



General Floor Corker Instructions

1. Install the support leg(s) and handle if required
2. Clean the crimping jaws with a dry rag to remove any excess packaging lubrication
3. Make sure the handle is pushed all the way back. (It should be sticking straight up)
4. Place an empty bottle (for practice) on the spring loaded bottle plate positioning the neck into the dimpled ring or bottle stop (depending on model) under the crimping jaw opening.
5. Drop a cork into the round opening surrounded by the crimping jaws.
6. Gently but firmly pull the handle down while steadying the corker with your foot if required.
7. When the handle is almost completely down (about 95%) give it a firm finish.
8. Raise the handle and remove the wine bottle and check the depth of the cork.
9. Adjust the plunger nut on the inserting rod either up or down to adjust the depth of the cork into the bottle.
10. Repeat until satisfied.
11. Bottle your wine with properly sterilized and treated corks. (Synthetic corks can be sterilized by rinsing with a sterilizing solution; natural corks should be soaked in a warm (NOT HOT) sterilizing solution for 30 minutes, although they may be inserted dry with any floor corker).
12. After use, clean crimping jaws when down with a dry rag and store in a dry place.

Quality Wine and Ale Supply, LLC

“Elkhart County’s First and Finest Winemaking and Homebrew Specialty Store”

Retail store address: 108 S. Elkhart Ave., Elkhart, IN 46516 USA

Mailing address: 530 E. Lexington Ave., Suite 115, Elkhart, IN 46516 USA

24/7 **Email {preferred}**: info@HomeBrewIt.com ~ 24/7 **Phone/Fax/Voice**: +1 (574) 295-9975

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