



Parts List:

1. Heated Canner (optional)
2. Stainless Filter assembly (Filter housing, bracket and wrench, orlon wrap, stainless filter, band)
3. 2 x ½" stainless steel hoses
4. 3 x ½" stainless steel couplers
5. High Temperature transfer pump
6. ½" push connect outlet fittings and hose
7. Instructions Sheets
8. ½" coarse inlet strainer (for bottom of heated canner)

Filter/Bottler Instructions:

Initial Assembly:

1. Unpack contents and lay everything out on a clean table. Use thread tape on all connections.
2. Thread stainless union into pump inlet (horizontal nipple). Thread stainless inlet hose into union. Thread the other end (with the swivel) into your feed pot (unfiltered syrup) using another supplied union. The pump can not draw vertically, it needs to have head pressure.
3. Thread the third union the pump outlet (vertical nipple) and install the other stainless hose. Thread the other end of the stainless hose (with the swivel) into the filter housing assembly inlet.
4. Thread the plastic quick connect into the filter housing outlet assembly.

*Notes: Mount the pump flat on a table or workspace or it will not pump correctly. Mount the filter housing somewhere where it will not tip over, and allows the stainless hoses to curve in a natural manner (decreasing stress and pull on the assembly). It is best to make room to keep a pot below the filter assembly to help keep things clean.



Filtering Instructions:

1. Pour syrup directly into the feed pan (unfiltered syrup). Add .25 cups of DE per gallon of syrup to be filtered (maximum of 2 cups of DE). This ratio can be changed depending on your actual performance. If the filter clogs too quickly, use more DE per gallon on the next batch.
2. Check the density of the unfiltered syrup to ensure it is ready for filtering. Once syrup is filtered it can not be reduced further without additional filtering.
3. Orient the plastic outlet hose so that it is circulating the syrup back into the pan of unfiltered syrup. Turn on the main pump and wait for filtered syrup to exit the outlet hose. After the air bubbles dissipate and the syrup looks clear (5-10 seconds), quickly move the outlet hose over to the bottling pan and begin pumping filtered syrup into the bottling pan. (You may want to turn the pump off momentarily to do this).
4. As the pan of unfiltered syrup begins to become empty, carefully tip it towards the pump to allow syrup to flood the inlet. Once it is almost empty, you can pour a half gallon of water in the pan and continue to run the pump. This will push additional syrup out of your filter increasing syrup yield (without affecting overall density. Do not run the pump dry, turn it off as soon as the pan runs dry.
5. If necessary reheat the filtered syrup to 180-190f and begin filling your bottles. If you start the process around 195f, it should stay warm enough to bottle right away.

Clean up:

1. Once you are done filtering, allow the components to cool enough so that you can touch them without getting burned (or wear gloves).
2. Remove the stainless hose from the stainless filter housing by disconnecting the flare nut.
3. Invert the stainless filter housing over a pan and allow the contents to run out.
4. Remove the retaining ring on the stainless filter housing and remove the filter media.
5. Wash the orlon prefilter and inner stainless filter with hot water. The prefilter does not necessarily need to be removed from the inner stainless filter. Allow it to dry for next use.
6. Wash remaining components with hot water, being careful not to get the pump wet.

Changing filters:

1. Open the stainless filter housing by removing the retaining ring.
2. Remove the filter media. Take note that the stainless filter only goes in ONE way.
3. The orlon filter can be removed from the stainless.
4. Installation is opposite. Use the silicone band to help seal the prefilter to the stainless filter
5. Make sure the upper (and lower sealing rings if present) are in place (felt or silicone).
6. Note the orientation of the stainless filter. Later models have an end with a lip and an end with no lip. The end with no lip goes DOWN.

