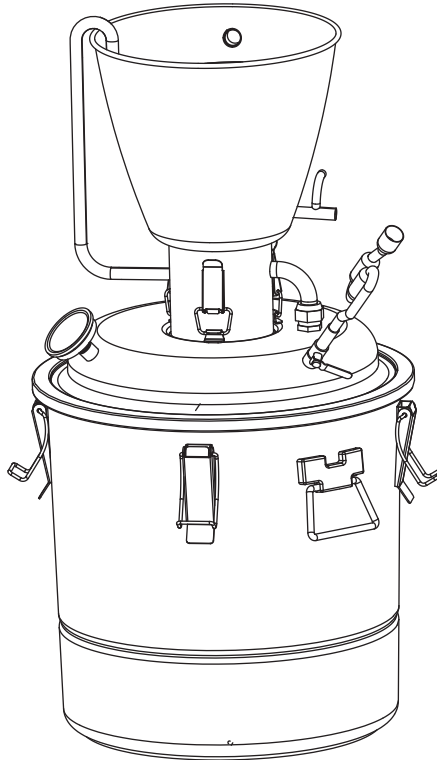


VEVOR[®]

ALCOHOL STILLER MANUAL

10L/30L/50L/70L



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

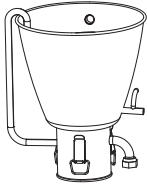

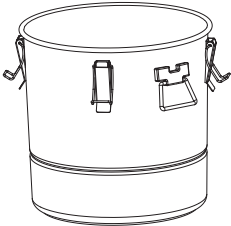

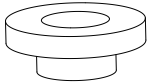
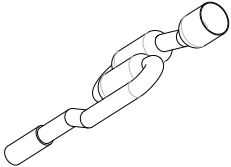


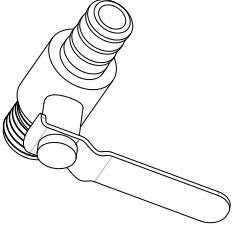
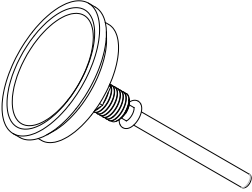
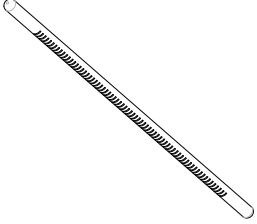
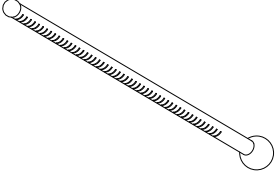
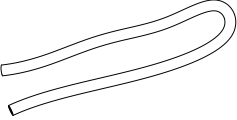
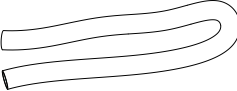
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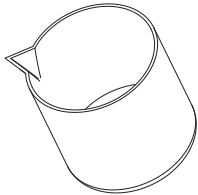
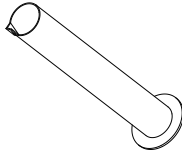


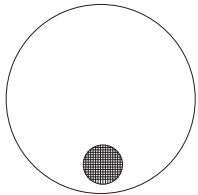
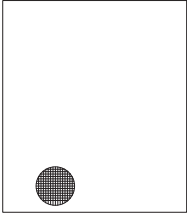

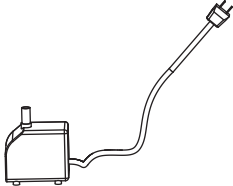
This is the original instruction, Please read all manual instructions carefully before operating. VEVOR reserves clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there is any technology or software updates on our product.

**This user manual applies to the distiller series products.
Please read this manual carefully before using the product.**

BOM

Item	Part Name	QTY	Picture
1	Condenser Keg	1pcs	
2	Lid	1pcs	
3	Boiler Barrel	1pcs	
4	Stainless Steel Steam Grid	1pcs	
5	Silicone Gasket	1pcs	
6	Exhaust Valve	1pcs	

7	Ball Valve	1pcs	
8	Thermometer	1pcs	
9	Thermometer	1pcs	
10	Alcohol Meter	1pcs	
11	Water Inlet Pipe	1pcs	
12	Water Outlet Pipe	1pcs	

13	Measuring Cup	1pcs	
14	Long Measuring Cup	1pcs	
15	Silicone Gasket	1pcs	
16	Wine Pipe	1pcs	
17	Gauze	1pcs	
18	Slag Separation Bag	1pcs	
19	User Manual	1pcs	
20	Water Pump	1pcs	

Product Introduction

- Stainless steel fermenters concentrate steam by heating to boiling and then cooling. In addition, the entire alcohol distillation unit is made of 304 food-grade stainless steel, which is durable and easy to clean.
- Efficient Condensation Treatment: The alcohol distiller adopts stainless steel spiral tube, which has fast thermal conductivity and ensures good cooling performance. At the same time, it has a large contact area with the condenser keg and provides a relatively low distillation temperature.
- Full Set of Accessories: The set comes with a thermometer (0-150°C/32-302°F) for easy real-time monitoring of alcohol temperature. Also includes a one-way vent valve and adds 2/3 water to it to help release air (only gas out) when the grain is fermented. Our distillation kits also include an alcohol meter kit for accurate measurement of wine strength.
- Multiple Heating Methods: This wine boiler is compatible with various stoves including gas stove, coal stove, and firewood. It's perfect for fermented liquors such as beer, brandy, whiskey, wine, and seasonings such as soy sauce and vinegar.

The following are the reference data, the yield is mainly determined by the fermentation, distillate time and fire power.

Fermenter Capacity	Fermenter Size	Condensation Barrel Size:	Alcohol Steaming Time
10L	Φ250x250 mm	Φ250x313 mm	1-2 h (including Heating Time)
30L	Φ350x350 mm	Φ250x313 mm	1-2 h (including Heating Time)
50L	Φ400x400 mm	Φ250x313 mm	2-3 h (including Heating Time)
70L	Φ450x450 mm	Φ250x313 mm	2-3 h (including Heating Time)

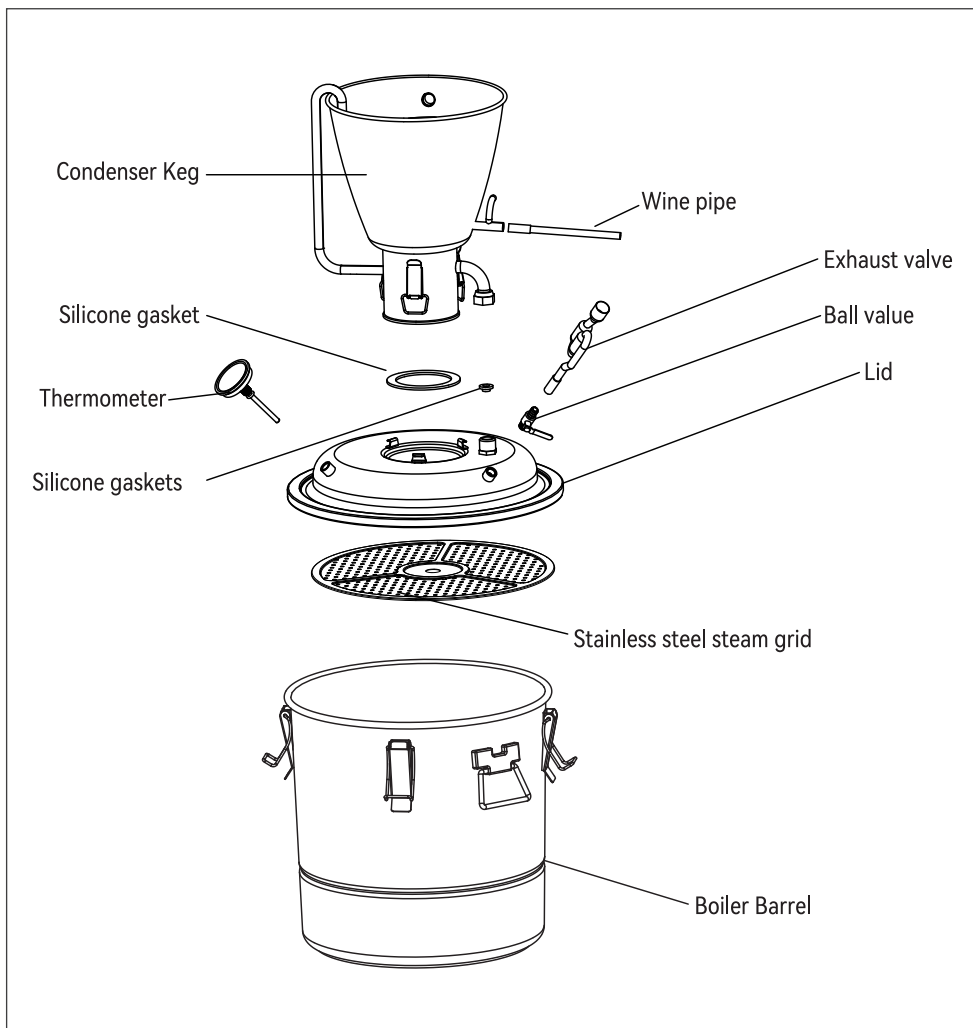
Installation and Use of Distiller Equipment

Distiller units are installed from bottom to top.

- 1.Put the filtered wine and water mixture into the bucket according to the appropriate capacity, cover the lid, and fasten the lid with a tool.
- 2.Place the gasket 15 on the concave platform.
- 3.Adjust the cooling position, put a silicone pad 5 on the joint, turn the joint clockwise to tighten.
- 4.Fasten the tool buckle.
- 5.Install the temperature gauge, ball valve, and one-way exhaust valve.
- 6.Connect the wine outlet pipe to the wine outlet of the condensing tower, connect one end of the water inlet pipe to the water pump, the other end to the water inlet, and connect the water outlet pipe to the water outlet.

First, secure the lid on the barrel, and fix the bucket cover firmly with the bucket iron clip. Adjust the position of the condenser keg on the barrel cover, and the connection should be filled with a gasket and a silicone ring. Clamp the condenser keg firmly with the bucket cover iron clip, install the ball valve, the one-way exhaust valve and the thermometer, and tightly connect the condensing tower and the wine outlet pipe, and then install the water inlet pipe and the water outlet pipe in sequence. The whole device needs to be straight and installed firmly. Except for the gap between the liquid receiving pipe and the receiving bottle, all parts of the whole package should be assembled tightly and airtight.

Installation Notes



Equipment Cleaning and Maintenance

The distiller needs to clean the inside of its pot, condenser and other components before or after each use, and drain all the impurities inside it. After we have used the distilled water dispenser, we need to clean it every once in a while. Pay attention to cleaning the inner wall of its evaporation pot, the surface of the electric heating tube, the inner wall of the condenser, the surface of the condenser tube and the scale in the outlet pipe of the condenser. Avoid affecting its use.

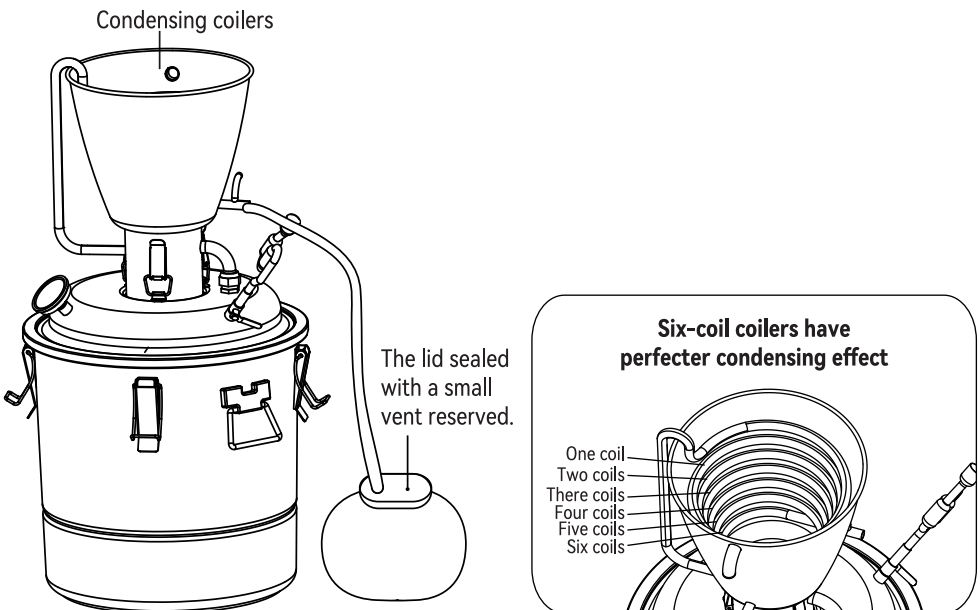
For some newly purchased stills, we need to clean them first and power them on for more than 2 hours to evaporate until the obtained distilled water meets the requirements. Remember not to cut off the water during use.

Note that when the electric distilled water device is working, its surface temperature will be very high, so be careful not to touch it to prevent being scalded. Please wait until the temperature drops to normal temperature before cleaning.

The Important Functions of Exhaust Gas Path

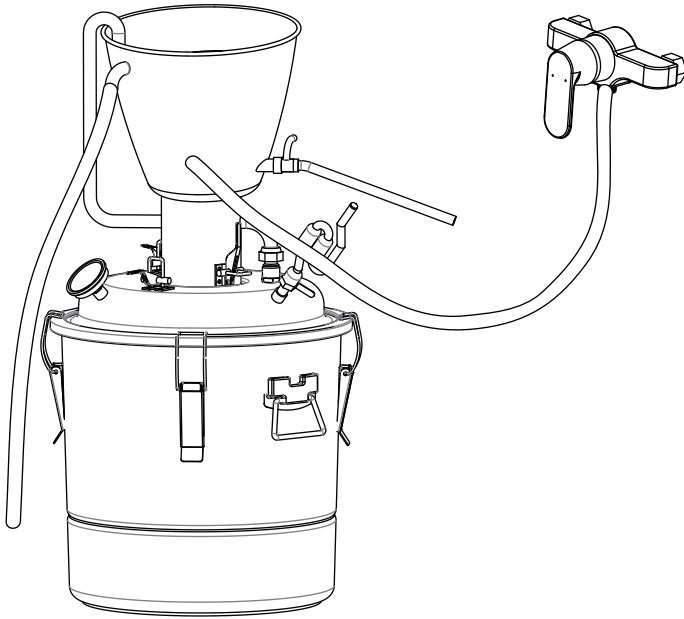
1. The exhaust gas channel can discharge graded impurities and improve the quality of wine. For example, for methanol, acetaldehyde, ethyl acetate, ethyl formate, etc., they all have lower boiling points than ethanol, so they are relatively difficult to liquefy and will be discharged upward with the exhaust gas to avoid blowing into the finished wine.

2. Exhaust gas path can help load the wine anaerobically to reach a better quality of wine. The lid is sealed with a small vent reserved.



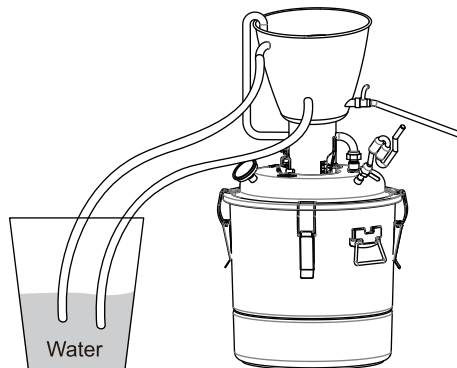
Pipe Connection Diagram for Tap Water

If tap water is used for direct cooling, a lower water flow rate can be controlled. The temperature of the production fluid can be controlled by the water flow rate to ensure that is close to the cooling water temperature.



Pipe Connection Diagram for Circulating Water via a Water Pump

When using circulating water, if the water temperature exceeds 35°C, it is recommended to change the water. The maximum temperature cannot exceed 40°C, as the production fluid temperature is determined by the input cooling water temperature.



How to Use

Distill Liquor

1. Choose good common rice for steaming, add the steamed rice in the ratio of 500g grain, 1kg water and 5g distilled yeast, mix well and then carry out liquid fermentation.
2. Fermentation temperature of 20–25 °C, stirring once a day, fermentation 10–20 days.
3. Fill the fermented grain into the matching filter bag and pour the liquid produced during the fermentation process directly into the barrel. Then place the bag containing the grain directly on the grate (to prevent gumming up the pot). After installation, the distillation starts, the pre-prepared submersible pump is connected to the power supply for cooling water circulation when there is heat at the outlet.

Distill Hydrolat

1. Choose the petals or other plants you like.
2. Soak the petals in pure water for 3–5 cm for 8 hours (only for dried petals).
3. Take out the petals and place them in a matching strainer bag. Then, place the filter bag with the petals on the grate, pour the soaked water into the bucket, install it and start distilling.

Distill Brandy

1. Crush grapes, and add ingredients such as pectinase, yeast, fermentation promoter and tannin in proper order.
2. Add white sugar in the next day of fermentation, and generally separate peels and residues after fermentation for 7–10 days.
3. Add bentonite into the separated wine for ageing and clarification.
4. Put the separated peel and residue into a filter bag, put the bag on the grate and add water at the bottom of the barrel. The distilled spirit is brandy.

Ferment Wine

1. Crush grapes, and add sulfur regulating tablets to prevent microbial contamination.
2. Add pectinase to decompose pectin and increase juice yield.
3. Add yeast, ferment for 7–10 days, and increase juice yield.
4. Add bentonite for clarification after filtration, brew for about 1 month, and put the wine in a bottle.
5. Store the wine in a cool place after bottling.

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