



BEER & WINE

PLATE FILTER



INCLUDES:

- Plate Filter Housing
- Two Filter Pads
- Two Ball Locks
- Two Flare Fittings
- All Tubing and Hose Clamps

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INSTRUCTIONS FOR USE:

- 1 Remove the top half of the filter by loosening the wing nuts and removing the screws. Soak all parts in Star San or Spray them down with Iso-propyl Alcohol. This will lubricate the o-rings and prevent leaking.
- 2 The center ring is where the filter pads will be positioned. Remove the center part, making sure the two black o-rings are seated on either side, and place one filter pad on either side of this ring. *Note: the pads are rough on one side and smooth on the other. Position the pads so the smooth side is facing outward.*
- 3 Re-assemble the filter housing so the single barb coming off of the center ring is opposite the two barbs coming off the sides of the housing. This will ensure your beer is in contact with as much surface area of the filter pads as possible. Replace the screws and tighten the wing nuts in a star pattern by hand.
- 4 There is a ball lock on either side of the filter housing. The ball lock with the plastic "Y" in line with the tubing is the "Out" line going to the empty keg. The 2nd line connects to the keg containing the beer to be filtered, or the "In" line.
- 5 We recommend running about a gallon of water — first boiled then cooled — through the filter set up in order to remove any "paper" taste that might transfer over.
- 6 Make sure your beer is **not carbonated**, as this can affect the filtering process. *Note: For best results we recommend letting your beer sit in the fridge for at least 24 hours prior to filtering. This will force any large particles to the bottom of the keg, helping to keep the filters as clear as possible.*
- 7 Set your regulator to 5 PSI and connect the gas to the full keg of beer. Connect the Ball Lock fittings to both Beverage Out connectors on each keg. Once the beer starts flowing, tighten the wing nuts some more to ensure a proper seal (there will be a small amount of leaking, so be careful not to over-tighten the nuts). The entire process should take about 45 min or so, depending on how cloudy the beer is. If the beer slows down, just give it some time and don't rush it. *Note: the filter housing will not handle pressures over 10 PSI and could break.*
- 8 After filtering, take apart the housing and discard the pads — these cannot be used again. Clean and sanitize the housing and the tubes. Store dry.