



Buon Vino

Manufacturing Inc.

The fine art of filtration.

SUPER JET WINE FILTER

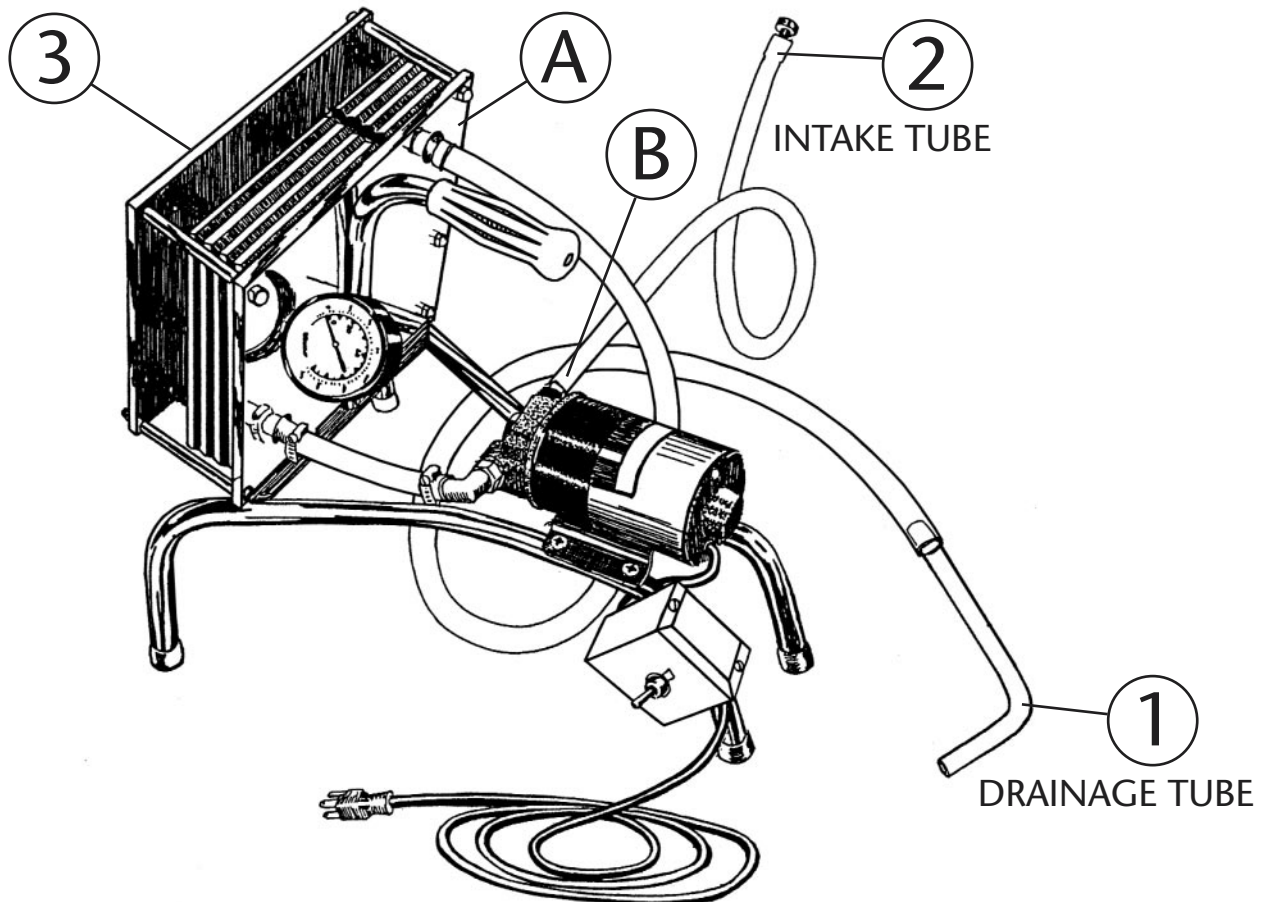
Manufactured in Canada

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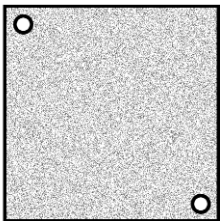
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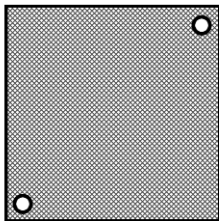
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Filtering Pad Insertion



Coarse Side



Coarse side always faces towards motor 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. Use of other pads may give you inferior results.

BUY ORIGINAL BUON VINO FILTER PADS

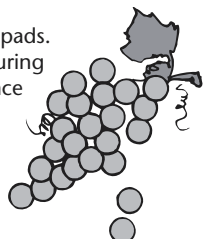
Look for the Buon Vino Trademark  on our bags!

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 filter pads are not used.

Contact your local dealer or call Buon Vino directly.



Instructions

Read all instructions provided before using the Buon Vino Super Jet wine filter

Filter Set-up

It is very important to follow these instructions

Important: Wine must be racked or decanted at least once before filtering.

1. Insert the clear hose with the short white plastic end piece, or drainage tube (No. 1 in diagram) to the fitting marked A in diagram.
2. Insert the clear hose with the red antisediment tip or intake hose (No. 2 in diagram) to the fitting on pump marked B in diagram.
3. Detach the 2 white clamps located on the frame next to the motor. This is done by sliding each side in opposite directions at the point where the clamp joins. Place one on each of the fittings to ensure against air intake or leakage. A set of pliers may be used to tighten the clamp around the fitting if you cannot tighten with your fingers. (Note: Once you hear a snap the clamp has tightened sufficiently.)
4. Loosen the filter body screw, located on the rear (No. 3 in the diagram) and remove the steel concave cover plate and the first three plastic filtering plates. The last plate will not come out.
5. Read filter pad description before continuing to be sure which of the three Buon Vino pads you should use. Also note gauge directions.
6. Remove the 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.
7. Insert one of the pads, making sure that the coarse side is facing towards the motor (see diagram). Ensure the holes on the pads are aligned with the holes on the plastic plates.
8. Insert one of the two central plastic plates, making sure that the half moon on the top part of the plate lines up with the half moon on the nonremovable plastic plate.

Insert the next pad and the second plastic plate in the same manner, followed by the last pad and the plastic plate with the support pins. Place the steel concave plate in position last. All 4 half moons should now be in a straight line, the three pads should all have the coarse side facing the motor and all the holes should be aligned, with the pads being as square to the plastic filtering plates as possible.
9. Tighten the filter body screw well, in order to ensure an airtight closing.
10. Insert the intake tube (No. 2) into the wine to be filtered and place the drainage tube (No.1) into a clean container which will house the filtered wine. You are now ready to filter.
11. We have also included a small drip tray located under the filtering area. Ensure that this tray sits properly in position. If an excess amount of wine is trapped in the filter pads when dismantling, the tray will not collect all the wine. It has been designed to collect any small amount of leakage that normally occurs in a plate and frame filtering system.

IMPORTANT: the first liquid to come out of the drainage tube 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.

It is normal for the bottom of the pads to saturate and drip, and spillage will occur due to entrapment of wine between the plates when you change the pads. It is advisable to have some kind of container under the filter body during these times.

12. **YOU MUST KEEP THE FILTER PUMP CLEAN.** Remove the filter pads, along with the 2 central plastic plates, end plastic plate and steel concave plate. Discard filter pads and wash plastic plates with clean water. Dry the steel concave plate. Flush out the pump with 5 gallons (20 litres) of clean water. This is simply done by placing the intake tube in the water. Start the pump and allow the water to flow through the pump and out.
13. From time to time lubricate threads on filter body screw.
14. Wipe frame and steel concave plate well before storing filter.

Filter Pads

- A. The #1 pads are coarse pads, mainly used for heavy wines. These pads will not show significant change in the wine. They are used to collect and/or break down large particles.
- B. The #2 pads are finer, used for the brightening and polishing of the wine. A significant change should be noticed in clarity and brightness.
- C. If you prefer to further enhance the wine or if you plan on bottling, use our #3 pads. (These pads should only be used after the wine has been filtered with our #2 pads at least once.) The #3 pads assist in removing up to 80% of the yeast in the wine. All 3 grades of pads are not reusable, discard when finished. Please note gauge directions for pads.

Gauge Directions and Check Valve

- A. When you filter with the #1 and #2 pads, the procedure is the same. The gauge will increase pressure on its own, therefore from time to time check the PSI on gauge. When it reaches 18 - 20 PSI turn off the motor and change the pads, using the same procedure as indicated in the instructions and the filter pad description.
- B. With the #3 pads you cannot exceed a differential pressure of 10 PSI. To calculate differential pressure allow approximately 2 gallons of wine to flow through the pads. At this point the needle should stabilize. Note the pressure on the gauge and add 10 PSI. Do not exceed the number calculated, i.e. if gauge stabilizes at 5 PSI (5PSI + 10 PSI =15 PSI), do not exceed 15 PSI on gauge.
- C. The Check Valve creates the self prime in the pump. This valve will eventually wear and will need to be replaced. Call your local dealer or Buon Vino first before taking anything apart. See our website trouble-shooting page - 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.

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

