



# Rental 3-Spout Bottle Filler Instructions



## How it Works:

The filler is designed to be fed by gravity via siphon with the racking cane and tubing provided. There is a 1/2" inlet tube that runs into the reservoir, where the rising level of wine pushes the float up (similar to a toilet float). When the reservoir is full, the float's position seats the rubber ball on the float arm over the inlet tube, stopping flow. Care should be taken to ensure that the force of the liquid coming into the reservoir is not strong enough to overpower the float-seal mechanism. We do not advise using a pump to feed the reservoir as it will overpower the float mechanism. Test the scenario with a sanitizing solution of BTF Iodophor or Starsan before beginning to work with your wine to ensure it is operating properly and ready for your wine.

## Step 1:

Once you have your inlet / feed system set up you need to start the siphon to fill the reservoir. This is done most easily by sucking on the valve connected to the inlet tube, turning the knob to open and then closing it so that the wine flows into the reservoir from the bottom of the float valve. See picture below.



**Pictured:**  
Gabe starting  
the siphon

Once the reservoir has been filled, you are ready to prime the fill wands and begin filling bottles. The filler works on the principle of a siphon, and so each of the wands need to be primed (started). This is easily done with a siphon pump (pictured below). Slide the black end of the siphon pump onto the tip of each wand. Push down on the wand to pull the gasket off the wall of the reservoir, and then squeeze the red ball on the siphon pump a few times until liquid flows through. Once you release the wand, it will go back to its seated position with the gasket against the reservoir. Repeat with each of the wands so that all three are ‘primed’.

**Pictured:**  
Siphon  
pump



### **Step 2:**

Now you are ready to begin filling bottles. Slide an empty bottle over one of the primed filler wands. As you push the bottle down on the wand, wine will begin to flow into the bottle. The flow of wine will stop automatically when the level of wine in the bottle equals the level of wine in the reservoir. ***The level in the reservoir and thus in the bottle may be manipulated by placing shims under the front or back legs.*** Be prepared to have to re-prime the nozzles periodically during the filling process, as they will break their siphon from time to time.

### **Step 3:**

When you have finished bottling your wine, the filler should be cleaned immediately with hot water. A cleaning detergent like Sodium Percarbonate (ProxyCarb) or PBW should be used, and then rinsed thoroughly afterwards. Allow the filler and lines to air-dry after cleaning. The filler wands should be locked in the open position for this purpose.