



SmartBarrel Quick Start Guide

www.GOf fermentor.com January 2023

FOR VERTICAL DRUMS

Diptube assembly:

1. Insert the open end of the perforated tube into the head of the diptube assembly and secure with set screw.
2. Attach filling port adaptor and use wrench to tighten. Teflon tape may be necessary.
3. The white rubber cap at the end of the tube is necessary to prevent damage to the liner from the tube's metal edge.

Inserting the Liner and diptube assembly:

1. Inspect interior of container for anything that may damage the liner. Insure it is clean and dry.
2. Place the liner in the container, unfold liner and pull into place to maximize fill.
3. Insert the dip tube assembly and secure with a gasket and TriClamp.

Filling the Liner:

1. Before starting to fill, inspect all connections and hoses to prevent leaks.
2. You can observe the wine filling through the transparent liner. During filling, it may be necessary to gently tug on the corners if excess liner material starts to become trapped under the folds filling with wine, this can cause stress on the liner and will reduce capacity.
3. Nearing the end of the fill, start slowing down the flow and shut it off before the liner shows any sign of tension. **Avoid over expanding the liner with wine or gas pressure, the red pressure relief valve can only relieve a small amount at a time. If you observe excessive gas in the headspace, attach the aspirator to the sampling port to vacuum out this gas.**
4. Once filling is complete, disconnect your filling line from the diptube assembly. Cap inlet if necessary.
5. Aspirate the SmartBarrel until all gases have been removed.

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