

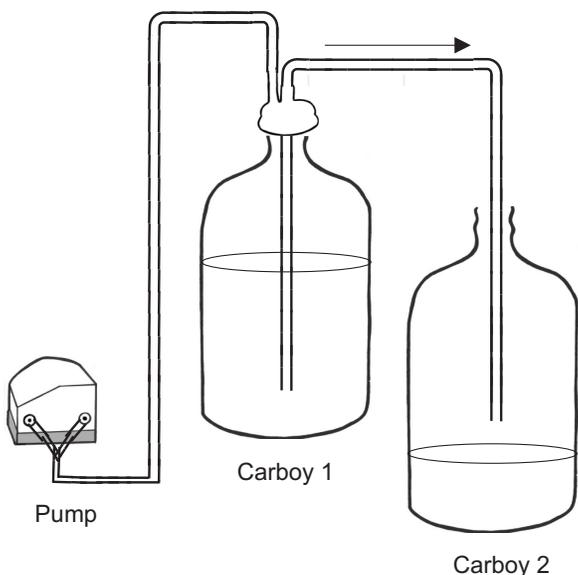
# EUROFILTER

## 3 in 1 Electric Wine Filter System

### Set Includes

- Electric Air Pump -
- Set of Carboy Fittings (Fits most plastic and glass carboys)
- Wine Filter, complete set
- Bottle Filler - All hoses and Shut-Off Clamp

Diagram 1

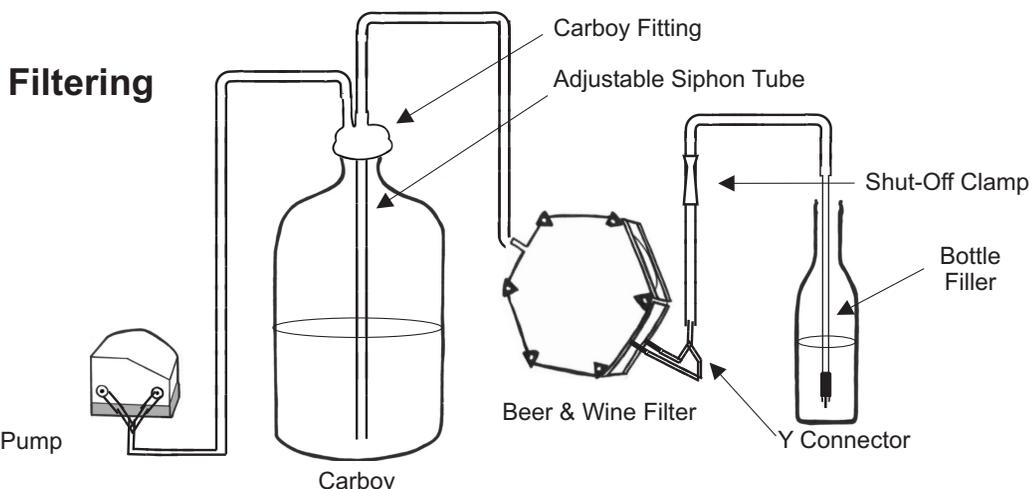


### Transferring

**Step 1 - (Transferring)** - Ensure all equipment is clean and sterile, using a metabisulphite solution or other appropriate sterilizer. Set up the system as shown in Diagram 1. Ensure all the hoses and silver carboy cap clamp are properly attached and fit snugly. Air leaks will cause a loss of pressure and slow the transferring process. Carboy 1 should be at a higher elevation than Carboy 2

**Step 2 - (Transferring)** - Plug in the electric wine pump. This will create air pressure in the carboy forcing the wine into another sterile fermentor or holding container as per Diagram 1. When the entire contents have been transferred, unplug the pump and remove the carboy fittings (carboy cap and silver carboy cap clamp).

Diagram 2



### Filtering

**Step 3 - (Filtering)** - Disassemble the red filtering plates and sterilize. Gently rinse two (2) round 22 cm filter pads (we recommend Carlson or Scott brand for best results). Place one (1) pad on each plate, the smooth sides facing the grooves in the plate. The rough surfaces should be facing each other. **THE PAD SIDES ARE NOT REVERSIBLE.** Place the centre ring between the two (2) plates ensuring the two (2) outlet connectors are aligned as shown in Diagram 2. The single inlet connector should be aligned opposite the outlet connectors.

**Step 4 - (Filtering)** - Set and tighten the bolts and metal wing nuts into the corners of the filter plates, gently holding the plates together. To ensure even tightening, tighten opposite bolts simultaneously. **DO NOT OVERTIGHTEN.** Overtightening will damage the filter plates. Attach the hose sets to the connectors and to the racking tube as shown in Diagram 2. The bottle filler may be attached to the outlet connector hose at this time to save bottling time. Repeat Steps 1 and 2 to filter wine. The attached hose pinch clamp may be used as a valve to force the wine through the top filter plate under lower operating pressures. Filtering time is approximately 30 minutes.

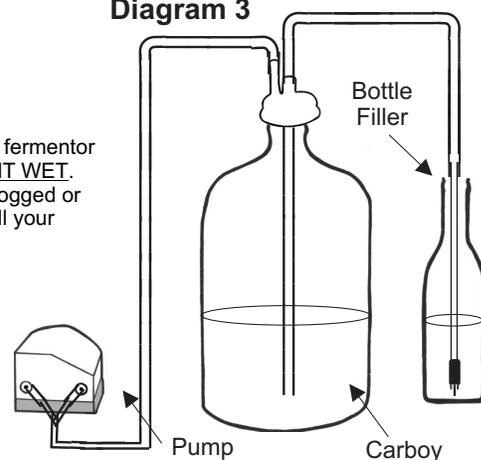
### Bottling

**Step 5 - (Bottling)** - Repeat Steps 1 and 2, substituting the bottle filler/wine bottles for the receiving fermentor as per Diagram 3. Sterilize and air dry all equipment before storing. **DO NOT STORE EQUIPMENT WET.**

**Helpful Hints** - If there is excessive leakage (more than 250mL/23L) the filter pads are probably clogged or punctured. **ENSURE WINE IS CLEAR BEFORE FILTERING.** If you require further assistance, call your local retailer.

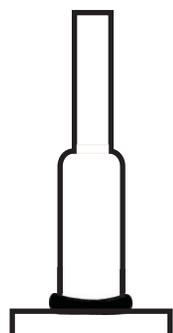
**Note:** The 3 in 1 Filter System DOES NOT include a 5/16" diameter racking tube, transferring carboys / containers, filtering pads or bottles

Diagram 3



### KWIK-KLEEN™ Bottle Filler

Attach filler to the end of the syphon hose used for bottling. Use pinch clamps to regulate the flow of liquid. The head of the filler is designed to be taken apart for thorough cleaning before storage. This prevents possible bacterial growth and contamination when bottling. The filler has a unique pin designed to allow proper re-seating of the 'O-Ring' collar that is slightly larger in diameter. The 'O-Ring' must be fitted snugly down around this collar, otherwise the filler may not shut off properly. This filler pin should be examined periodically to ensure the 'O-Ring' remains properly seated.



Correct 'O-Ring' Position

Products of Canada

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