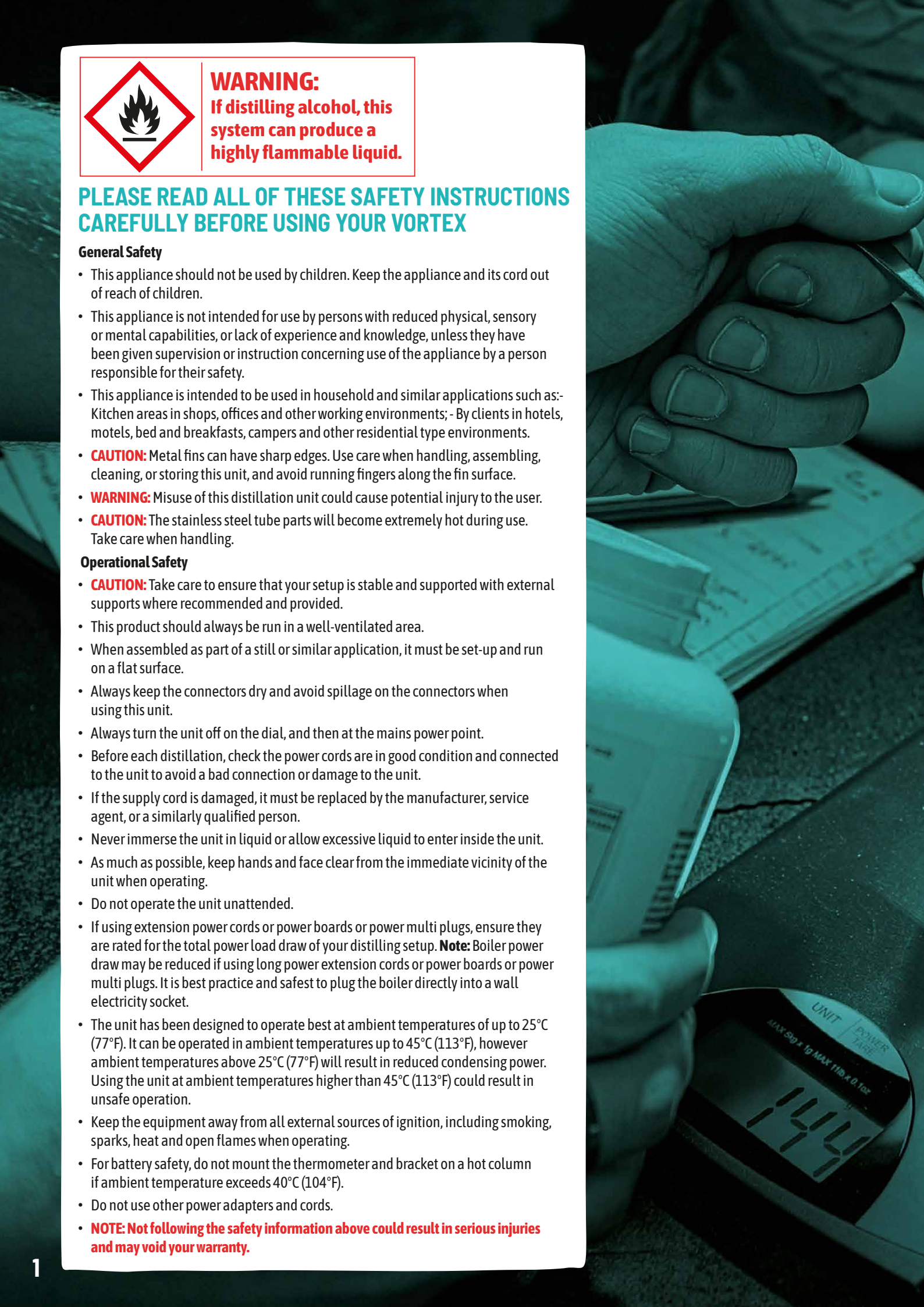
STILL SPIRITS

VORTEX

AIR COOLED CONDENSER

REFLUX & ALEMBIC EQUIPMENT KIT INSTRUCTIONS





WARNING:
If distilling alcohol, this system can produce a highly flammable liquid.

PLEASE READ ALL OF THESE SAFETY INSTRUCTIONS CAREFULLY BEFORE USING YOUR VORTEX

General Safety

- This appliance should not be used by children. Keep the appliance and its cord out of reach of children.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is intended to be used in household and similar applications such as:- Kitchen areas in shops, offices and other working environments; - By clients in hotels, motels, bed and breakfasts, campers and other residential type environments.
- **CAUTION:** Metal fins can have sharp edges. Use care when handling, assembling, cleaning, or storing this unit, and avoid running fingers along the fin surface.
- **WARNING:** Misuse of this distillation unit could cause potential injury to the user.
- **CAUTION:** The stainless steel tube parts will become extremely hot during use. Take care when handling.

Operational Safety

- **CAUTION:** Take care to ensure that your setup is stable and supported with external supports where recommended and provided.
- This product should always be run in a well-ventilated area.
- When assembled as part of a still or similar application, it must be set-up and run on a flat surface.
- Always keep the connectors dry and avoid spillage on the connectors when using this unit.
- Always turn the unit off on the dial, and then at the mains power point.
- Before each distillation, check the power cords are in good condition and connected to the unit to avoid a bad connection or damage to the unit.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person.
- Never immerse the unit in liquid or allow excessive liquid to enter inside the unit.
- As much as possible, keep hands and face clear from the immediate vicinity of the unit when operating.
- Do not operate the unit unattended.
- If using extension power cords or power boards or power multi plugs, ensure they are rated for the total power load draw of your distilling setup. **Note:** Boiler power draw may be reduced if using long power extension cords or power boards or power multi plugs. It is best practice and safest to plug the boiler directly into a wall electricity socket.
- The unit has been designed to operate best at ambient temperatures of up to 25°C (77°F). It can be operated in ambient temperatures up to 45°C (113°F), however ambient temperatures above 25°C (77°F) will result in reduced condensing power. Using the unit at ambient temperatures higher than 45°C (113°F) could result in unsafe operation.
- Keep the equipment away from all external sources of ignition, including smoking, sparks, heat and open flames when operating.
- For battery safety, do not mount the thermometer and bracket on a hot column if ambient temperature exceeds 40°C (104°F).
- Do not use other power adapters and cords.
- **NOTE: Not following the safety information above could result in serious injuries and may void your warranty.**

YOUR VORTEX DISTILLING JOURNEY STARTS HERE. CHEERS.

CREATE+

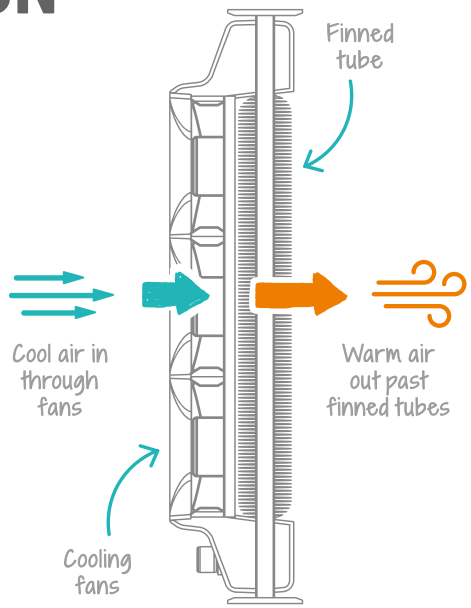
CONNECTED BY
CREATE+ COMPONENTS

INTRODUCTION

VORTEX is a condenser module that uses forced air to remove heat from vapour and liquid.

In a reflux setup, two modules are used in place of water-cooled condensers to regulate refluxing within the column and as a product condenser to convert vapour back into a liquid. In an alembic setup, the VORTEX condenser module replaces a water-cooled product condenser. It is rated to work optimally with a boil power input of up to 2.2 kW.

Made from 304 SS, AL1060. Suitable for distilling water, neutral & flavourful spirits, hydrosols.



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14 Alembic setup and alcohol distillation
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21 Cleaning

GETTING STARTED

Before first use of your Equipment Kit, we recommend conducting a cleaning run through the setup to remove any manufacturing debris or residues. See detailed instructions below:



To complete this cleaning run, assemble your equipment kit per the appropriate kit assembly set up steps in this guide. Go to Page 5 for reflux and page 15 for alembic. In a reflux configuration, you will not need to include the stainless steel or copper saddles in the setup for this cleaning run.

1. Make up a solution of 50% white vinegar and 50% water and add to your boiler. If you are using a Still Spirits 25 L boiler, your cleaning solution volume should be at least 4 L (2 L white vinegar and 2 L water). Depending on the size of the boiler you have, you will want to adjust the cleaning solution volume accordingly.
2. With your cleaning solution in your boiler, carefully assemble your Reflux or Alembic Equipment Kit components following the kit assembly set up steps in this guide.
3. Attach your equipment kit components securely to the boiler lid and turn on your boiler. If you have a Still Spirits 25 L dual switch boiler, you can turn on both switches. Set up a collection vessel to collect the cleaning solution from the end of the silicone tubing attached to the vented collection cup.
4. Once the boiler has reached temperature, turn on the VORTEX Air Cooled Condenser(s) to full speed and allow the cleaning solution to run through your setup for about 1 hour. Over this time, about 1-2 L of cleaning solution will drip into your collection vessel. After about 1 hour, turn off the Boiler and the VORTEX Air Cooled Condenser(s) and then unplug them at the wall. At this time, you may also remove the power cord(s) from the VORTEX Air Cooled Condenser(s).
5. Allow your setup to cool fully. Failing to do this may result in burns from both contact with hot surfaces and hot vapour, which can cause a serious injury.
6. Once your setup is cooled, carefully remove your equipment components from the boiler lid, and empty your boiler. Rinse the boiler out with water.
7. As you disassemble your Reflux or Alembic components, rinse the 2" stainless steel modular components with water. This will help rinse away any remaining vinegar or residues.
8. To rinse the VORTEX Air Cooled Condenser product pathway tubes, keep at least one end of the module attached via tri-clamp and gasket to one of the connecting elbow components. Run water through the elbow component, allowing water to flow through the two product pathway tubes and out the other end. Take extra care to avoid any water spilling onto the outside of the condensing unit(s) or its power inlet connection point(s).

Your system is now ready for distilling.

The first step in making high quality neutral spirits is to produce a wash. For best results with your VORTEX Reflux Equipment Kit and for removal of impurities produced during fermentation, we recommend using Turbo Yeast, Turbo Sugar and Turbo Carbon in your wash, and clearing with Turbo Clear once fermentation is complete.



REFLUX EQUIPMENT KIT ANATOMY DIAGRAM

Vortex Reflux Equipment Kit

[1] 2" 90° elbow with thermowell

[2] 2" 90° elbow

[3] VORTEX Air Cooled Condenser Module (Reflux condenser)

[4] VORTEX Air Cooled Condenser Module (Product condenser)

[5] 2" silicone gaskets (x7 and x2 spare)

[6] Power supply (x2)

[7] Vented collection cup

[8] 2" 45° elbows (x2)

[9] 2" tri-clamps (x8)

[10] Beeping alarm thermometer and 2" mounting bracket

[11] Silicone collection tube (1 m)

[12] 2" 500 mm straight tube

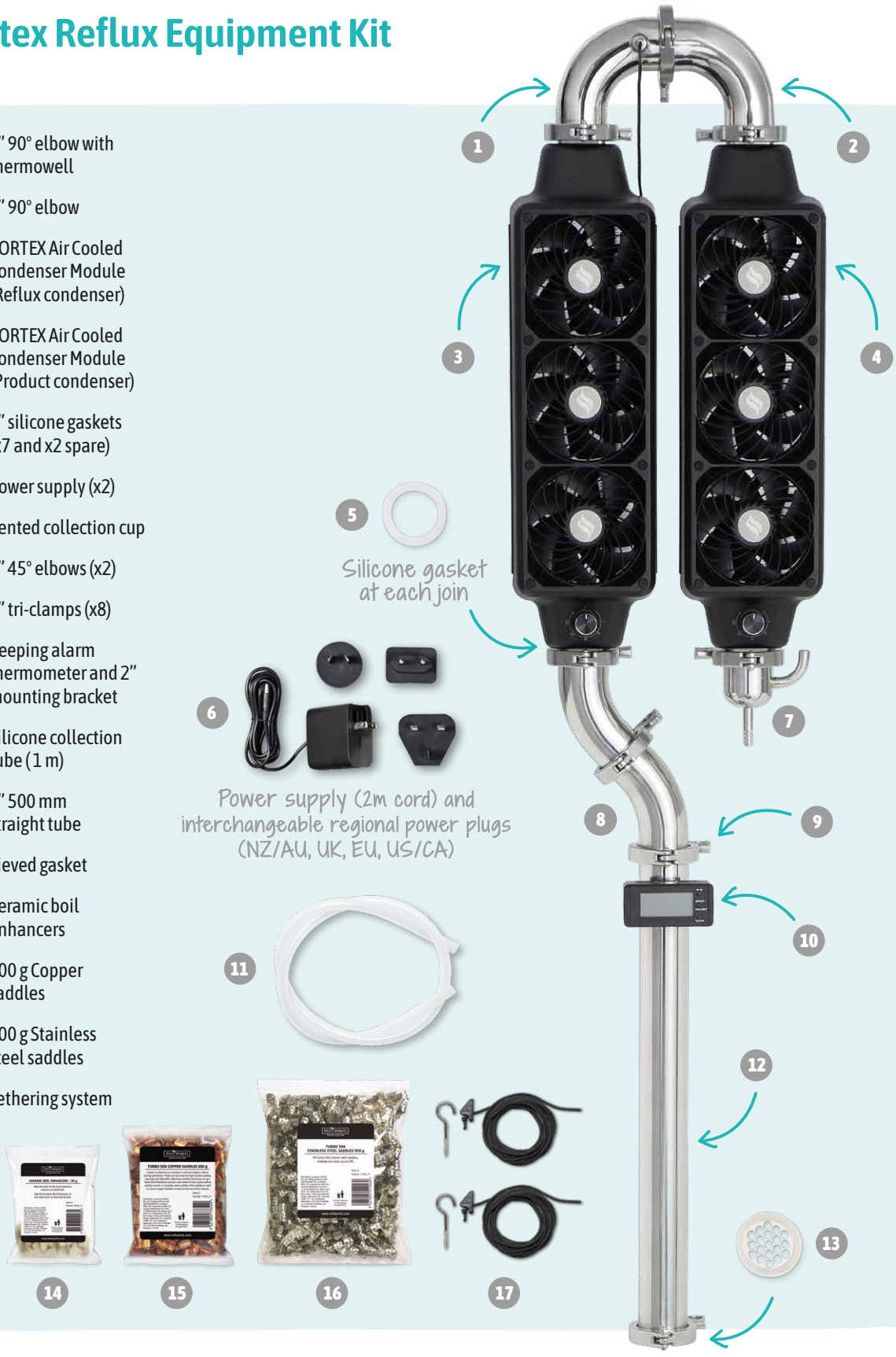
[13] Sieved gasket

[14] Ceramic boil enhancers

[15] 100 g Copper saddles

[16] 500 g Stainless steel saddles

[17] Tethering system



REFLUX EQUIPMENT KIT: SET UP & ALCOHOL DISTILLATION

Once your boiler contents are ready, proceed with setting up the components of the VORTEX Reflux Equipment Kit. Position your setup in a location where it can remain undisturbed during distillation and while cooling down after the distillation run.



Ensure that your system is located on level ground in an area with access to three power sockets and adequate ventilation, such as the kitchen or laundry. Avoid setting your system up outdoors, as drafts significantly impact distillation efficiency.

ABOUT REFLUX DISTILLATION

The VORTEX Reflux Equipment Kit, when used with a boiler, is a reflux distilling apparatus. During this process the vapour boiled off from the boiler contents rises up the column and the vapours of the heavier liquids (water and heavier undesirable molecules) condense and fall back down into the boiler. The alcohol, having a lower boiling temperature and being lighter than water, rises to the top of the column where it then condenses back into a liquid. This continuous cycle of evaporation and condensing is described as refluxing. The saddles that are packed in the column provide a large surface area to maximise the contact between the liquid and vapour flowing in the column, which accelerates the refluxing action. The VORTEX Reflux Equipment Kit setup can produce a high ABV, clean neutral alcohol, which is great for vodka and is the perfect neutral alcohol base for flavouring or making gins and other botanical spirits.

Distilling takes about 5 hours (6-7 hours for US/CA units) from start to finish, depending on boiler contents. Please ensure you can give your full attention to operating your distilling setup for this period. The system becomes very hot during operation, therefore extreme care needs to be taken and children should be kept well clear during and after distilling. The process produces a highly flammable liquid - keep all sources of ignition away from the still.

TRANSFER THE WASH INTO THE BOILER

1 Position the boiler on level ground, ensuring that the tap is in the 'OFF' position.

2 Using either a syphon or a 5 L (1.3 US Gal) jug, transfer the cleared wash from your fermenter into the boiler. Alternatively, you can place your boiler below the tap on your fermenter and pour in the wash but be mindful that you may need to move your full boiler to its distilling location. Take care to leave behind as much sediment as possible and refrain from filling the boiler beyond the maximum level line indicated on the boiler.

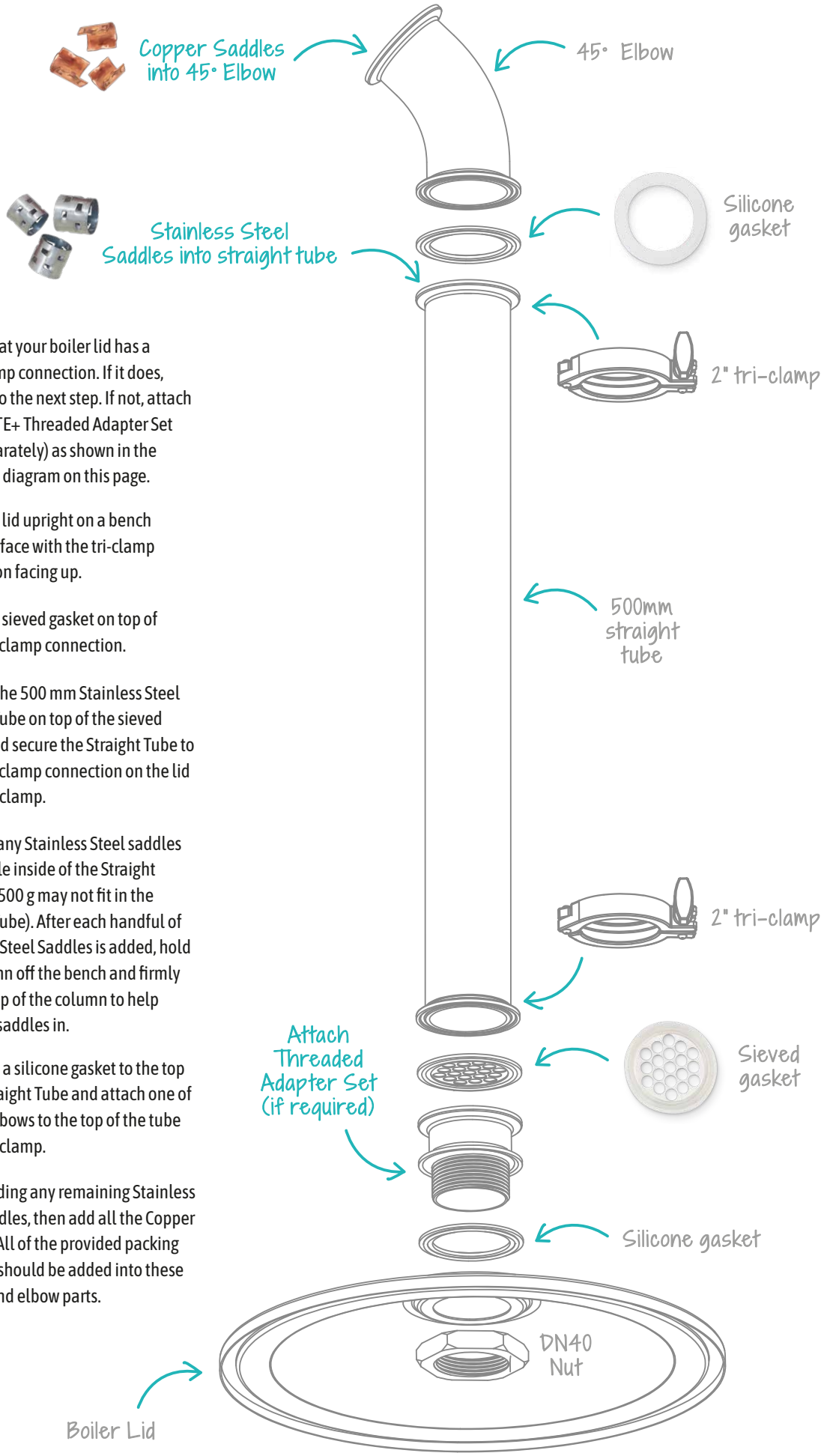
3 Next, add all the dry ceramic boil enhancers to the boiler. **Note:** If using a wash with high protein content like potato, grain, or molasses, we recommend adding 3 caps of distilling conditioner (sold separately) to protect against surging and puking.

ASSEMBLE THE REFLUX EQUIPMENT KIT

Before setting up, consider the location of your still and its proximity to:

- x3 Power sockets,
- Height obstructions/restrictions. When assembled on a Still Spirits 25L boiler, the total height is 1.96m. (1.33m without boiler and lid),
- Tethering anchor points (refer to Step 15 and consider where you will add your tethering anchor points),
- A safe location

Tip: Direct warm exhausted air towards an open window or door to reduce the recirculation of warm air in your distilling space. Avoid directing warm exhausted air, at close proximity, to a wall or vertical surface. This is particularly important for small, confined distilling spaces such as a laundry room or small shed, for example.



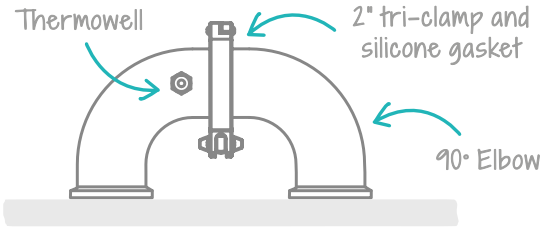
1. Ensure that your boiler lid has a 2" tri-clamp connection. If it does, proceed to the next step. If not, attach the CREATE+ Threaded Adapter Set (sold separately) as shown in the assembly diagram on this page.
2. Place the lid upright on a bench or flat surface with the tri-clamp connection facing up.
3. Place the sieved gasket on top of the 2" tri-clamp connection.
4. Position the 500 mm Stainless Steel Straight Tube on top of the sieved gasket and secure the Straight Tube to the 2" tri-clamp connection on the lid with a tri-clamp.
5. Add as many Stainless Steel saddles as possible inside of the Straight Tube (all 500 g may not fit in the Straight Tube). After each handful of Stainless Steel Saddles is added, hold the column off the bench and firmly tap the top of the column to help pack the saddles in.
6. Next, add a silicone gasket to the top of the Straight Tube and attach one of the 45° Elbows to the top of the tube with a tri-clamp.
7. Finish adding any remaining Stainless Steel Saddles, then add all the Copper Saddles. All of the provided packing material should be added into these 2" tube and elbow parts.

8 With another silicone gasket and tri-clamp, attach the second 45° Elbow so that it forms an 'S' shape as shown below. Check that the top of the second 45° Elbow looks level and tighten the tri-clamp securely.

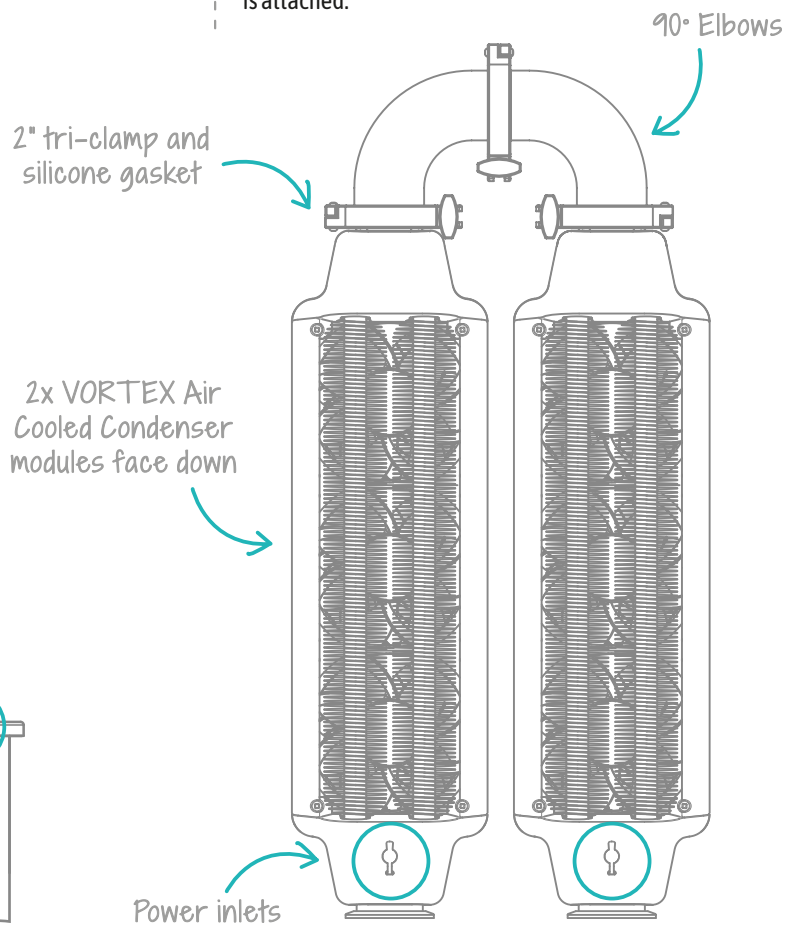
9 Place these assembled parts on to the boiler and secure the boiler lid with the lid clips. Alternatively, continue constructing the rest of the still before adding it to the boiler. The still becomes very tall and heavy once assembled so some users may find this method easier.

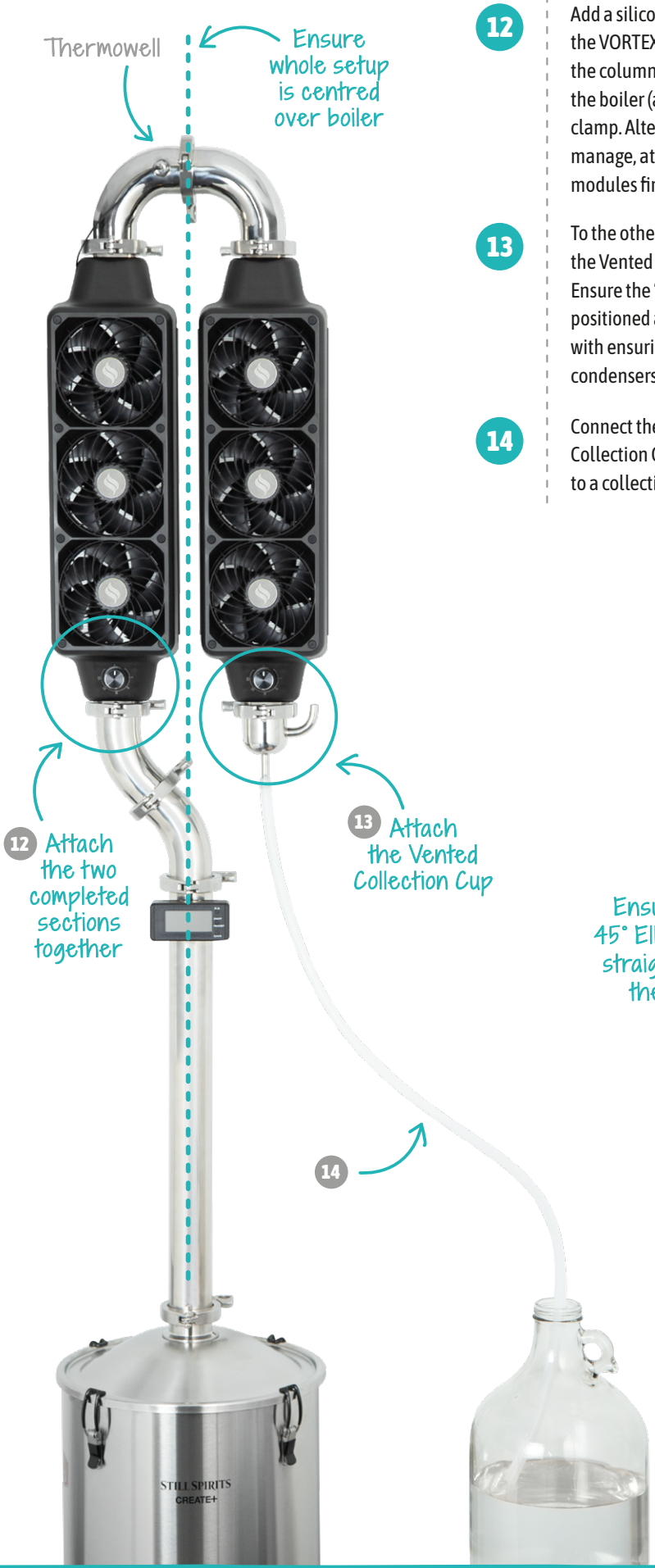


10 On a bench or flat surface, take both 90° Elbows and connect them together with a silicone gasket between each elbow and secure with a tri-clamp (this ensures both elbows are joined symmetrically). Ensure that the thermowell is positioned in the centre of the two joined elbows for the best temperature readings.



11 Place each VORTEX Air Cooled Condenser module face down alongside one another with the finned tubes facing up. Be sure the modules are facing the same direction with the power inlet ends furthest from the 90° elbows, as shown below. Connect the two 90° Elbows to the top of the Vortex Air Cooled Condensers using a silicone gasket and tri-clamp at each connection and ensure the thermowell is facing down towards the bench or worktop. **Note:** Don't over tighten the first tri-clamp until the second tri-clamp is attached.

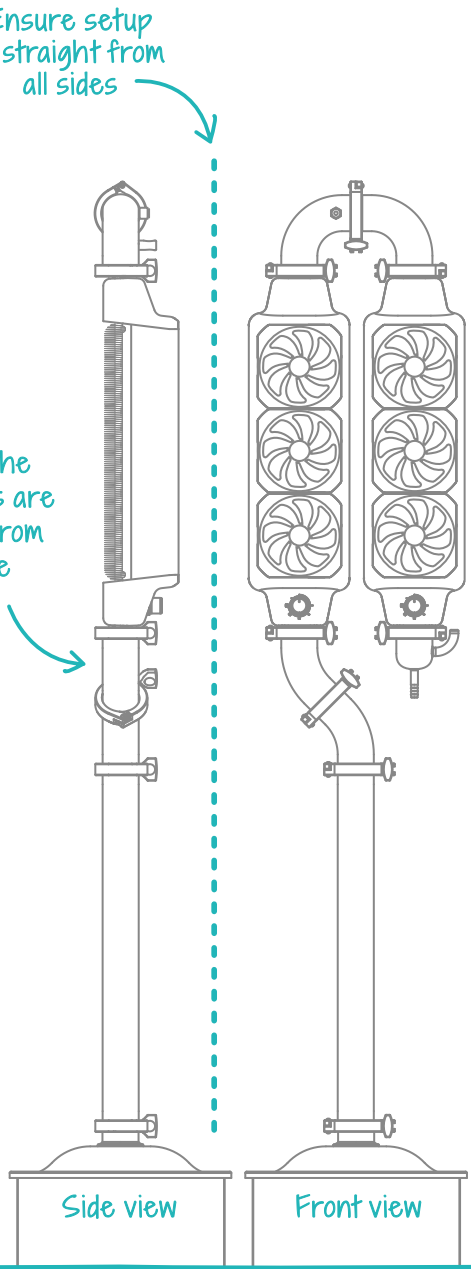


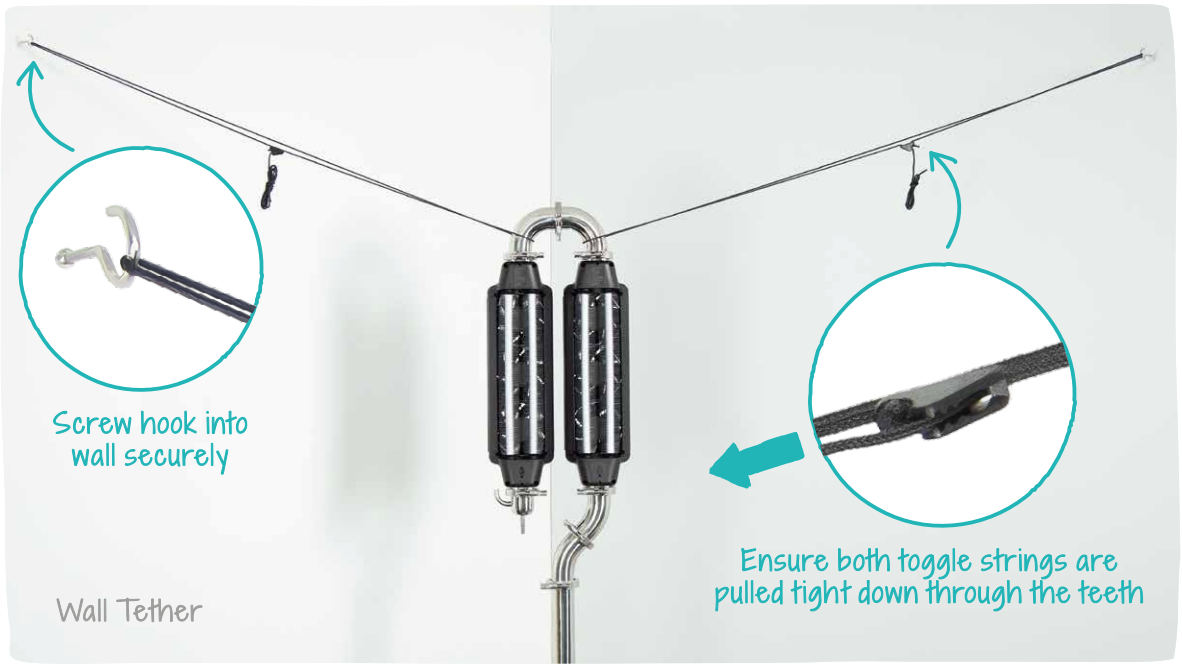


12 Add a silicone gasket to the top of the 45° Elbow. Carefully lift the VORTEX Air Cooled Condenser modules and place onto the column, ensuring that the two modules are centred over the boiler (as shown), and secure onto the column with a tri-clamp. Alternatively, if the weight of the modules is difficult to manage, attach only one of the VORTEX Air Cooled Condenser modules first, then connect the remaining parts of the assembly.

13 To the other VORTEX Air Cooled Condenser module, connect the Vented Collection Cup with a silicone gasket and a tri-clamp. Ensure the 'J' shaped vent tube on the Vented Collection Cup is positioned away from the power inlet and fan speed dial. **Note:** Along with ensuring the setup is centred over the boiler, check that both condensers run straight up and down in parallel to one another.

14 Connect the silicone tube fully over the outlet barb of the Vented Collection Cup. The other end of the silicone tube can direct out to a collection vessel or Parrot Head (sold separately).





15 Using the Tether System, connect the tether strings and secure your reflux equipment kit with either a centred ceiling mount (single hook and tethering line) or a wall-anchored support (two hooks and lines must be used), as shown in the two photos.

Note: Ensure the tether strings are looped around the body of the 2" 90° elbow(s) and are not connected to other parts of the still assembly such as the tri-clamps or VORTEX modules. When mounting the hooks, ensure you screw them into a secure fixing point, such as a wall stud or similar. This tether system is to prevent the still from toppling over in the event of an accidental knock or bump.



16 Select the correct interchangeable regional power plug connectors and attach one to each of the power supplies. Ensure each connection is dry and fully inserted. Connect the power supplies to the power socket at the wall and the other end of the power cords to the power inlets on each of the VORTEX Air Cooled Condenser modules.
Note: US/CA power prongs are integrated into the power supply. For other regions, ensure prongs are folded into the power supply before attaching the appropriate regional power plug connection.



17 **Beeping Alarm Thermometer:** Remove the plastic wrapper from the battery. Feed the temperature probe and the connecting cable through one of the holes on the back side of the bracket. Connect the display screen of your thermometer into the plastic 2" Mounting Bracket.

18 Loosen the thermowell nut on the 2" 90° Elbow with thermowell and insert the temperature probe. Ensure more than half of the length of the probe is inserted into the thermowell before finger-tightening the nut around the probe to secure it.

19 Connect the thermometer mounting bracket onto the 500 mm Straight Tube.

Your setup is now complete!

OPERATION

Start by setting your Beeping Alarm Thermometer's HIGH temperature alarm to 40°C (or 104°F) – at this stage, no LOW alarm is needed. If the ambient temperatures where you are distilling are above 40°C, set your alarm to 5°C above ambient.

The thermometer features three buttons: alarm (AL) / increase ('AL / ▲') button, Celsius & Fahrenheit / decrease ('°C/°F/▼') button, and 'ON/OFF & HI/LO/SET' button.

1. Turn on the thermometer by pressing the 'ON/OFF' button. Press the '°C/°F/▼' button to set your preferred temperature display.

2. Set the beeping alarm temperature range. To do this, press the 'HI/LO/SET' button, then use the '▲' and '▼' buttons to set your desired high temperature, press the 'HI/LO/SET' button again to confirm the temperature.

3. Next, use the '▲' and '▼' buttons to set your desired low temperature, press the 'HI/LO/SET' button again to confirm the temperature. Once your high & low temperature is set, press the 'AL / ▲' button once to activate the high temperature setting alarm only. Press the 'AL / ▲' button a second time to activate the low temperature setting alarm only. Press the 'AL / ▲' button a third time to activate both high & low temperature setting alarms. **Note:** To disable all alarms, press the 'AL / ▲' button a fourth time. To silence the beeping alarm during distillation, press the 'AL / ▲' button.

4. Turn on your boiler. If you have a dual-switch boiler like the Still Spirits 25L Boiler, we recommend turning on both switches for reflux distillation.

5. Once the beeping alarm triggers, turn on both VORTEX Air Cooled Condenser modules. Press the 'AL / ▲' button to silence the alarm sound. It is recommended to begin with both modules running at the fastest speed initially, then the fan speeds can be dialled down individually to your preference.

A Reducing the reflux condenser fan speed (the module connected to the top of the 45° elbow) will promote less reflux, meaning your output liquid will be faster, but lower quality ABV.

B Reducing the fan speed of the product condenser module (the module connected to the Vented Collection Cup) will only increase the temperature of the output liquid and will not impact the quality of the output. In most cases, the output liquid can be the same temperature as the ambient room temperature. If the speed of this module is reduced too much, vapour or steam will exit the collection cup vent tube and distillate tube.

6. Once the still is operating with a steady flow of cool-warm output liquid, and you have set your desired fan speed for both modules, make note of the vapour temperature reading on your Beeping Alarm Thermometer. Set your HI alarm about 2-3°C above this temperature. (The alarm will sound near the end of the distillation.) The LO alarm can also be set now if you are targeting a temperature range. If you make fan speed adjustments to the reflux condenser, you may need to reset this HI alarm temperature again.

7. Collect and discard the first 50-100 ml (1.7-3.4 US fl oz) of distillate. **Important:** The first 50 ml (1.7-3.4 US fl oz) that comes out of the still (foreshots) may contain lighter molecules, such as methanol, acetaldehyde, ethyl acetate, and acetone, which have a strong and unpleasant smell, often described as 'hospital smell' or 'nail polish'. They should not be consumed.

COMPLETE DISTILLATION

Approximately 5 hours (6-7 hours for US/CA units) after turning on the boiler, you should have collected 3.4-4.5 L (0.9-1.2 US Gal) of 90-93% ABV spirit, depending on the volume and ingredients used in your wash. When the distillate becomes slower, at a rate of 1 drop every 5 to 10 seconds, this indicates that all the alcohol has been distilled and the boiler can be turned off. The alarm on your thermometer should also make a beeping sound once your HIGH temperature has been reached.

1. Turn off the boiler and disconnect the power cord. Then, turn off the VORTEX Air Cooled Condenser modules and disconnect from the power outlet.

2. Turn off the thermometer by pressing and holding the 'ON/OFF' button until the display turns off. **Note:** The alarm function will retain your previously set high and low temperatures. Activate the alarm by pressing the 'AL / ▲' button according to the instructions. Alternatively, follow the full instructions to change your high and low temperature settings.

3. The remaining wash in the boiler along with the 2" stainless steel components will be extremely hot. Allow everything to cool to a safe temperature before disassembly or emptying your boiler.

4. Disassemble your setup in reverse order of assembly and clean after use. For cleaning instructions, see page 21.

DILUTE, FILTER, AND FLAVOUR

If flavouring your spirit run, dilute your spirit with drinking water (as per the recommendations of your filtering system). Once filtered, dilute again to 40% ABV and flavour. Otherwise, dilute your spirit to 40% ABV or lower and store appropriately until you do a spirit run, where you can then age and treat accordingly.

WATER DISTILLATION

Tap water in most cities contains chlorine and sometimes chloramines. These are a form of preservative added to the water. This prevents pathogens and bacteria contaminating the water between the water treatment plant and when you go to drink it. While these are added at safe levels for consumption, they can add a flavour and aroma to the water that some find unpleasant. Distilling the water is a way to remove the chlorine and chloramines from the water. Distilled water is also often used when making fermented beverages so that the yeast is not negatively affected by the chlorine and chloramines in tap water. **Note:** Distilled water is devoid of the minerals our bodies use. Drinking excessive amounts of distilled water may cause mineral deficiencies.

Distilling 20 L (5.3 US Gal) of water will take about 5-8 hours (8-12 hours for US/CA units) from start to finish (excluding heating time). Please ensure you can give your full attention to operating your still for this period. The system becomes very hot during operation, therefore extreme care needs to be taken and children should be kept well clear during and after distilling. The VORTEX Reflux Equipment Kit used with a 25 L Boiler will produce approximately 18 L (4.8 US Gal) of distilled water. Once heated, the flow rate of distilled water out of the system is approximately 3 L (3.1 US qt) per hour (220V 2000W).

Note: If the distillation system has been used for alcohol production, the saddles should be removed, thoroughly cleaned, and then added back into the Straight Tube and 90° Elbow prior to water distillation. For more information, refer to the 'Cleaning After Use' section on page 21.

ADD WATER INTO THE BOILER

1 Place the boiler on level ground and add water to your boiler, taking care not to fill it above the maximum level line on the boiler. Add a handful of dry ceramic boil enhancers to the boiler.

Tip: For faster results, start with hot water from the tap; this will save a significant amount of heating time.

ASSEMBLE YOUR SETUP

Before setting up, consider the location of your still and its proximity to:

- x2 Power sockets,
- Height obstructions/restrictions. When assembled on a Still Spirits 25L boiler with the lid, the total height is 1.25m (0.63m without boiler and lid),
- A safe location

2 Ensure that your boiler lid has a 2" tri-clamp connection. If it does, proceed to the next step. If not, attach the CREATE+ Threaded Adapter Set (sold separately) as shown on the assembly diagram on page 6.

3 Place the lid upright on a bench or flat surface with the tri-clamp connection facing up.

4 Place the sieved gasket on top of the 2" tri-clamp connection.

5 Position the 500 mm Stainless Steel Straight Tube on top of the sieved gasket and secure the Straight Tube to the 2" tri-clamp connection on the lid with a tri-clamp.

6 Add as many Stainless Steel saddles as possible inside of the Straight Tube (all 500g may not fit in the Straight Tube). After each handful of Stainless Steel Saddles is added, hold the column off the bench and firmly tap the top of the column to help pack the saddles in.

7 Next, add a silicone gasket to the top of the Straight Tube and attach the 90° Elbow with thermowell with a tri-clamp.

8 Finish adding any remaining Stainless Steel Saddles, then add all the Copper Saddles.

9 Next, connect the 90° Elbow to the other 90° Elbow so that it forms an arch shape with a silicone gasket and a tri-clamp.

10 Connect the VORTEX module to the other end of the two 90° elbows with a silicone gasket and a tri-clamp. Ensure the VORTEX module is vertical and the dial is positioned at the opposite end to the two 90° elbows (near the Vented Collection Cup).

11 Connect the Vented Collection Cup with a silicone gasket and a tri-clamp. Connect the Silicone Tube to the outlet barb of the Vented Collection Cup. The other end of the Silicone tube can direct out to a collection vessel.

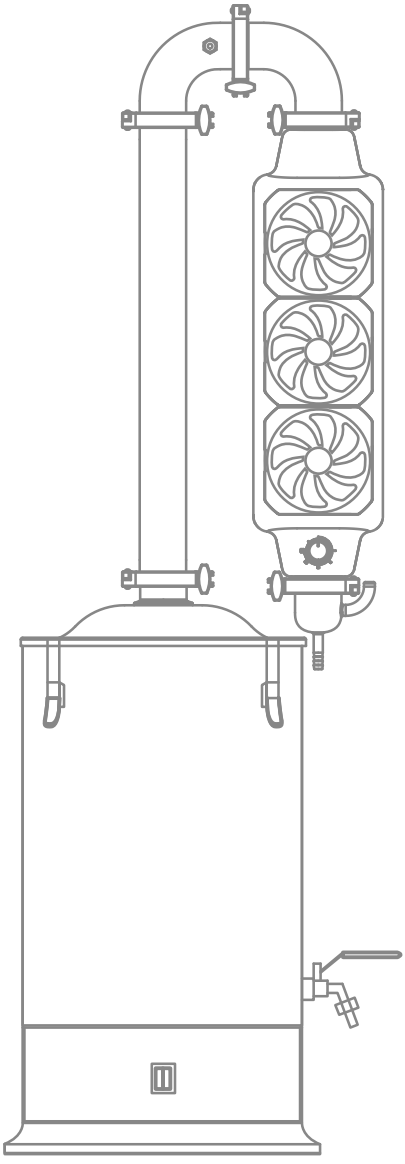
12 Select the correct interchangeable regional power plug connector and attach it to the power supply. Ensure the connections are dry and fully inserted. Connect the power supply to the wall socket and the other end of the power cord to the power inlet on the VORTEX Air Cooled Condenser module.

13 **Beeping Alarm Thermometer:** Remove the plastic wrapper from the battery. Feed the temperature probe and the connecting cable through one of the holes on the back side of the bracket. Connect the display screen of your thermometer into the plastic 2" Mounting Bracket.

14 Loosen the thermowell nut on the 2" 90° Elbow with thermowell and insert the temperature probe. Ensure more than half of the length of the probe is inserted into the thermowell before finger-tightening the nut around the probe to secure it.

15 Connect the thermometer mounting bracket onto the 500 mm Straight Tube.

Your setup is now complete!



OPERATION

1 Turn on the thermometer by pressing the 'ON/OFF' button. Press the '°C/°F/▼' button to set your preferred temperature display.

2 Set the beeping alarm temperature range. To do this, press the 'HI/LO/SET' button, then use the '▲' and '▼' buttons to set your desired high temperature to 40 °C. Press the 'HI/LO/SET' button again to confirm the temperature.

3 Next, use the '▲' and '▼' buttons to set your desired low temperature, press the 'HI/LO/SET' button again to confirm the temperature. Once your high & low temperature is set, press the 'AL / ▲' button once to activate the high temperature setting alarm only. Press the 'AL / ▲' button a second time to activate the low temperature setting alarm only. Press the 'AL / ▲' button a third time to activate both high & low temperature setting alarms. **Note:** To disable all alarms, press the 'AL / ▲' button a fourth time. To silence the beeping alarm during distillation, press the 'AL / ▲' button.

4 Turn on your boiler. If you have a dual-switch boiler like the Still Spirits 25L Boiler, we recommend turning on both switches. While heating, cold water will take about 80 minutes to reach boiling temperature. Hot water from the tap will take significantly less time.

5 Use a large vessel to collect the distilled water (as large as the quantity of water initially placed in the boiler).

6 Once the beeping alarm triggers, turn on the VORTEX Air Cooled Condenser module. It is recommended to begin running at the fastest speed initially, then the fan speed can be dialled down to your preference. Ensure the distilled water feels cool or warm to the touch. If it is too hot or steam is escaping the Silicone Tube, increase the fan speed.

7 Turn off the thermometer by pressing and holding the 'ON/OFF' button until the display turns off. **Note:** The alarm function will retain your previously set high and low temperatures. Activate the alarm by pressing the 'AL / ▲' button according to the instructions. Alternatively, follow the full instructions to change your high and low temperature settings.

8 After you have collected 18 L (4.8 US Gal) of water (if distilling 20 L (5.3 US Gal)), turn the boiler power off and disconnect it from power outlet. Turn off the VORTEX module and disconnect it from the power outlet. The remaining water in the boiler will be extremely hot. Allow it to cool to a safe temperature before emptying it.

Tip: To make the flavour and aroma of the distilled water even more neutral, the distilled water can be filtered through a carbon filtration system like the Still Spirits Filter Pro for this application (sold separately).

ALEMBIC EQUIPMENT KIT ANATOMY DIAGRAM

Vortex Alembic Equipment Kit



[1] 2" 90° elbow

[2] 2" Silicone gaskets (x5 and x1 spare)

[3] 2" tri-clamps (x5)

[4] 2" 90° elbow with thermowell

[5] 2" 45° elbow

[6] VORTEX Air Cooled Condenser Module

[7] Beeping alarm thermometer and 2" mounting bracket

[8] Power supply

[9] Vented collection cup

[10] Ceramic boil enhancers

[11] Silicone collection tube (0.5 m)

SETTING UP YOUR VORTEX ALEMBIC EQUIPMENT KIT

Once your boiler contents are ready, proceed to set up the components of the VORTEX Alembic Equipment Kit. Position your setup in a location where it can remain undisturbed during distillation and while cooling down after the distillation run.



Ensure that your system is located on a level surface, like a bench or a table, in an area with access to electricity and adequate ventilation, such as the kitchen or laundry. Avoid setting your system up outdoors, as drafts significantly impact distillation efficiency.

ABOUT ALEMBIC DISTILLATION

When using an alembic distilling system, you are trying to capture the flavours and aromas from the ingredients used in the wash - like the grains used in whiskeys and bourbons, the fruit for brandy, and agave and molasses in the case of tequila and rum - or what's used in the vapour path, for botanical spirits like gin. After first completing your stripping run, a second distillation known as the spirit run is completed and is where you will take cuts to select which flavours and aromas you want to keep and contribute to your final spirit.

Distilling takes about 5 hours (6-7 hours for US/CA units) from start to finish, depending on boiler contents. Please ensure you can give your full attention to operating your distilling setup for this period. The system becomes very hot during operation, therefore extreme care needs to be taken and children should be kept well clear during and after distilling. The process produces a highly flammable liquid, keep all sources of ignition away from the still.

TRANSFER THE WASH INTO THE BOILER

1. Position the boiler on a stable, level surface, ensuring that the tap is in the 'OFF' position.

2. Using either a syphon or a 5 L (1.3 US Gal) jug, transfer the cleared wash from your fermenter into the boiler. Alternatively, you can place your boiler below the tap on your fermenter and pour in the wash but be mindful that you may need to move your full boiler to its distilling location. Take care to leave behind as much sediment as possible and refrain from filling the boiler beyond the maximum level line indicated on the boiler.

3. Next, add all the dry ceramic boil enhancers to the boiler. **Note:** If using a wash with high protein content like potato, grain, or molasses, we recommend adding 3 caps of distilling conditioner (sold separately) to protect against surging and puking.

Designed with craft distilling in mind, the Distiller's Range of yeasts, enzymes, and nutrients allows you to create authentic, flavourful spirits. Whether you want to make a Whiskey, Rum, Vodka, or Gin, ferment with genuine specialist yeast strains and support a healthy fermentation with the Distiller's Range of ingredients.



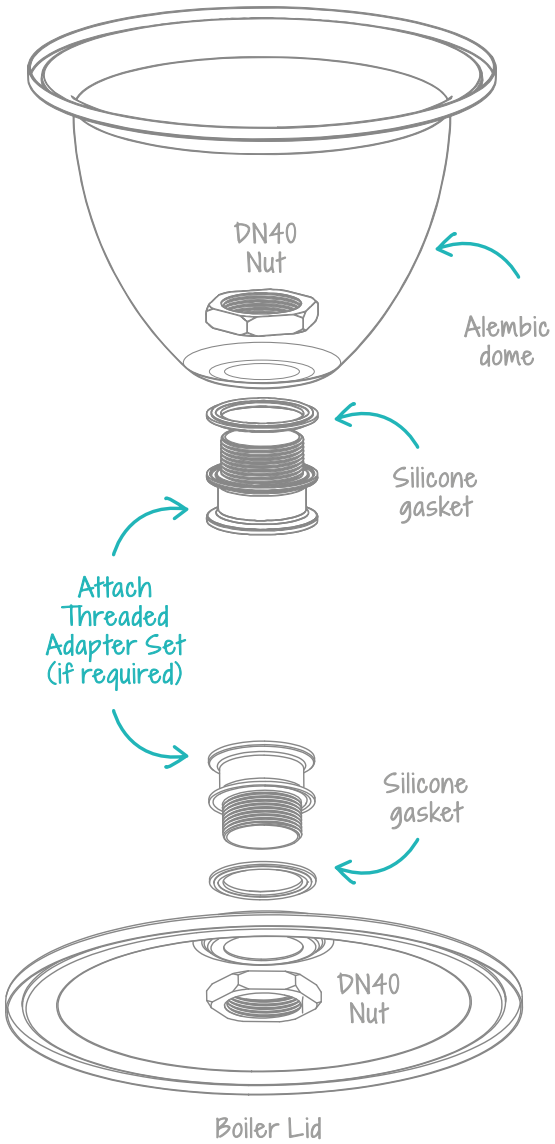
ASSEMBLE THE ALEMBIC EQUIPMENT KIT

Before setting up, consider the location of your still and its proximity to:

- x2 Power sockets,
- Height obstructions/restrictions. When assembled on a Still Spirits 25L boiler with the alembic dome, the total height is 1.05m. (0.5m without boiler and lid),
- A safe location

1

If using with an Alembic Copper Dome or just a boiler lid, ensure that it is 2" tri-clamp compatible. If your dome or lid has a 2" tri-clamp connection, proceed to the next step. If not, attach a CREATE+ Threaded Adapter Set to your dome or lid as shown below:

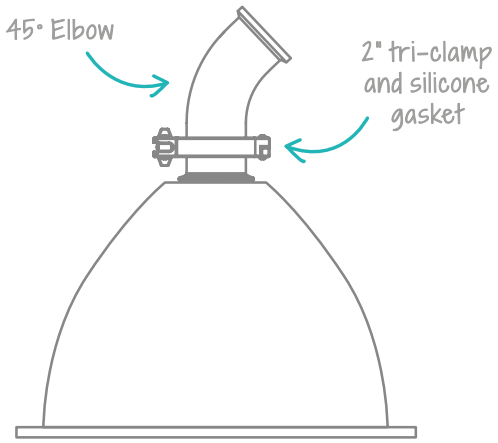


2

Place your Alembic Copper Dome (or distilling lid) upright on a bench or flat surface.

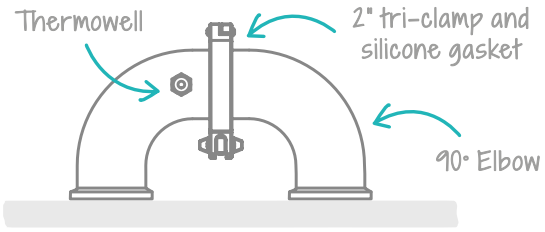
3

Place a silicone gasket on top of the 2" connection and place the 45° Elbow on top of the gasket, connecting and securing it to the dome with a tri-clamp.



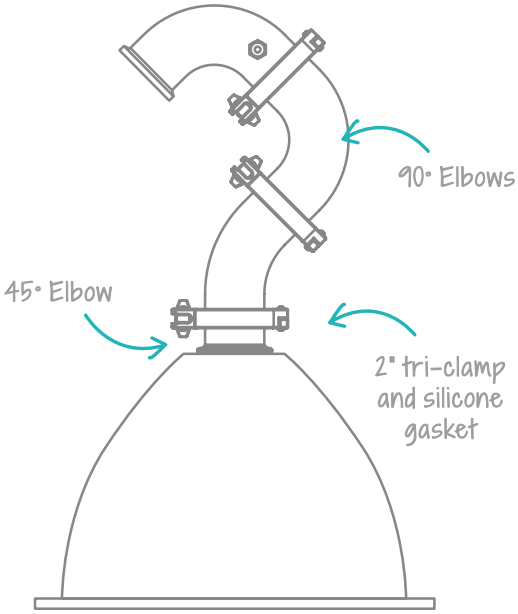
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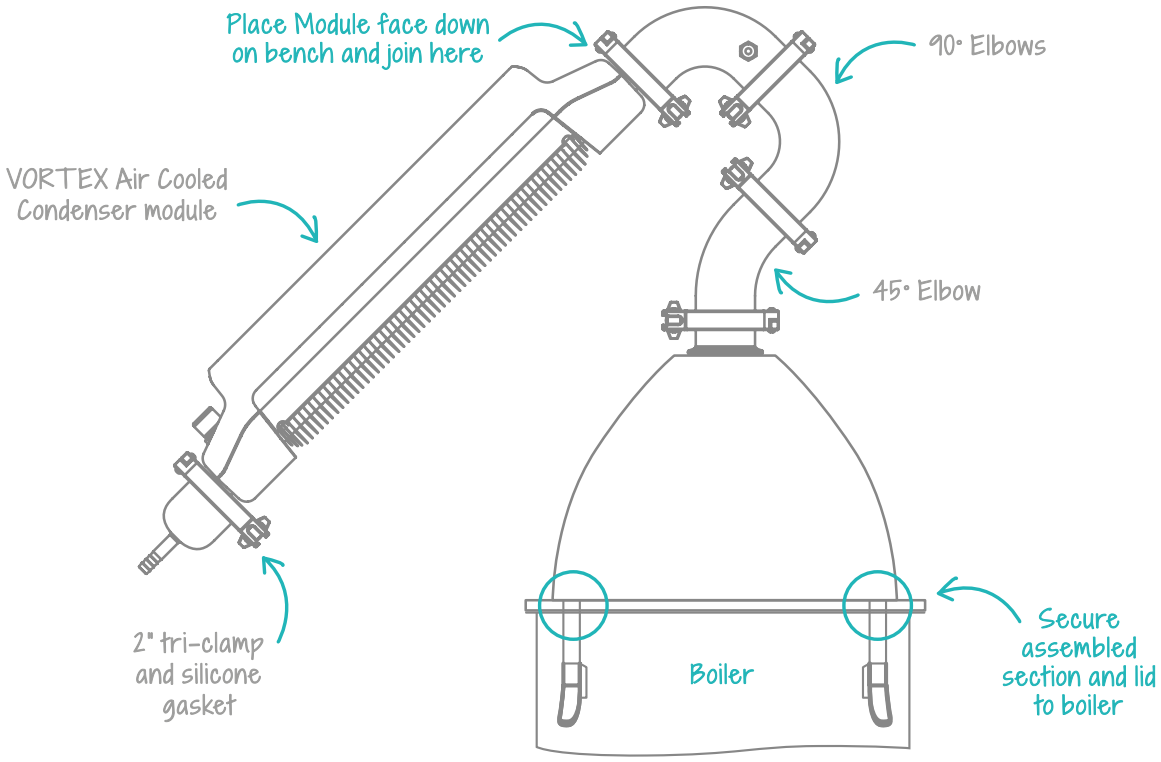
Next, take both 90° Elbows and connect them together with a silicone gasket between and a tri-clamp on a bench or flat surface (this is an easy way to ensure that both elbows are joined symmetrically).



5

Attach the assembled 90° Elbows onto the top of the 45° Elbow with a gasket and a tri-clamp as shown below.





6 Next, place the VORTEX Air Cooled Condenser face down on a bench or flat surface with the finned tubes facing up. Lift the assembled dome and elbows and attach to the VORTEX Air Cooled Condenser using a gasket and tri-clamp. **Note:** Position the control dial at the Vented Collection Cup end.

7 At the other end of the VORTEX Air Cooled Condenser, attach the Vented Collection Cup with another gasket and tri-clamp. Ensure the 'J' shaped vent tube on the Vented Collection Cup is positioned away from the power inlet and control dial.

8 Carefully lift the assembled Alembic Dome and Condenser and place the dome on top of the boiler, securing it with the lid clips. Once secured onto the boiler, connect the Silicone Tube to the outlet barb of the Vented Collection Cup. The other end of the Silicone Tube can direct out to a collection vessel or Parrot Head (sold separately).

9 Select the correct interchangeable regional power plug connector and attach it to the power supply. Ensure the connection is dry and fully inserted. Connect the power supply to the wall socket and the other end of the power cord to the power inlet on the VORTEX Air Cooled Condenser module. **Note:** US/CA power prongs are integrated into the power supply. For other regions, ensure prongs are folded into the power supply before attaching the appropriate regional power plug connection.





10 **Beeping Alarm Thermometer:** Remove the plastic wrapper from the battery. Feed the temperature probe and the connecting cable through one of the holes on the back side of the bracket. Connect the display screen of your thermometer into the plastic 2" Mounting Bracket.

11 Loosen the thermowell nut on the 2" 90° Elbow with the thermowell and insert the temperature probe of your Beeping Alarm Thermometer. Ensure more than half of the length of the probe is inserted into the thermowell before finger-tightening the nut around the probe to secure it.

12 Connect the thermometer mounting bracket to the 45° Elbow.

Your setup is now complete!

OPERATION

Start by setting your Beeping Alarm Thermometer's HIGH temperature alarm to 40°C (or 104°F) – at this stage, no LOW alarm is needed. If the ambient temperatures where you are distilling are above 40°C, set your alarm to 5°C above ambient.

The thermometer features three buttons: alarm (AL) / increase ('AL / ▲') button, Celsius & Fahrenheit / decrease ('°C/°F/▼') button, and 'ON/OFF & HI/LO/SET' button.

1 Turn on the thermometer by pressing the 'ON/OFF' button. Press the '°C/°F/▼' button to set your preferred temperature display.

2 Set the beeping alarm temperature range. To do this, press the 'HI/LO/SET' button, then use the '▲' and '▼' buttons to set your desired high temperature, press the 'HI/LO/SET' button again to confirm the temperature.

3 Next, use the '▲' and '▼' buttons to set your desired low temperature, press the 'HI/LO/SET' button again to confirm the temperature. Once your high & low temperature is set, press the 'AL / ▲' button once to activate the high temperature setting alarm only. Press the 'AL / ▲' button a second time to activate the low temperature setting alarm only. Press the 'AL / ▲' button a third time to activate both high & low temperature setting alarms. **Note:** To disable all alarms, press the 'AL / ▲' button a fourth time. To silence the beeping alarm during distillation, press the 'AL / ▲' button.

STRIPPING RUN

The stripping run is the easier and rougher of these two runs. Each distillation removes flavours and increases the ethanol percentage of the spirit. The result from a stripping run will have 5-6 times the ethanol concentration and a fifth to a sixth of the volume of the original wash. For the stripping run you will distil the wash and collect all output in the same container until the output of the distilling drops below 20% ABV.

For your stripping run you will need:

- 5 L (1.3 US Gal) glass carboy
- An alcometer that reads from 20% ABV to 100% ABV + thermometer
- Still Spirits Distilling Conditioner
- Ceramic Boil Enhancers

1 Once the Alembic Equipment Kit has been prepared, as per the instructions on pages 15-17, transfer the wash to the boiler and add 3 capfuls of distilling conditioner. Do not fill the boiler past the 25 L (6.6 US Gal) mark. Turn on the boiler - if using the new Still Spirits 25 L Boiler with dual element control, you can start heating with both elements and if need be, you can switch to one only to reduce the boil (this is normally not necessary on the stripping run but can be handy in certain climates). The liquid inside will begin to heat up and eventually start to boil. When the alarm sounds and the temperature reaches around 40°C (104°F) turn on your VORTEX Air Cooled Condenser module to full speed. **Note:** The collection tube end can be submersed in the output liquid collection because the collection cup is vented. This means the boiler will not implode if the end of the collection tube is submerged.

2 Adjust the fan speed so that the distillate comes out at about ambient temperature, or until it feels warm to the touch. It is very important that the air flow through the condenser is high enough to ensure the output distillate is coming out as a liquid and not a vapour. Not only is this ethanol vapour extremely flammable, it will also result in a reduced yield from your run.

3 For a stripping run, collect all of the distillate output in one container until the distillate ABV is 20% or the still temperature is around 98°C (208°F). The temperature of the collected distillate has a large effect on the ABV reading. Calculators exist online to correct for temperature effects.

4 Further output can be collected in a separate container, and this can be added to a future stripping run to maximise the yield from future runs.

5 Turn off the boiler and disconnect it from the power outlet. The remaining liquid in the boiler, your Alembic Dome, and the stainless steel components of your Alembic Equipment Kit will be extremely hot. Allow everything to cool down to a safe temperature before discarding the contents inside the boiler.

SPIRIT RUN

After completing the stripping run, you will have extracted the alcohol from your wash, including both good and bad flavours and aromas from fermentation. Yeast converts sugars into ethanol and by-products like acetaldehyde, esters, ethyl acetate, and small amounts of methanol, known as congeners. These congeners increase in concentration when distilled, affecting the distillate's taste

and sometimes making it harmful (foreshots). Because congeners have different boiling points than ethanol, they appear at different times during distillation, altering the flavour profile. Some desirable fruity esters come out first (heads), followed by a smoother, sweeter spirit (hearts). As distillation nears the end, the spirit transitions to oily, bitter flavours (tails) as heavier congeners emerge.

For this reason, we do a second distillation (spirit run) where we make selections (cuts) of which parts of the distillation we want to keep and which we want to discard. For this process, we recommend using 150 ml jars.

Tip: The output from multiple stripping runs can be combined into one spirit run to save time and be able to collect more graduations of heads/tails for blending. This makes the transitions between heads and hearts clearer and is ideal if you want to make a larger amount of the same spirit.

For your spirit run you will need:

- 5 L (1.3 US Gal) glass carboy,
- An alcometer that reads from 20% ABV to 100% ABV + 50 ml (1.7 US fl oz) sample collection tube + thermometer,
- Containers for collecting fractions, such as mason jars and some larger vessels. The quantity you will need will depend on your boiler volume, so ensure you have a plentiful supply on hand,
- Ceramic Boil Enhancers

1 Measure your stripping run ABV using an alcometer and if necessary, dilute the spirit down to 40% ABV or lower by adding water. Do not fill the boiler past the 25 L (6.6 US Gal) mark. Diluting the spirit down to 40% ABV or lower is important for the spirit run to be effective and makes for a fuller boil. Once diluted, add the dry ceramic boil enhancers. It is not necessary to add distilling conditioner.

2 Prepare the alembic system identically to how you set it up for the stripping run and then turn on the boiler. If using the new Still Spirits 25 L boiler with dual element control, use both elements to initially heat the liquid and then reduce the power to one element once close to commencing the spirit run to ensure a slow and steady run. The contents will take about 60 minutes to heat to boiling temperature. **Note:** The collection tube end can be submersed in the output liquid collected because the collection cup is vented. This means the boiler will not implode.

FORESHOTS

3 Once the temperature probe reaches 55°C (131°F) turn on the VORTEX Air Cooled Condenser module. When the distillate begins to come out, you can collect the foreshots, which are the more harmful portion of the heads and is typically the first 200 ml (6.8 US fl oz). This section contains the most harmful compounds present in the wash and should be discarded. **Note:** The foreshots section is approximately 200 ml (6.8 US fl oz) of distillate per run.

HEADS

4 After the foreshots have been collected and discarded, you will be entering the heads section of distilling. This contains a lot of the lower boiling point components as well as ethanol. Collect these into separate small containers and, once distilling is complete, decide whether they are suitable for the final spirit or not when blending the heads and tails into the hearts section. Start collecting the heads in separate containers with a volume of around 150 ml (5 US fl oz), putting them to the side once full. Once the still temperature reaches around 83-85°C (181 – 185°F) the heads section is complete. If you are using a parrot head, the heads are the spirit above 65% ABV and it is time to start collecting the hearts. **Note:** Label each filled container with a number in the order it comes out of the still (e.g., #1 for the first container, #2 for the second container, and so on).

HEARTS

5 Place a larger vessel under the distillate out tube and start collecting all the hearts in the one vessel (you can also take cuts here if you'd prefer). This is the cleanest and most flavoursome part of the distillate where a minimal amount of undesirable compounds come through into the spirit. Continue collecting the hearts until the spirit is coming out at around 55% ABV. Once the still temperature reaches 90°C (194°F) the hearts section is complete and it is time to collect the tails. **Note:** The hearts collected in the middle of the spirit run are the best part of the spirit and will form the base for which to blend with after distilling is complete.

TAILS

6 Start collecting the tails in separate small containers, putting them to the side once full, just as was done when collecting the heads of the spirit. Label each filled container with a number in the order it comes out of the still (like for the heads). Once the still temperature is around 93-95°C (199–203°F) the tails collection is complete.

7 At this temperature, the better part of the tails has all been collected and it is now time to start collecting the ends of the tails. Place a larger vessel under the still and collect the last of the tails in a larger vessel until temperature is around 98°C (208°F) or the output is below 20% ABV. This last part of the tails is not used in final spirit but can be kept to increase the yield for future stripping runs.

COMPLETE DISTILLATION

8 Turn off the boiler and disconnect it from the power outlet. Then, turn off the VORTEX Air Cooled Condenser module and disconnect it from the power outlet.

9 Turn off the thermometer by pressing and holding the 'ON/OFF' button until the display turns off. **Note:** The alarm function will retail your previously set high and low temperatures. Activate the alarm by pressing the 'AL /▲' button according to the instructions. Alternatively, follow the full instructions to change your high and low temperature settings.

10 The remaining liquid in the boiler, your Alembic Dome/lid, and the stainless steel components of your Alembic Equipment Kit will be extremely hot. Allow everything to cool to a safe temperature before disconnecting your dome/lid and disassembling the 2" components.

11 Disassemble your setup in reverse order of assembly and clean after use. For cleaning instructions, see page 21.

Next, move to blending your cuts and ageing to your preference.

BLENDING

What you have collected is the heads, the hearts, the tails, and the final portion of the tails. The heads and tails are both in multiple separate containers whilst the hearts are in one large container. The reason you have collected the heads and tails in small sample fractions is because not all the heads and tails will be good to use and mix in with the hearts. Normally the last few cups of the heads (closest to the hearts), and the first few cups of the tails (closest to the hearts) will be good to add in with the hearts but you will need to taste each sample container and choose what you want to add into your mix. By collecting these heads and tails in separate fractions, less emphasis has been placed on when to make the heads and tails cuts during the distilling. Work your way through tasting and smelling each of the heads and tails fractions and add each container you are happy with to your hearts container. You do not necessarily have to add the entire 150 ml container. The heads of the spirit generally add the harsher flavours to the spirit but contain a large percentage of ethanol, whereas the tails contain a lot of the flavours but a small percentage of ethanol.

Add any fraction samples from the heads and tails that you are not happy with to the second large container with the final part of the tails. This large tails container, called the 'feints', is not necessarily bad but it has not been refined enough yet to use in the final spirit.

The feints should be saved and can be added to the next stripping so that it is not all wasted. For dark spirits, these feints can be collected from multiple batches and when you have enough, doing a spirit run of all feints can lead to another delicious spirit.

AGEING

Once you are happy with your final blend of desired collected spirits, dilute it down to 50% ABV with filtered or distilled water in a large 5 L (1.3 US Gal) glass jar or demijohn, using an alcometer to measure the ABV. There are water calculators online to aid in dilution.

Make sure your jar is large enough and still has more space as you will be required to add more water to this jar as the ageing process progresses. Add some oak infusion spirals or chips to your spirit as per the instructions on the packet and leave it in a cool, dark area for the ageing process. The flavour will begin to extract from the spirals instantly and will continue for as long as it is kept on the oak.

Taste the spirit periodically during the ageing process – the spirals can be removed at any time as to your preferred taste. Leave the spirits to age for at least 3 weeks in a cool dark place. When you are happy with your spirit, dilute with filtered or distilled water to 47% ABV. After three weeks, dilute again with filtered or distilled water to 44% ABV, and after three more weeks dilute it further to 40% ABV. Adding the water slowly during the ageing period gives the spirit a better, more rounded flavour than adding it all at once.

Taste the spirit periodically during the ageing process and it should be ready after a minimum of 2 months. The more heads and tails that were included in the blending process typically means the spirit will need to age longer. Drink and enjoy.

For more information about taking cuts, scan the QR code below to view our Taking Cuts Pocket Guide.



WATER DISTILLATION

Tap water in most cities contains chlorine and sometimes chloramines. These are a form of preservative added to the water. This prevents pathogens and bacteria contaminating the water between the water treatment plant and when you go to drink it. While these are added at safe levels for consumption, they can add a flavour and aroma to the water that some find unpleasant. Distilling the water is a way to remove the chlorine and chloramines from the water. Distilled water is also often used when making fermented beverages so that the yeast is not negatively affected by the chlorine and chloramines in tap water. **Note:** Distilled water is devoid of the minerals our bodies use. Drinking excessive amounts of distilled water may cause mineral deficiencies.

Distilling 20 L (5.3 US Gal) of water will take about 5-8 hours (8-12 hours for US/CA units) from start to finish (excluding heating time). Please ensure you can give your full attention to operating your still for this period. The system becomes very hot during operation, therefore extreme care needs to be taken and children should be kept well clear during and after distilling. The VORTEX Alembic Equipment Kit used with a Still Spirits Alembic Copper Dome and 25 L Boiler will produce approximately 18 L (4.8 US Gal) of distilled water. Once heated, the flow rate of distilled water out of the system is approximately 3 L (3.1 US qt) per hour (220V 2000W).

Note: If the distillation system has been used for alcohol production a vinegar cleaning run is recommended. Refer to page 3.

ADD WATER INTO THE BOILER

1 Place your boiler on a flat, level surface like a bench or table. Add water to your boiler making sure not to exceed the maximum level line on the boiler. Add a handful of dry ceramic boil enhancers to the boiler.

ASSEMBLE THE ALEMBIC EQUIPMENT KIT

2 Assemble the Alembic Equipment Kit in the same order outlined in the Alembic Alcohol Distillation setup instructions on page 15.

OPERATION

Start by setting your Beeping Alarm Thermometer's HIGH temperature alarm to 40°C (or 104°F) – at this stage, no LOW alarm is needed. If the ambient temperatures where you are distilling are above 40°C, set your alarm to 5°C above ambient.

The thermometer features three buttons: alarm (AL) / increase ('AL / ▲') button, Celsius & Fahrenheit / decrease ('°C/°F/ ▼') button, and 'ON/OFF & HI/LO/SET' button.

1 Turn on the thermometer by pressing the 'ON/OFF' button. Press the '°C/°F/ ▼' button to set your preferred temperature display.

2 Set the beeping alarm temperature range. To do this, press the 'HI/LO/SET' button, then use the '▲' and '▼' buttons to set your desired high temperature, press the 'HI/LO/SET' button again to confirm the temperature.

3 Next, use the '▲' and '▼' buttons to set your desired low temperature, press the 'HI/LO/SET' button again to confirm the temperature. Once your high & low temperature is set, press the 'AL / ▲' button once to activate the high temperature setting alarm only. Press the 'AL / ▲' button a second time to activate the low temperature setting alarm only. Press the 'AL / ▲' button a third time to activate both high & low temperature setting alarms. **Note:** To disable all alarms, press the 'AL / ▲' button a fourth time. To silence the beeping alarm during distillation, press the 'AL / ▲' button.

4 Connect the power to the boiler and turn the boiler on. If you are using the Still Spirits Boiler 25 L with dual element control switches, make sure both power switches are set to the "On" position to maximise power. The water will take about 80 minutes to heat to boiling temperature.

5 Once the alarm sounds before the water boils, turn on the VORTEX Air Cooled Condenser module to full fan speed.

6 Use a large vessel to collect the distilled water (as large as the quantity of water initially placed in the boiler). **Note:** The end of the collection tube can be submersed in the output liquid collection because the Vented Collection Cup is vented. This ventilation means the boiler will not implode if the end of the collection tube is submerged.

7 As the water begins to run through the still, the fan speeds can be dialled down to your preference. Reducing the fan speed of the VORTEX Air Cooled Condenser fans will only increase the temperature of the output water and will not impact the quality of the output. If the fan speed is reduced too much, steam will exit the collection cup vent tube and outlet tube.

COMPLETE DISTILLATION

8 After you have collected 18 L (4.8 US Gal) of water (if distilling 20 L (5 US Gal)), turn the boiler power off and disconnect from the power outlet. Turn off the VORTEX Air Cooled Condenser and disconnect it from the power outlet as well.

The remaining liquid in the boiler, your Alembic Dome/lid, and the stainless steel components of your Alembic Equipment Kit will be extremely hot. Allow everything to cool to a safe temperature before disconnecting your dome/lid and disassembling the 2" components.

Tip: To make the flavour and aroma of the distilled water even more neutral, the distilled water can be filtered through a carbon filtration system.

CLEANING AFTER USE

1 After you finish your distillation run and once your setup is cooled, carefully remove your equipment components and boiler lid or dome from the boiler, and empty your boiler. Rinse the boiler out with water.

2 As you disassemble your Reflux or Alembic components, rinse the 2" stainless steel modular components with water. This will help rinse away any remaining residues. Use a non-scented brewery cleaner and a plastic dish brush to remove any stubborn debris.

Important: Do not use strong alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent

3 To rinse the VORTEX Air Cooled Condenser product pathway tubes, keep at least one end of the module attached via tri-clamp to one of the connecting elbow components. Run water through the elbow component, allowing water to flow through the two product pathway tubes and out the other end. Take extra care to avoid any water spilling onto the outside of the condensing unit or its power cord connection point.

Your system is now ready for its next distilling run.

ONGOING CLEANING

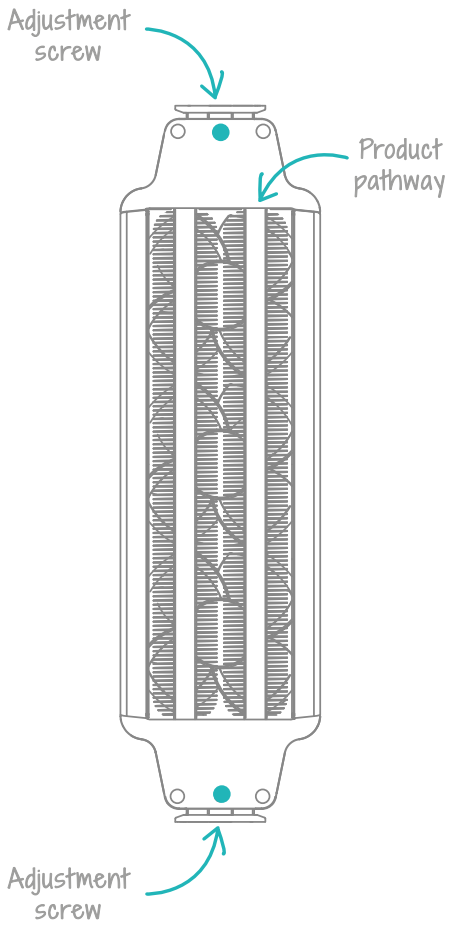
Every 20 distillations, we recommend performing a cleaning run with a 50% white vinegar and 50% water just as performed in the pre-cleaning before your first distillation run. Follow the instructions in the Pre-Cleaning section on page 3 for your cleaning run.

For a comprehensive clean of the Stainless Steel and Copper Saddles used in reflux distilling, soak the saddles in a citric acid mix (2 tsp citric acid to 1 L or 1 US qt of water). Rinse the saddles with water 2-3 times to eliminate any residual acid.

CLEANING AND MAINTAINING YOUR VORTEX:

To clean your VORTEX Air Cooled Condenser unit, you can use a household vacuum cleaner to remove dust that may collect in the fan grill and the finned tubes over time.

NOTE: Adjustment screw holes: These two small holes allow you to adjust the bracket holding the welded finned tube assembly. If at anytime you need to adjust, use a 2.5mm Allen key. Do not over tighten.





CHEERS TO YOUR NEXT BATCH.

CREATE+

CONNECTED BY
CREATE+ COMPONENTS

MASTER THE ART

WE'RE PASSIONATE ABOUT MAKING OUR OWN PRODUCTS, WHETHER IT'S THROUGH THE ART OF DISTILLING OR FLAVOURING, AND WE WANT YOU TO BE TOO. WE BELIEVE THERE'S NOTHING BETTER THAN ENJOYING AND SHARING WHAT YOU HAVE CRAFTED.

WHETHER YOU'RE STARTING TODAY OR ARE ON YOUR WAY TO MASTERING THE ART, WE'RE HERE TO INSPIRE YOU. EVERYTHING WE CREATE IS DESIGNED TO HELP YOU PRODUCE WITH CREATIVITY AND CONFIDENCE AS YOU HONE YOUR CRAFT.

ENJOY THE PROCESS, ENJOY THE JOURNEY AND (OF COURSE) ENJOY THE END RESULTS.

CHEERS!



DISCLAIMER:

Please note that in certain countries alcohol distillation and the possession of distilling equipment is illegal and permits/licenses may be required. For guidance, contact your relevant local authorities. The below does not constitute legal advice.

In New Zealand, it is legal to distill your own spirits and liqueurs for personal consumption.

In Australia, USA & Canada it is illegal to distill alcohol for consumption or sale without the necessary permits and licenses from the relevant authorities.

In the UK, it is illegal to produce spirits without a distiller's license from HM Revenue & Customs.

BIOFUEL

Biofuel can be made using the same process as distilling spirits. Please contact your relevant local authorities for information specific to your region.

WARRANTY

The VORTEX Reflux Equipment Kit and VORTEX Alembic Equipment Kit are warranted against faults in material or workmanship under normal use and maintenance during the warranty period (36 months) from the date of purchase. To make a warranty claim, please contact the store where the product was purchased in the first instance. Proof of purchase will be required before you can make a claim under this warranty. This warranty does not cover the following situations (which is not exhaustive).

- Accident.
- Misuse or abuse, including failure to properly maintain or service.
- Normal wear and tear.
- Power surges, electrical storm damage or incorrect power supply.
- Incomplete or improper installation.
- Incorrect, improper or inappropriate operation and cleaning.
- Insect or vermin infestation.
- Exposure to excessive water or outside weather conditions.
- Modifications not undertaken or commissioned by a Bevie approved third party.
- Any other operation outside the uses stated in the instruction manual.

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