

Table-top Brandy Still – Instructions for Use

Congratulations on purchasing this table-top brandy still. You have acquired a high-quality and largely handmade product. To ensure full enjoyment for you and your guests, please read the following instructions prior to using the apparatus for the first time.

Mounting the distillation apparatus:

The apparatus can only be safely transported and delivered in a disassembled state. However, you will find it easy to reassemble with the help of the instructions below and the photo of the fully assembled apparatus shown on the reverse.

1. After having loosened the retaining screw, slide the single brass ring onto the stand from below and then tighten the retaining screw again.
2. Next, screw the stand onto the base plate.
3. The neck of the round-bottomed distillation flask is fitted with two brass clamps that are connected with a retaining screw. Loosen the screw and slide the smaller of the two clamps over the stand. To attach the distillation flask to the stand, the two clamps are then gently pushed together with one hand and reconnected with the retaining screw.
4. Now gently push the distillation thermometer onto the neck of the distillation flask. Please note: all glass parts must be handled with great care to prevent damage.
5. Then slide the cooling coil (condenser) from above into the holder provided and carefully connect the distillation flask with the condenser.
6. Use the provided funnel to fill the condenser (feat. the sintered glass cooling coil) with water to cover the uppermost coil.
7. Now fill the distillation flask approx. halfway with wine, preferably a low-sulphur variety. We recommend you try out various wines to find the flavour you like best. Before filling the flask, you will first have to briefly remove the thermometer.
8. Then fill the burner with methylated spirits and place it in the matching holder. Turn the burner to rest underneath the distillation flask. While the wick should be kept as short as possible, it can be used to individually adjust the distance between the burner and the flame.
9. Place the collection beaker underneath the condenser.
10. About 15-20 min after starting the distillation process, you will begin to collect the so-called “first runnings”. These first few drops should be discarded as they are likely to contain flavour-impairing substances.
11. You must monitor the thermometer very carefully throughout the entire distillation process and ensure the operating temperature does not exceed 90°C. To avoid overheating above 90°C, simply slide the burner out from under the flask for a brief moment.
12. A few minutes after collecting the first runnings, the still will yield your very own self-made distillate. If the brandy is too strong for your palate, we recommend you dilute it with a little non-carbonated table water.

We hope you enjoy using your table-top brandy still and say CHEERS!

Operating and Maintenance Tips:

- Only set up and use the apparatus on an even, solid surface.
- This apparatus is not a toy for children or adolescents.

- During operation, the apparatus must never come into contact with cold water and the condenser must never be refilled with cold water. The apparatus must always first be given enough time to fully cool down.
- Clean the apparatus using hot water only.
- Soot deposits on the distillation flask can be easily removed with hot water and/or a soft household sponge.

CAUTION! Further helpful hints:

- **Please note that when distilling wine, the distillate can contain higher concentrations of methanol and other substances that are harmful to your health.**
- **The Federal Minister of Finance has officially granted special dispensation to operate the table-top still in Germany in accordance with § 46, Sect. 2 of the Federal Spirits Monopoly Administration Act (BranntwMonVwG § 46 Abs. 2).**
- **Permission to operate this table-top still has been granted solely for private use; any and all commercial use is strictly prohibited.**