

All in One Wine Pump

Rack-Bottle-Degas-Filter





Thank you for purchasing the *All in One Wine Pump*. We are confident this unit will make racking, bottling, degassing and filtration operations quick, simple and a lot of fun! Family owned and operated, we are dedicated to bringing you a great experience with our quality American-Made product. Customer service is everything to us. If you have any questions, comments or concerns, please contact us at Allinonewinepump.com. *You will get a prompt response.* –*Steve Helsper/ Owner & Creator*

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Section 1: Description of the *All in One Wine Pump*

1.1 What does it do?

All in One Racking, Degassing, Bottling & Filtration.

Features	Advantages
<ul style="list-style-type: none">• Odorless and oil-free – vacuum wine pump• Light weight- approx. 9lbs and well balanced• Durable plastic housing is easy to clean• In-line vacuum release – this controls carboy filling and bottling functions• 2 speed filling control – for wine, beer and mead bottling control• Consistent liquid height and no overflow spillage while filling wine bottles• Can be used to bottle with any shape or size bottles• Degassing of wine (CO₂ removal) during every wine transfer	<ul style="list-style-type: none">• Decreases racking time• Better quality wine- less air contact• No lifting of heavy carboys• No more bending over – for transferring or bottling wine, beer and or mead• Less chance of getting hurt – dropping carboys• Bottle with less oxygen contact• Faster racking and bottling• The ability to filter and rack at the same time• Works extremely well with all wine kits to remove any excessive CO₂• Custom accessories are available to fit most every size and shape of bottles



Note: Before using the All in One Wine Pump, please carefully read all safety information and instructions in this manual. Failure to do so could result in incorrect use of the pump, causing damage to the unit.

1.2 Receiving Your Unit

Upon receiving the unit, ensure all pieces are included. Please refer to the next page for part illustrations. Each part number matches the number on this page.

Standard All in One Wine Pump

1. All in One Wine Pump – Complete
2. Two-hole #6.5 bung racking assembly with Vacuum elbow
3. 5' of 5/16" vacuum resistant tubing
4. Bottling attachment
5. Reservoir attachment
6. Vacuum release with 6' of 1/4" tubing (all Color coded)

The Deluxe Version will also include:

7. Splash-racking cane #7.0 bung racking assembly
8. 1/4" NPT to 3/8" barbed adapters for use with filter housing (sold separately)

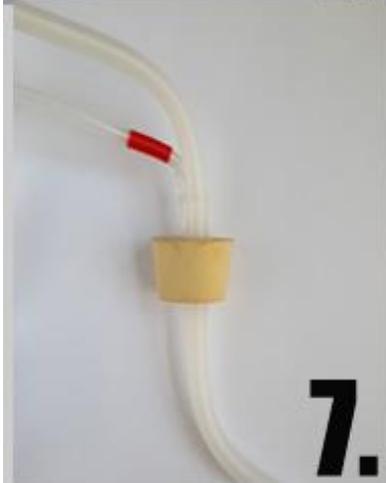


Important- In order to use the pump to rack and/or bottle wine, the following items will need to be purchased separately from your local home winemaking store or online outlets. If you're having trouble locating these items, please contact us.

- One clear empty wine bottle to act as your reservoir container
- 2- 3/8" racking canes (pictured right)



All in One Wine Pump Part Illustrations



For more accessories
please visit
Allinonewinepump.com

Section 2: Safeguards and Warranty Information

2.1 Safeguards

- Prior to starting the unit each time, check power cords and tubing for any signs of breakage, corrosion or defects to ensure your pump will work as intended.
- Check glass carboys for cracks and defects prior to putting it under a vacuum. Failure to do so could cause the carboy to shatter.
- Do not move the unit while it's in use.
- Close supervision is needed when operating the unit near children.

2.2 Electrical



Note: Before connecting the unit to electrical power, ensure the electrical system conforms to the needs of the pump. If you are unsure, consult a qualified electrician.

- To protect against electrical shock, do not immerse cords, plugs or the pump unit into water or other liquid.
- Should the pump fail to start, or begin to overheat, disconnect power source immediately.

2.3 Proper Use Conditions (Please Review)

- The *All in One Wine Pump* is designed for use on wine barrels, wine & beer bottles, glass wine vessels sized- one, three, five, six and seven gallons. Due to their thin-glass walls, this unit is not to be used with 54 liter vessels commonly referred to as “Demijohns.”
- This unit is designed for indoor use only; it should be used well away from splashing or running water. If the pump gets wet, unplug unit and discontinue use until it has fully dried.
- If the overflow container becomes full and wine is sucked into the unit, quickly unplug the pump and contact for us for assistance.
- Be sure to check your glass vessel for cracks, chips and defects prior to using the *All in One Wine Pump*.

Warranty and Safety Information

3.1 Warranty:

- One year limited warranty
- 30-day money back guarantee
- Do not use products not recommended by *All in One Wine Pump* as they may not work correctly with the unit causing damage. **Doing so will void the warranty.**
- Do not alter the structural components of the pump in anyway. **Doing so will void the warranty.**

Section 3: Using the All in One Wine Pump

3.1 Setting up your All in One Wine Pump

The Over-Flow Container

- A clear 750 ml wine bottle is needed to act as the over-flow container for the unit. This prevents wine from entering the pump in the event that wine gets sucked into the vacuum tubing. Be sure to turn the unit off and empty if it gets at least half-full.
- Insert the wine bottle as illustrated in the picture on the next page. Insert the **GREEN** rubber stopper-vacuum assembly into the wine bottle.



*Note: The tubing coming out of the vacuum pump to the over-flow container is to lead **over** the handle **not through** the hole. This is to ensure the rubber stopper sits correctly in the mouth of the wine bottle.*

Wine Transfer Tubing Assembly

1. Insert your 3/8" racking into the open hole on your #6.5 bung with vacuum elbow. (Wetting the cane with water will help.) Then attach supplied 3/8" tubing to the racking cane.
2. Attach the other racking cane to the other end of the 3/8" tubing.

Connecting the 1/4" Tubing with Vacuum Release Valve

The *All in One Wine Pump* uses a color coded system to make set-up a snap. Following this system will ensure the unit is set-up correctly.

1. Find the **BLUE** end of the tubing and slide it over the vacuum elbow marked with **BLUE** tape located at your over-flow container.
2. Find the **RED** end of the tubing and slide it over the vacuum elbow marked with **RED** tape located in the #6.5 bung with racking cane inserted.
3. Plug the unit in.
4. You're all set!

3.2 Cleaning and Sanitizing

- Prior to using the unit, the hoses, racking canes and anything touching the wine will need to be sanitized. We recommend using a no-rinse sanitizer such as Star-San (follow manufacturer's instructions for use.) *Or you can make a sulfite/ citric acid solution.
 - A. To sanitize the inside of the tubing and receiving glass carboy: Add your chosen sanitizer to your receiving carboy. Swirl the sanitizer solution around fully coating the inside and set aside leaving sanitizer in the carboy.
 - B. Using a spray bottle, apply sanitizer to both 3/8" racking canes, place sanitized racking cane into your sanitized carboy.
 - C. Put the unit together and draw sanitizer solution through the tubing into another receiving vessel. The tubing and carboy are now sanitized and are ready to be used with your wine.
- When you are finished racking/bottling your wine, simply rinse all tubing and racking canes with warm water and allow to hang-dry.
- The pump itself will never need cleaning as wine will not come in contact with the unit.

****To make a sulfite/ citric acid sanitizer solution:*** In a gallon of cold water, add 2 teaspoons of potassium metabisulfite and 1 tablespoon of citric acid. Mix thoroughly and keep in a tightly stoppered inert container for future use. Discard when sulfite odor has diminished.

3.3 Racking/ Transferring Wine into glass with the *All in One Wine Pump*

The *All in One Wine Pump* makes it very simple for you transfer your wine. With this unit, you now have the ability to transfer wine side by side from a glass carboy or an open-top fermenter to receiving glass carboy. You can even transfer wine from the floor to an elevated surface. This avoids the need to lift a heavy filled carboy! The *All in One* can transfer from virtually any container, as long as it is transferring into a glass carboy that can withstand the vacuum pressure.

 *Before using your new pump for the first time, make sure to review all instructions outlined in this manual. If you are having trouble getting set up, videos are available on allinonewinepump.com. Or you can contact us directly at Allinonewinepump.com*

 **We recommend you practice with water first to gain experience and an understanding of how the pump works.**

1. Sanitize the unit (**Section 2.3**) (When testing the unit with water, forgo the sanitization process until you learn how to set-up the *All in One Wine Pump*. Otherwise, when using the pump with wine, as always, the first step is to sanitize the tubing, racking canes and your glass carboy.
2. Connect your vacuum tubing by matching **BLUE** to **BLUE** on the overflow container and matching **RED** to **RED** to the #6.5 bung.
3. Connect your wine transfer tubing to the racking cane and the other end to the racking cane that is inserted in the #6.5 bung.
4. Insert the #6.5 bung into the receiving glass carboy. **Push downward on the bung to ensure you have a good seal.**
5. Insert the racking cane into your carboy of wine.
6. Turn the unit on.

7. Wine will start to flow from the full vessel to the empty one.
8. *With the installation of the vacuum control valve (sold separately,) you can slow the flow down as it reaches the top. This will give you your desired fill-level and will prevent wine from entering the vacuum tubing.*
9. Once the receiving vessel is full, press the vacuum release valve to stop flow and stop the vacuum.
10. Turn off the unit. Remove the #6.5 bung assembly, top up the vessel and replace your bung with air-lock or a solid bung. *If you are unable to top up your vessel at this time, a headspace eliminator is available at allinonewinepump.com*
11. Rinse the wine transfer tubing with warm water and hang dry. The vacuum tubing will not need rinsing unless wine has been sucked through into the overflow container.

 **Racking/ transferring from a large vessel to a smaller vessel.** When the wine transfer is complete and the bung racking assembly is left in the receiving carboy, wine could be sucked back through the wine transfer tubing and into the donor carboy in an attempt at equilibrium between the two vessels. This may happen even when the pump is shut off.

To prevent this:

- Lift the racking cane out of the wine in the donor vessel to get a small amount of air in the wine transfer line.
- Or remove the #6.5 bung racking assembly and set it aside or in the next receiving carboy.

 *Note: The *All in One Wine Pump* can also be used to transfer wine into plastic (PET) carboys. Please visit allinonewinepump.com for the the Plastic (PET) Carboy Transfer Kit.*

3.4 Racking/ Transferring Wine into an oak barrel or sanke keg with the *All in One Wine Pump*

The *All in One Wine Pump* makes it very simple for you transfer your wine from any vessel to an oak barrel or sanke keg.

1. Sanitize the unit (**Section 2.3**)
2. Connect your vacuum tubing by matching **BLUE** to **BLUE** on the overflow container and matching **RED** to **RED** to the bung racking assembly (see helpful tips.)
3. Connect your wine transfer tubing to the racking cane and the other end to the racking cane that is inserted in the bung racking assembly.
4. Insert the bung racking assembly into the receiving barrel or sanke keg. **Push downward on the bung to ensure you have a good seal.**
5. Insert the racking cane into your vessel of wine.
6. Turn the unit on.
7. Wine will start to flow from the full vessel to the empty one.
8. Unlike glass carboys, determining when an oak barrel or sanke is full can be difficult. When using the *All in One Wine Pump* for racking into the aforementioned vessels, continue to transfer the wine into the vessel until

you see wine being sucked into the overflow container. At this point immediately activate the vacuum release valve to stop the flow. Remove the bung racking assembly, top up your barrel or keg as needed and replace you airlock or bung.

9. Rinse the wine transfer tubing, vacuum tubing and overflow container (if needed) with warm water and hang dry.

Helpful tips:

- *For best performance, we encourage you to contact us to determine the best fitting bung for the **bung racking assembly**. We can custom fit your particular barrel or keg.*
- *At some point in the transfer into your barrel or keg, activate the vacuum release valve to stop the flow and remove the bung to monitor the fill-level. This will help you be prepared to activate the vacuum release valve once the barrel or keg is full.*

3.5 Bottling Wine with the *All in One Wine Pump*

1. Place your full vessel of wine lower than the surface you are bottling (on the floor). This allows excess wine in the bottle to be sucked back into the bucket or carboy below by way of gravity.
2. Sanitize the unit (**Section 2.3**)
3. Connect your vacuum tubing by matching **BLUE to BLUE** on the over-flow container and matching **RED to RED** to the **GREEN** wine bottle filler assembly.
4. Connect one end of your wine transfer tubing the racking cane. Connect the other end of your wine transfer tubing to the vacuum racking elbow on the **GREEN** wine bottle filler assembly.
5. Insert the racking cane into your wine to be bottled.
6. Turn the unit on. **No wine will flow at this time.**
7. Place the **GREEN** bottle filler assembly in the mouth of the bottle-*slightly*. No need to put the **GREEN** rubber stopper in all of the way (this makes it easy to remove once your bottle has been filled.)
8. Once the **GREEN** rubber stopper makes a seal, your bottle will begin to fill. (*When working with red wines in green bottles, we recommend placing a light behind your bottles so you can monitor fill-levels.*)
9. *Pay close attention as your bottle is being filled.* When the wine comes in contact with the filler tube or reaches the top of the bottle, *immediately* activate the vacuum release button. Wait 1-3 seconds for excess wine to be sucked back into

the bucket or carboy and remove the **GREEN** bottle filler assembly.

10. Continue to hold in the vacuum release button as you move between bottles.
11. When bottling is finished, simply rinse your tubing with warm water and hang dry.

Helpful Tips:

- *In the event of an over-fill, use a two milliliter transfer pipette to remove excess wine to the appropriate fill-level.*
- *With the purchase of the precision vacuum control valve, your fill-rate can be adjusted to a rate you are comfortable with. Otherwise, once the bottle is half-full, briefly activate the vacuum release valve to slow the flow. This will better prepare you for when the bottle is filled. The vacuum release will need to be activated once more to stop the flow.*



3.6 Degassing

Why Degas?

During Fermentation, the yeast converts sugars into alcohol and carbon dioxide (CO₂), literally supersaturating the young wine with CO₂. This is the reason why most winemakers who taste young wine will detect a sharp, very bitter, almost acidic flavor profile. Removing enough CO₂ by degassing your wine will mellow and soften the wine by allowing the desired tastes and aromas of the grape to come forward.

Degassing Kit Wines

Degassing has become a very important part of Kit wine making. Wine kits recommend bottling the wine in less than a month after fermentation and stabilization. This time frame is not nearly long enough for the CO₂ to disperse on its own. Wine kit manufacturers have now added degassing as a step in their instructions. Unfortunately, degassing by hand is a long tedious process that is rarely successful. The use of drill mounted degassing wands can actually stir oxygen into the wine, potentially causing oxidation. The All in One Pump is a sealed unit- meaning no oxygen touches the wine during this or any of the other All in One Pump's processes. It is an easy and effective method of degassing wine that can speed up the aging process.

- Simply by using the pump for racking from one carboy to another, CO₂ is automatically dispersed.
- Splash-racking the wine into the receiving carboy with our splash-racking accessory will also assist in removing the CO₂. This can all be done while our sealed unit protects the wine from oxidation.
- Cut the racking cane in the #6.5 bung racking assembly so it protrudes out of the bottom of the #6.5 bung- 1"-2". Wine will fall from the racking cane into the carboy assisting in removal of CO₂.

3.7 Filtration with Your *All in One Wine Pump*

Should I Filter?

Early-drinking wines should be filtered to avoid deposits settling in the bottle. Kit-wines and wines made from concentrates fall in this category and generally require filtration. Most four to six-week wine kits will continue to drop sediment even if fining agents are used. Most winemakers filter their wine to enhance its appearance or "polish" their wine. Typically, five micron filters are used for dark reds or a heavy bodied wine; while 1 micron filters are normally used for fruit or white wines.

You can get crystal clear, competition worthy results in minutes by filtering your wine while you rack/transfer it! We highly recommend the following filter housing and filters, which can be added to *the All in One Wine Pump*. We've listed the part numbers that we recommended from *filterfast.com* below:

FILTER HOUSING - 158116 -

WRENCH- SW-1A

BRACKET - 244047

FILTER - 1 MICRON = P1

FILTER - 5 MICRON = P5

Barb fittings (1/4 NPT to 3/8 barb) needed to connect the filter to the All in One Wine Pump along with additional tubing can be found at allinonewinepump.com.

3.8 Filtration Set-up & Process

With the addition of an in-line filter to your existing All in One Wine Pump set-up, you now have the ability to filter your wine as you transfer it from one vessel to another.

Note: An extra piece of 3/8" wine transfer tubing is needed to complete the filtration set-up. This can be found at your local home winemaking store, or at Allinonewinepump.com.

1. Tightly wrap Teflon tape around the threads of your 3/8" barb fittings.
2. Screw barb fittings into the filter housing lid until it is snug. (The lid is plastic, over-tightening could result in breakage of the lid.)
3. Install mounting bracket on to the filter housing lid. Be sure to use all four screws.
4. Insert the O-ring into the lid being sure that it is properly seated.
5. Sanitize the lid and filter housing with a no-rinse sanitizer (Section 2.3.) The filter is packaged in a clean room and should not need sanitizing.
6. Insert the filter cartridge into filter the housing (no special orientation) and screw the lid on.
7. Mount the filter to a work bench using all four screws to ensure stability.
8. Sanitize the receiving vessel. Sanitize racking cane and wine transfer tubing by spraying no-rinse sanitizer solution into the tubing ensuring the inside is completely coated.
9. Connect the wine transfer tubing to your racking cane and the other end of the tubing to the barb fitting on the filter. (There should be an arrow on the lid of the filter housing indicating which direction liquid is supposed to flow.)
10. Connect another piece of wine transfer tubing to the other barb fitting. Connect the other end of this tubing to the racking cane in the #7.0 bung racking assembly.
11. Attach vacuum tubing by matching **BLUE to BLUE** and **RED to RED**.
12. Insert your racking cane into the wine. Insert the bung racking assembly into the receiving carboy. (Push downward on the bung to ensure a tight seal is achieved.)
13. Turn the unit on.

14. Wine will begin to flow through the filter and into the receiving vessel.
15. Once the donor carboy is empty, activate vacuum release and remove #7.0 bung racking assembly from the receiving carboy. Top up your vessel and replace air-lock.
16. Once the filtration process is complete, disassemble and rinse the lid, filter housing, and wine transfer tubing with warm water and allow it to dry before storing. Discard filter cartridge.

Helpful Tips:

- *One of the main reasons for wine failing to flow through the filter is the lid not being properly tightened onto the filter housing. We recommend once the O-ring is installed and the filter housing has been tightened appropriately, use a permanent marker to draw a line on the lid and filter housing. By matching this line up in future uses, it ensures the lid has been tightened enough, and the O-ring has been properly seated.*



- *By mounting the filter housing to a sturdy surface such a work bench, or a board, this assists you in getting the lid tightly screwed on the filter housing.*
- *By using the precision vacuum valve – you are able to slow down the process of filtration. This improves your overall filtration and you will notice less bubbling throughout the housing and lines.*