

 **Fermtech Ltd.**  
**USE & CARE INSTRUCTIONS**



# Mini 2

**Model No. M21001**

2-Year Warranty

**Customer Service**

**1.519.471.1665**

**Amazon@fermtech.ca**

Date Purchased Month \_\_\_\_ Year \_\_\_\_

Use GENUINE Fermtech Manufacturing replacement parts only.

## **WARNING!**

If you do not understand these directions, or if you have any doubts about the safety of the operation, Please email our qualified technical staff. Check carefully to make sure there are no missing or defective parts. Improper use may cause damage or serious injury. Do not use this product for any purpose that is not explicitly specified in this manual. We cannot be liable for damage or injury caused by improper use of the Fermtech Mini 2 Filter Machine.

## **WARNING: READ ALL INSTRUCTIONS BEFORE USE**

**WARNING:** To reduce the risk of fire or electrical shock do not use with an extension cord. Children cannot recognize the hazards associated with the usage of electrical appliances. For this reason, always supervise children when they are near the unit.

**NEVER** run pump dry, this damages unit and voids all warranty.

**DO NOT** operate with a damaged cord or plug.

**DO NOT** attempt to repair or adjust any electrical or mechanical functions on this unit.

Doing so will void your warranty.

**DO NOT** use this filtration machine with any liquids not intended for this model. Doing so will void warranty.

Always unplug the unit before cleaning or servicing in any way.

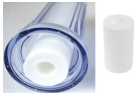
**CAUTION:** **DO NOT** use gasoline, benzene, thinner, harsh cleaners, etc, on and/or in the unit while cleaning as they will damage the product.

## Contents Included:

Stainless Steel Base  
10" Cylinder Filter Cartridges  
#2 Filter (set)  
NSF PVC Tubing 5/16 X 7/16  
Filter Cup Spanner  
Filter Cane  
AC/DC Adapter 12V  
.15 - .55Mpa Diaphragm Pump  
Powder Filter Solution



## REPLACEMENT PARTS



### FILTER PADS

Model No.  
FLT101-FLT104



### TUBING

Model No.  
TB516716



### PRE-SCREEN

Model No.  
PSFLO101

**IMPORTANT: To maintain performance of the wine filter, use Fermtech Manufacturing GENUINE Replacement Parts only.**

# Setup Instructions:

Remove Fermtech Manufacturing Mini 2 from packaging, ensure all parts are present with no defects.

Place STAINLESS STEEL BASE on a flat surface.

Remove plastic film from FILTER PADS. Place FILTER PADS in FILTER SOLUTION with warm water for 2 minutes, until fully saturated.

Place saturated FILTER PADS in CARTRIDGES. Twist CARTRIDGES into platform, use CUP SPANNER to tighten.

Insert TUBING into DIAPHRAGM PUMP, then insert the FILTER CANE into the opposite end of the TUBING.

Insert second piece of TUBING into the CARTRIDGE BASE (OUTPUT TUBING)

Place TUBING with FILTER CANE into unfiltered wine.

Place OUTPUT TUBING into clean carboy. (Ensure all carboys are sanitized properly to ensure no harmful bacteria can effect your wine.)

Plug the 12Volt AC/DC adapter into a

standard 120V outlet.

Turn the switch on to start the pump to filter wine. (Prime Pump if needed).

DO NOT disturb FILTER CANE while in sediment rich wine.

Supervise pump while running to ensure pump is turned off before it intakes sediment. (This will ensure longevity of FILTERS)

Review end result, if wine is still hazy allow five minutes for clearing, if wine is still hazy filter second time.

When wine filtration is complete, turn machine off then place over sink to remove CARTRIDGES, then discard used filter pads.

Twist CARTRIDGES back on to base and insert FILTER CANE into a carboy of water and turn on. (This will ensure machine is properly washed for next use)

Turn off, remove CARTRIDGES over sink, drain water, and store MINI 2 for next use.

# Understanding the Filtering Process

## *Filtration is the last step in wine making.*

Its purpose is to further clarify and help remove unnecessary by-products and a high percentage of yeast in the wine. In order to achieve optimum results we suggest that a waiting period of at least 5 days must elapse between filtrations as you progress to tighter (lower micron size) pads.

To further enhance and maintain the wine, it should be properly balanced and stabilized before filtering. Use a commercially accepted stabilizer like TANNISOL, which contains the proper percentages of products in combination form and simplifies the process of wine stabilization. (Follow proper directions.)

FERMTECH MANUFACTURING Pads, Tannisol or any necessary product and instructions can be obtained from the same retailer.

1. If you are using gelatine and or bentonite in your wine and if these products have not settled sufficiently, this will cause a coating effect on your pads. You may experience back pressure, which may cause excessive leakage and or slower output.

2. **FOR BEST RESULTS:** Wine should be 2-3 months old and kept in as cool a spot as you have in your home prior to filtration. During this time the wine will mature, achieve better body and allow the suspended particles and products to drop naturally. At this stage you may proceed to filter with the #2 pads to achieve the shine and sparkle in your wine. You then may follow up with our #3 pads.

For better results, allow 2-4 days between filtrations.

3. If you wish to filter a young wine (30 days old) we recommend using #1 pads first. You may filter with the #2 pads immediately after filtering with the #1 however the wine is in an agitated state and it would be advisable to wait 2-4 days between filtrations. You may then follow with the #3 after 2-4 days.

4. A young wine that is being filtered may come through the unit agitated, due to a high content of CO<sub>2</sub> that may be present in the wine during fermentation, this is normal. Continue filtering into your clean container. Within 10-15 minutes your wine will stabilize and you will see the clarity achieved in filtering.

5. We do not recommend bottling your wine directly from the filter; you should filter from carboy to carboy. Your wine is being pumped through the filters and is in an agitated state and should not be bottled as such. Allow your wine to rest for a few days before you bottle. Wine should be bottled using proper bottling equipment.

These are some recommendations provided to the home wine maker by Fermtech Manufacturing, to help you achieve better results in your winemaking and filtering.

# Filter Pad Variations

## **#1 Course**

Mainly used for heavy wines. These filters will not show a significant change in the clarity of the wine. These are to collect and/or break down large particles left in the wine.

## **#2 Clearing**

Used to clear and brighten wines. These will show a significant change in the clarity and brightening to some if not all wines.

## **#3 Polishing**

Used to ensure a proper polish, mainly used for whites for clarity. These will provide the clarity and a polished significance to white and fruit wines.

## **#4 Ultra Fine Polishing**

Only used for lighter white wines that require a clear clarity for the finished product. DO NOT use with red and fruit wines.

# WARRANTY DISCLAIMER

FERMTECH MANUFACTURING hereby agrees that if any defect exists in the material or workmanship relating to the FERMTECH MANUFACTURING *Mini 2* pump and filter for wine, within TWO YEARS from the date on which the product was purchased and the product is returned to FERMTECH MANUFACTURING, 1615 N Routledge Park unit #40, London, ON N6H 5L6 with freight charges prepaid, it will repair or replace the said product.

**THERE ARE NO OTHER WARRANTIES RELATING TO THIS PRODUCT WHETHER EXPRESS OR IMPLIED, INCLUDING THE WARRANTY OF MERCHANTABILITY AND FITNESS FOR ANY PARTICULAR USE.**

There shall be no liability on the part of Fermtech Manufacturing except to repair or replace the defective product as stated herein, and in particular there shall be no liability for consequential damages. This warranty shall not apply to any product which has been damaged, tampered with, altered in anyway or otherwise misused. Damage, including concealed damage, occurring in transit should be reported immediately to the carrier and a claim for damages filed.

*FERMTECH MANUFACTURING* shall be the sole judge of whether or not a defect in materials or workmanship exists. FERMTECH MANUFACTURING FILTERS have been designed to use ORIGINAL FERMTECH MANUFACTURING FILTER TOWER PADS.

Attempts to use filter pads that are not marked FERMTECH 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.  
Contact your local dealer/distributor or email FERMTECH MANUFACTURING directly.

## WARRANTY

Model: \_\_\_\_\_

Date Purchase: \_\_\_\_\_

Date Purchase: \_\_\_\_\_

Your Name: \_\_\_\_\_

\_\_\_\_\_

Supplier Name: \_\_\_\_\_

Your Address: \_\_\_\_\_

\_\_\_\_\_

Supplier Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Phone Number:(    ) \_\_\_\_\_

WARRANTY - The product to which this card is attached is guaranteed to be in perfect condition when it leaves our factory. It is warranted against defective materials or workmanship for a period of 24 months from the date of sale as specified in the attached warranty.

# Warranty Information: 2 year Limited Warranty

FERMTECH MANUFACTURING filters have been designed to use original  
*FERMTECH MANUFACTURING FILTERPADS.*

Attempts to use filter pads that are not marked *FERMTECH MANUFACTURING* may result in problems with filtration and could affect the performance of the filter.

***WARRANTY MAY BE VOID IF ORIGINAL FERMTECH  
MANUFACTURING FILTER PADS ARE NOT USED.***

Contact your local dealer or call FERMTECH MANUFACTURING directly.



## Warranty Claim Contact Information:

Phone: 519 471 1665

Email: [AMAZON@FERMTECH.CA](mailto:AMAZON@FERMTECH.CA)

Address: 1615 N ROUTLEDGE PARK UNIT #40, LONDON, ON N6H 5L6