

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



Voltage and plug can be customized



Heating and insulation indicator



switch



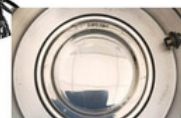
Outfall



Temperature Control Knobs



Three layer thermal insulation of steam drum, more environmentally friendly and energy-saving



304 heating plate

THE STANDARD

ELECTRIC REFLUX TOWER STILL



www.howtomoonshine.co



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

SAFETY FIRST


KEEPING SAFE WHILE USING YOUR 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. THE 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:

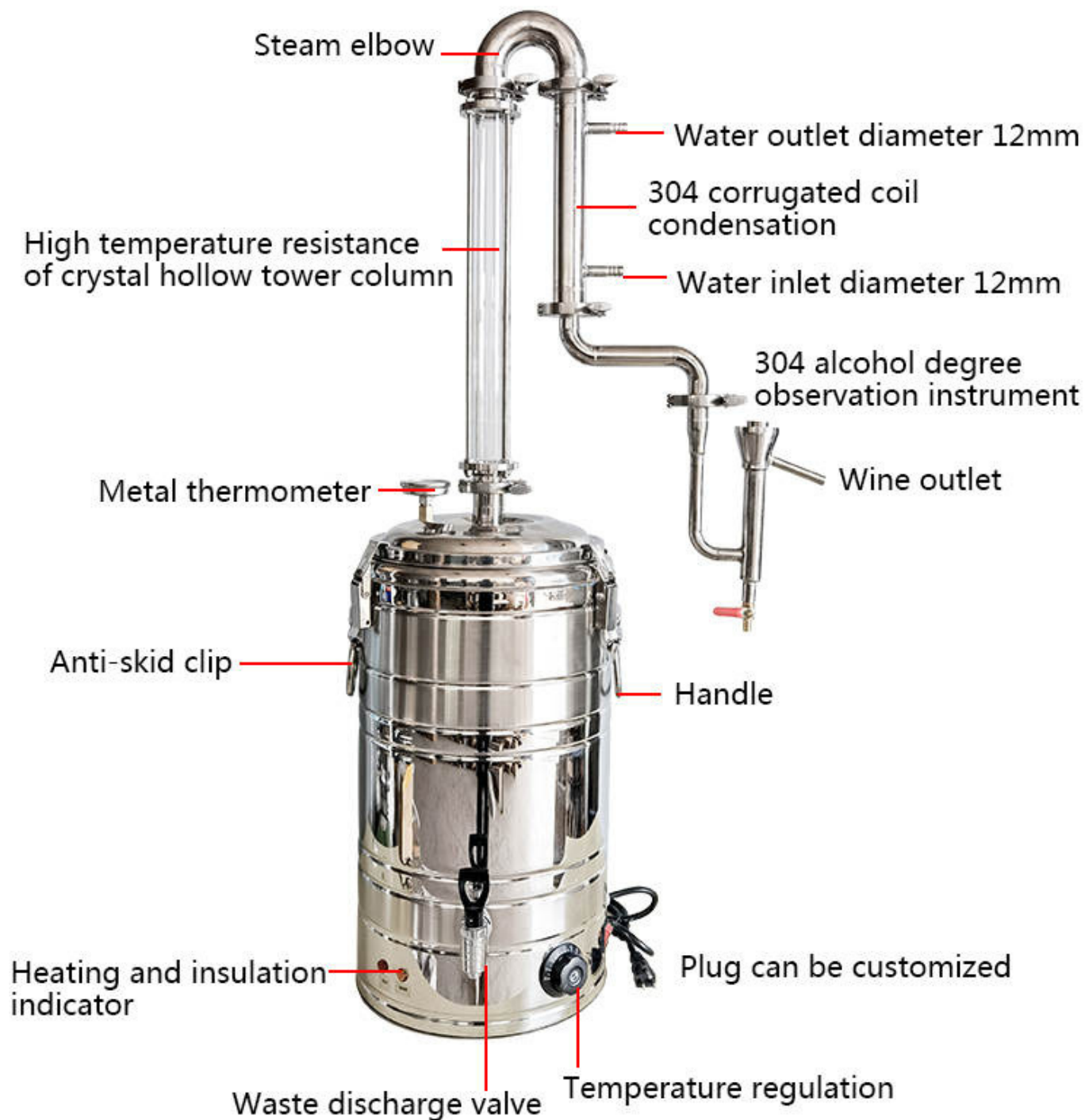
It is important to read the instructions for your Electric Reflux Tower Still before you start. It will help you feel familiar with your new still and ensure that your still is operated properly.

Assembling your Electric Relux Tower Still:

- Remove all the parts of the still from the barrel
- Place the lid on the barrel. Secure in place with the attached clips.
- Place the gasket on the opening on the top of the lid.
- Attach the clear glass tower with a clamp. You may want to have a second person to hold the tower in place the first few times you assemble your still.
- Place your thermometer in the opening on the lid and secure it in place.
- Insert additional copper mesh into glass tower if using
- Place a gasket on top of the glass tower
- Place the steam elbow on top of the gasket and secure with a clamp.
- Place a gasket on the bottom of the steam elbow and connect the condenser with a clamp.
- You will see a water inlet and outlet on the condenser. The outlet is at the top and the inlet is at the bottom. This is where you will attach your water hoses. You will attach your water pump to the lower hose.
- Using the remaining gaskets and clamps, attach your return pipes according to the diagram below.
- Once everything is in place, you are ready to turn your still on and set to your required temperature.

Once you have successfully assembled your still, it is important to run your still full of water to remove any impurities that may be present from the manufacturing process. Taking this extra step is a great way to protect yourself from any lingering by-products of the manufacturing process but will also help you become familiar and more comfortable with your machine.

The Standard: Electric reflux tower still



How to Distill Water:



Before using your Electric Relax 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.

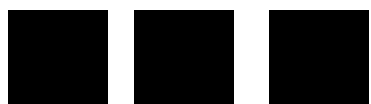
STEP 1 - Assemble your still for distilling

- Fill the pot of the still with water and attach the lid. Do not exceed 3/4 capacity
- Follow the directions above

STEP 2 - DISTIL

- Place your water pump in cold water
 - Set the heat to 110 celsius.
 - As your still warms up, you will notice output from the long spout. Be sure you have something underneath it to collect your distilled water.
 - Once you have completed your run, be sure to turn off the still and the water pump.
 - Do not handle the still until it is fully cooled.
-

How to Make Essential oils:



STEP 1 - FILL

- Place the clean plant material in the pot of the Electric Relux Tower Still 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 barrel capacity

STEP 2 - DISTIL

- Place your water pump in cold water.
- Turn on your still and set the heat between 60 and 100 celsius which is 140 to 210 Fahrenheit. 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 distilled water.
- It is recommended to keep a close eye on the output and collect in fractions. The reason for this is because 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](#)

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.

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](#).

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

STEP 1 - FILL

- Once Fermentation is complete and cleared, you are ready to distill. Pour your mash into the barrel of your still. Make sure you have removed any solid matter prior to distillation.

STEP 2 - DISTIL

- Place your water pump in cold water.
- Turn on your still and set the temperature to 78C-82C which is the temperature at which ethanol is boiled off. Be sure you are familiar with how to fractionate your moonshine before you begin.
- As your still warms up, you will notice output from the long spout. Be sure you have something underneath it to collect your run.
- It is recommended to keep a close eye on the output and collect in fractions. This is to separate the ethanol from the other by-products produced during your run.
- 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.

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.howtomoonsshine.co/blogs/review/is-moonshine-illegal>
