

Wine Filter

Vinfilterapparat

MK4



BETTER BREW

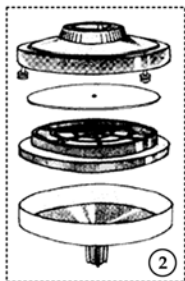
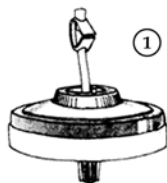
Equipment

Use an extendable syphon, or just a long PVC tube to achieve the necessary distance (1.5 to 2 metres, see picture 3).



You also need 2 vessels (fermenters, buckets, demijohns) plus the MK4 filter itself of course.

You also need a filter pad (normally 1 pad for a 25 litre / 5 gallon wine kit). Available pads are: 2000 (Beer), 1000 (Coarse), 500 (Medium) and 100 (Fine). The beer pad will remove most yeast but leave just enough for the CO2 to form when bottled.



1. The complete filter
2. Filter assembly
3. Complete setup



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Instruction

1. Soak the filter pad in water for 5 minutes, to swell it slightly and to remove any excess filter dust.
2. Mount filter pad as shown in picture 2. Tighten screws equally, but do not overtighten. When completely assembled, your Better Brew filter will look as in picture 1.
3. Connect wine filter to long tube or syphon. As the filter is gravity fed, you need enough height here, ideally up to 2 metres. Consider the risk of leaks when choosing where to place the system. Make sure all joints are tight.
4. Suck some wine through the syphon (or tube), then connect it to the filter unit. Use the clip for turning off the flow while connecting.
5. Release most of the trapped air inside by briefly removing the plastic stopper from the hole on top of the rim of the filter, then put the stopper (not shown in picture) back. Be careful as there is a risk wine will sprinkle out if you are not quick enough getting the stopper back.
6. Filtration will then start. Take the first bottle of wine that comes out of the filter and pour back into upper vessel to remove any initial filter dust.

Trick: If your wine is very cloudy, it may block the filter before all is filtered. In this case it is possible to take out the filter pad (very carefully) and rinse it, then put it back again. You have to be very careful when you do this, or you will damage the edge of the pad.

You may need to run a second filtration with a finer pad, especially if you have removed and rinsed the pad as above.

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Bruksanvisning

1. Blötlägg filterplattan 5 minuter för att ta bort ev. filterdamm.
2. Montera plattan i filtret som visas i fig.2. Dra inte åt för hårt.
3. Skarva filterslangen med en hävert eller ytterligare en slang för att uppnå tillräcklig höjd (se fig.3).
4. Sug in lite vin i häverten och koppla snabbt ihop med filtret. Använd klämman för att stänga av så att det inte sprutar.
5. Släpp ut luften ur filtret via plastpluggen på toppen. Var försiktig så att det inte sprutar ut. När du är klar, sätt fast pluggen igen.
6. Filtreringen startar - ta första flaskan som kommer ut och håll tillbaka det vinet i översta kärlet igen så får du bort ev filterdamm från den nya plattan.

Trick: Om vinet är väldigt grumligt kan du försiktigt ta ur plattan efter ett tag och spola av ytan. Sätt sedan tillbaka plattan, återigen mycket försiktigt.

Du kan behöva slutfiltrera med en finare platta, speciellt om du har sköljt filtret efter ett tag enligt ovan.

Better Brew Products

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Instruction item code 42291

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