

5. DISCONNECTING & CLEANING

When all the wine has been treated, take the transfer tube from the top jar and hold it upright to drain down. Then remove the tube from the filter inlet and leave the filter to completely empty.

Separate the filter body from the funnel.

Unscrew the locking ring with the spanner.

Empty the contents and **discard the used filter pad.**

NEVER save a used filter pad for use again on another occasion.

Thoroughly clean and dry all plastic parts before storing.

PLEASE NOTE

DO MAKE SURE THAT:

- Fermentation has completed before filtering.
If gas bubbles are seen rising in the tube, then the wine is still working. Stop the filter and allow the wine to ferment out completely.
Add 1 crushed campden tablet per gallon and a dose of potassium sorbate.
Leave for 1 week allowing any sediment to settle, then siphon into a clean jar and filter again.
- Super Enzyme and wine finings have been added beforehand.
- The wine has been siphoned off the sediment.
- The support disc is fitted with the "A" side facing the pad and the 3 lugs are located in the slots of the filter body.
- The locking ring is firmly tightened (not cross-threaded).

NEVER:-

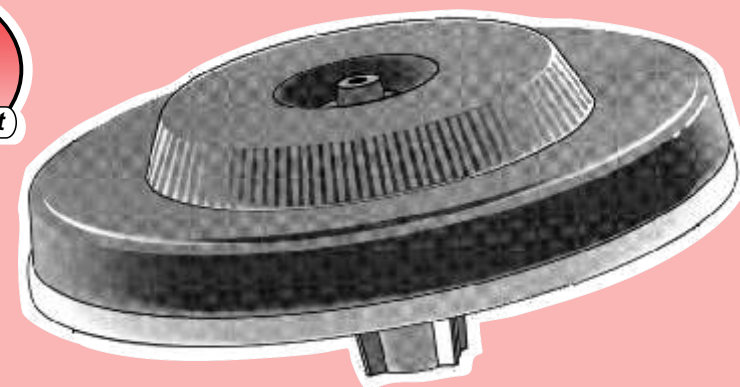
- Sterilise the support disc in a strong sulphite solution.
- Keep a used pad for use on another occasion.

We regret being unable to reply to individual queries. However, we consider these instructions will enable you to handle most, if not all, of the clearing problems likely to be encountered.

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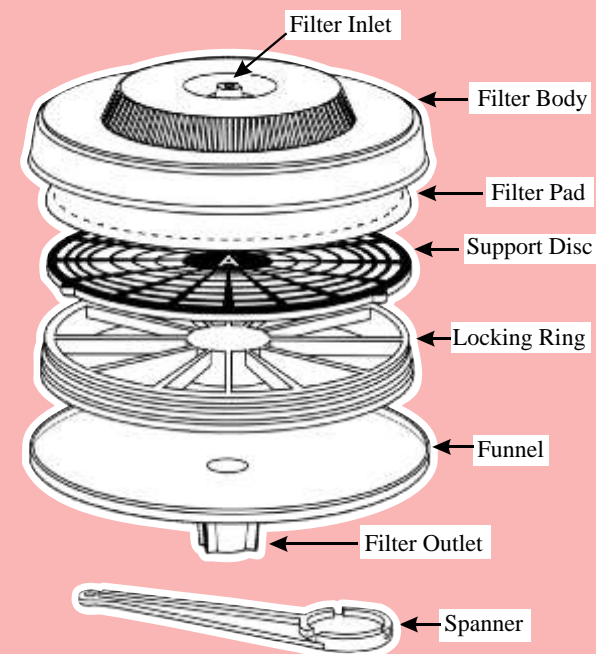
REPLACEMENTS

Crystalbrite/Filtabrite pads and other Vinbrite filter spares are available from all good winemaking stockists.



KIT INCLUDES:

**Filter Body.
Support Disc.
Locking Ring.
Funnel.
Spanner.
Transfer Tube.
Flow Control Clip.
Filter Pads.**



The filter pads used in this kit remove only the sediment and hazes.

VINBRITE

WINE FILTER KIT

Please read instructions carefully before using this filter.

1. BEFORE FILTERING

Always prepare the wine beforehand, by using SUPER ENZYME and wine finings (preferably VIN CLEAR).

This makes filtering easier and produces brilliantly clear wines.

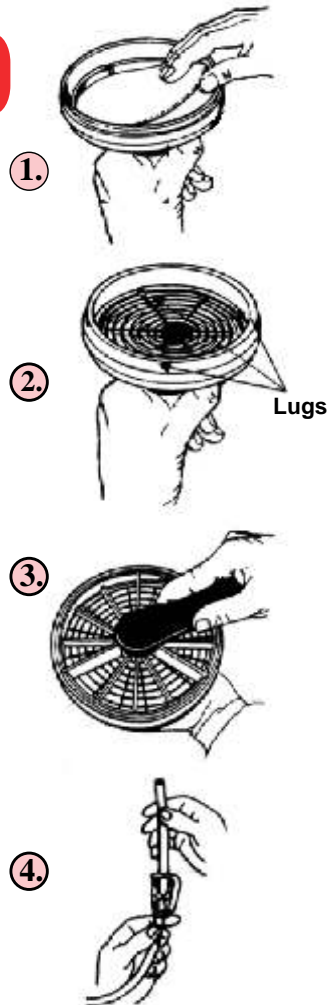
PLEASE READ THE SEPARATE LEAFLET ENTITLED "DO THIS BEFORE FILTERING"

BEFORE USING THIS FILTER, ENSURE THAT THE FERMENTATION HAS COMPLETED. THEN CAREFULLY SYPHON THE WINE INTO A CLEAN JAR LEAVING THE SEDIMENT BEHIND.**THIS IS MOST IMPORTANT!**

2. FILTER ASSEMBLY

Sterilise all plastic parts and jars before use.
(Do NOT immerse in a strong sulphite solution ..
... It may damage the support disc).

1. Insert a pad into the filter body (Fig 1).
A Crystalbrite pad may be fitted either way but a Filtabrite pad **MUST** be fitted with the patterned side facing the support disc.
2. Place the support disc on top of the pad.
Ensure that the side marked "A" faces the filter pad and that the 3 lugs are located into the slots of the filter body (Fig 2).
3. Next screw the locking ring into the filter body to secure the pad.
Be careful not to cross the thread.
4. Pour half cupful of water over the pad to soften it. Then the locking ring **MUST** be tightened with the spanner Provided (Fig 3).
5. Attach the funnel to the filter body.



3. PAD RINSE

It is first necessary to rinse the pad with tap water. This swells the pad material and also removes loose fibres.

Place the filter into the mouth of a clean empty Jar at floor level. Fill another clean jar with 1 gallon of tap water placed at table height.

Fit the flow control clip over one end of the transfer tube.

Then insert the other end into the jar of water. Gently apply suction to the tube to siphon the water. Stop the water near the end of the tube by closing the flow control clip (fig 4).

Push the transfer tube over the filter inlet, then open the flow control clip to enable all the water to pass through the filter as waste.

Remove the transfer tube from the filter inlet.

You are now ready to filter the wine.

4. FILTERING

Place the filter into the mouth of a clean empty jar (or plastic container) standing at floor level. Put the jar of wine to be filtered at table height.

Insert the transfer tube into the bottom of the wine.

Siphon and filter the wine as described for "Pad Rinse".

SPECIAL NOTE:

The flow rate and degree of wine clarity will depend entirely upon the condition of the wine being filtered. A Crystalbrite or Filtabrite pad should polish up to 5 gallons (25 litres) of carefully prepared wine, to a high degree of brilliance.

