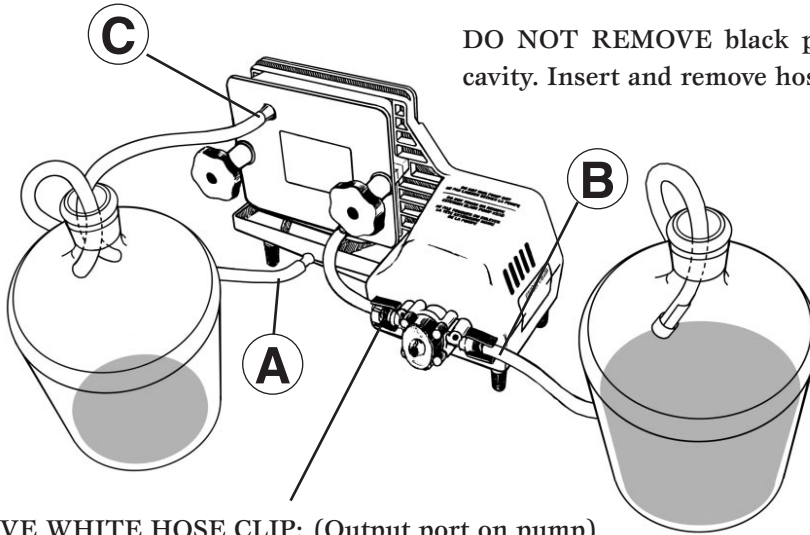


The fine art of filtration.

# Buon Vino

MANUFACTURING INC.

## MINIJET WINE FILTER



DO NOT REMOVE black port fitting on pump cavity. Insert and remove hose, not port fitting.

TO REMOVE WHITE HOSE CLIP: (Output port on pump)

- Clip slides apart along teeth portion of clip. Best to use needle nose pliers and gently twist.
- Snap together to replace it.

### Buon Vino

MANUFACTURING INC.

365 Franklin Blvd  
 Cambridge, Ontario  
 Canada N1R 8G7  
 Tel: 519-622-1166  
 Fax: 519-622-1843  
 www.buonvino.com  
 or email us at  
 info@buonvino.com

Made with Pride • Made with Quality

Made in Canada



### IMPORTANT NOTICE

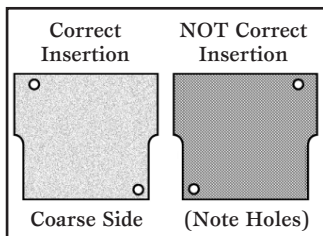
Buon Vino filters have been designed to use original Buon Vino filter pads.

*Buy Original Buon Vino Filter Pads*



Attempts to use filter pads that are not marked Buon Vino Manufacturing may result in problems with filtration and could affect the performance of the filter. Note: using NON-original Filter Pads may cause poor quality filtration and wine clarity. Warranty may be void if original Buon Vino filter pads are not used. Contact your local dealer or call Buon Vino directly.

## FILTER PAD INSERTION



Coarse side always faces towards the black hand wheels on all three types of pads.

For optimum filtration we recommend the use of #1, #2 and #3 filter pads that are packaged and marked Buon Vino Manufacturing. Use of other pads may give you inferior results.

Buon Vino filter pads are packaged 3 per bag - with the company logo and name. Each package contains 3 of the same grade filter pad.

*\* NOTE: All 3 pads MUST be the same grade. You CANNOT interchange grades.*

# INSTRUCTIONS

## READ ALL INSTRUCTIONS PROVIDED BEFORE USING THE BUON VINO MINIJET WINE FILTER

### FILTER PAD DIRECTIONS

- A The #1 pads are a coarse pad, mainly used for heavy wines. These pads will produce minimal clarity in the wine. They are used as a first filtration to extract the larger suspended particles.
- B The #2 pads are finer, and are used for the brightening and polishing of the wine. You should notice a brightness and clarity. These pads remove smaller suspended particles and are used for second filtration.
- C If you prefer to further enhance the wine or if you plan on bottling, use our #3 pads. **IMPORTANT:** These pads should only be used after your wine has been filtered with our #2 pads at least once. The #3 pads assist in removing very small particulate and a high percentage of yeast cells.

**NOTE: One set of pads should effectively filter 23 litres (5 gallons) of wine. Remove the pads and replace with a new set after above mentioned quantity use.**

**Discard after use.**

- D. If you have additional wine to be filtered you must allow the motor to cool for 45 - 60 minutes before recommencing filtration.

### FILTER SET-UP

**It is very important to follow these instructions**

**Important: Do not let the pump run dry.** Wine must be racked or decanted at least once during the normal process of winemaking.

**Note: Prior to filtering, rack your wine into a clean container.**

### INSTRUCTIONS FOR USE

1. Use the proper pads as per pad directions.
2. Remove the 3 pads from the package and place them in a clean container with enough fresh water to cover the pads and allow them to soak for approximately 1 minute. Make sure the pads are not

bunched together while soaking, allow the water to saturate on both sides of the 3 pads. All 3 pads in a package are the same grade. Grades cannot be interchanged i.e., use all #1 pads, or all #2 pads, or all #3 pads.

3. Attach the small diameter piece of hose supplied to the fitting located under the drip tray (A on diagram). This same hose may be used for racking and cleaning your pump.
4. Loosen the two black handwheels and remove the two central plates.
5. Remove the pads from the water and begin inserting them into the filter body starting from the back. The coarse side will be facing the handwheels and holes will be aligned (see diagram). The pads have a tight fit. Make sure to press down on the pad so that both sides of the “T” are sitting on the two side bolts and the pad is straight along the top.

Place the pad into the filter body, next place one of the central filtering plates, insert the second pad and the next plate in the same manner, followed by the last pad. Once the pads and plates are inserted, all the PADS and the PLATES should be even at the top and should have the holes as follows: TOP LEFT - BOTTOM RIGHT.

**Note: The pads are cut in a “T” formation with one side of the “T” higher than the other. The hooks on both sides of the filter plates also have the same offset. This allows you to insert the pads and plates properly. (See Filter Pad Insertion.)**

6. Tighten the handwheels to ensure a tight seal on the pads.

7. Insert the intake hose, which contains a stainless steel wire and an antisediment tip into the inlet on the pump (B on the diagram).
8. Insert the long, slightly larger diameter outtake tube into the exit nozzle (C on the diagram).
9. Place the intake hose into the wine to be filtered. Next place the outtake tube and the small tube attached to the drip tray into the container which will hold the filtered wine.  
If you desire, you may place the tube attached to the drip tray into a separate container and refilter this wine at the end.
10. You are now ready to filter. Plug in the cord and turn on the switch located at the rear of the filter.

**Important: The first liquid to come out of the drainage tube (C in diagram) will be the water being pushed out of the pads. Allow this water to flow out and discard before placing the drainage tube in the clean housing container.**

11. The pump may initially be dry, and will not draw the wine quickly. If this happens force some wine into the pump using the intake tube.  
For cleaning & lubricating your pump go to [www.buonvino.com](http://www.buonvino.com) Service/Support.
12. For your convenience you may use the pump for racking. For setup, follow the same directions as suggested for cleaning the pump (bypassing the filter plates).

**Warning: this feature must not be used if there are solids in the wine, i.e. oak chips, elderberries, etc. warranty will be void.**

## MAINTENANCE

When you have finished, clean the pump. It is important to keep your filter/pump clean.

1. Remove the short tube which had been placed on the fitting under the drip tray. Disconnect the short tube which leads from the pump to the first filtering plate and attach the drip tray tube (A in diagram) to the outlet portion of the pump, leaving the intake tube connected to the pump. You now have a direct line through the pump, bypassing the filter plates.

Pump clean cold water through the pump. Place the intake tube into approx. 15 litres or 3 gallons of clean water and the outtake tube into an empty container. Turn on the pump, allowing the clean water to flush out the pump.

From time to time and depending on use sterilize with Potassium Metabisulphite:

- Mix 1 teaspoon per gallon of water and cycle through the pump.
- Flush out with minimum 2 gallons of fresh water after using the solution.

2. Turn off and unplug the cord.
3. Remove the filtering plates and hoses and clean. When cleaning the drip tray be very careful. Do not allow any water to get into the motor section.
4. From time to time, place some petroleum jelly on the threaded portion of the two side bolts, keeping them lubricated.
5. See our website trouble-shooting page - [www.buonvino.com](http://www.buonvino.com)

## SUGGESTIONS FOR GOOD FILTRATION

- A Filtration is the last step in wine making. Its purpose is to further clarify and help remove unnecessary by-products and a high percentage of yeast in the wine.
- B In order to achieve optimum results we suggest that a waiting period of at least 5 days must elapse between filtrations as you progress to tighter (lower micron size) pads.
- C To further enhance and maintain the wine, it should be properly balanced and stabilized before filtering. Use a commercially accepted stabilizer like TANNISOL, which contains the proper percentages of products in combination form and simplifies the process of wine stabilization. (Follow proper directions.)  
The Buon Vino Filter Pads, Tannisol or any necessary product and instructions can be obtained from the same retailer.

**THE FOLLOWING  
SUGGESTIONS AND  
RECOMMENDATIONS ARE  
MADE AVAILABLE TO THE  
HOME WINE MAKER TO  
OBTAIN THE BEST RESULT  
IN WINE MAKING AND  
FILTERING WITH THE  
BUON VINO MINI JET**

Filtration is the last step in wine making, just as you take precautions while you are fermenting and preparing your wine, filtration also required some basis of understanding.

A young wine (30 days old) is not ready for FINE filtration. As per our instructions and wine making directions this is the racking and maturing stage for the wine.

1. If you are using gelatine and or bentonite in your wine and if these products have not settled sufficiently, this will cause a coating effect on your pads. You may experience back pressure which may cause excessive leakage and or slower out put.
2. **FOR BEST RESULTS:** Wine should be 2-3 months old and kept in as cool a spot as you have in you home prior to filtration. During this time the wine will mature, achieve better body and allow the suspended particles and products to drop naturally. At this stage you may proceed to filter with the #2 pads to achieve the shine and sparkle in your wine. You then may follow up with our #3 pads. For better results allow 2-4 days between filtrations.

3. If you wish to filter a young wine (30 days old) we recommend using #1 pads first. You may filter with the #2 pads immediately after filtering with the #1 however the wine is in an agitated state and it would be advisable to wait 2-4 days between filtrations. You may then follow with the #3 after 2-4 days.
4. A young wine that is being filtered may come through the unit agitated, due to a high content of CO<sub>2</sub> that may be present in the wine during fermentation, this is normal. Continue filtering into your clean container. Within 10 - 15 minutes your wine will stabilize and you will see the clarity achieved in filtering.
5. We do not recommend bottling your wine directly from the filter, you should filter from carboy to carboy. Your wine is being pumped through the filters and is in an agitated state and should not be bottled as such. Allow your wine to rest for a few days before you bottle. Wine should be bottled using proper bottling equipment.

These are some recommendations provided to the home wine maker by BUON VINO, to help you achieve better results in your wine making and filtering.

**FOR FURTHER  
INFORMATION ABOUT  
WINE MAKING AND  
FILTERING CONSULT WITH  
YOUR HOME WINE MAKING  
RETAILER.**

## **IMPORTANT SAFEGUARDS**

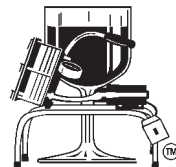
Read all Instructions and safeguards. The following basic safety precautions apply when using electrical appliances:

- Do not touch surface that may be hot. Use handles or knobs provided.
- To protect against electrical shock, do not immerse cords, plugs, portable appliances (or other specific part or parts) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- i) Portable - Remove plug from outlet when appliance is not in use, before putting on or taking off parts and before cleaning.
- ii) Permanently installed - Make sure appliance is OFF when not in use, before putting on or taking off parts and before cleaning.
- Portable - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Where applicable, always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet.
- Do not use appliance for other than intended use.
- Avoid contacting moving parts.
- NEVER dismantle motor - call before touching any motor parts.

## **SAVE THESE INSTRUCTIONS**

**BUY ORIGINAL  
BUON VINO FILTER PADS**

**Look for the Buon Vino  
Trademark on our bags!**





# WARRANTY

BUON VINO hereby agrees that if any defect exists in the material or workmanship relating to the BUON VINO MINI Jet pump and filter for wine, within TWELVE MONTHS from the date on which the product was purchased and the product is returned to BUON VINO, 365 Franklin Blvd, Cambridge, Ontario, N1R 8G7 with freight charges prepaid, it will repair or replace the said product. THERE ARE NO OTHER WARRANTIES RELATING TO THIS PRODUCT WHETHER EXPRESS OR IMPLIED, INCLUDING THE WARRANTY OF MERCHANTABILITY AND FITNESS FOR ANY PARTICULAR USE. There shall be no liability on the part of BUON VINO except to repair or replace the defective product as stated herein, and in particular there shall be no liability for consequential damages.

This warranty shall not apply to any product which has been damaged, tampered with, altered in anyway or otherwise misused. Damage, including concealed damage, occurring in transit should be reported immediately to the carrier and a claim for damages filed. BUON VINO shall be the sole judge of whether or not a defect in materials or workmanship exists.

Buon vino Filters have been designed to use Original buon vino filer pads. Attempts to use filter pads that are not marked **Buon Vino Manufacturing** may result in problems with filtration and could affect the performance of the filter. Warranty may be void if original filter pads are not used. Contact your local dealer or call Buon Vino directly.

Clip warranty slip, place in envelope and mail.

## WARRANTY

*WARRANTY VOID - Unless this card is returned immediately to Buon Vino Manufacturing at 365 Franklin Blvd, Cambridge, Ontario N1R 8G7*

Model Name: MINIJET Your Name: \_\_\_\_\_

Model No.: \_\_\_\_\_ Your Address: \_\_\_\_\_

Date Purchase: \_\_\_\_\_  
                                    DD        MM        YYYY

Supplier's Name: \_\_\_\_\_

Supplier's Address: \_\_\_\_\_ Phone Number: (        ) \_\_\_\_\_

Have you seen this product advertised?  Yes  No

**WARRANTY** – The product to which this card is attached is guaranteed to be in perfect condition when it leaves our factory. It is warranted against defective materials or workmanship for a period of 1 year from the date of sale as specified in the attached warranty.

## IMPORTANT NOTICE

Buon Vino filters have been designed to use original BUON VINO FILTER PADS.

Attempts to use filter pads that are not marked BUON VINO MANUFACTURING may result in problems with filtration and could affect the performance of the filter.

**WARRANTY MAY BE VOID IF ORIGINAL BUON VINO FILTER PADS ARE NOT USED.**

Contact your local dealer or call Buon Vino directly.



Clip warranty slip, place in envelope and mail.



*Buon Vino*

MANUFACTURING INC.

*365 Franklin Blvd  
Cambridge, Ontario  
N1R 8G7  
CANADA*



# UNDERSTANDING THE FILTERING PROCESS

**This is an attempt to instruct the Home Wine Maker of what may occur during the filtration process due to wine related issues and not machine related issues.**

It would be difficult and far too lengthy and technical, to go into all the details of how the filtering process works. This is only an attempt to educate you on the process.

## **Dictionary Definition of FILTER:**

*A device for separating solids from liquids, or particles from gases consisting of a porous substance through which only the liquid or gas can pass through.*

When you are filtering, you are removing particulate from the wine (something solid –not liquid) that is tiny (referred to as micron sized particulate). It is extremely difficult to see a micron with the naked eye.

These particulate are trapped within the filter medium (Pads) and as the filter pads retain more and more particulate, the porosity of the filter pad diminishes.

If you are filtering a dense product, or a wine that has more particulate than the filter can handle, the machine will go into *stress* faster than expected. It will slow down or due to the pressure created in the filter pad area, the unit may drip excessively or even spray out wine from the pads. This often occurs if the wine is very young and has not had time to drop the very large particulate that are created during fermentation, or a product/additive in the wine has clogged the pads. *In effect the wine hits a brick wall!* Another reason that may cause this, could be the result of trying to filter larger quantities of wine than the filter pads can handle. There is a limitation on how much you can filter.

If you experience this result while filtering, take another look at your wine or consult with a local wine making shop to assist you.

Due to the many wines and products used to make wine, it is impossible to establish an accurate amount of wine that can flow through the pads. This is one of the reasons that there are different grades of pads made available to you. Understand your wine, and

use the appropriate grades. Use the appropriate filter machine for the quantities you need to filter.

If wines have been treated properly and have dropped out the largest of the particulate, the *suggested* quantities of wine filtered will apply.

It is difficult to go into all aspects of how wine relates to filtering. Become knowledgeable and ask questions of those who can assist you. You can also go to our service and support page at **[www.buonvino.com](http://www.buonvino.com)**

Happy Wine Making

Buon Vino Manufacturing