

DISCONNECTING & CLEANING

When all the wine has been treated, take the transfer tube from the top jar and hold it upright to drain down. Then remove the tube from the filter inlet and leave the filter to completely empty and also remove the vent tube to clean.

Separate the filter body from the funnel.

Unscrew the locking ring with the spanner.

Empty the contents and **discard the used filter pad**.

NEVER save a used filter pad for use again on another occasion.

Thoroughly clean and dry all plastic parts before storing.

PLEASE NOTE

ENSURE:

- Fermentation has completed before filtering.
If gas bubbles are seen rising in the tube, then the wine is still working. Stop the filter and allow the wine to ferment out completely. Add 1 crushed campden tablet per gallon and a dose of potassium sorbate. Leave for 1 week allowing any sediment to settle, then siphon into a clean jar and filter again.
- Super Enzyme and wine finings have been added beforehand.
- The wine has been siphoned off the sediment.
- The support disc is fitted with the "A" side facing the pad and the 3 lugs are located in the slots of the filter body.
- The locking ring is firmly tightened (not cross-threaded).
- Wine is always present in the vent tube whilst filtering.

NEVER:-

- Sterilise the support disc in a strong sulphite solution.

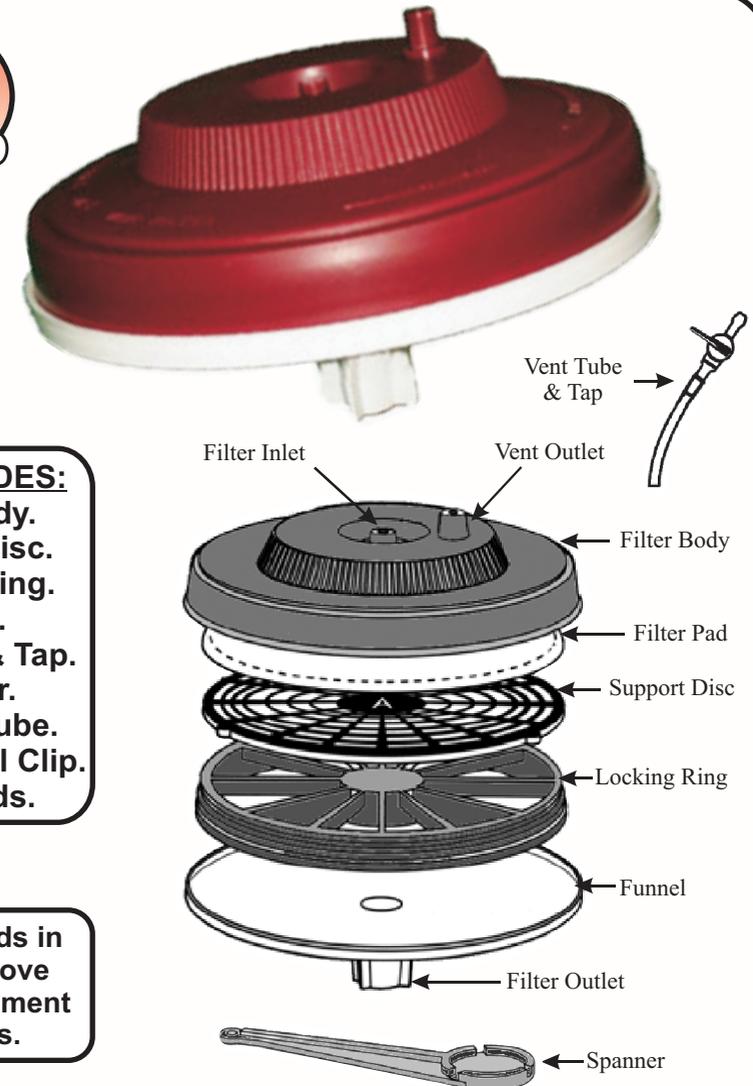
We regret being unable to reply to individual queries. However, we consider these instructions will enable you to handle most, if not all, of the clearing problems likely to be encountered.

www.harrisfilters.com

REPLACEMENTS

Crystalbrite pads and other Vinbrite filter spares are available from all good winemaking stockists.

**HARRIS
FILTERS**
Clearly the best



KIT INCLUDES:
Filter Body.
Support Disc.
Locking Ring.
Funnel.
Vent Tube & Tap.
Spanner.
Transfer Tube.
Flow Control Clip.
Filter Pads.

The filter pads in
this kit remove
only the sediment
and hazes.

VINBRITE

WINE FILTER KIT

Please read instructions carefully before using this filter.

BEFORE FILTERING

Always prepare the wine beforehand, by using SUPER ENZYME and wine finings (preferably VIN CLEAR). This makes filtering easier and produces brilliantly clear wines.

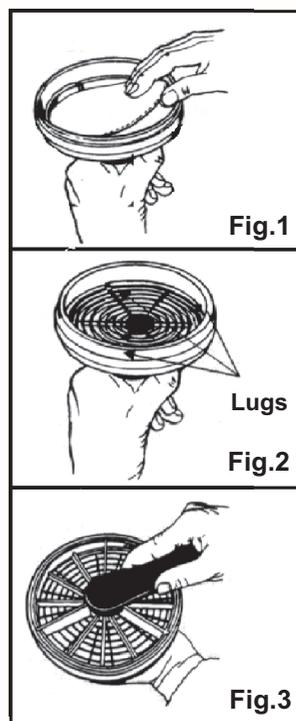
PLEASE READ THE SEPARATE LEAFLET ENTITLED "DO THIS BEFORE FILTERING"

IMPORTANT : BEFORE USING THIS FILTER, ENSURE THAT THE FERMENTATION HAS COMPLETED. THEN CAREFULLY SIPHON THE WINE INTO A CLEAN JAR, LEAVING THE SEDIMENT BEHIND.

FILTER ASSEMBLY

Sterilise all plastic parts and jars before use. (Do NOT immerse in a strong sulphite solution ... It may damage the support disc).

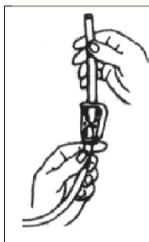
1. Insert a pad into the filter body (Fig 1). The Crystalbrite pad may be fitted either way.
2. Place the support disc on top of the pad. Ensure that the side marked "A" faces the filter pad and that the 3 lugs are located into the slots of the filter body (Fig 2).
3. Next screw the locking ring into the filter body to secure the pad. **Be careful not to cross the thread.**
4. Pour half a cupful of water over the pad to soften it. Then the locking ring MUST be tightened with the spanner provided (Fig 3).
5. Attach the funnel to the filter body.
6. Push the vent tube over the vent outlet making sure that the tap is **closed**.



PAD RINSE

It is first necessary to rinse the pad with tap water. This swells the pad material and also removes any minute loose fibres.

Place the filter assembly into the mouth of a clean empty jar at floor level. Fill another clean jar with about half a gallon of tap water placed at table height.



Fit the flow control clip over one end of the transfer tube. Then insert the other end into the jar of water. Gently apply suction to the tube to siphon the water. Stop the water near the end of the tube by closing the flow control clip.

Push the transfer tube over the filter inlet, then open the flow control clip to enable all the water to pass through the filter as waste.

Disconnect the transfer tube from the filter inlet. You are now ready to filter the wine.

FILTERING

Place the filter into the mouth of a clean empty jar (or plastic container) standing at floor level. Put the jar of wine to be filtered at table height.

Insert the transfer tube into the bottom of the wine.

Siphon and filter the wine as described for "Pad Rinse".

Air bubbles may develop during filtration, trapping air in the filter body, which can affect flow rate.

To release trapped air in the filter body, ensure that there is **always wine in the vent tube** whilst filtering by opening and closing the tap when necessary.

