

# All in One Wine Pump, user manual

## You will receive the following items:

- All in One Wine Pump – complete
- 6.5 - 2 hole tapered bung w/vacuum elbow
- 5' of 3/8 ID vacuum resistant hose
- Bottling attachment
- Reservoir attachment
- Vacuum release with 6' of 1/4" hose all color coded



## You will need to purchase the following items separately:

- 1 clear empty wine bottle for your reservoir bottle
- 2 - 3/8" racking canes



## When you receive the All in One Wine Pump:



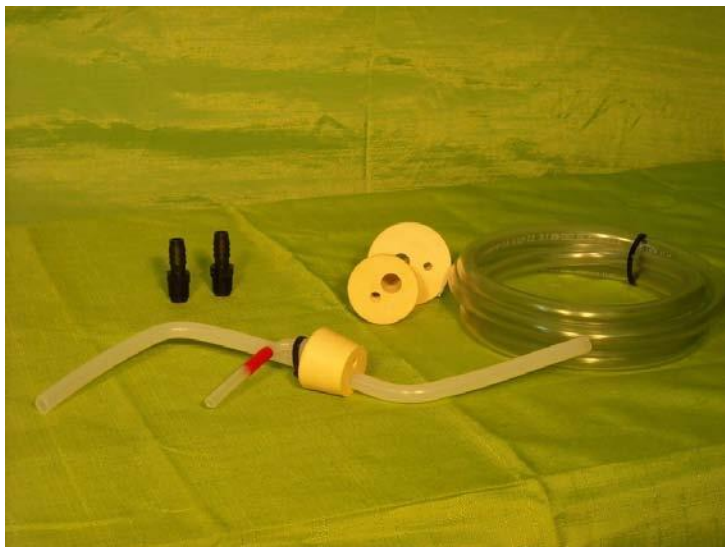
The pump will be packed well, and includes step by step instructions with pictures and notations.

**\*\*\*TIP\*\*\*** *Please Note that all hoses are color coded to make racking and bottling quick and easy!*

*Only like colored hoses attach to each other, blue will only attach to blue, red will only attach to red.*

**Also available are the following accessories:**

- Flex racking cane which aids in degassing
- 5' of racking hose for filtering
- Filter barbs to attach filter housing



## Transferring / Racking

The All in One Wine Pump makes it very simple for you to transfer your wine – whether you are transferring side by side from a carboy or bucket into a carboy, or transferring from a carboy on the floor to a carboy on an elevated counter, avoiding the need to lift a heavy filled carboy!

The All in One can transfer from an open container such as a bucket, as long as it is transferring into a glass carboy to withstand the vacuum pressure.



## Bottling

Before you start to bottle, make sure that the full carboy is on the floor, and that you are bottling on a surface that is above the carboy height.

1. Insert the racking cane located on the opposite end of the bottling attachment into the full carboy or bottling bucket.
2. Insert bottling adapter into an empty bottle.
3. Turn on the All In One Pump.

As you see the wine starts to flow - at approx 1/2 filled, depress the vacuum release to slow the fill rate, when you reach your desired fill level, press the vacuum release to stop the flow.

While still holding the vacuum release move to the next bottle and continue filling bottles – **This should take approx 15 seconds per bottle.**

**\*\*TIP\*\*** Use the Vacuum release to slow down the fill rate until you reach the desired fill level, you can allow the wine to fill until you actually go slightly above your level, depress the vacuum release, the level will now return to the exact level by gravity.

**Q. - What is the line on the bottle filler for?**

**A. -** There is a small hole located on the vacuum release hose.

To slow down the filling process, attach vacuum before line, leaving the hole uncovered.



**\*\*\*TIP\*\*\*** *Here is an easy solution – use a plastic crate of sorts, best if you can set up a light to see your bottling liquid height.*



**\*\*\*TIP\*\*\*** *Always make sure that the carboy or bucket that you are transferring or bottling from is lower than the bottling height.*

## Degassing

### Q – Why Degas?

A. – During Fermentation, the yeast converts sugars into alcohol and carbon dioxide (CO<sub>2</sub>), literally supersaturating the young wine with CO<sub>2</sub>; this is the reason why most winemakers that taste the young wine will taste a sharp, very bitter, almost acidic wine. Removing enough CO<sub>2</sub>, or degassing your wine will mellow or soften the wine by allowing the desired tastes and aromas of the grape to come forward.

### **\*\*Degassing Kit Wines**

Degassing has become a very important part of Kit wine making.

Since the introduction of 4-6 week kits into the Kit wine market that recommend bottling the wine in less than a month, which is not nearly enough time for the CO<sub>2</sub> to degas on its own, wine kit manufacturers have added degassing as a step in their instructions, unfortunately, degassing by hand is a long tedious process that is rarely successful, and the use of drill attached degassing wands can actually stir oxygen into the wine, potentially causing oxidation.

The All in One Pump is a sealed unit, no oxygen touches the wine during this or any of the All in One Pumps processes, it is an easy and efficient method of degassing that can speed up the aging process.

Using the pump for racking from one carboy to another automatically removes the CO<sub>2</sub>, it is just that simple!

Splashing racking the wine in the carboy which is being filled can assist in removing the CO<sub>2</sub>; the sealed unit protects the wine from oxidation.

## Filtering

### Q - Should I Filter?

A - Early-drinking wines should be filtered to avoid deposits settling in the bottle. Kit wines and wines made from concentrates fall in this category and generally require filtering. Most 4-6 week wine kits will continue to drop sediment even if fined. Most winemakers filter their wine to enhance its appearance or “polish” their wine. Typically, 5 micron filters are used for dark reds or a heavy bodied wine, while 1 Micron filters are normally used for fruit or white wines.

You can get crystal clear, competition worthy results in minutes, filtering your wine while you transfer/rack the wine!

We highly recommend the following filter housing and filters, which can be added to the All in One Wine Pump

We've listed the part numbers that I recommended from filterfast.com below:

FILTER HOUSING - 158116 -

WRENCH- SW-1A

BRACKET - 244047

FILTER - 1 MICRON = P1

FILTER - 5 MICRON = P5

Barb fittings - 1/4 NPT to 3/8 barb = see my accessory page.



***\*\*We recommend filtering only after your wine has cleared.***

## **Cleanup**

Cleanup is very simple – just rinse all the hoses with clean warm water.

Prior to using the hoses we recommend sulfating them – this can be done very simple by attaching your equipment together and pulling your solution through the racking hose and into the carboy or bottle with the use of the pump.

You do not need to sulfite the vacuum release hose as no fluids go through it.

**Please feel free to contact us with any questions or comments.**

**Visit us at: [www.allinonewinepump.com](http://www.allinonewinepump.com)**