Assembling & Using a Variable Capacity Floating Lid Wine Tank

Parts Information: The tank is made of 304 stainless steel. They are shipped complete with the lid, gasket, fermentation lock, pump with gauge, hose and spigot.
Parts List:

Fermentation Lock
Gasket
Tubing /Clamps/Hose Barb
Rope
Pump with Guage

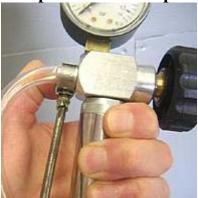**Pump**   **Spigot**

Step 1: Stretch the gasket around the top of the lid. It may be helpful to have an assistant to hold the lid as you stretch it.
Be sure to align the valve with the hole in the lid.

Step 2: Attach the hose barb to the gasket. If a hose barb is not provided, it will be
built into the inflatable gasket.

Step 3: Attach the flexible tubing to the hose barb. Secure it with the hose clip or a hose clamp.

Step 4: Attach the pump to the flexible tubing. Secure it with a hose clamp.

Step 5: Attach the fermentation lock to the top of the tank. Unscrew the base of the airlock. Insert airlock through
hole in lid and then screw airlock base back from underneath.

Step 6: Attach rope to lid. This will help in raising and lower the lid.

Step 7: Wrap the threads on the spigot with a couple of wraps of teflon tape. Tread the spigot into the threaded well
at the bottom of the tank. Remove any lining material that may be coating the inside of the tank. It will peel off. The
tank is now ready for use.

Using a Variable Capacity Wine Tank

1) Sanitize tank. Rinse or air dry as necessary. Do not use chlorine bleach as this will damage the tank.

2) Close the valve at the bottom of the tank and transfer the wine into the tank.

3) Place lid on top of the wine. Loosen the knob on the pump and inflate the gasket until the pressure is in the

recommended range. Tighten the knob after inflating.

4) Check gasket pressure weekly and inflate as necessary.

5) Unseal the lid before draining any wine from the tank. Loosen the knob to vent the air from gasket. Drain as much
wine as desired. Check that the lid is floating on the wine and re-pressurize the gasket.