



WINEMAKERS PUMP SYPHON KIT

Important – Please read the following instructions carefully.

1. Cleaning and Sterilising

- a. Make sure all equipment is cleaned and sterilised before use.
- b. Wash in a mild detergent solution using hand-hot water and operate the pump to ensure thorough cleaning of the system.
- c. Rinse well using clear cold water.
- d. Sterilise by using sodium metabisulphite or other Sterilise Agents according to instructions. Always allow adequate ventilation when using sterilizing solutions.

2. Instructions for Use

- a. Cut a short length approx 150mm (6") of clear tubing.
- b. Push the longer length of tubing at least 40mm over the nozzle of the pump
- c. Push the other end of the longer length over the flat end of the tap connector.
- d. Push the short length of clear tubing over the remaining angled end of the tap connector.
- e. Push open end of rigid plastic tube into the base of the pump.
- f. Take the demi-john cap and feed the pump through the central hole, ensuring the pump locates firmly and within 25mm (1") of the bottom of the pump body.
- g. You are now ready to commence racking off
- h. Snap the demi john cap with pump onto the demi john containing the wine
- i. Place the clear tube inside an empty demi john or wine bottle
- j. Ensure the empty demi john or wine bottle is at a lower level than the one containing the wine.
- k. Ensure the tap is open
- l. Lift the pump head and depress a few times. This will start the flow.
- m. If you need to temporarily stop the flow, close the tap by pressing the slide valve. It will NOT normally be necessary to operate the pump again to recommence the flow.
- n. As the wine level drops, lower the pump carefully by sliding the body through the demi john cap ensuring the foot does not come into contact with the sediment.