VEVOR

Upgrade · The Home Creator Way

VEVOR Support Center

Split Type Water Alcohol Distiller

MODEL:DTL-P2608-2B/DTL-P2613-2B/DTL-P2613-3B

VEVOR | Upgrade
The Home Creator Way

DTL-P2608-2B/DTL-P2613-2B/DTL-P2613-3B

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a 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 are any technology or software updates on our product.

EXPLANATIONS OF SYMBOLS

	Read the instructions manual.
	Do not throw away with the normal household waste. Instead, turn to recycling centers in an environmentally friendly way. Please take care to protect the environment .
	The product complies with the applicable European directives and the method of assessing the conformity of these directives has been performed.
	Safe material for food.
	Protection class I.
	Guaranteed sound power level Lwa in dB.

Important Safety Information: Read Before Use

- **Legal Age Required:** If using the Water/Alcohol Distiller to make distilled alcoholic beverages, it must be operated only by adults of legal drinking age.
- **Operate Sober:** Never use the distiller while under the influence of alcohol or any other substance that impairs judgment.
- **Compliance with Laws:** Consult federal and state laws regarding alcohol distilling and obtain any necessary permits before use.
- **Outdoor Use Preferred:** Whenever possible, distill outdoors to reduce the risk of fire and toxic fumes indoors.
- **Supervision Required:** Never leave hot or boiling liquids unattended on a heat source.

- **Keep Out of Reach of Children:** Make sure to securely store the distiller and any heating unit out of children's reach.

- **Careful with the Boiler Lid:** While the liquid inside the still pot is heating, exercise caution when removing the lid.

- **Allow Steam to Escape:** Do not block or close all openings when heating or boiling liquids in the still pot distiller. To avoid high pressure and potential explosions, you must allow steam and heat to escape through the condenser unit or the holes in the still pot.

- **Prevent Alcohol Vapor Leaks:** Alcohol vapor is highly explosive. Regularly check for and fix any leaks during the distillation process.

- **Avoid Overflow:** Always leave approximately 4 inches of air space above the top of the contents in the boiler pot to prevent the liquid/mash from overflowing or forcing up into the condenser copper tube or into the bubble airlock.

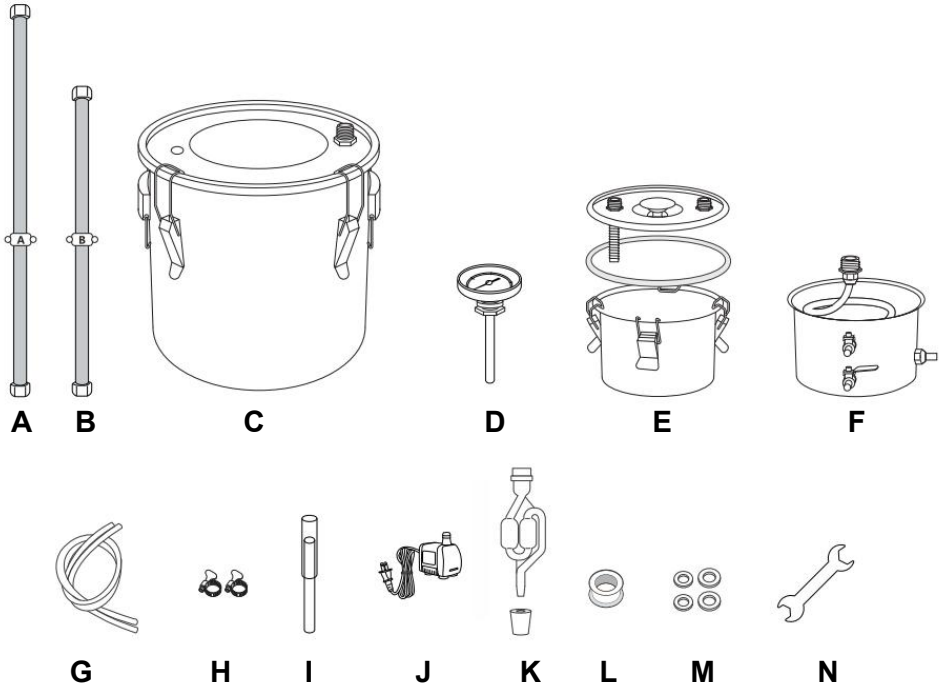
- **Risk of Methanol Poisoning:** Methanol can cause blindness and be fatal. Carefully follow distilled beverage recipes and discard the first 4-7 ounces (100-200ml) of liquid that comes out of the Condenser Distillate Outlet for each 5 gallons (20L) of fermented 'mash". We refer to this initial liquid as "heads" or "fore-shots" and advise against consuming it.

- **Disclaimer:** The manufacturer and seller of this still kit assume no liability for injury,death, or property damage resulting from the use or misuse of this product. It is the responsibility of the user to comply with all federal, state, and local laws and regulations regarding alcohol distilling. The user agrees to use this product responsibly, following all safety precautions and instructions provided in the manual. Failure to adhere to these guidelines may result in injury, fire, or legal consequences.

By adhering to these guidelines, you can enjoy the distillation process safely and responsibly.

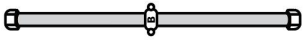
List Of All Parts

! Before installation, thoroughly clean all accessories with soapy water tore move dust and residues for optimal spirit quality.



MODEL:DTL-P2608-2B/DTL-P2613-2B/DTL-P2613-3B

Copper tube distiller (double-basin model)

NO.	Accessory Name	Picture	Qty
A	60cm Bendable Stainless Steel Connection Pipe		1
B	50cm Bendable Stainless Steel Connection Pipe		1
C	Still Pot		1
D	Thermometer		1
E	Thump Keg		1
F	Condenser		1
G	Silicone Water Outlet/Inlet Tube		2
H	Clamp		2
I	Copper Extension Silicone Tube		1
J	Submersible Pump		1
K	Bubble Airlock+Stopper		1
L	Teflon Tape		1
M	Silicon Rubber Sealing Ring		4
N	Wrench		1

Other Items You Will Need(NOT INCLUDED)

1. A steady supply of cool water, which can be arranged in two ways:
(1) You can attach a silicone tube to a household faucet or hose bibb using a hose connector.
(2)You can utilize a submersible pump in conjunction with a sizable container to serve as a cool water reservoir.
2. Containers for collecting your distilled product; glass is preferred over plastic.
3. A sizable container for fermenting, if you choose to dedicate your distiller to distilling only.
4. White Vinegar for conducting a "Vinegar Run" after setting up your distiller.

Quick Installation Guide

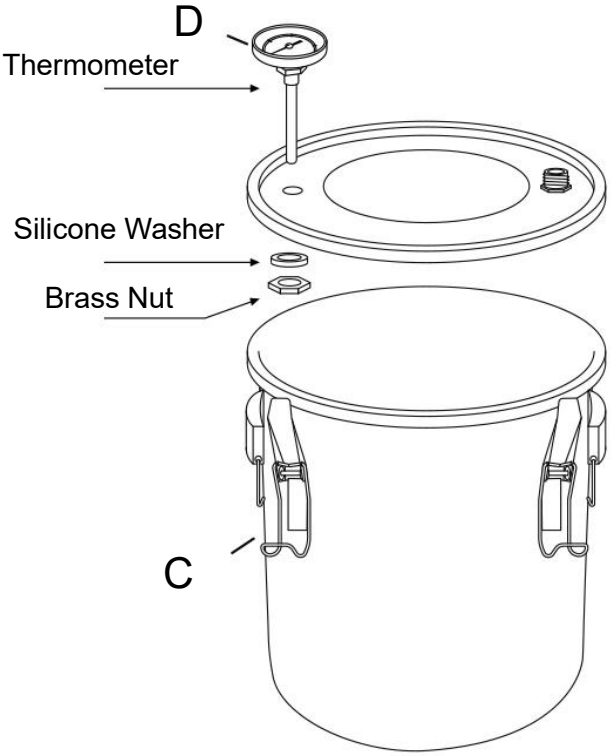
1.Carefully Read Each Step: Ensure you understand each instruction before proceeding to the next.
2.Assemble Near the Final Location: To minimize unnecessary movement after assembly, assemble the product as close to the final location as possible.
3.Place on a Stable Surface: Always place the product on a flat, steady, and stable surface to ensure safety and proper functioning.

Step 1. Install the thermometer:

Note: For reference in our manual, the components-Thermometer, Silicone

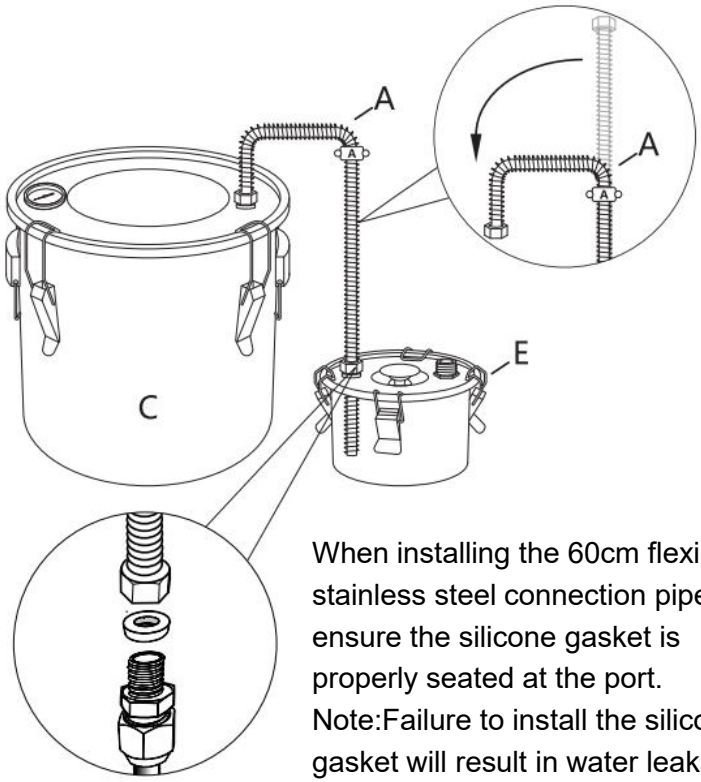
Washer, and Brass Nut-are collectively referred to as 'Assembly D'. The instructions only use this label for identification and do not mark the actual product.

PART	D	D
DESCRIPTION	Still Pot	Thermometer
PIC		
QTY	1	1



Step 2. Install the 60cm Flexible Stainless Steel Connection Pipe labeled as (A).

PART	A	E
DESCRIPTION	60cm Bendable Stainless Steel Connection Pipe	Thump Keg
PIC		
QTY	1	1

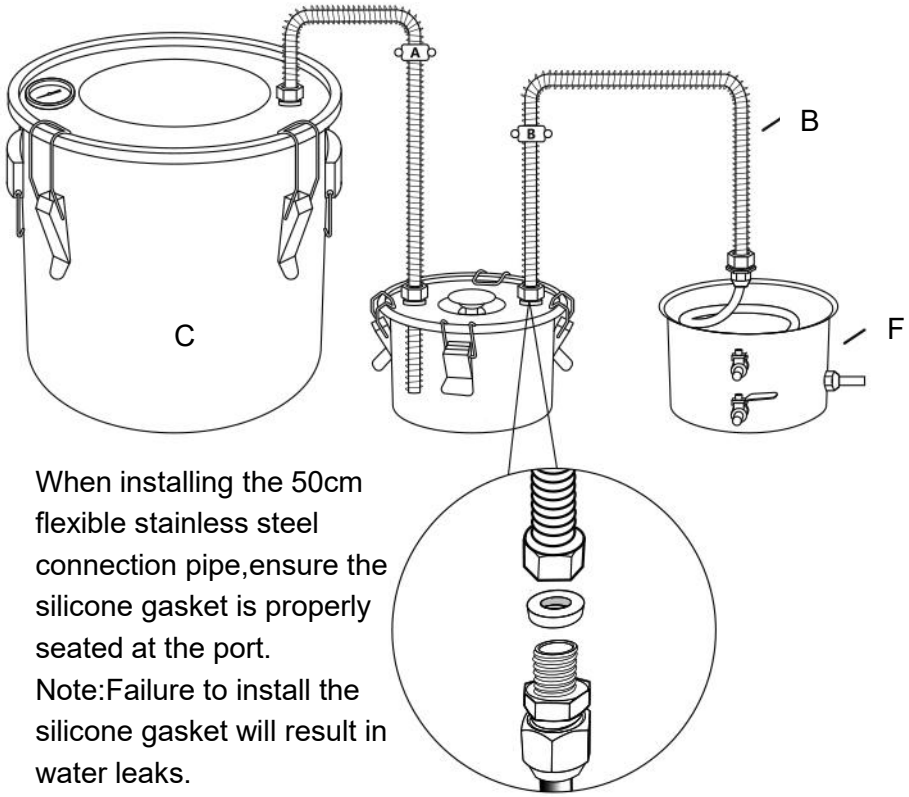


When installing the 60cm flexible stainless steel connection pipe, ensure the silicone gasket is properly seated at the port.
Note:Failure to install the silicone gasket will result in water leaks.

Step 3. Install the 50cm Flexible Stainless Steel Connection Pipe labeled as(B).

PART	B	F
DESCRIPTION	50cm Bendable Stainless Steel Connection Pipe	Condenser
PIC		
QTY	1	1

When installing the 50cm flexible stainless steel connection pipe,ensure the silicone gasket is properly seated at the port. Note:Failure to install the silicone gasket will result in water leaks.



When installing the 50cm flexible stainless steel connection pipe,ensure the silicone gasket is properly seated at the port.
Note:Failure to install the silicone gasket will result in water leaks.

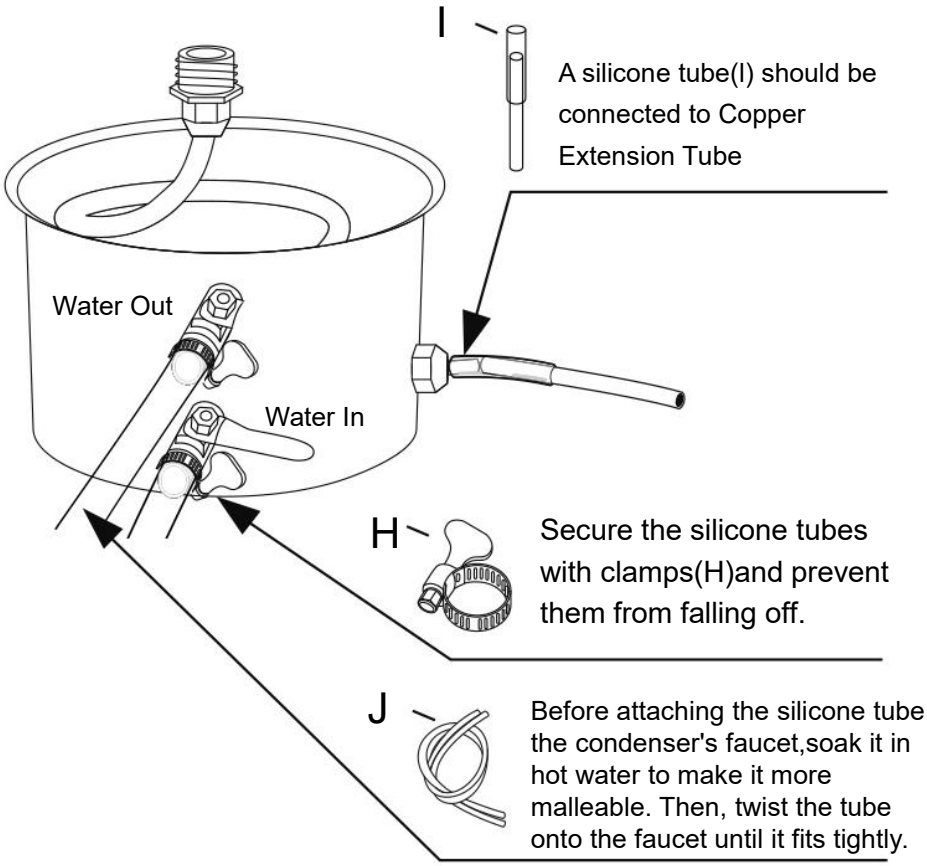
Step 4. Attach the silicone tubes to the condenser.

Above is the water outlet - 'WATER OUT'. The other side of tube(G) should

connect to the sink.

Below is the water inlet - 'WATER IN'. The other side of tube(G) should connect to the faucet or submersible pump.

PART	I	H	G
DESCRIPTION	Copper Extension Silicone Tube	Clamp	Silicone Water Outlet/Inlet Tube
PIC			
QTY	1	2	2



Step 5. Set up water flow to condenser:

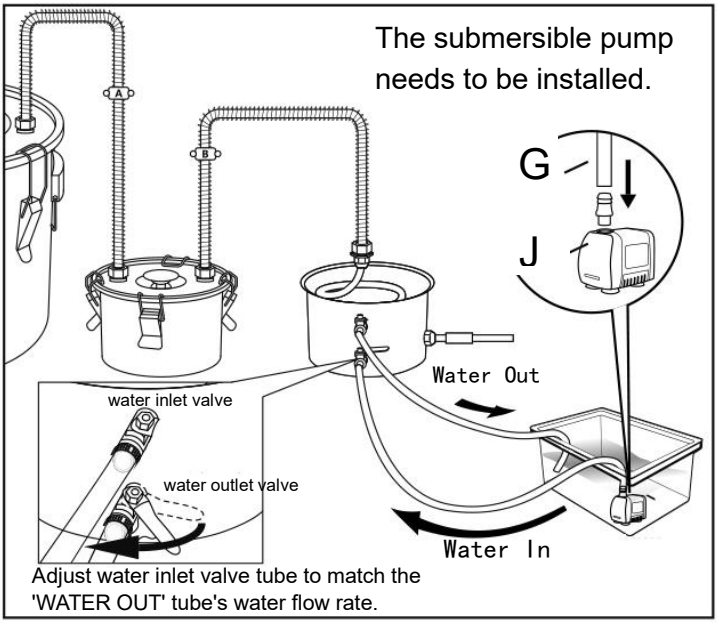
Ensure a steady supply of cold water to the condenser pot, which cools the

distillate as it passes through the copper coil. There are two methods

Method 1: Water Reservoir

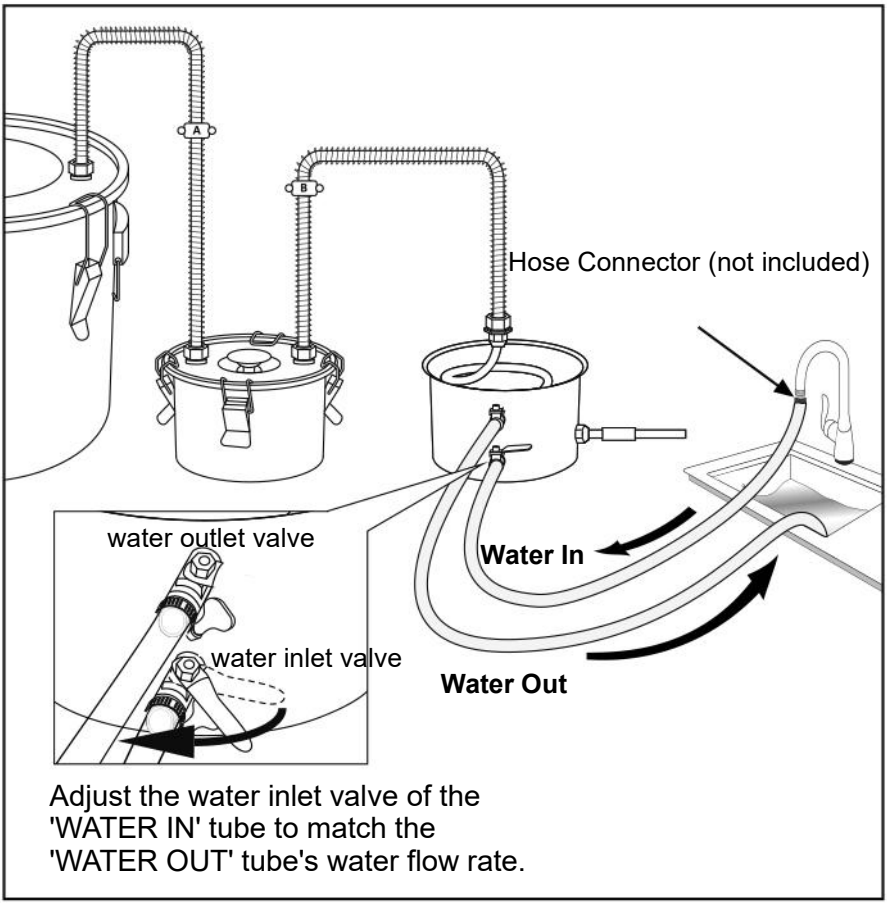
1. Fill a large container (Not included; you will need to provide your own) with cold water to serve as the water reservoir.
2. Place the submersible pump(J) (included in the accessories, please install it as shown in the diagram) into the water reservoir.
3. Connect the pump to the "WATER IN" tube, which leads to the condenser.
4. The condenser's "WATER OUT" tube will return water to the reservoir.
5. Adjust the water inlet valve to match the 'WATER OUT' tube's water flow rate. Otherwise, the water flow rate of the 'WATER IN' tube is too fast, which may cause water to overflow.

PART	G	J
DESCRIPTION	Silicone Water Outlet/Inlet Tube	Submersible Pump
PIC		
QTY	2	1



Method 2: Home Faucet

1. Locate the end of the condenser's "WATER IN" tube that is unconnected.
2. Attach a hose connector (Not included; you will need to provide your own) to the end.
3. Connect the hose connector to your home faucet.
4. Place the "WATER OUT" tube's end in the sink so that it drains into thesink basin.
5. Adjust the water inlet valve to match the 'WATER OUT' tube's water flow rate. Otherwise, the water flow rate of the 'WATER IN' tube is too fast, which may cause water to overflow.



NECESSARY:Vinegar Run and Sacrificial Run

！Performing a vinegar cleaning cycle and a sacrificial run not only effectively cleans your still but also provides an ideal opportunity to inspect for any potential leaks. In addition, you could through this learn how to distill with still.

Vinegar Cleaning Run

1. Prepare your still by filling it with a 50/50 mixture of vinegar and water.Combine equal parts vinegar and water to create a solution that is about one-fifth the size of your still's capacity. For example, use a 1.6-gallon mix for an 8-gallon still, or a 2.6-gallon mix for a 13.2-gallon still. If this is your first time using your still, it's a perfect opportunity to check for any leaks.

50/50 Mixture of Vinegar and Water	Capacity Of The Still Pot
1.6gal	8gal
2.6gal	13.2gal

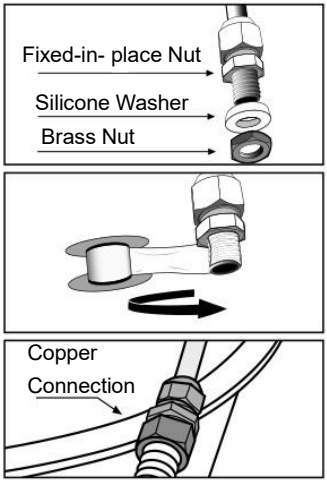
2. This procedure differs from alcohol distillation because vinegar has a higher boiling point than water. Examine every joint closely to make sure there are no leaks after the still has reached working temperature.

Dealing with pipe leaks.

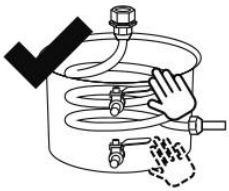
Step 1. Unscrew the brass nut and remove the silicone washer.

Step 2. Wrap Teflon tape around the threaded end of the connector several times to ensure a tight seal.

Step 3. Screw the brass nut and silicone washer back onto the stainless steel pipe.



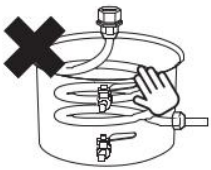
3. Utilize this initial run to familiarize yourself with the condenser's operation. It's crucial to prevent the condenser from overheating. Gently touch and feel the temperature of the condenser from bottom to top. An optimally functioning condenser should be cold at the bottom and warm, but not uncomfortably hot, at the top. This indicates that the condenser is effectively dissipating heat and operating correctly.



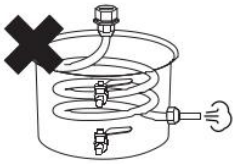
Feel warm

Feel cold

A cool top indicates that the condenser is being overloaded with water. This can be the result of the liquid's temperature in the still pot being too low.Increase the flame or heating tool power to raise the liquid's temperature.But take care not to bring it to the water's boiling point.



If steam emerges from the condenser, it suggests that the condenser's cooling capacity has exceeded the usual level. This may have two reasons.
(1) Too-high liquid temperature in the still pot. You can lower the liquid's temperature by utilising a low flame or reducing the heating tool's power.
(2) Insufficiently cold condenser water flow. Use ice packs to cool water in a reservoir or upgrade to a larger container to hold more water

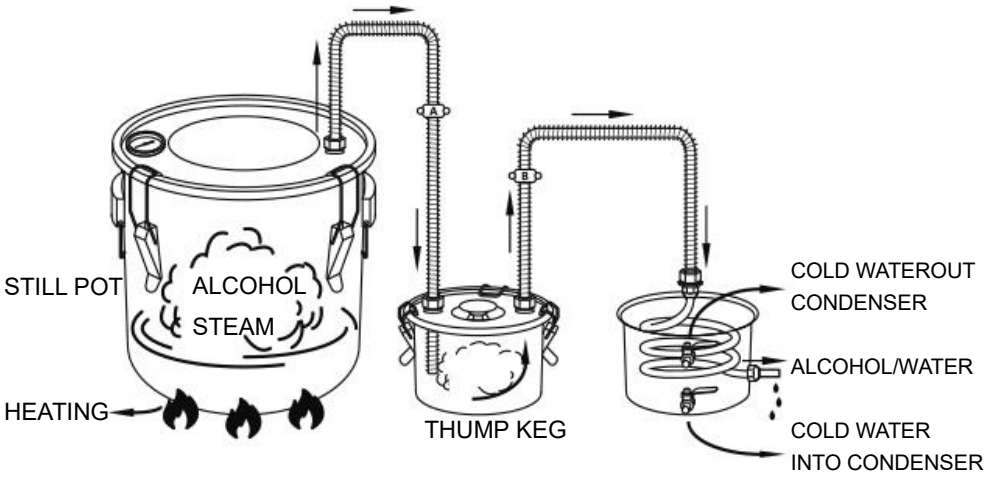


4. Continuing the Vinegar Cleaning Run for 20-30 minutes is recommended if the condenser operation is proper and there are no leakage.

Sacrificial Run

1. Attempt to replicate the process of a standard distillation. The objective of this step is to eliminate residual contaminants and vinegar from the still by completing the distillation process.2 You could select a low-cost alcohol. But remember the product from this run will taste poor, so it should be discarded after completion; **Do not consume it.**
3 Once this step is complete, your still will be thoroughly cleaned and ready to start a new distillation task.
5. The entire process should last 20-30 minutes.

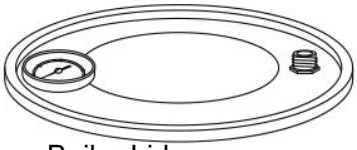
Making Distilled Spirits



Stage 1: Fermentation

1. The fermentation process entails steeping ingredients in water and then converting the resulting sweet liquid into alcohol and carbon dioxide using yeast. The carbon dioxide escapes, leaving behind alcohol. Fermentation can take several days to weeks.
2. Select Base Ingredient: For beer and whiskey, choose from various grains such as corn, wheat, barley, or rye. For wine and other spirits, use fruits,sugars, or rice. Potatoes are the base for vodka.
3. Please install the fermentation barrel according to the following figure. The bubble airlock depicted below will allow the carbon dioxide to escape.

Parts needed



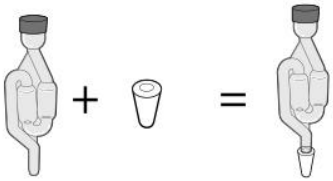
Boiler Lid

Bubble Airlock

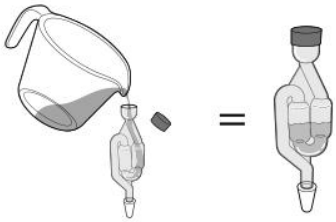
Stopper

Preparing the Bubble Airlock

Step 1. Insert the bottom end of the bubble airlock into the stopper.

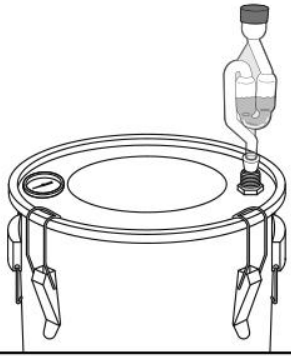


Step 2. Add a small amount of water to half-fill the cavities of the bubble airlock with stopper.



Fermenting Configuration

Step 3. Insert bubble airlock with stopper into the hole in the still pot.



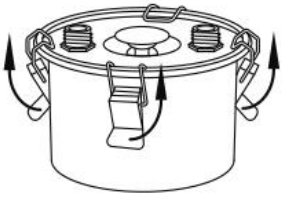
Stage 2: Distillation

- The subsequent stage is to distill the liquid using a still, utilizing the

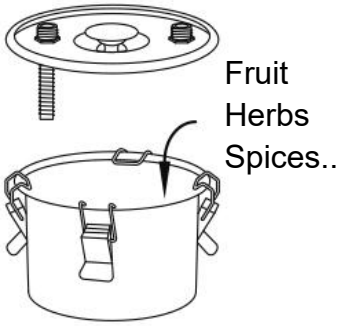
distinct.boiling points of alcohol and water to separate the majority of the alcohol and increase the alcohol content. The liquid we desire will eventually flow from the still pot to the thump keg, then out of the condenser distillate outlet.

- When the fermented beverage is heated gradually, the alcohol will change to steam at roughly 173° F. Notably, water turns into steam at 212° F. Thus, it is necessary to keep the temperature at 173° F to avoid the water converting to steam and altering the alcohol content. In worse cases, it could even dry up the water in the still pot, which would be unsafe.
- Thump kegs are primarily designed to enhance the flavor of alcohol.You can put fruit, herbs, or spices into a thump keg to obtain fresh and robust flavor.
- For every 5 gallons of fermented liquid, discard the first 4-7 ounces of distillate to avoid methanol poisoning.

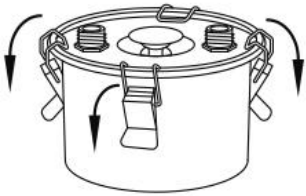
How to use thump keg



Step1.Open the button



Step2.Herbs,or spices can be Placed in the thump keg



Step3.Button up the buttons

Stage 3: Possible further procedures

- **Cuttng:** You also could through cuting to separate the different qualities of the distillate

1. Discard the first part of the distillate (about 3oz (80ml) per 4gal (15L) of what is being distilled). This part is called foreshots, which can contain harmful compounds and off-flavours.
2. Then collect about 2gal (7.5L) of distillate, which is called foreheads. They can contain some undesirable, but not harmful, compounds and off-flavours.Some of these are blended into your final spirit, however, most will be discard-ed or retained in a separate container for redistilling in future batches
3. Then you will obtain hearts,which are the middle part of a run and are the cleanest and most flavoursome part of the distillate. A minimal amount of undesirable compounds come through into the spirit. They make up the bulk of your final spirit.
4. The tails are the final part of the distillation and contain some vegetal off-flavours. These are also typically discarded, however, like the heads they can also be kept in a separate container for redistilling
5. Store the collected hearts in a glass jar in a cool place. The flavor will improve with age, so be patient for the best results.

- **Diluting:** The distillate is typically high in alcohol by volume (ABV) after it is collected. Therefore, it is necessary to dilute it to the desired ABV using an alcometer and a fundamental spirit dilution table or calculator. Re-Distilling: This process further increases the proof of an already distilledspirit.
- **Carbon Filtration:** Use carbon filters to remove undesirable tastes or contaminants. Note that this can also remove desirable flavors, so it's often used when aiming for a neutral spirit base that be mixed with fruits or wines.
- **Aging:** Many types of distilled spirits, such as whiskey, have a special aging process. Traditionally, the spirit is stored in a charred oak barrel for a specified amount of time. For beginners without access to oak barrels, this process can be simulated by charring a piece of white oak and placing it into a mason jar filled with the spirit. Overtime, the spirit will be aging, turn color, and develop characteristics similar to whiskey.