

23 Litre DEGASSER (WHIZZ STICK)

How many times have you had fun(!!) trying to remove all the unwanted carbon dioxide gasses which are present in the wine (gases given off naturally during fermentation). We have seen people rolling their containers over the floor and doing all sorts to them. Well, now you can do this with the minimum of effort and maximum efficiency, using the degassing stick.

This product has been specially designed with the wine maker in mind. It's only designed to work with 23 litre fermenters (30 bottle wine kits). It is made using stainless steel and food grade plastic, for maximum sterility.

Instructions for Use

Make sure your Whizz Stick is cleaned and sterilised before use, with your Ritchie Sterilising agent that you use for your other equipment. Not Sodium Metabisulphite.

Fit the top of the Whizz Stick above the top pin (opposite end to the white arms) into the chuck of a drill. We recommend a cordless drill type as being best due to the slower speed, you should never exceed 1200 rpm speed with your drill.

Remove the top from your fermenter and lower the Whizz Stick inside. Allow the bung to settle into place with the washer sitting on top of the bung, if you have a small opening to your container. If you have a large opening then ignore the bung. If you have a large cap with a bung & airlock fitted remove the bung and airlock and then slide the Whizz Stick into place resting the bung in the cap. Leave the lid fitted loosely.

Make sure that the Whizz Stick is vertical in your fermenter and not able to touch either the bottom or sides of the container. Switch on your drill for around 10-15 seconds, then let the liquid settle for a minute before repeating the process again. Do not go into reverse with your drill whilst the liquid is still moving, and stop if your wine froths up, and allow it to settle.

We recommend repeating the de-gassing process twice a day for 3-4 days to ensure gas removal.

Clean and dry your degassing stick before putting it back away.

Remember: Never allow rods to touch the container sides or bottom
Sterilise before use
Do not exceed 1200 rpm
Do not apply pressure to the top of your container
Do not operate for too long and cause excessive frothing
Do not go into reverse whilst liquid is still moving

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