

The WineAgitator? Beverage De-Gassing Rod

Helps wine & high alcohol beverages clear fast without repeated 'shaking and stirring'. Device requires an electric drill. Fits most 5-6 U.S. gallon (19-23 L) carboys. © 2002 winemakeri inc. PATENT PENDING.

IMPORTANT SAFETY INSTRUCTIONS

The WineAgitator? is manufactured of the highest food-grade 318 stainless steel and UHMW polyethylene plastic. The agitator is now manufactured with stainless steel fins and a stabilizing center ring for improved de-gassing performance.

Before and after each use, sterilize with a non-corrosive cleaning agent and rinse well with clean water. Avoid the use of sulphites to sterilize stainless steel. To avoid surface oxidation, ensure agitator is dry before storing.

The agitator requires the use of an electric drill. For ease of use and to reduce the risk of electric shock a cordless drill is recommended.

INSTRUCTIONS FOR USE

The WineAgitator ? is an excellent beverage de-gassing device for Brew-on-Premises (B.O.P. s) and home use. It will quickly and effectively remove excess carbon dioxide (CO₂) gas trapped within fermented wine & SuperYeast? X-Press. Ensure product to be de-gassed has completely fermented.

Attach the agitator onto an electric drill as per the above diagram:

1. Remove the bung and airlock from the carboy to be de-gassed.
2. Insert the top of the agitator rod into the drill chuck and securely tighten. Ensure the top washer is snug against the drill chuck.
3. Insert the agitator into the carboy. Ensure the plastic bung fits into the carboy opening. There may be a slight spacing between the bung and carboy neck – this is normal.
4. Set the drill on a *low, forward speed* setting (<1200 rpm). Agitate the wine for 10 seconds. Pause for 1 minute to allow the foam to settle. The rod may be gently lifted a few inches to facilitate the escape of gas. Repeat the process twice. Stop immediately if excess foaming occurs or if excess pressure is felt on the drill.
5. Remove the agitator. Clean and dry before storing. Re-seal the carboy with the original bung and airlock.
6. Repeat steps 1-5 the following day.
7. **DO NOT** exceed 1200 rpm with the drill.
8. **DO NOT** switch drill into reverse while agitator is in the carboy.
9. **DO NOT** apply downward pressure on the plastic bung or repeatedly move the agitator 'up & down' while inside the carboy. **DO NOT touch the inside of the glass carboy with the agitator fins.**
10. **DO NOT** operate the agitator for more than 15 seconds at a time.
11. **DO NOT** use the agitator outside the confines of an enclosed fermenter.

WARRANTY

This product is conditionally guaranteed against defective materials and workmanship for 1 year from the date of purchase. Guarantee void if product is damaged, altered, tampered with or otherwise misused.