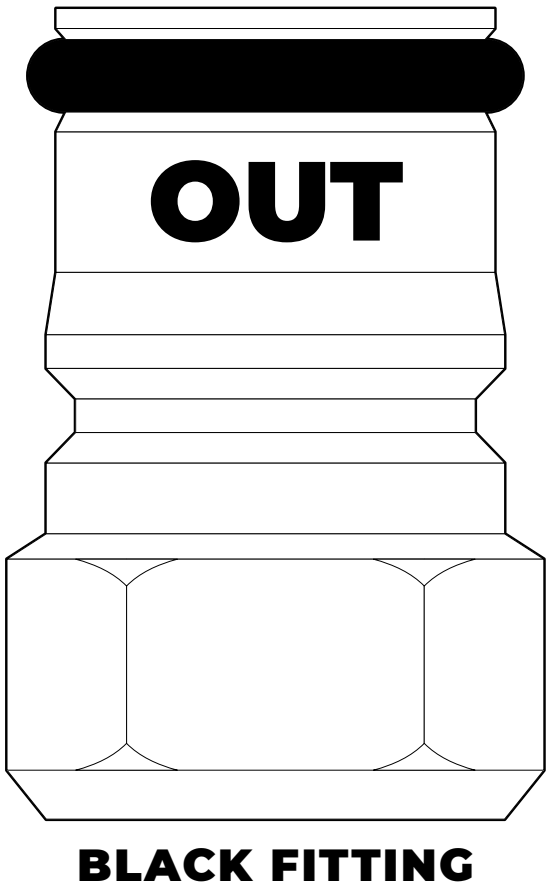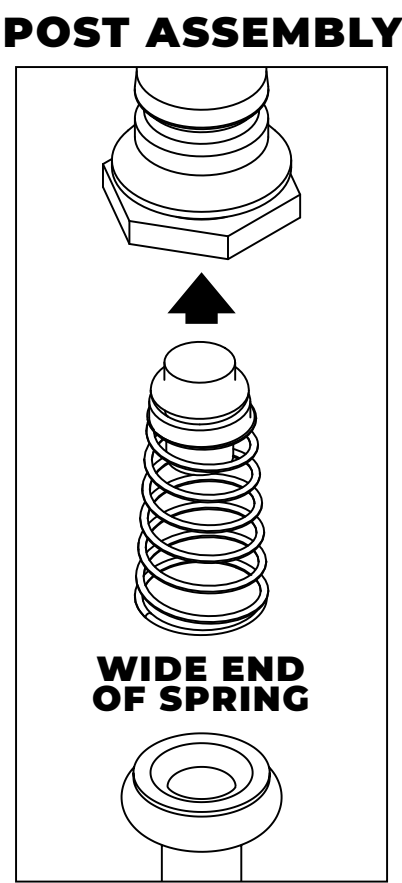
Cleaning the Step Filter, Cages, and Screens

The Step Filter, Adjunct Insert, Mesh Screens, Hop Cages, Cage Lids, and Foam Trap (including spindle) are all dishwasher safe. Hot water soaks can be used in place of dishwashing.

In order to maintain NSF compliance of this product, the Fabric Washer is only acceptable for one-time use and should not be re-used

- For dishwasher: do not use heated dry or sanitize cycle.
- Do not use: PBW (Pro Brewers Wash), StarSan, OneStep, OxyClean, or similar products on step filter. These can cause the step filter to crack.
- If you notice a residue staining the step filter after repeated use, a paper towel or cloth with a 1:1 water/distilled vinegar solution can be used to occasionally wipe out the step filter, followed by a thorough rinse.
- Keg Wands and Racking Assembly can be sanitized in a StarSan solution, but should not soak for longer than 5 minutes. Longer may cause the plastic to break down and crack, and can damage the vinyl tubing.

Cleaning the Keg

Cleaning your keg is extremely important—a dirty keg can lead to contaminated batches.

01. Using a 17 mm wrench, remove both keg posts, and clear any debris from the poppets.

02. Check the condition of the O-rings and confirm that they are in place.

03. We strongly recommend using a homebrew specific cleanser or powdered dishwasher detergent to clean your keg.

04. After cleaning, rinse well, and follow by sanitizing with a food grade sanitizing solution such as StarSan.

Consult the "How to clean your keg video" on the PicoBrew website for help here.

Deep Clean

After every three brews, or if your Z is not going to be used for more than a couple of weeks, you will need to run a clean cycle on your Z. For the clean cycle, you will need a dishwasher tablet (one has been included in your kit). Use Finish Powerball Dishwasher Tablets or Zymatic Cleaning Tablets. Do not use dishwasher gel packs or gel coated tablets.

CAUTION: The Clean cycle heats water to boiling temperature, do not use any unsafe cleaning agents.

01. In the Utilities menu, select Clean and click to begin.

02. Fill a keg with 1.5 gallons of Water.

03. Place the dishwasher tablet in the keg (see above for approved types).

04. Place keg cozy on keg and insert a Keg Seal into the mouth of the keg. The foam trap is not necessary for this step.

05. Attach hoses to keg.

06. Install the Bottom Mash Screen, Adjunct Screen and Top Mash Screen into your Step Filter. Note that the Bottom Mash Screen, Adjunct Screen, and Top Mash Screen may be washed in the dishwasher, or included in the Step Filter during the Deep Clean cycle.

07. Place the lid on the Step Filter, ensuring that the Drain Tube and Drain Grommet are installed.

08. Slide the Step Filter into the Z, making sure that it is inserted completely.

09. Press continue to start hot Clean cycle.

The hot Clean cycle will be followed by steps to thoroughly rinse the step filter and keg and then run 4 gallons of clean water through the Z to remove all cleaning solution. Discard the rinse water at the end.

Menu Overview

Your Z Menu contains other important features. Get to know what's under the hood.

Z Menu Structure

My Recipes

- All synced recipes from PicoBrew recipe crafters. Any synced recipe synced from BrewCrafter 2 will always be the first item in the list. See 'Let's Brew Beer above.

PicoPaks & Z Kits

- PicoPaks – most recently purchased PicoPaks, and the ability to enter a Recipe ID (as found on the PicoPak Box). See 'Brewing PicoPaks' above.
- Z Kits – most recently released Z Kits, and the ability to enter a Recipe ID (as found on the PicoPak Box) See 'Brewing Z Kits' above.

PicoStill – allows your Z to control the PicoStill Accessory. See 'Distilling' above.

Sous Vide – allows your Z to cook sous vide foods in the Step Filter. See 'Sous Vide' above.

Coffee

- Cold Brew – Standard 90 minute Cold Brew Recipe
- Hot Coffee – Set the Batch Size and Intensity for recirculated style Hot coffee.
- Hybrid – Hybrid coffee is a mellow cold brew that is warmed up at the end. Set the Batch Size and Intensity.

Utilities

- Rinse – the standard rinse utility. It is included at the end of most brew programs, but if you skip it or are interrupted, you can run a rinse from the utilities menu.

- Clean – the standard deep cleaning utility. You should run this after every 3 brews. See 'Care and Maintenance' and 'Deep Clean' above.

- Drain – This allows you to move liquid out of the Step Filter and through the Gray hose line. You can hook the Gray hose line to a keg or a keg wand.

- Rack Beer – This a utility to give you step-by-step instructions on how to rack your beer from a fermentation keg to a carbonation and serving keg, using your Z.

- Circulate – This utility moves liquid from the Keg to the Step Filter and back to the Keg in a continuous circular path. It can be important to aerate some beverages.

Settings

- Network – connect to WiFi or Ethernet

- Units – Set Imperial or Metric Units

- Language – Set English, Espanol, or Francais Language

- Slideshow Detail – Set Detailed or Basic Info for during-brew information

- Slideshow Cycle – Set Auto or Manual cycling for in-brew information

- PicoStill – Enable o Disable Z Session logging for PicoStill Sessions

- Group Brewing – Enable or Disable the Group Brewing feature if you have more than one Z on your network

About – device specific information about your Z

Customer Care

If you experience any problems with your Z Series brewing system, please log in to your picobrew.com account and visit picobrew.com/help.