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# QUICK OPERATIONS GUIDE

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1. Fold out rigid outer container. If using the optional cooling plate, place it on the bottom with the coolant tubes towards the rear (opposite the drop down door).
2. Place GOLINER fermentation bag in container. Make sure that the bottom outlet valve is firmly locked in the bottom port. Attach the PIVOT STRAP to the blue port and anchor to rear middle leg. Adjust length to 3-4 feet from GOBASE lip to blue port.
3. Attach the control panel to the front of the rigid container. Attach the Vent support pole and adjust it so it is 12 inches above the container top.
4. Connect the VENT valve to the MIDDLE port on the bag. Suspend the VENT assembly to the support pole using the supplied cord/hook. Plug the VENT valve cable into the jack on the control panel.
5. Attach the inflation hose to the BLUE port on the bag. Connect to the side fitting on the control panel.
6. Power up the control panel and verify app connectivity. If first time set up, you'll need to setup Blynk app log in via email invite and download app on wireless device. Once logged in to the app, turn control panel on and add device to app.
7. On control panel or via app, press the PUNCH button. Verify that the VENT valve opens. After countdown the BLUE chamber will inflate. This operation is critical and **MUST** be done prior to fill as it will position the bag correctly for subsequent punching. Also verify that the VENT valve is supported high enough that it does not hit the container lip during operation. Adjust higher if needed. Cancel after a single full inflation.
8. Connect a destemmer/must pump to the FILL (port closest to front) and fill the fermentation bag (1 ton grapes max). Alternatively cut and fill bag. Secure the liner and make sure ports and folds in liner are not trapped under the *must* when filling.
9. After filling, insert and attach the sampler/temperature probe and plug cable into the jack on top of control panel.
10. If using the optional cooling plate – attach the valve assembly to the rear of the container and connect to the tubes from the cooling plate. Connect your coolant supply to the inlet of the cooling valve and the return to your coolant collection tank. Connect the valve control cable to the port on the side of the control panel. Set the desired temperature on app or control panel and turn TEMP control ON.
11. For Pressing, remove VENT assembly and cap. Remove temp probe and insert PRESS tube. Connect PRESS tube to wine pump (1 ½" to 2" minimum port) using crush-proof 2" hose. Connect wine pump outlet to collection vessel/liner. Check PIVOT STRAP is secure and correct length. Run pump and collect free run. When flow stops, activate PRESS operation from control panel. Continue pumping until no more wine and *pomace* looks dry. Disconnect and remove bag.

*This is a very concise guide for experienced users. You are strongly encouraged to read the complete manual for installation and operational details.*