

## WINE FILTER

**COLOMBO 6-12-18-24-36**



Fig. 1

### INTRODUCTION

The FILTRO COLOMBO® wine filter consists in a special electropump and filtering system called a pressed layer system for liquids. (Fig.1, Fig. 2)

This special device enables users to purify drinks, and achieve an excellent level of quality, without altering the basic characteristics of the liquid. The system is, therefore, a valuable device for both home filtering and for use in the professional sector. Wine-shops, pharmaceutical industries, laboratories, and beer factories will all benefit from the use of this pump. Indeed, this applies to any situation in which a perfectly clear drink must be filtered and served or bottled without traces remaining of unpleasant residues.

**IMPORTANT CUSTOMER INFORMATION:** as the FILTRO COLOMBO® has been designed to filter drinks, all the materials used to produce it are perfectly compatible with drinks and liquid foodstuffs.

The product is specially suitable for filtering wine, water, infusions, beers, pharmaceutical solutions and perfumes. It requires no other maintenance than normal cleaning.

The FILTRO COLOMBO® is two pieces of equipment in one. Customers can both filter their drinks and, when necessary, disconnect the pump from the filter and use it simply to pour off the liquid.

### INSTRUCTIONS FOR USE

N.B. please refer to the instruction booklet for detailed information about the pump operation.

**WARNING:** Do not use the filter without liquid.

**WARNING:** The wine must be filtered at least once after fermentation.

N.B.: The wine should be poured into a clean container before filtering begins in order to prevent any dregs on the bottom of the original container being sucked up with the clean liquid.

Remove the filtering sheets from the packaging and read the instructions on the sheet enclosed with each package describing how to insert them.

Immerse the filtering sheets into a container full of liquid to be filtered (Fig. 3). Take care not to crush them one against the other. Wait approximately five minutes for the filters to absorb the humidity.

Unscrew the flywheels and separate the filter press plates.

Place the circular washers in the special slots on the plates. (Fig. 4)

Remove the filters from the water or wine and insert them in the filtering body. Make sure the assembly direction is correct and the filters are perfectly aligned with the metal plates. Refer to the diagrams on each filter sheet package for further information. Assemble the central plates and filters one after the other, making sure they are spaced out correctly. Lastly, insert the moving metal plate.

Screw the three-spoke flywheels up again, and tighten the filtering plates and washers.

Prime the electropump. Read the specific instructions for the electropump before completing this part of assembly. Connect the aspiration tube to the free hose adapter on the pump (which must have a crush-proof spiral).

Place the aspiration tube in the liquid which is to be filtered. Connect the output tube to the hose adapter of the metal plate. Then place the output tube into a clean container, or place it directly in the bottle using a funnel.

You are now ready to filter. Plug the pump in and switch it on using the special switch set on the back. The pressure will push the water in the filters out as soon as filtering begins throw the first litre of liquid which is pumped out away.

N.B.: use suitable pipe clamps in order to fasten the tubes to the hose adapters. This will prevent them from becoming unfastened during operation.

**WARNING:** Do not spray the electropump with water. Use a dry cloth to clean off any traces of dirt. DANGER OF ELECTRIC SHOCK.

**WARNING:** The liquid being filtered must not contain any solids such as stones, pips, listels, skins, or leaves. Breakdown caused by the presence of solid bodies may invalidate the warrantee.

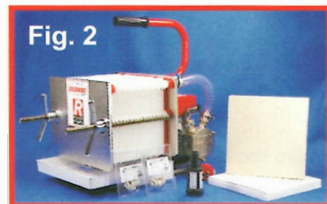


Fig. 2

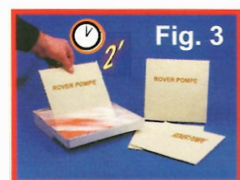


Fig. 3



Fig. 4

### CLEANING AND MAINTENANCE

• Clean both the filter and electropump once filtering has been completed. Regular cleaning is essential.

• Switch the electropump off and disconnect it from the mains.

• Remove the tube which connects the electropump to the filter by unscrewing the two ring nuts. Remove the output tube of the filter and connect it up to the pump. You have now removed the filter and can use the electropump on its own (Fig. 5)

• Immerse the aspiration tube in a container with at least 15-20 litres of clean water and place the output tube in an empty container or sink.

• Switch the electropump on and pump clean water through it in order to remove the residues left inside the pump body.

• Switch the electropump off again.

• Remove all the plastic plates and clean them carefully using water and a neutral detergent, taking care to rub them gently. Alternatively, they can be washed in a dishwasher (Fig. 6)

• Clean the painted frame using a damp cloth and a little neutral detergent for kitchenware.

• Dispose of the used filtering sheets. Do not reuse.

• Store the FILTRO COLOMBO® in a dry place, protected from dust, if it is not going to be used for any length of time.

### HOW TO USE THE FILTRO COLOMBO® FILTERING SHEETS

The 0 and 4 refining filters are suitable for filtering wine after fermentation. They drain off fairly large suspended particles and will not finish the wine well.

Finishing filters 8, 12 and 16 are used to drain off smaller particles, so will enhance the brightness of the wine after it is poured off. These filters are more suitable for second filtering.

Filters 20 and 24 remove extra fine particles and suspended micro-impurities, so will further enhance the brightness of the wine. Only use filters 20 and 24 after having filtered the wine at least once using filters for removal of fine particles.

How to insert the FILTRO COLOMBO® filtering sheets correctly.

Unscrew the flywheels, insert the first filtering sheet between the first (red) plastic filter holder plate and the white one, with the marked spongy side of the filtering sheet turned towards the pump. Continue doing this with the other filtering sheets inserting them in alternate directions as shown in the diagrams on each filter package.

How to insert the FILTRO PULCINO™ filtering sheets correctly.

Unscrew the flywheels, insert the first filtering sheet between the first (red) plastic filter holder plate and the white one, with the marked spongy side of the filtering sheet turned towards the pump. Continue doing this with the other filtering sheets inserting them in the same direction as the first as shown in the diagrams on each filter package.

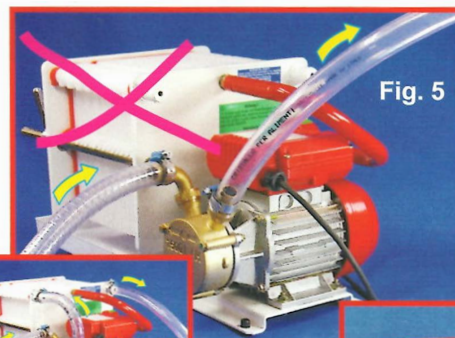


Fig. 5

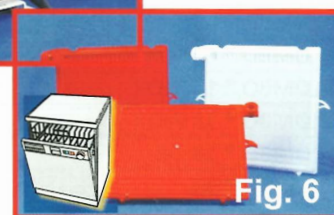
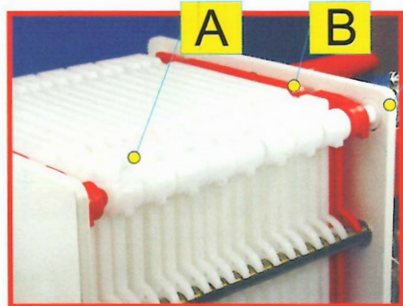


Fig. 6



**WARNING: DO NOT PLACE THE FILTERING SHEETS BETWEEN THE METAL PLATES AND THE RED PLASTIC FILTER HOLDER PLATES**



**WARNING:** FILTRO COLOMBO® and FILTRO PULCINO™ have been designed for use with FILTRO COLOMBO® and FILTRO PULCINO® - ROVER POMPE filtering sheets only. Use of unoriginal filtering sheets may jeopardise the performance of the filter.  
If original FILTRO COLOMBO® and FILTRO PULCINO™ ROVER POMPE filtering sheets are not used this may invalidate the warrantee. Contact your local retailer for further information.  
The lifespan of a set of filtering sheets will depend on how pure the wine being filtered is. Replace the filtering sheets as soon as the flow of wine lessens visibly. Do not reuse used filtering sheets.

**A = WHITE FILTER HOLDER PLATE**  
**B = RED FILTER HOLDER PLATE**  
**C = METAL PLATE SUPPORT**

**SOME PRACTICAL ADVICE...**

Filtering is the very last stage of wine production, so users will probably want to follow these basic, but necessary, precautions.

A young wine (30 days) is not ready for fine filtering. By following our instructions the user will learn the correct way to achieve good wine filtering using FILTRO COLOMBO® and FILTRO PULCINO™.

In order to achieve the best results, wine should have been left to age for at least two to three months and only filtered when at room temperature. During this time, the wine will become more full-bodied and the majority of suspended parts will have decanted. At this stage, the FILTRO COLOMBO® and FILTRO PULCINO™ should be used to finish the wine. Use the filters which remove extra fine particles in order to achieve a better finish. There should be a two to four day pause between one filtering session and another. If, on the other hand, users wish to filter a young wine (30 days), they should first utilise a filter which removes large particles, then a finishing filter immediately afterwards. During filtering, young wines will be fizzy due to the CO<sub>2</sub> (carbon dioxide) which is created during fermentation. Wait a few hours before bottling the wine.

**WARNING:** the performance levels of the filter will vary depending on the characteristics of the wine to be filtered. A very dirty wine will shorten the lifespan of the filters.

**WARNING:** the electropump installed on the filter has been specially studied for this particular use. Other types of electropump must be not installed on the filter. Any alterations made to the filter can cause damage to both people and objects. Tampering with or making modifications to the product will invalidate the warrantee.

**WARRANTEE**

All products carry a basic, two-year warrantee. The said warrantee covers all material and labour costs necessary when problems arise because of faulty components or assembly. The warrantee does not cover negligence during use, unauthorised modifications, breakages caused by the incorrect use of the product. Please contact your local retailer for further clarifications.

**RICAMBI ORIGINALI**



**PULSANTE DI ACCENSIONE - START/STOP**



**collegamento standard - alimentazione indipendente**  
**independent feeding supply**

**A**



**collegamento speciale a cura del cliente**  
**special feeding made by client**

**B**



Modello / Model	L / h*	Nr. Filtri e Dimensioni / No. of Filters and Dimensions	Tipi di Filtri Usabili / Filters Available
COLOMBO ® 6	250	Nr. 6 – cm 20 x 20	ROVER 0, 4, 8, 12, 16, 20, 24
COLOMBO ® 12	500	Nr. 12 – cm 20 x 20	ROVER 0, 4, 8, 12, 16, 20, 24
COLOMBO ® 18	750	Nr. 18 – cm 20 x 20	ROVER 0, 4, 8, 12, 16, 20, 24
COLOMBO ® 6 INOX	250	Nr. 6 – cm 20 x 20	ROVER 0, 4, 8, 12, 16, 20, 24
COLOMBO ® 12 INOX	500	Nr. 12 – cm 20 x 20	ROVER 0, 4, 8, 12, 16, 20, 24
COLOMBO ® 18 INOX	750	Nr. 18 – cm 20 x 20	ROVER 0, 4, 8, 12, 16, 20, 24
COLOMBO ® 18 OIL	600	Nr. 18 – cm 20 x 20	ROVER 00
COLOMBO ® 36	1300	Nr. 36 – cm 20 x 20	ROVER 0, 4, 8, 12, 16, 20, 24
COLOMBO ® 36 OIL	800	Nr. 36 – cm 20 x 20	ROVER 00
PULCINO™ 10	140	Nr. 10 – cm 10 x 20	ROVER 0, 4, 8, 16, 20, 24
PULCINO™ 10 OIL	100	Nr. 10 – cm 10 x 20	ROVER 00, 0, 4, 12, 16, 20, 24

Information pertaining to the filter assembled with medium finish sheets. The filter capacity refers to the capacity when filtering begins. As the filter slowly begins to clog up, this capacity will progressively decrease. When the capacity reaches a level of approximately 2-5% of the initial value, this means that the filtering sheets are almost completely clogged up and must be replaced.

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**COLOMBO**

made in Italy

Filtro automatico 20x20 - Filtre automatique 20x20 - Automatischer Filter 20x20 - Automatski filter 20x20 - Filtro automatico 20x20 - Automatic filter 20x20 - Αυτόματο φίλτρο 20x20

**COLOMBO® 6**

code 490000 - 250 l/h - Kg. 17

**COLOMBO® 12**

code 570000 - 500 l/h - Kg. 18,5

**COLOMBO® 18**

code 580000 - 750 l/h - Kg. 20

ACCESSORIES  
ACCESORIOS  
ACCESSOIRES  
ZUBEHÖRTEILE  
ΕΣΑΡΘΗΜΑΤΑ

56 cm

**Stand-Up**  
code 710000"Regolatore di Flusso  
Flow Regulator  
Optional code 990035"

REGIONE DEL VENETO  
UNTA LOCALE SANITARIA N. 11 - PIEDOVA  
PRESIDIO MULTISPECIALISTICO DI PREVENZIONE  
SALUTE COMPLESSO ANTICINO

ESPOSIZIONE MILANO 1990 30  
PRODOTTO CONFORME AI REQUISITI PRESTATI  
DALL'ART. 8 D.M. 11/10/75 E SUCCESSIVI  
MOD. 4/10/80 N. 3406 - PIEDOVA

**ROVER POMPE**

Filtro automatico 20x20 - Filtre automatique 20x20 - Automatischer Filter 20x20 - Automatski filter 20x20 - Filtro automatico 20x20 - Automatic filter 20x20 - Αυτόματο φίλτρο 20x20

**COLOMBO® 6 INOX**

code 610000 - 250 l/h - Kg. 17

**COLOMBO® 12 INOX**

code 620000 - 500 l/h - Kg. 18,5

**COLOMBO® 18 INOX**

code 630000 - 750 l/h - Kg. 20

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