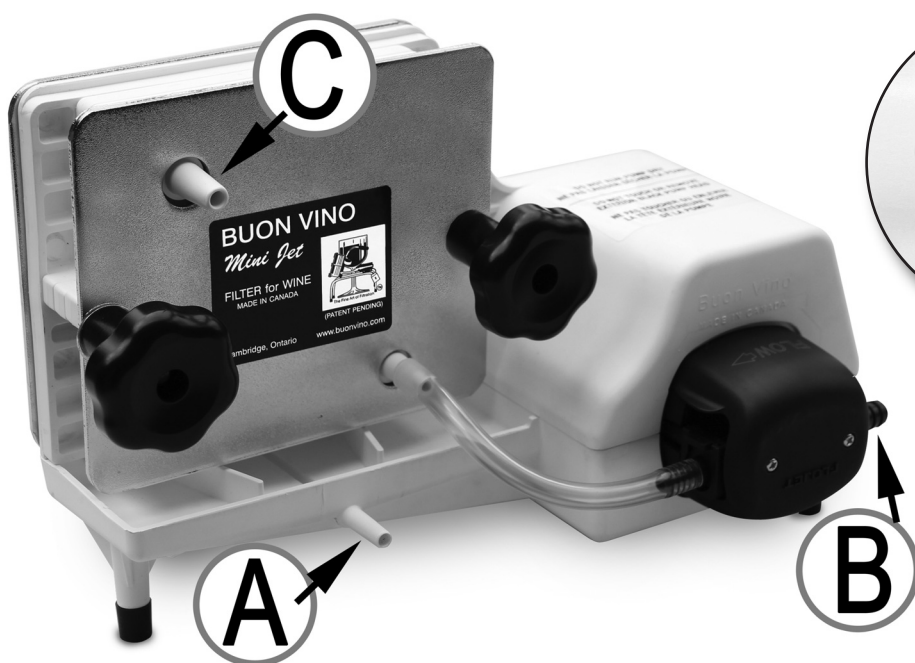


The fine art of filtration.

# Buon Vino

MANUFACTURING INC.

## MINI JET WINE FILTER



Plug in  
power supply

**Buon Vino**  
MANUFACTURING INC.

2-365 Franklin Blvd  
Cambridge, Ontario  
Canada N1R 8G7  
Tel: 519-622-1166  
www.buonvino.com  
or email us at  
info@buonvino.com

Made with Pride • Made with Quality  
Made in Canada



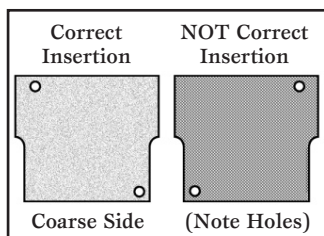
### IMPORTANT NOTICE

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 handwheels 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 MINI JET WINE FILTER

### FILTER PAD DIRECTIONS

- 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.
- 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.
- If you prefer to further enhance the wine 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. Discard after use.**

- If you have additional wine to be filtered you must allow the motor to cool for 45 – 60 minutes then insert a new set of filter pads 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: 1 day prior to filtering rack your wine into a clean container. Avoid heavy sediment to be drawn into the pump. If you use oak chips we highly recommend the purchase of the “Pre-Screen” filter to avoid damage to your pump.**

- Have a clean container with water ready. Approximately 10 – 15 liters
- Dissolve thoroughly: 1 Full Teaspoon of Citric Acid and 1 Full Teaspoon of Potassium Metabisulphite in the water
- Place your Filter Pads in the solution and allow to saturate/soak for approximately 1 min.
- Follow Instructions “How to Insert your Filter Pads”
- Once the pads and plates are inserted properly – tighten down the pads using your hand wheels ensuring a good seal between pads and filter plates.

- Place both your intake hoses 3/8 x 1/2 (B) and out-take hose (C) as shown on the diagram onto the proper ports on the machine. The intake hose (B) contains an anti-sediment tip at the end as well as a stainless steel wire inside. The SS wire is to allow the hose to remain straight when inserting the hose into your container of wine to be filtered.
- Place the 1/4 x 3/8 hose on drip tray nozzle (A) and place the end in your pail with the solution (any dripping will flow back into the pail)
- Place the opposite end of the hoses (A and B) into the container with the prepared solution
- Insert the round plug end on the power adaptor into the power jack – located on the back of the unit (small Black Square). Then plug your adaptor (power unit) into your wall socket.
- Turn on Switch
- The pump will draw up the prepared solution through the intake hose, through the pads and out. Continue to cycle the solution through the hoses and filter pads for approximately 1-2 minutes. This step: sterilizes the hoses / pump and neutralizes the pads.
- Once you have cycled the solution for 1-2 min remove the intake hose (B) out of the water but do not turn off the pump. Allow the water to drain out of the hose and push any excess water out of the pads (as best as possible) Once the water has drained (try to not run the pump dry for too long) turn off the pump. Drain your drip tray and hose of any water in the drip tray.
- You are now ready to Filter your wine.
- Place the intake tube (B) into the wine to be filtered. Place your drip tray hose back into your container of unfiltered wine (optional) or collect any possible wine from the drip tray into a separate container. Any liquid coming out of the drip tray is only achieved through gravity. Therefore ensure that the hose is straight and at a

level/height that will allow drainage of the drip tray.

- **IMPORTANT:** The first liquid to come out of the out-take tube (C) will be water that is being pushed out of the pads. Allow this water to flow into an empty container and discard. Once you see the wine beginning to flow through the hose quickly place the hose into your clean receiving container. Filtration should be continuous and free flowing from the wine being filtered to the receiving container. Stopping and starting the filter during filtration will not allow for proper results.
- **IMPORTANT:** If you make a wine that produces heavier particulate or use oak chips, elderberries etc. we highly recommend purchasing a Pre-Screen filter (see below). This avoids any uptake of the aforementioned to get into the pump causing clogging or damage to the pump.
- **IMPORTANT:** Never leave your pump unattended while in operation.

## PRE-SCREEN FILTER

Preserves Your Mini Jet's Pump Life



### PRE-SCREEN IS **ABSOLUTELY REQUIRED** WHEN FILTERING:

- Fruit wines or wines made directly from grapes (with possible pits or skins in wine)
- Oak chips or oak powders have been added to wine
- Using the pump for transferring/racking wine

**WARRANTY WILL BE VOID,**  
if the pre-screen is not used for these applications  
Contact your local retailer for availability

## HOW TO INSERT FILTER PADS

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 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, ie., use all #1 pads, or all #2 pads, or all #3 pads.
3. Loosen the two black handwheels and remove the two central plates.
4. 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) Filter Pad Insertion. 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 even against the plastic plate along the top.

Once the first pad is placed into the filter body, next place one of the central filtering plates (once again note the hole locations as you insert your plastic plate. (Top Left – Bottom Right) 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.)**

## MAINTENANCE

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

- 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 approximately 15 litres or 3 gallons of clean water and the outtake tube into an empty container. Turn on the pump, allow 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 5 gallons of fresh water after using the solution. Potassium Metabisulphite is a good product to use, however DO NOT make a strong solution and you MUST flush out the pump with fresh water to avoid crystals forming inside (as it dries). This will damage the inside of the pump.

- Turn off and unplug cord from wall receptacle and power jack.
- 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.
- From time to time, place some petroleum jelly on the threaded portion of the two side bolts, keeping them lubricated.
- Your wine filter and filter pads must be stored in a clean dry area. Do not store near detergents or in a plastic container as any dampness will not escape and damage the machine.
- See our website trouble-shooting page - [www.buonvino.com](http://www.buonvino.com)

## **SUGGESTIONS FOR GOOD FILTRATION**

- 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. Filter pads can ONLY remove suspended particulate in your wine. They CANNOT remove colour or alcohol from your wine.

Filtration enhances the aesthetics of your wine.

- In order to achieve optimum results we suggest that a waiting period of at least 2 – 3 days between filtrations as you progress to tighter (lower micron size) pads.
- To further enhance and maintain the wine, it should be properly balanced and stabilized before filtering. Use a commercially accepted stabilizer, we suggest TANNISOL, which contains the proper percentages of products in combination form and simplifies the process of wine stabilization. (Follow proper directions). Any good approved stabilizer is highly recommended.

The Buon Vino Filter Pads, Tannisol or any necessary product and instructions can be obtained from your 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 requires 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.

- If you are using gelatin and or bentonite (or similar products) 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 output.

- **FOR BEST RESULTS:** wine should be 2 – 3 months old and kept in the coolest spot you have in your 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, if desired, follow up with our #3 pads. For better results allow 2 – 4 days between filtrations.
- If you wish to filter a young wine (30 days old) we recommend using #1 pad first.
- 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.
- 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. If wine is bottled directly, this may cause what is referred to as “Bottle Shock” Filtering wine and bottling wine are two different procedures and should not be combined.

## **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, 2-365 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 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.

Complete and keep information for your records only.

## WARRANTY

Model Name: MINI JET

Your Name: \_\_\_\_\_

Model No.: \_\_\_\_\_

Your Address: \_\_\_\_\_

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

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 1 year from the date of sale as specified in the attached warranty.

# 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

### 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.



*Check out our helpful  
“How-To Videos  
at  
**[www.buonvino.com](http://www.buonvino.com)***



L'art de la filtration.

OTHER FINE PRODUCTS FROM

# Buon Vino

MANUFACTURING INC.



## Electric Bottler Filler - Table Top & Floor Model

Developed to make your wine filling needs easier, the Buon Vino Fill Jet Electric Bottle Filler is capable of filling a 750ml bottle in just 17 seconds. It's specially designed tapered tip cascades wine into the bottle, and the pump is self de-activating to help prevent overflows. These fillers can be used anywhere, with its self-priming pump and spring loaded bottle base – they are fast and easy to use.



### AIR LOCKS



## Super Automatic Bottle Filler

- Gravity Filler
- Automatically stops at same level every time
- Easy to start, doesn't need to be restarted
- Doesn't drip, mess free!!!
- Featured in "The Encyclopedia of Home Winemaking" Pierre Drapeau & Andre Vanasse



## BUNGS: Bored or Solid

- Lip prevents **Bung** from falling into Carboy
- 4 convenient sizes results in LESS inventory
- Longer taper produces snugger fit and better seal
- Fits Cylinder and 'S' Type Fermentation Locks
- Available as solid or with hole

SMALL Fits 11L, 18.9L and 23L Carboys

MEDIUM Fits 20L, 25L

and 34L Demijohns

INTERMEDIATE

Fits Plastic Carboys

LARGE Fits 54L

Demijohns

