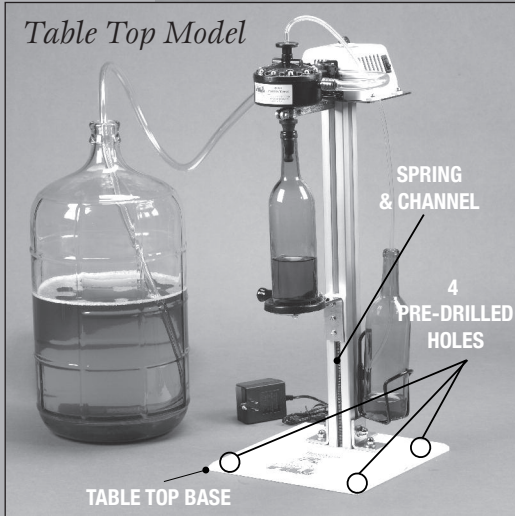


FILLjet

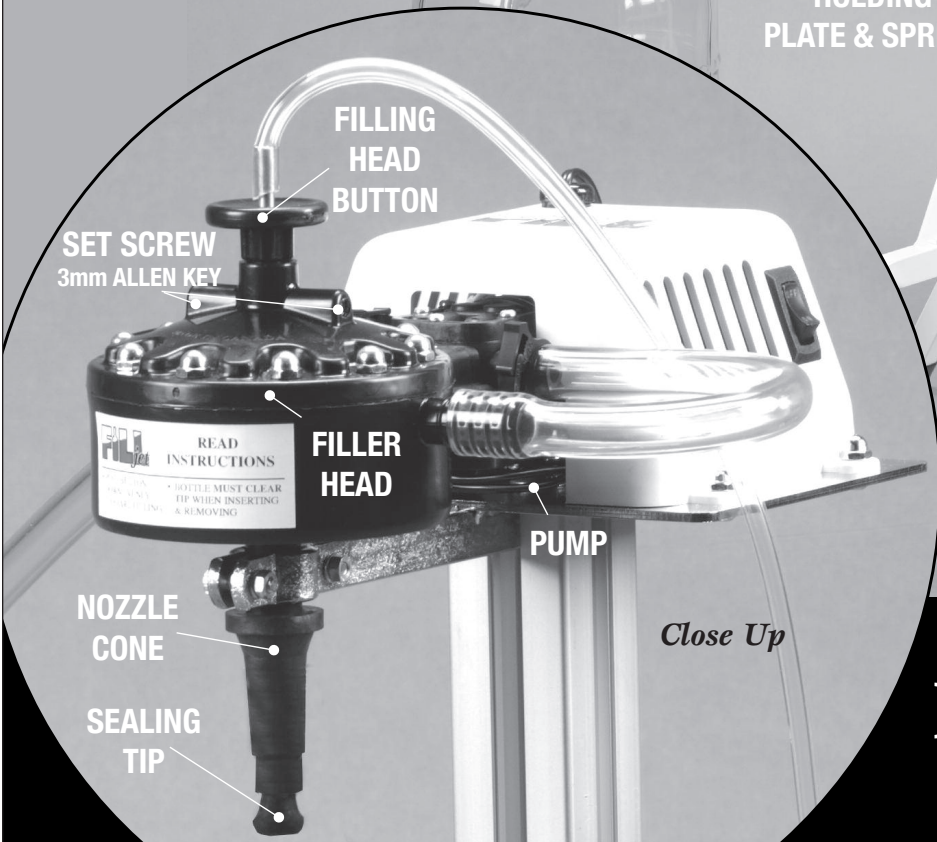
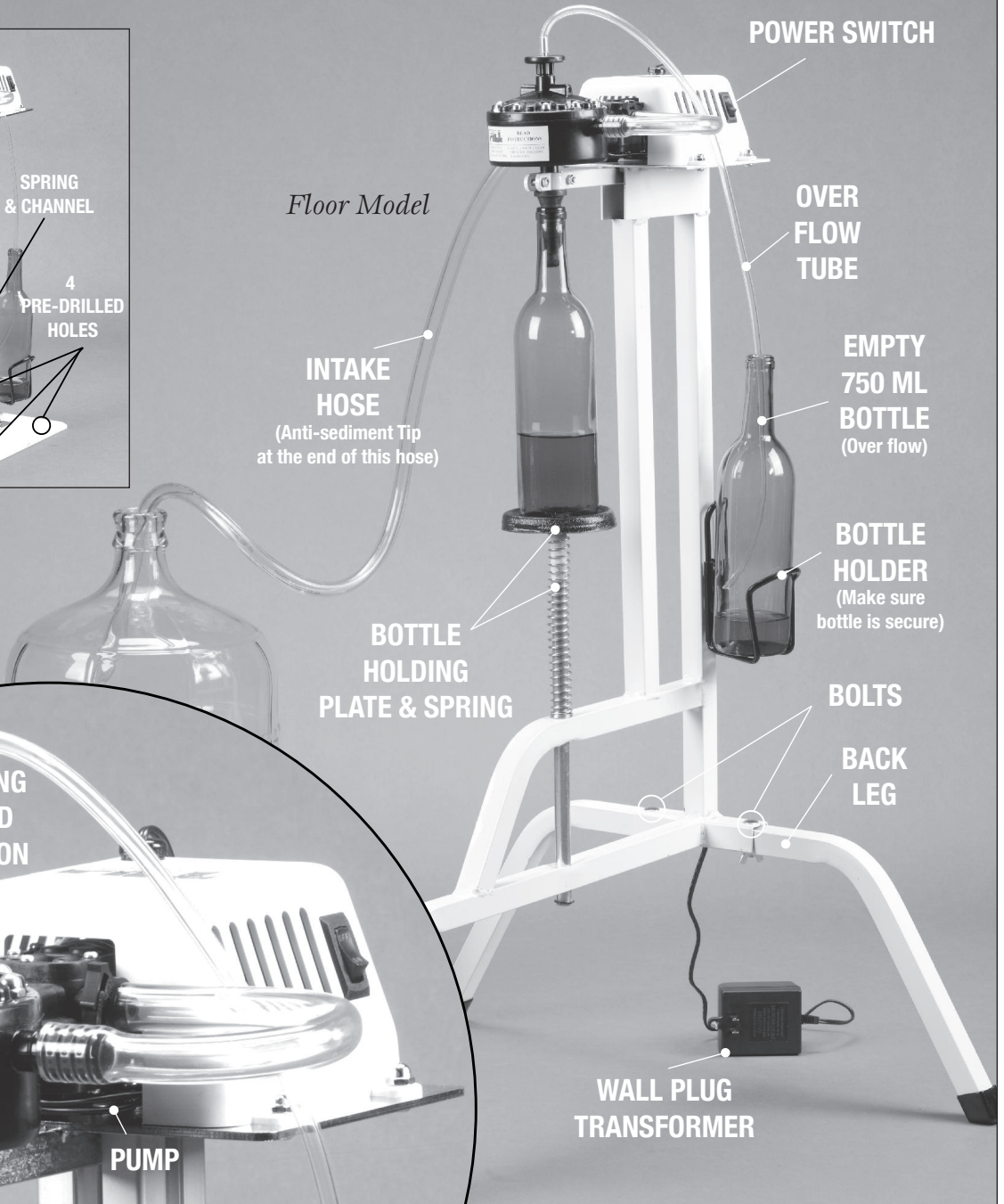
TABLE TOP AND FLOOR MODEL

ELECTRIC BOTTLE FILLER

Table Top Model



Floor Model



INSTRUCTIONS FOR USE

FILL JET SETUP

IMPORTANT - PLEASE READ COMPLETELY BEFORE STARTING. See Illustration.

FLOOR MODEL

Assemble the back leg: Line up the holes of the back leg with the holes on the back part of the frame. Insert the two bolts from the top and tighten down with the butterfly wing nuts from the underside.

TABLE TOP MODEL

There are 4 screws included with your Table Top model Fill Jet. The base of the filling unit has 4 predrilled holes. Once it has been determined where the bottle filler is to be mounted, place the 4 screws (supplied with the bottle filler) in each of the pre-drilled holes on the base and tighten the screws into the desired area.

NOTE: If you do not wish to secure the Fill Jet on the surface determined with the screws provided, you can secure the base of the unit with C clamps or clamps of your choice. (Clamps are not provided with this unit.)

INSTRUCTIONS FOR USE

For BOTH Floor Model & Table Top Model

- 1) Place an empty 750 ml bottle into the bottle holder located on the side of the frame and insert the tube coming out of the top of the filler into the empty bottle. This is your over flow tube. Make sure your bottle is secure in the holder.
- 2) Place an empty bottle into the filler nozzle, by pushing down on the round base plate that is spring loaded. (*The Fill Jet can accommodate; 375 ml, 750 ml, and 1 litre bottles.*) The sealing cone on the filler nozzle **MUST** seal the bottle opening. Push the filling head button down, located on the top of the filler head to the down / open position. We suggest using two hands, placed on either side of the filling head and using both thumbs to evenly push down on the button.
- 3) Insert your intake hose (left side of filler) into your CLEAN wine to be bottled. **NOTE: Sediment drawn into your pump will damage pump, warranty will be void. Wine that is being bottled should be free of sediment. (Racked well and or filtered.)**
- 4) Plug in the unit and switch on the pump with the on/off power switch located on the side of the top cover.
- 5) The filling head needs to charge. When starting to fill your first bottle, the wine may not cascade evenly, and the filler may shut off prior to the bottle being filled. This **ONLY** happens on your first bottle. If the filler shuts off prematurely on your first bottle, just push the filler head button down again to restart. Once you have filled your first bottle the system is charged and you will notice the wine cascading evenly and sheathing the inside of the bottle.
- 6) The Fill Jet will begin drawing up the wine and your bottle will commence filling. When the bottle is full the filler head button will pop up (shut off). Any overflow will be redirected into the overflow bottle. *You do not need to turn off the FILLjet*, simply grasp the filled bottle and push down on the round spring loaded base plate, **HOLD** for about 2-3 seconds allowing any wine still in the nozzle to drip into your bottle, then remove the bottle.
- 7) Place another empty bottle onto the spring loaded base plate, once again making sure that your bottle opening is sealed by the sealing cone on the filler nozzle. Push the filling head button, on the top of the filler head to the down / open position. The pump will restart automatically and your bottle will commence to be filled. Repeat this process until you have finished filling all your bottles.

SETTING YOUR FILL HEIGHT

To adjust fill height of wine, move the sealing cone up, or down, along the Filling Nozzle. Sliding it up will decrease your fill. Sliding it down will increase your fill.

Set Screw Adjustment, is located on the top of the unit just under the filling head button. For any required adjustment follow the instruction below.

CLEANING/MAINTENANCE/ADJUSTMENTS

Once you have completed bottling your wine, you need to clean the system. **NEVER** leave wine or residue in the hoses, pump or filler. Prepare a pail of fresh clean water (Do not use excessively hot water!) and following the same procedure as you would bottling your wine. Flush out the system with the clean water by filling a minimum of at least 6 (six), 750 ml bottles. Keeping the pump turned on, raise your intake hose above the pump and allow all the water to be forced out of the hose, pump and the filler head.

All parts on the Fill Jet that come into contact with wine are food grade. To sanitize the system you can use a weak solution of Potassium Metabisulphite and run this through. **ALWAYS** follow this up with flushing out the system again with fresh clean water (Do not use excessively hot water!). Otherwise the Potassium Metabisulphite can crystallize and this can create problems with the seals in the pump and filler.

If pumping liquid other than water the pump should be flushed with water after each use.

SET SCREW ADJUSTMENT (Only if Needed)

On the top of the filling head there are 2 set screws directly opposite each other. We recommend that they not be touched — the set screws have been set from factory. The set screws are the adjustment for the shut-off of the filling head. However, if you find that the head is not shutting off smoothly or is hesitating, turn the set screw counter clock wise (with a 3 mm Allen key) very slightly. If the filling nozzle has too much pressure from the pump it may drip more wine than you adjusted for. If this happens, turn the set screw clock wise, slightly.

IMPORTANT: However slight of an adjustment made to one set screw the same must be done to the set screw directly opposite.

The sealing cone on the filler nozzle may tend to get dry and your bottle may stick as you remove it.

Simply apply a very light film of petroleum jelly, on the sealing cone. Petroleum jelly is food grade and it is also a good lubricant.

If you should find the pump struggling to draw up the wine, and you have checked that everything has been set up properly, check the white anti-sediment tip located on the end of the intake hose. If it is too tight against the hose, it is not allowing the wine to be drawn up. Pull it away from the bottom of the hose slightly.

Warranty will be void if the unit is not used in the intent that it was manufactured, taken apart or misused. Sediment drawn into your pump will damage pump, warranty will be void. Wine that is being bottled should be free of sediment. (Racked well and or filtered.)

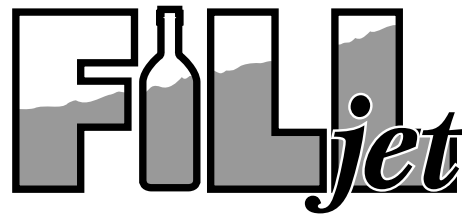
TABLE TOP MODEL

On occasion please lubricate the spring and channel in the (aluminum) column that the base plate slides up and down on with petroleum jelly.

FLOOR MODEL

From time to time it is also recommended that you put some oil on the shaft, under the base plate at the spring. This keeps the shaft lubricated making it easier for bottle insertion and sealing of your bottle in the filler nozzle.

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ELECTRIC BOTTLE FILLER

warranty card

Please keep warranty card for your records along with original sales receipt.

WARRANTY

BUON VINO hereby agrees that if any defect exists is the material or workmanship relating to the BUON VINO Fill Jet electric bottle filler for wine, within ONE YEAR from date on which 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.

**Warranty will be void if the unit is not used in the intent that it was manufactured.
The Fill Jet is an electric bottle filler for wine.**

WARRANTY

Please keep warranty card for your records along with original sales receipt.

Model Name Fill Jet Floor Model Table Top Your Name: _____

Date Purchase: _____ DD MM YYYY Your Address: _____

Supplier's Name: _____

Supplier's Address: _____

_____ Phone Number: () _____

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 12 months from the date of sale as specified in the attached warranty.