

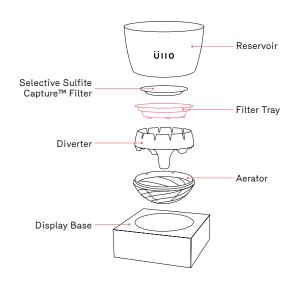
THE WINE PURIFIER

## QUICK START GUIDE

FOR MORE INFORMATION VISIT

ULLOWINE.COM

### **ASSEMBLY**



#### GENERAL INFORMATION

Üllo works with red and white wines.

Each filter purifies one bottle of wine (750ml). Replace filter for every new bottle or if 3 hours have passed since first used.

Sparkling wines, Champagne, and some white wines filter more slowly than normal due to carbonation. These wines will lose carbonation and are not recommended.

Maximum sulfite removal may be achieved by passing your wine through the same filter a second time.

It is normal for wine to filter more slowly after the first pour.

Dispose of filter after use. If a filter is ripped or torn, place in a sealed bag for easier disposal. Do not use damaged filters.

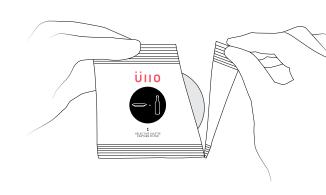
Simply rinse Üllo with water after use. Alternatively, all parts snap apart and are dishwasher safe in the top rack.





STEP 1: GENTLY PRESS DOWN WITH THUMBS TO SEPARATE





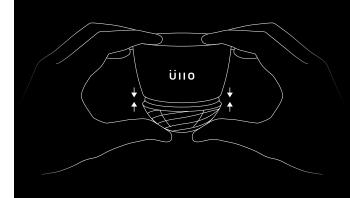
STEP 2: CAREFULLY TEAR OPEN POUCH AND REMOVE FILTER





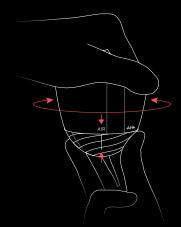
STEP 3: CENTER FILTER ON PINK FILTER TRAY





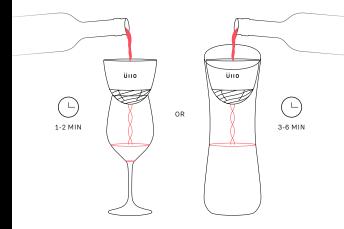
STEP 4: SNAP TOGETHER FIRMLY





STEP 5: ALIGN A CLEAR RIDGE UNDER "AIR" FOR AERATION OR "<del>AIR</del>" FOR NO AERATION ROTATE EITHER DIRECTION TO CHANGE SETTING





#### STEP 6: POUR WINE SLOWLY

Wines flow at different rates and may slow down during use. Flow will be restricted if bubbles form on the filter due to carbonation.





STEP 7: AFTER USE, GENTLY PRESS DOWN WITH THUMBS TO SEPARATE AND DISCARD USED FILTER

Replace filter with each new bottle (750ml) or after 3 hours since last used.





STEP 8: RINSE WITH WATER TO CLEAN





# ORDER REPLACEMENT FILTERS AT ULLOWINE.COM

Üllo is a registered trademark of Ullo LLC. Patents pending.