



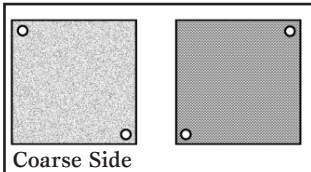
The fine art of filtration.

Buon Vino

MANUFACTURING INC.

SUPER JET WINE FILTER

FILTER PAD INSERTION



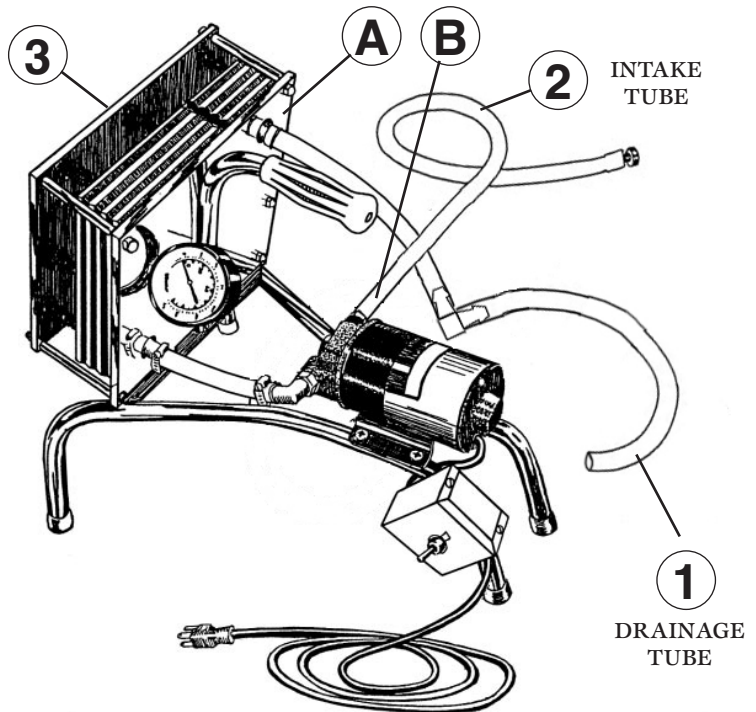
Coarse side always faces towards motor on all three grades of pads.

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!



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.

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.

Buy Original Buon Vino Filter Pads



INSTRUCTIONS

READ ALL INSTRUCTIONS PROVIDED BEFORE USING THE BUON VINO SUPER JET WINE FILTER

FILTER SET-UP

One day prior to filtering rack / decant your wine into a clean container.

Avoid drawing heavy sediment into the pump. If you use oak chips (elderberries etc.) we highly recommend the purchase of the “Pre-Screen” filter to avoid damage to your pump.

1. Loosen the filter body screw, located at the rear (No. 3 in the diagram) and remove the steel concave cover plate and the first three plastic filtering plates.

The last plate (which has the gauge attached) will not come out.

2. Read filter pad description before continuing in order to be sure which grade of the three Buon Vino filter pads you should use.

Also take note of the gauge instructions.

3. For optimum results - Prepare your filter pads according to these instructions:

- Have a clean container with water ready (approx. 10 – 15 lit or 2 to 3 gal)
- Dissolve thoroughly: 1 full teaspoon of Potassium Metabisulphite and 1 full teaspoon of Citric Acid in the water.

Remove your pads from the package and place your Filter Pads in the solution. Allow them to saturate for approx. 1 minute. Make sure the pads are not bunched together while soaking to allow the solution to saturate on both sides of all 3 pads.

Note I: DO NOT discard the prepared water solution, you will need it later

Note II: The grades of filter pads cannot be interchanged! All three pads must be of the same grade!

4. Inserting your filter pads and plastic plates:

- Place one of the pads into the filter housing and against the fixed plastic plate. Ensure that the coarse side of the pad is facing towards the pump and that the holes of the

pads are aligned with the holes on the plastic plate.

- Insert one of the two central plastic plates, again making sure that the holes correspond (the two central flat plastic plates are the same, use one of the two).
 - Insert the next pad in the same direction followed by the second central plate, followed by the last (3rd pad) and the last plastic plate with the support fins.
 - The concave steel plate is now placed over the plastic plate with the support fins.
 - All 4 half-moons should be in a straight line, the 3 pads should all have the coarse side facing the motor and all the holes should be aligned.
 - Square up the pads and plastic plates to the front fixed plastic plate as even on both sides as possible. The pads are slightly larger than the plastic plates and they should overhang a little on both sides
5. Hand tighten down the pads and plates with the filter body screw well (No. 3 on the diagram) to ensuring a good seal.
 6. Attach your hoses:
 - Connect the clear hose with the elbow fitting “Drainage Tube” (No 1 on Diagram) to the fitting marked A on diagram
 - Connect the clear hose with the anti-sediment tip “In-take Tube” to the fitting on the pump marked B on diagram.
 - Detach the 2 white clamps located on the frame of the unit next to the motor. This is done by sliding each side of the clamp in opposite directions at the point where the clamp joins
 - Place one clamp on each of the in-take and out-take fittings (A & B). A set of pliers may be used to tighten the clamps if you cannot tightened (squeezing them together) with your fingers. Once you hear a click the clamp

has tightened sufficiently.

7. Place your in-take and drainage tube into the water with the solution you had prepared for the filter pads. Plug in the unit and turn on the switch. Allow the solution to circulate in and out of the pail and through the pads for a minute or two. Hand tighten the filter body screw a little more now that the pads are set in the filter housing.
8. Remove the intake hose from the pail and allow the water to drain out as much as possible
9. Insert the intake hose into the wine that you will be filtering (No 2)

IMPORTANT: The first liquid to come out of the drainage tube will be the water being pushed out of the pads by the wine. Allow this water to flow out into a separate container then quickly place the drainage tube (No 1) into the container which will house the filtered wine.

You have now commenced filtering. Continue to allow the pump to work and note the gauge (please see gauge information)

It is normal for the bottom of the pads to saturate and drip, and some spillage will occur due to the entrapment of wine between the plates and pads when you remove the pads when finished filtering. We suggest a small container under the filter body during these times.

10. **YOU MUST KEEP THE FILTER PUMP CLEAN:** Once finished filtering back off the filter body screw and remove the portion of pads and plate that you originally inserted.

Discard the filter pads and wash plastic plates with clean water. Dry the steel concave plate well (to preserve the life of this plate from moisture and humidity, you can use Silicone Spray before storing)

Flush out the pump with clean water (2 gal / 10 liters) of clean water. This is simply done by placing the in-take tube in the clean water and allow the water to flow through the pump (without any plates or pads) and out. You can use that water and a small nail brush to clean the fixed plate as the water is coming out.

Note: Water will come out of the out-take side of the pump through the small hose attached to

the filter plate nozzle. You can put the end of the machine in your sink or place the whole unit in a large tub or if you have a floor drain place the machine over the drain.

11. From time to time lubricate the threads on the filter body screw. Petroleum Jelly is recommended (food grade and it lubricates well)
12. Wipe and dry the frame and concave steel plate well before storing your 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

The gauge works on back pressure. As the wine is filtered and more and more particulate are trapped and retained on the filter pad, the pump pushes a little harder each time which creates a back pressure and that is when the needle moves slowly higher.

If your gauge increases in pressure too fast this is an indication that you have a very high amount of particulate in the wine and you should:

- A) Use a coarser pad or B) your wine may need to sit longer or C) add a clarifier to assist in the drop out of large particulate can be used at this time.

Under normal filtration the wine should flow steadily and evenly and the gauge should rise slowly.

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 SUPER JET

Filtration is the last step in wine making, just as you take precautions while you are fermenting and preparing your wine, filtration also required 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.

1. If you are using gelatine and or bentonite 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 out put.
2. To further enhance and maintain the wine, it should be properly balanced and stabilized

before filtering. Use a commercially acceptable 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.

3. FOR BEST RESULTS: Wine should be 2-3 months old and kept in as cool a spot as 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 follow up with our #3 pads. For better results allow 2-4 days between filtrations.
4. If you wish to filter a young wine (30 days old) we recommend using #1 pads first. You may filter with the #2 pads immediately after filtering with the #1 however the wine is in an agitated state and it would be advisable to wait 2-4 days between filtrations. You may then follow with the #3 pads after 2-4 days.
5. A young wine that is being filtered may come through the unit agitated, due to a high content of CO₂ 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.
6. 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 with proper bottling equipment.

These are some recommendations provided to the home wine maker by BUON VINO, to help you achieve better results in your wine making and filtering. These procedures may vary slightly depending on how you are making your wine.

WARRANTY

BUON VINO hereby agrees that if any defect exists in the material or workmanship relating to the BUON VINO SUPER JET pump and filter for wine, within ONE YEAR 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 SUPER JET

Your Name: _____

Serial No. _____

Your Address: _____

Date Purchase: _____
 DD MM YYYY

Supplier's Name: _____

Supplier's Address: _____

Phone Number: () _____

Have you seen this product advertised? Yes No

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.

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

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WARRANTY MAY BE VOID IF ORIGINAL BUON VINO FILTER PADS ARE NOT USED.

Contact your local dealer or call Buon Vino directly.



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**

Happy Wine Making

Buon Vino Manufacturing

**BUY ORIGINAL
BUON VINO
FILTER PADS**

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Trademark on our bags!**

