## Vacuum Fill a Bottle from Carboy/Barrel

1. Vacuum evacuates air from you bottle and then gently fills the bottle from any open container (Barrel, Carboy, Bucket).
2. Always have the overflow protection vessel between Vacuum Pump and wine. It will catch overflow should your Carboy or bottle over fill.

Racking Cain
3. Bottle filler is adjustable for splits ( 375 ml ) to magnums ( 1.5 Liter +).

2 hole Carboy

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## Vacuum Fill a Carboy/Bottle/Barrel

1. Vacuum pulls wine from Barrel to a sealed Carboy.
2. Always have the overflow protection vessel between Vacuum Pump and wine. It will catch overflow should your Carboy or bottle over fill.
3. Pull from any open container to a sealed container.


## Vacuum Fill a Carboy/Bottle/Barrel

Add a filter (optional)

1. Vacuum pulls wine from Barrel to a sealed Carboy.
2. Always have the overflow protection vessel between Vacuum Pump and wine. It will catch overflow should your Carboy or bottle over fill.
3. Pull from any open container to a sealed container.
4. Add optional inline filter.


## Vacuum Fill a Carboy/Bottle/Barrel

1. Vacuum pulls wine from Tank to a sealed Barrel.
2. Always have the overflow protection vessel between Vacuum Pump and wine. It will catch overflow should your Barrel over fill.
3. Pull from any open container to a sealed container.


## Vacuum Fill a Carboy/Bottle/Barrel

1. Vacuum pulls wine from Tank to a sealed Barrel.
2. Always have the overflow protection vessel between Vacuum Pump and wine. It will catch overflow should your Barrel over fill.
3. Pull from any open container to a sealed container.
4. Add optional inline filter.
