

BUON VINO FILTRATION

SET-UP PROCEEDURE:

1. - INSTALL FILTER PADS

Be sure that the *rough side* of the pad faces toward the pump ... and, that the holes in the pads align with the flow holes on the filter.

2. - TIGHTEN DOWN THE SCREWS

- Gently snug down the screw(s) until the plates just touch the pads.
- Run water over the outside of the pads, letting them swell.
- Now, firmly tighten the screw(s)...but, do not over-tighten

3. - RUN ACIDIFIED WATER

Add 1 tablespoon of acid (Blend, Tartaric, Citric) to 5 gallons of water.

Run the water through to remove the "paper taste" from the pads. Slowly re-tighten the screw(s) as the pads swell. The filter will still drip, slightly. Note the reading on the filter gauge.

4. - RUN PLAIN WATER

Run 5 gallons to eliminate acid water.

5. - EMPTY WATER FROM FILTER

Do NOT unscrew The Filter Housing. Just disconnect your hoses and let drain. There will be a tiny bit of water still left in the pads.

Discard the first 1/2 cup of fluid out of the filter. With enough wine, you could just push the water out with your wine.

6. - FILTER YOUR WINE

Your filter will work...Until The Pads Are Full of Wine Solids.

When the filter gauge reads a pressure differential of 15, the pads are full and you must stop filtering. Trying to continue will only overheat the motor, causing it to shut off for about 30 minutes.

A new set of pads is now needed. Repeat steps 1 - 6.

Do not suck up ANY sediment or you will silt up the surface of the pads, completely stopping the flow-through.

7. - CLEAN YOUR FILTER COMPLETELY WHEN FINISHED

Run 2 gallons or more of water through the filter.

Disassemble. Scrub pads clean. Hang hoses to drain dry.

#1 Coarse Pads: For slightly hazy wine. 5 micron.

#2 Medium Pads: Polishes clean/clear Red wine. 2 micron.

#3 Tight Pads: Polishes clean/clear White wine. .5 micron