



FOR IBC CONTAINERS

The SmartBarrel system uses a flexible liner, made of inert polymeric films with selectable oxygen permeability. This flexible liner is placed inside a rectangular container (IBC/macrobin) which serves only to support the liner. The material of construction of the rigid container is not important as the wine does not come in contact with it. The unique feature of the SmartBarrel is the diptube. This tube has three connections. 1) for filling and emptying 2) to vent gas and sample, and 3) overpressure relief valve. The outer container does not need to be pressurized or even be leak tight. The wine is entirely contained in the flexible liner with the container only serving as a physical support.

If using system for primary fermentation a separate high flow vent will be needed, sold separately.

Components:

Please verify that you have all the supplied components:

1. Diptube cap with selected filling port (typically 1 ½ inch TriClamp, **cap or valve not included**)
2. Perforated diptube (IBC short version)
3. 2 inch TriClamp and gasket
4. Hex key for attaching cap to diptube

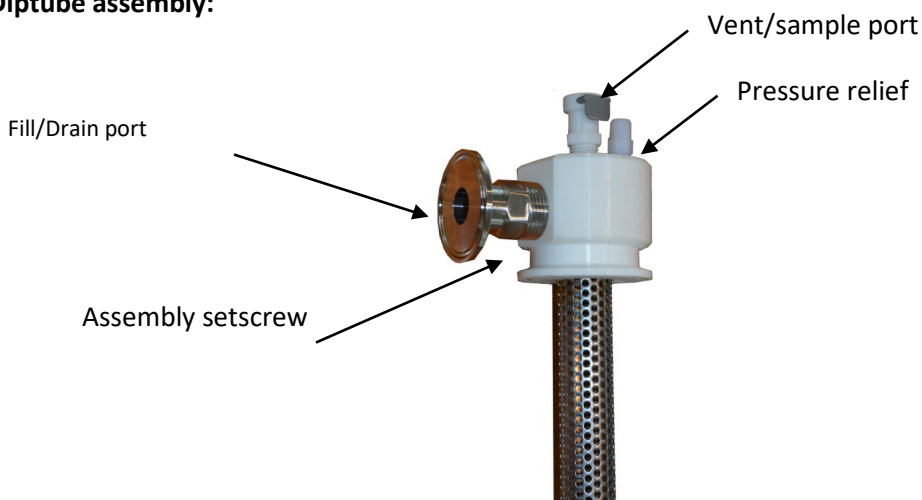
Disposables

Single-use 330 gallon liner for IBC (2 inch TriClamp port) – high permeability (HP) for micro-oxygenation or low permeability (LP) for storage.

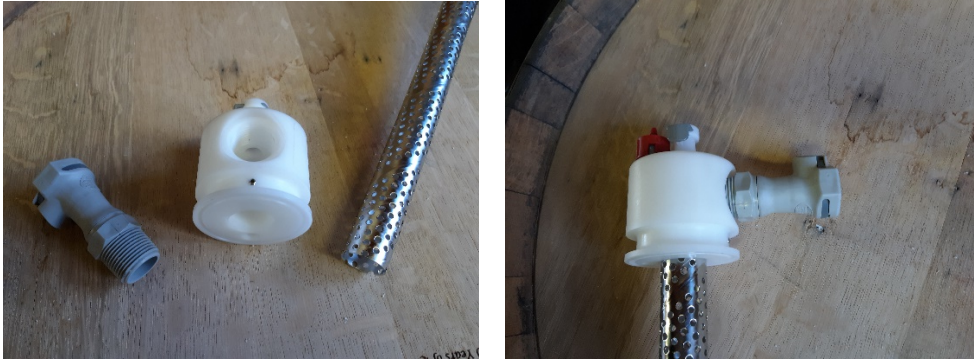
Preparing the Container:

Any open-top bin can be used such as our GObase, macro bins and most standard IBCs. The wine does not contact the container surface so the material is not important. The inside surface of the container **MUST BE** clean and clear of anything that may damage or puncture the liner. Volume up to 330 gallons.

Diptube assembly:



Insert **open end of perforated tube** into the head of the diptube assembly and secure with set screw (hex key included). Attach filling port adaptor ordered and use wrench to tighten.



Inserting the Liner and diptube assembly:

Inspect the interior of the container for any debris that might damage the liner. Place the SmartBarrel liner in the container, unfold liner and pull into each corner to maximize fill. Now insert the dip tube assembly and secure with a gasket and TriClamp.

You are now ready to fill.

Filling the Liner:

Filling the liner **REQUIRES A PUMP**. Maximum fill rate is 10 gallons per minute. We offer 3 types of attachments, CPC HFC12 quick connect, 1½" TC or 2" TC, but any ¾" NPT thread fitting can be used.

Before starting to fill, inspect all connections to prevent leaks.

- Verified hose clamps are present and tight on all hose barb connections
- Check all threaded connections are tight, Teflon tape may be needed.
- Inspect hoses for any damage, small cuts or cracks.
- Inspect all o-rings on quick connections, if used.
- Inspect TriClamp connection and condition of gasket between diptube and 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.

You can observe the wine filling through the transparent liner. If nearing 300 gallons, start slowing down the flow and shut it off before the liner over expands. **Avoid over expanding the liner with wine or gas pressure, the red pressure relief valve can only relieve a small amount at a time, only a small fraction of volume compared to the flow of any pump. If you observe excessive gas in the headspace, stop filling and attach the aspirator to the sampling port to vacuum out this gas.**



Once filling is complete, disconnect your filling line from the diptube assembly. If a quick-connect shutoff is used then your liner will automatically be sealed, but if another fitting is used, **a cap or valve will be needed to close off the diptube inlet.**

Removing air or gases in headspace:

Any air trapped in the liner should be removed. Especially with a partial fill. Connect our cordless aspirator to the sampling port on the diptube and run it until wine is collected in the aspirator bottle.

Sampling

The wine may be sampled by attaching a hose to the sampling port and sucking out a sample. Our cordless aspirator makes this easy. The sample collected in the aspirator bottle can be removed and the contents analyzed.



Cordless aspirator/sampler

Emptying

The wine can be transferred out of the SmartBarrel by connecting a hose to the fill/drain port. **A PUMP IS REQUIRED TO GET THE WINE OUT. YOU CANNOT SIPHON THE WINE OUT BECAUSE THE LINER IS SEALED AND NO AIR IS ALLOWED TO ENTER. IF YOU TRY TO SIPHON, FLOW WILL STOP AFTER A FEW GALLONS BECAUSE A VACUUM WILL BUILD UP INSIDE THE LINER.** For a siphon you need a second hole to allow air in as liquid is removed. In the SmartBarrel we do not allow air in to prevent oxidation, so a PUMP is NECESSARY in order to get the wine out. The patented design of the perforated SmartBarrel diptube ensures that the clearest wine is removed first. The liner will collapse around the diptube as the wine is removed. The SmartBarrel fitting will float on top of the container and descend downwards as it is emptied. No headspace is created, and no topping off is ever necessary.

Removing the used liner

When the liner is empty, simply pull it out and remove the dip tube assembly. The assembly should be washed for next use. Discard the used liner.

Cleaning the assembly:

To thoroughly clean the assembly, it may be necessary to disconnect the head from the tube by loosening the set screw and pulling the tube out. A small brush can be used to clean the inside of the head. If using quick connects, a male piece should be inserted to open the shut off on the female attachment. Also, if needed the red pressure relief can be opened, when reassembling be sure both O-rings are present and the spring-loaded part is oriented to vent out the top.

Notes:

Only a small amount of gas buildup from primary fermentation or Malolactic fermentation can be handled by the small red pressure relief vent, another suitable setup should be used if primary fermentation is not complete.

The dip tube can be removed at any time to make additions or add oak alternatives into the liner. Then reinstall the dip tube and vacuum out any headspace through the sample port.

Support: www.GOf fermentor.com

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Version 1.05 6/21