

- **Safety first**
- **How to assemble**
- **Distilling water**
- **Making essential oils**
- **Distilling spirits**



# MOONSHINE CHERRY

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## ELECTRIC AIR STILL



[www.howtomoonshine.co](http://www.howtomoonshine.co)



304 stainless steel water tray



304 stainless steel bucket



Easy to take with handle



304 stainless steel outlet

For everything you need to know about making moonshine, check out our complete **How to Make Moonshine Guide!**

# S A F E T Y   F I R S T

KEEPING SAFE WHILE USING YOUR COPPERHEAD STILL



**It is important to read all safety guidelines before operating your still**

- ALWAYS OPERATE YOUR STILL ON A FLAT, DRY, AND WELL-VENTILATED AREA.
- USE CAUTION WHEN HANDLING. CONTENT AND SURFACE AREA OF THE STILL WILL BE HOT TO THE TOUCH.
- BEFORE OPERATING YOUR STILL, DISTILL WATER TO REMOVE ANY BYPRODUCTS FROM MANUFACTURING.
- THIS UNIT CAN BE DANGEROUS FOR CHILDREN. DO NOT ALLOW CHILDREN TO ACCESS OR OPERATE THIS UNIT.
- DO NOT REMOVE THE TOP COVER WHEN THE STILL IS OPERATING.
- DO NOT ALLOW YOUR STILL TO RUN DRY
- ALWAYS ALLOW THE STILL TO COOL DOWN BEFORE REUSING.
- DURING OPERATION, YOUR STILL AND ITS OUTPUT WILL BE EXTREMELY HOT, MAKE SURE TO KEEP YOUR HANDS AND FACE CLEAR DURING THE OPERATION OF YOUR STILL.



## FOR QUESTIONS AND AFTER CARE



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# Before you start:



It is important to read the instructions for your Moonshine Cherry Air Still before you start. It will help you feel familiar with your new still and ensure that your still is operated properly.

- ★Do not immerse the head and base in water or other liquid.
- ★Before the product is connected to the power supply, confirm whether the marked voltage is consistent with the locally used voltage.
- ★If the plug, socket, or product is damaged, do not remove the machine for repair without permission, to avoid the wrong connection of the internal circuit, resulting in a power short circuit and other dangers.
- ★When taking the head components or cleaning products, turn OFF the ON/OFF switch first, and unplug the power plug of the head components and the host power plug.
- ★For the first time, add 1.0L of water and 2 tablespoons of citric acid into the tank of the main engine, cover the head assembly, and boil water with electricity for about 20 minutes, after pouring out the water, rinse the tank and the distillation cover with clean water (the distilled water made for the first time cannot be drunk).
- ★When cleaning the interior, do not use a steel wire brush or other hard articles to scrub the inner tank of the main engine and the inner tank of the machine head, so as to avoid scratches on the exterior.

## PRODUCT FEATURES

- ◆Advanced silent fan + two-disc super cooling technology
- ◆ON/OFF switch: Start or stop condensate production at any time.
- ◆Anti-dry burning function: After the water inside the main engine is dried, the temperature control will automatically protect and turn off the power.
- ◆Rapid water production: 4L condensed water can be produced in 3.5 hours.

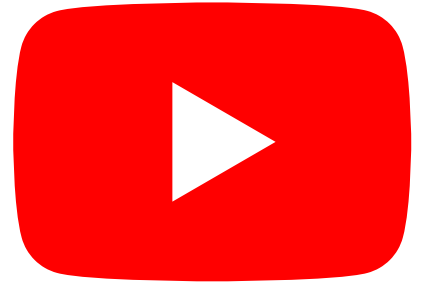
# Before you start:



It is important to read the instructions for your Moonshine Cherry Air Still before you start. It will help you feel familiar with your new still and ensure that your still is operated properly.

Assembling your Moonshine Cherry Still:

<https://youtu.be/muHuCUDzVAo>



# Before you start:



It is important to read the instructions for your Moonshine Cherry Air Still before you start. It will help you feel familiar with your new still and ensure that your still is operated properly.

## Assembling your Moonshine Cherry Still:

- Remove all the parts of the still from the box
- Place the connection end of your power cord into the lower still canister
- Put the lid in place making sure the cord that is attached to the lid can reach the port on the lower canister.
- Plug the cord into your lower canister. Push until you hear a click.
- Cut the zip ties that are holding the metal straps for your handle. Remove the plastic from your handle.
- Remove the screws from the handle and set them aside.
- Place one of the metal straps into the lower groove of your glass canister.
- Put the handle in place and secure it with a screw. Repeat with the remaining metal strap in the upper groove.
- Place the glass canister under the spout
- Set to your required temperature.

# How to Distill Water:



Before using your Electric Relux Tower Still, it is recommended to clean the inside and outside of the still and fill it with clean water. It is important that the first time you distill water in your still it is discarded to protect you from any potential lingering by-products from the manufacturing process.

## STEP 1 - Assemble your still for distilling

- Fill the lower canister with water and attach the lid. Do not exceed 3/4 capacity
- Set your temperature above 100° celsius

## STEP 2 - DISTIL

- After about 30 minutes, you will notice output from your spout. Make sure the glass canister is under the spout to collect your water.
  - Do not handle the still until it is fully cooled.
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# How to Make Essential oils:



## STEP 1 - FILL

- Place the clean plant material in the lower canister and add enough water to cover the material completely. The amount of water necessary to fill your still varies depending on the type of plant used. Do not exceed 3/4 of the still capacity

## STEP 2 - DISTIL

- Set the temperature of your still between 60 and 100° celsius. This is the ideal range for steam distillation, a popular method for extraction.
- As your still warms up, you will notice output from the long spout. Be sure you have something underneath it to collect your output.
- It is recommended to keep a close eye on the output and collect in fractions. The reason for this is that the quality of output will drop off at the end of your run and you will want to discard this 'cooked' output.
- Collect a maximum distillate of 80% of the volume of water put in the boiler to make sure it does not boil dry and cook the plant material.
- The distillate collected will be mainly hydrosol (water-based plant extract) but there will be essential oil with it. The oil will separate out over time and will float on the surface (for nearly all oils, there are a few which are denser than water and will end up on the bottom).
- Once you have completed your run, be sure to turn off the heat and the water pump.
- Do not handle the still until it is fully cooled.

## STEP 3 - SEPARATE THE OIL

- The oil can then be separated off from the hydrosol by pipette or with an oil separator used in cooking. Hydrosol can also often be used in many applications (rose water, lavender water, etc). Yields of oil are low, a yield of 1-2% is considered good.

# How to Distill Spirits:



## Moonshine: a three-step Process

In order to prepare a mash or wash for spirit distillation, it must first be fermented. Making spirits is a three-step process. Each step needs to be completed properly in order for the process to work.

Get our [How to Make Moonshine E-book](#) for step-by-step instructions



Check out [How to Make Moonshine from Cereal](#)

Fermentation is the second step of making moonshine. The first step is to prepare a mash. If you are making a mash using grain you will need to check for conversion. While you are making a mash, you need to convert your grains from starch into fermentable sugars.



Check out this video on how to check for mash conversion. <https://youtu.be/ioBJ6KxwiKQ>

Once converted, your mash needs to be fermented. The most important part of fermenting is to remember to insert your airlock. Your airlock is going to tell you what is going on inside your still. It is also going to allow carbon dioxide to escape and avoid any unnecessary accidents.



## Important Tips:

Before starting your first run, it is important to become familiar with the process of making moonshine. It is a three-step process that requires precision and attention to detail.

We strongly suggest downloading our free [How to Make Moonshine e-book](#).

Any grain-based alcohol needs to be fractioned. If you are unfamiliar with this process check out the information in our [How to Make Moonshine guide](#).

<https://www.howtomoonshine.co/blogs/how-to/make-moonshine>

We strongly suggest distilling water as a first step to become familiar with your still.

## Distillation:

- When you are ready to distill, add your fermented mash to your still (do not exceed 3/4 capacity).
- Set the temperature to 78° celsius
- Use multiple jars to collect your distillate as you will need to fractionate your run

### MOONSHINE CUTS AND FRACTIONS CHEAT SHEET

#### FORESHOTS:

- 134°F OR 56.5°C
- ABOUT THE FIRST 10% OF YOUR YIELD
- COLLECT AND TOSS

#### HEADS:

- 147°F OR 64°C TO 171°F OR 77.1°C
- A SWEET SMELL WITH A MIX OF SOLVENT
- YOU CAN TOSS OR KEEP

#### HEARTS:

- 172°F OR 78°C TO 179.6°F 82°C
- THE GOAL OF YOUR RUN
- A CLEAN TASTE WITHOUT A BITE

#### TAILS:

- 201°F AND 203°F (94 – 95°C)
- SMELLS LIKE WET DOG
- TOSS OR KEEP FOR A SECOND RUN

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## Important:

The laws regarding the personal distillation of spirits vary from state to state and country to country. For your own personal protection, it is important to look up the laws in your area to see what permits need to be obtained in order to fulfill the requirements for your area.

For more information, please read our blog:

<https://www.howtomoonshine.co/blogs/review/is-moonshine-illegal>

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