



Buon Vino

SUPER JET WINE FILTER

This is the printed instruction manual for the **Buon Vino Super Jet Wine Filter** owned by the Wines and Steins club. In order to borrow the filter these instructions must be read and the following two videos must be viewed.

Video: [using the Buon Vino Super Jet Wine Filter](#)

Video: [cleaning the Buon Vino Super Jet Wine Filter](#)

Once these requirements are met send an email to webmaster@winesandsteins.org and your training will be recorded.

The filters listed below are the appropriate ones for our Buon Vino Super Jet Wine Filter

Buon Vino Super Jet Filter Pads, 8.0 Micron (#1) Blue

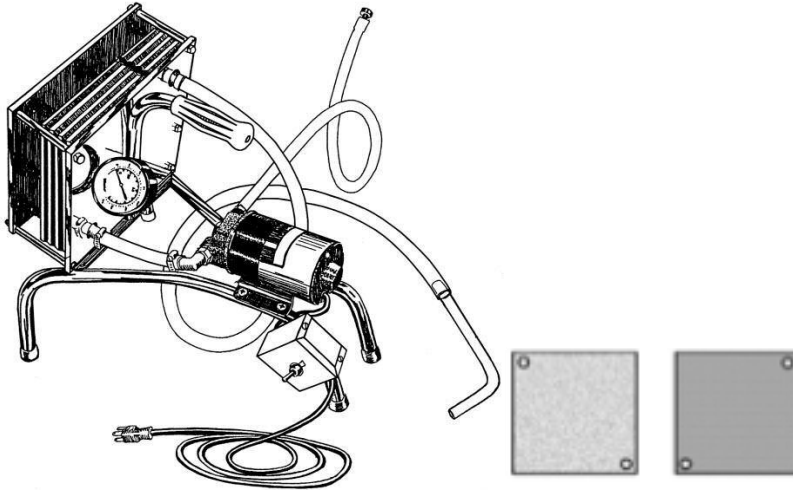
Buon Vino Super Jet Filter Pads, 5.0 Micron (#2) White

Buon Vino Super Jet Filter Pads, 2.0 Micron (#3) Green

FILTER PAD INSERTION

Coarse side always faces towards motor 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. Use of other pads may give you inferior results.



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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

INSTRUCTIONS

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

FILTER SET-UP

Important: **Wine must be racked or decanted at least once before filtering.**

1. Insert the clear hose with the short white plastic end piece, or drainage tube (No. 1 in diagram) to the fitting marked A in diagram.
2. Insert the clear hose with the red antisediment tip or intake hose (No. 2 in diagram) to the fitting on pump marked B in diagram.
3. Detach the 2 white clamps located on the frame next to the motor. This is done by sliding each side in opposite directions at the point where the clamp joins.

Place one on each of the fittings to ensure against air intake or leakage. A set of pliers may be used to tighten the clamp around the fitting if you cannot tighten with your fingers. (Note: Once you hear a snap the clamp has tightened sufficiently.)

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

The last plate will not come out.

5. Read filter pad description before continuing to be sure which of the three Buon Vino pads you should use. Also note gauge directions.
6. Remove the pads from the package and place them in a clean container with enough fresh water to cover the pads and allow them to soak for 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. Grades cannot be inter-changed i.e., use all #1 pads, or all #2 pads, or all #3 pads.
8. Insert one of the pads, making sure that the coarse side is facing towards the motor (see diagram). Ensure the holes on the pads are aligned with the holes on the plastic plates.
9. Insert one of the two central plastic plates, making sure that the half moon on the top part of the plate lines up with the half-moon on the nonremovable plastic plate.

Insert the next pad and the second plastic plate in the same manner, followed by the last pad and the plastic plate with the support pins. Place the steel concave plate in position last. All 4 half moons should now be in a straight line, the three pads should all have the coarse side facing the motor and all the holes should be aligned, with the pads being as square to the plastic filtering plates as possible.

10. Tighten the filter body screw well, in order to ensure an airtight closing.
11. Insert the intake tube (No. 2) into the wine to be filtered and place the drainage tube (No.1) into a clean container which will house the filtered wine. You are now ready to filter.
12. We have also included a small drip tray located under the filtering area. Ensure that this tray sits properly in position. If an excess amount of wine is trapped in the filter pads when dismantling, the tray will not collect all the wine. It has been designed to collect any small amount of leakage that normally occurs in a plate and frame filtering system.

IMPORTANT: the first liquid to come out of the drainage tube will be the water being pushed out of the pads. Allow this water to flow out and discard, before placing the drainage tube in the clean housing container.

It is normal for the bottom of the pads to saturate and drip, and spillage will occur due to entrapment of wine between the plates when you change the pads. It is advisable to have some kind of container under the filter body during these times.

12. YOU MUST KEEP THE FILTER PUMP CLEAN. Remove the filter pads, along with the 2 central plastic plates, end plastic plate and steel concave plate.

Discard filter pads and wash plastic plates with clean water. Dry the steel concave plate. Flush out the pump with 5 gallons (20 litres) of clean water. This is simply done by placing the intake tube in the water. Start the pump and allow the water to flow through the pump and out.

13. From time to time lubricate threads on filter body screw.

14. Wipe frame and steel concave plate well before storing filter.

FILTER PADS

1. 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.
2. 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.

3. 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

1. 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.
2. 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 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.

- 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.

BUY ORIGINAL BUON VINO FILTER PADS

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

Buon Vino Super Jet Wine Filter

[Buon Vino Super Jet Filter Pads, 8.0 Micron \(#1\) White](#)

[Buon Vino Super Jet Filter Pads, 5.0 Micron \(#2\) White](#)

[Buon Vino Super Jet Filter Pads, 2.0 Micron \(#3\) White](#)

Description

This tried and true filter pumps fluid from one container, through three filter pads and back into another container. Designed for home winemakers who will be filtering more than 10 gallons at a time. Has a built in Flojet pump, which can be used to rack wine from one container to another by bypassing the filter pads. The pump is relatively small, drawing .5 amps and is standard 110V. Additional features include a carrying handle, built in pressure gauge, on/off switch and 4' power cord. The pressure gauge will tell you when you need to replace the pads. You will not want to filter wine which contains solids such as stems or oak chips. This will clog the pump and void the warranty.

Filter package includes 8' of 1/2" ID tubing on the input side and 4' of 1/2" ID tubing on the output side. Input side includes sediment tip but we recommend our 1/2" Racking set up ([R310](#) or [R315](#)). The output side comes with a hook for hanging to the side of the carboy. You may also want a

racking cane ([R373](#) or [R376](#)) on this output side so your receiving vessel fills from the bottom instead of the top (to reduce oxidation.)

The manufacturer suggests that you wet the pads before inserting them into the filterhousing. Run a couple of gallons of water through the pads before you start filtering the wine. To help neutralize the pads you can use one to two teaspoons of Citric Acid in 2 gallons of water and run that through the filter.

MoreWine suggests that a stock sanitizing solution of potassium metabisulphite and citric acid (1 tblsp each in a gallon of water) ran through the filter followed by a cold water rinse would be the best way to treat your pads prior to use.

Please also read the instructions that are included with the filter prior to operation.

Facts from the manufacturer:

- 8 feet max on the draw hose
- 30-35 feet on the push side
- Has a 35 PSI limit beyond which it will reduce the flow