

FLOW RATES

Flow rates vary considerably from wine to wine, but generally the slower flow rates produce the more brilliant clarity. Some wines will pass through the Filter Bag in one hour, whilst others take longer.

Using "SUPER ENZYME" beforehand will greatly improve both Quikfine flow rates and clarity.

JAR MOUTH FITTING

The Spouted Bucket is designed to fit the mouths of almost all one-gallon jars produced for the winemaking trade. Problems may occur with certain cider jars or half gallon jar mouths. In such cases it would be necessary to use a standard jar.

CLEANING AND BAG CARE

AFTER USE:

Flush the bag thoroughly under a fully open tap to dislodge the sediment. THEN LEAVE TO DRY NATURALLY AND COMPLETELY BEFORE STORING. NEVER USE BLEACH OR OTHER PROPRIETY CLEANERS OR STERILISERS AS THESE WILL DAMAGE THE BAG.

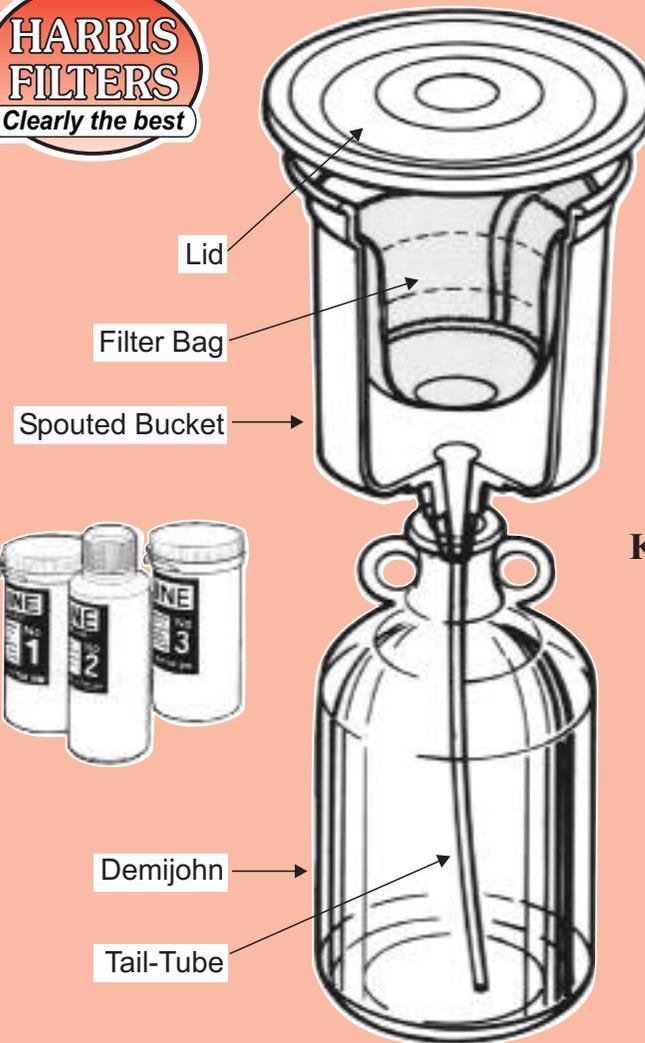
After deep coloured wines the bag may become discoloured, but this will not affect any future use.

PLASTIC PARTS:

Ensure that all plastic items are clean and dry before storing.

REPLACEMENTS

Crystals 1, Liquid 2, Powder 3 and replacement Filter Bags are available from all good winemaking stockists.



*Simple
and
cheap
to use!*

KIT INCLUDES:-
Plain Bucket
Spouted Bucket
One Lid
Filter Bag
Tail-Tube
Crystals 1
Liquid 2
Powder 3

**QUIKFINE
MAKES WINE SHINE!**

1. BEFORE "QUIKFINING"

Wines should be first treated with SUPER ENZYME to break down substances that would otherwise hinder filtration.

PLEASE READ THE SEPARATE LEAFLET ENTITLED "DO THIS before QUIKFINE"

After using SUPER ENZYME, this filter kit will in ONE OPERATION produce BRILLIANTLY clear wines.

2. MIXING

Sterilise the plastic parts and a 1 gallon jar before use.

CRYSTALS 1

Half-fill the Plain Bucket with the wine to be filtered. Gently sprinkle one dessertspoonful of Crystals 1 onto the surface of the wine.

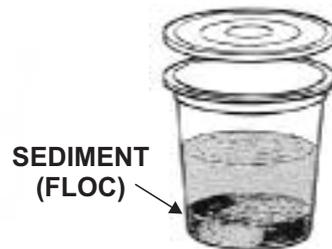
LIQUID 2

Take a half cupful of the wine. Add two dessertspoonfuls of Liquid 2 into the cup, mix and then return to the wine.

POWDER 3

Add one dessertspoonful of Powder 3 to the wine. Stir gently to mix thoroughly.

Leave for at least 10/15 minutes stirring occasionally. Keep the lid on the bucket between stirring.



3. FILTERING

Attach the Tail-Tube to the Spouted Bucket and then fit into the demijohn. Crush a Campden tablet (or equivalent sulphite powder) and sprinkle it inside the Filter Bag. Then place the Bag in the Spouted Bucket.

To coat the Filter Bag, stir the sediment in the Plain Bucket and pour the whole of the contents into the Bag.

Top-up with wine from the other jar.

At first there will be a fast flow of cloudy wine into the demijohn.Do not despair.

As the level falls in the Filter Bag, add more wine from the other demijohn until it is emptied. At all times keep the wine level below the top of the Bag.

Thoroughly clean the empty jar and place it alongside the filter assembly. Now carefully ease out the Spouted Bucket with a twisting action and quickly transfer from one jar to the other.

When space allows, return the cloudy wine to the Filter Bag.

Filtering will then continue unattended until the Filter Bag is completely drained, leaving only the sediment behind.

Keep the wine covered with the lid between topping up.

The contents of the Plain Bucket are poured into the Filter Bag.



Larger Quantities - A Bonus

Without any further mixing, it is possible to carry on treating up to 5 gallons of the wine by passing it through the same bag coating.