

LIQUOR QUIK™

The King CarbonSnake™

Carbon Purification Filter

Removes unwanted odors and flavours from ethanol alcohobases and distillates. Device requires approx. 610g (1.7 L) of distiller's granular activated carbon - GAC (not included). Device affixes to any sized plastic pail (not included).

IMPORTANT INFORMATION

The King CarbonSnake™ is manufactured of food-grade, ethanol resistant plastics.

Before and after each use, sterilize the hose, tap and connectors with a non-corrosive cleaning agent such as sulphite or Oxy-San™, and rinse well with clean water.

The hose assembly requires approx. 21 oz./610g by weight (approx. 1.7 L by vol.) of distiller's granular activated carbon (GAC). For best results, we recommend a beverage-grade, low-neutral pH, pre-washed granular stone carbon, 20x40 mesh (.42mm-.85mm size particles) or 20 x 50 mesh (.35mm-.85mm size particles).

INSTRUCTIONS FOR USE

The King CarbonSnake™ is an inexpensive, easy-to-use carbon purification system. It will remove unwanted odors and flavors from fermented alcohobases (i.e. distiller's yeast/nutrient blends, SuperYeast™ or turbo yeast) and ethanol distillates (i.e. grain or sugar alcohols).

Assemble The King CarbonSnake™ and attach to a pail as per the diagram at the bottom of the page:

1. Drill a 1" hole near the inside bottom of a food-grade plastic pail. Make sure the inside elbow tap nut will fit on the inside of the pail. If purifying SuperYeast™ (or other alcohobases), the pail should be large enough to hold 6.5-8 U.S. gallons (25-30L) of liquid. Affix the enclosed elbow/PVC ball valve assembly to the pail.
2. Cut one (1) double-sheet 2" circle from the enclosed coffee filter paper. Save the remainder of the filter paper for future use. Replacement paper is available at most grocery and discount stores. Remove the stainless gear clamp from the plastic orange end cap, slide off the cap & stainless screen from the hose and place this paper between the cap/screen and the hose. Re-attach the orange end cap firmly. It is very important to assemble this correctly or the paper may rupture, causing the liquid to filter grey.
3. Slide the key clamp over the opened end of the hose assembly. Gently fill the tube assembly to within 1" of the top of the hose with 610g (1.7L) of carbon. A medium sized funnel is useful for this purpose.
4. Prime the hose by filling the hose with clean warm water. Securely attach the hose to the PVC ball valve by hand, tightening the key clamp around the outside of the hose. Make sure the hose does not slide off the ball valve. To prepare the filtration, turn the ball valve into the horizontal position as per the diagram.
5. Fill the pail with liquid to be filtered. For best results, first clarify the alcohobase with Super-Kleer K.C.™ or sterile wine filter pads (#3). If filtering ethanol distillates clarification is not necessary. The flow rate will depend on the clarification of your liquid and the choice of GAC; the murkier the liquid or the finer/irregular the GAC, the slower the flow. An average flow rate using the recommended GAC grade is approx. 70 fl. oz. (2 L) per hour for 50% ABV. The slower the flow, the more pure the final product.
6. Place a food-grade 6.5-8 U.S. gallons (25-30L) pail under the bottom of the hose assembly. Coil the end of the hose into the bottom

of the receiving pail. This will reduce the weight strain on the hose assembly when the pail gets low in liquid. Turn on the ball valve to the vertical position. The purified liquid will begin to drip out from the hole in the orange end cap within a few minutes. Taste the liquid every gallon (4L) for purity. It should smell and taste like vodka. If the liquid drips grey, the filter paper may be punctured or inserted incorrectly.

7. Once the liquid is purified, you may mix it with soda or juice to make a party punch, or flavor it with liqueur/liquor extracts. For best results, we recommend 100% all natural LIQUOR QUIK™ branded essences.

8. Clean your hose by loosening the key clamp and gently removing it from the lever tap. Unscrew the orange cap stainless clamp and remove the screen and filter paper. Flush warm tap water through the hose until clean. Air dry.

- **DO NOT** detach the hose while the liquid is still flowing.
- **DO NOT** attempt to purify ethanol that is more than 50% alc./vol.
- **DO NOT** pack the carbon in the hose; this can block or impede flow.
- **DO NOT** use powdered carbon in the hose; this can block or impede flow.
- **DO NOT** use a non beverage-grade carbon; this may add mineral salts or other unwanted byproducts to your ethanol instead of removing them.
- **DO NOT** re-use the spent GAC.



WARRANTY

This product is conditionally guaranteed against defective materials and workmanship for 1 year from the date of purchase. Guarantee void if product is damaged, altered, tampered with or otherwise misused.

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