

Super-Jet Filter 20x20

Superjet is a filter for every hobby-vintner and distiller.

This compact plate filter system works with a suction pump. You can do a quick and easy filtration of lower amounts of wine and schnaps. Three (equal) plates are needed for every filtration (approx. 50 l).

Altogether there are three different degrees of fineness available. (all free of asbestos): coarse, medium or fine (steril)

Technical Specifications:

Suction pump (approx. 270l/h.), build-in motor, surface of filter: 1200 cm², 3 degrees of filter-fineness: coarse, medium, fine; length 49 cm, width 26 cm, height 46 cm, weight 13 kg.

Tips to the filtration with Buon Vino Superjet Filter

Notice that filtration is the last step in wine making. A little basic knowledge is required. A young (e.g. 30 days old) wine is actually not ready for filtration yet. It should be at least 2 or 3 months old, in order that the fermentation is entirely finished.

1. For the best results you should store the wine in a cool place for a few weeks, in order that the trub can deposit. Now you can separate the dregs by syphoning the wine. After that you can start the coarse filtration (3 equal plates of #2). Not before 2 or 3 days later you can continue with the fine filtration (3 equal plates of #3).
2. If you use finings like gelatin, Kieselsol or Bentonit for clearance, the wine needs to rest for 2 or 3 days and to be syhoned from the dreg, before filtration. Otherwise the plates would block up rapid. We recommend: 10 g potassium pyrosulfide and 10g Vitamin C for every 100l wine. Use also tannin on demand.
3. If you do the filtration of a very young wine (approx. 30 days) nevertheless, we recommend to begin with the plates #1 (very coarse). After 2 days you can continue with the #2 and 2 more days later with #3.
4. Young wine (30 days old) can be fortified with CO₂ even after the first filtration, because the fermentation is not finished at this time. That is ordinary. You can continue the filtration, after 15 min, the wine will stabilize again.
5. We do not recommend bottling immediately after the last filtration. The wine should rest a couple of hours after the last filtration in a barell or in a glass balloon. Afterwards you can syphone the wine without any problems.

For the filtration of schnaps please use the suitable sterile filter #3

Read all instructions provided before using the Buon Vino Super Jet wine filter.

Instructions for the use of Buon Vino Super-Jet Filter

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.

- 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.

A set of filter plates consists of 3 equal original Buon Vino filter plates. If the plates are blocked up you need to discard the old ones and insert some new.

Filtration manual

- ⑩ **Important:** Before beginning with the filtration the wine has to be syphoned at least once.
- ⑩ 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.
- ⑩ 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.
- ⑩ 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.)
- ⑩ 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.
- ⑩ Make sure that you have chosen the right filter plates (1=coarse, 2=medium, 3=fine; 3 equal plates = use 1 package)
- ⑩ 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 5 seconds.
- ⑩ 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.
- ⑩ 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.
- ⑩ 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.
- ⑩ 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.
- ⑩ **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.
- ⑩ **Attention:** The filtration wine should not contain any solids like fruit pieces or oak splints. Otherwise the warranty may be void.
- ⑩ 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.
- ⑩ Now turn off the engine.
- ⑩ Discard the filter plates and clean the Superjet and its tubes.

Manometer 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.

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.

Supplies like filter plates etc. as well as the complete accessory for the hobby brewer, home winemaker and distiller as well as accessory for smoking, cheese-making, baking bread and for many more Food-ideas in the Do-It-Yourself way are available at holzeis.com.

Questions? Simply call us! We love to consult!

For further details and accessory, also see www.holzeis.com