



Pressure filter Maxi Vinoferm

FILTRATION



Every wine you buy has undergone filtration. This filtering is intended to remove any fruit residues and possible bacteria and yeast cells, so it also improves the taste, appearance and shelf life of the wine.

With the VINOFORM® filter, filtering takes place by forcing the wine under pressure through filter discs.

There is a wide variation of pore structures in the filter discs, and the choice for use is determined by the solid substances in the wine that have to be filtered out.

A winemaker has different sorts of filter discs at his disposal, but we are of the opinion that three sorts of filters (***fine, coarse and sterile***) are sufficient for the needs of the amateur winemaker. Fine filter discs can be used for practically any wine, both light and full-bodied. We accordingly recommend these filter discs for most filtering.

Sweet wines with a low alcohol level have the inclination to ferment again in the bottle if they are stored in a too warm room, so for such wines we recommend using sterile filter discs to remove the excess yeast cells. One must remember that the very fine pores in sterile filter discs can very easily become blocked by cloudy sweet wines. We therefore recommend first filtering with fine discs and then with sterile ones.

The coarse filter discs are ideally suitable for very cloudy wines, but sometimes further filtering with fine discs is required to obtain maximum clarity.

USING THE FILTERS

The VINOFORM® pressure filter is a high quality design with a robust construction. The container has a 11.4 litre volume, and the system works with two large filter discs giving a large filtering surface.

The filtering unit consists of three parts: the bottom housing, the top housing and the separator (intermediate ring).

The filter discs are placed between these three parts with the printed sides facing the outside.

The correct arrangement is as follows : bottom housing – filter disc – intermediate ring – filter disc – top housing.



Allow the filtering plates to soak in water for a few minutes. Make sure the intermediate ring is nicely in the middle. The nuts and bolts are then fitted and tightened. Remember that the nuts must all be equally tightened, so we alternatively tighten two on each side. Connect the outlet of the container to the filter inlet (separator) using a PVC hose. Fill the container with water to a maximum of the 11.4 litre mark, screw the pump on it and start pumping.

The water in the bottom part is pumped through the central inlet of the intermediate ring and forced through the two filter discs to the two outlets.

The intention of the first filtering with water is to prevent any cardboard taste in the wine. Normal there will no longer be any tainting after a few litres of water have been pumped through the filter discs.

When the last remains of water have been pumped through the wine filtering can start.

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Tighten the nuts firmly. Remember that the first litre of wine will be mixed with some water residues from the filter discs. When the wine starts to flow freely the wine can immediately be bottled.

If in exceptional cases the wine is still not clear after the first filtering, continue filtering the rest anyway (the more your filter discs are used, the clearer the wine that flows through them will be), and filter the cloudy wine again afterwards.

After use the filter must be taken apart and each part cleaned thoroughly.

TIPS

- only fill the container with water, wine or beer
- fill to a maximum level of 11.4 litres
- replace any defective parts before use
- never leave the recipient under pressure unattended (relieve the pressure)
- avoid jolts when the recipient is under pressure
- if there is a leak during filtering tighten the nuts firmly again
- the only maintenance besides cleaning is the lubrication of the plunger cup with neutral Vaseline
- it is pointless and unhygienic to dry and re-use the filter discs

