

Primary and Secondary Fermenter Parts



7.9 Gallon Bucket with Lid

Food-grade plastic bucket used for primary fermentation. Lid for bucket drilled and grommeted to accommodate Econo-Lock.



Econo-Lock

3-piece airlock that fits into grommet and the molded lid. Allows carbon dioxide to escape while preventing air from entering wine. To use, fill airlock half-full with water or sterilizing solution.



6 Gallon Carboy

After primary fermentation wine is transferred (racked) into 6-gallon glass or PET carboy and left to age before bottling. For PET carboys, be careful not to scratch the interior of the plastic carboy to avoid sanitation problems.

Carboy Bung

A cream-white, tapered bung with a hole to seat the Econo-Lock. The bung should be firmly seated into the opening of the carboy.



Bottling Parts

Bottle Filler

A clear plastic tube with a spring loaded valve on the end. Connect one end of the siphon hose to the bottle filler and the other to the bottling spigot. After filling your bottling bucket, open the spigot and press on the tip of the bottle filler. Your beer will begin to flow. To stop the flow, pull up on the bottle filler to engage the spring loaded valve shut off.



Double Lever Corker (Not included in Standard Kit)

Hand corker used to insert corks into bottles after filling.



Corks

A bag of 30 straight corks.

Winemaking and Cleaning Accessories

Plastic Mix-Stir (Deluxe Kits Only)

Used for stirring wine, a drill-mounted agitating rod used for degassing and oxygenating.



24" Plastic Spoon (Not included in Deluxe Kits)

Used for stirring wine, the small paddle on the opposite end allows you to stir in the carboy.



Easy-Siphon

Starts siphon with a single stroke. To use, place siphon in container of wine. Attach siphon hose to curved center tube and place other end in carboy or container you are transferring wine into. Pull up on center tube until it reaches top and push down. Siphon should start immediately.



5' Siphon Hose with Shut Off Clamp

A clear plastic hose (5/16" inside diameter) with a white shut off clamp used for both racking and bottling. Start your siphon and if at any point you need to stop the siphon, press firmly on the clamp to stop the flow. (Shut off clamp not included with Deluxe Kits.)



Tip: Running hose under hot water will make it more pliable and easier to attach.

PROPOSITION 65 WARNING: This product contains a chemical known to the state of California to cause cancer and birth defects or other reproductive harm.

Dual Scale Liquid Crystal Thermometer (Deluxe Kits Only)

A thin, black strip with adhesive backing. Affix the thermometer onto the outside of your primary fermenter to monitor fermentation temperatures.



Wine Bottle Brush

A 12" brush used to scrub the inside of your bottles.



Triple Scale Hydrometer

A glass laboratory instrument with a color-coded scale to measure specific gravity. To take a reading, sterilize the hydrometer and place in fermenter. Spin the hydrometer to dislodge air bubbles. The correct hydrometer reading is at the point where the hydrometer is level with the surface of the wine. Detailed manufacturer instructions are included with the Triple Scale Hydrometer.

Tip: Calibrate your hydrometer in 60° distilled water. If it does not read 1.000 then record the +/- points it reads. When you take readings in the future, adjust the number of points to calibrate the hydrometer back to 1.000.



Winemaker's Recipe Handbook (Not included in Deluxe Kits)

The little purple book with 101 recipes for 1 gallon fruit wine.

Easy Clean 4 oz. Container

4 oz. oxygen-based cleanser. Dissolve 1 tbsp per 1 gallon of warm water. Effective cleanser for wine and beer making equipment, including primary fermenters, glass and PET carboys. No rinsing necessary.



Proper care for your Vintner's Best® Equipment Kit

All equipment needs to be cleaned and sanitized before coming in contact with juice or wine. When cleaning your equipment for storage, all equipment should be dry before storing to avoid any mold or bacteria that may grow in a damp environment. Cleaning and sanitizing are the two most important steps to assure the long life of your Vintner's Best® equipment.

CLEAN: To properly clean, mix Easy Clean to a strength of 1 tablespoon per 1 gallon of water; let equipment soak for 20 minutes and scrub thoroughly with non-abrasive cleaning pad. When cleaning stainless steel items, do not let Easy Clean contact stainless steel for more than 1 hour.

SANITIZE: Sanitize equipment immediately before any equipment comes in contact with your juice or wine. Follow manufacturer's instructions for dilution and proper sanitation usage. All sanitizers are no-rinse solutions when used at the directed strength.

See box label for complete list of contents for your specific kit.