Arksen 048-GM-48369

Arksen 2 Gallon Stainless Steel Distiller User Manual

Model: 048-GM-48369

1. Introduction

Thank you for choosing the Arksen 2 Gallon Stainless Steel Distiller. This versatile equipment is designed for various distillation processes, including distilling fruit wine, purifying water, distilling brandy, and refining plant extracts. Its robust stainless steel construction ensures durability and efficient operation. This manual provides essential information for safe and effective use of your distiller.

The distiller has a capacity of 8 liters (approximately 2 gallons) of raw material, capable of distilling about 5 pounds of wine. It is compatible with induction cooktops and traditional stoves for heating.

2. Safety Information

Read all safety warnings and instructions carefully before operating the distiller. Failure to follow these instructions may result in fire, electric shock, or serious injury.

- **Ventilation:** Always operate the distiller in a well-ventilated area to prevent the accumulation of flammable vapors.
- **Heat Source:** Ensure the heat source is stable and appropriate for the distiller. Do not leave the distiller unattended during operation.
- **Pressure:** Never seal the distiller completely during operation. Ensure all outlets are clear to prevent pressure buildup.
- **Flammable Materials:** Keep flammable materials away from the distiller during operation.
- **Hot Surfaces:** The distiller will become extremely hot during use. Use heat-resistant gloves and allow it to cool completely before handling.

- **Water Supply:** Ensure a continuous and adequate water supply for the cooling coil to maintain proper condensation.
- **Children and Pets:** Keep children and pets away from the distiller during operation and while it is cooling.
- **Legal Compliance:** Be aware of and comply with all local laws and regulations regarding distillation, especially for alcohol production.

3. Package Contents

Verify that all components are present and undamaged before assembly.

- 1 x Stainless Steel Boiler (8L / 2 Gallon) with 4 clamps and thermometer
- 1 x Copper Cooler with copper coil and cup
- 1 x Water hose
- 1 x Water pump
- Accessories (e.g., seals, connectors)



Image 3.1: All components of the Arksen 2 Gallon Stainless Steel Distiller laid out, including the main boiler, copper cooler, hoses, and accessories.

4. Setup and Assembly

1. **Clean Components:** Before first use, thoroughly clean all stainless steel and copper components with warm soapy water. Rinse completely and dry.
2. **Assemble Boiler:** Ensure the thermometer is securely installed in the boiler lid. The boiler lid should fit snugly onto the main boiler pot, secured by the four clamps.
3. **Connect Cooler:** Place the copper cooler unit next to the boiler. Connect the vapor arm from the boiler lid to the inlet of the copper cooler. Ensure a tight seal using provided gaskets or clamps.
4. **Water Circulation for Cooler:**
    - Connect one end of the water hose to the water pump.
    - Connect the other end of the water hose from the pump to the lower inlet on the copper cooler.
    - Connect a second hose to the upper outlet of the copper cooler. This hose will return water to a

reservoir (e.g., a bucket of cold water).

- Place the water pump into a bucket of cold water. The pump will circulate cold water through the copper coil to condense the vapor.

5. **Distillate Collection:** Position a collection vessel (not included) under the outlet of the copper cooler to collect the distilled product.



Image 4.1: The Arksen distiller fully assembled, showing the main boiler with its lid and thermometer, connected to the copper cooler unit.



Image 4.2: A detailed view of the copper coil inside the cooler, responsible for condensing the vapor back into liquid.

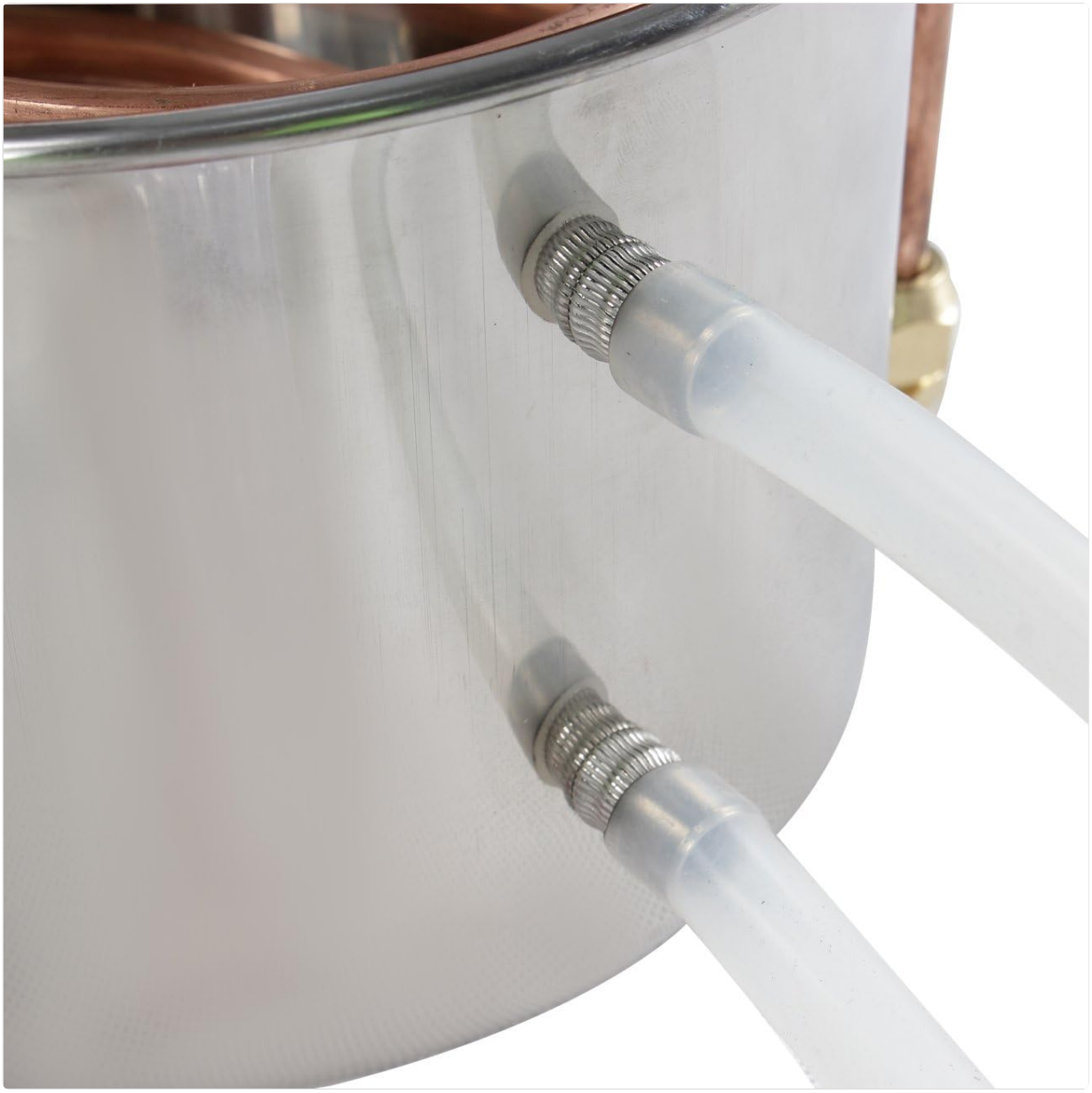


Image 4.3: A close-up showing the connections for the water circulation hoses on the side of the copper cooler unit.

5. Operating Instructions

This distiller can be used for hydro distillation, steam distillation, and alcohol distillation. The general operating principles are similar, with variations in the material preparation.

1. **Prepare Raw Material:** Fill the stainless steel boiler with your desired raw material (e.g., fruit wine, water, plant mash). Do not fill more than 8 liters (2 gallons). Ensure there is sufficient headspace for boiling.
2. **Secure Lid:** Place the lid onto the boiler and secure it firmly with the four clamps. Ensure the vapor arm is properly connected to the cooler.
3. **Start Cooling Water:** Activate the water pump to begin circulating cold water through the copper cooler. Ensure a steady flow of cold water.
4. **Apply Heat:** Place the boiler on a suitable heat source (induction cooktop or stove). Begin heating the contents. Monitor the thermometer on the boiler lid.
5. **Monitor Temperature:** The thermometer indicates the vapor temperature. Different substances distill at different temperatures. For water, distillation typically occurs around 100°C (212°F). For alcohol, the boiling point is lower, around 78°C (173°F). Maintain a consistent temperature for optimal distillation.

6. **Collect Distillate:** As vapor condenses in the cooler, the distilled liquid will drip from the cooler's outlet into your collection vessel.
7. **End Distillation:** Once the desired volume of distillate is collected, or the temperature indicates that the desired components have been extracted, turn off the heat source. Allow the unit to cool down completely before disassembling.



Image 5.1: A close-up view of the thermometer integrated into the distiller's lid, displaying temperature in both Celsius and Fahrenheit.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and efficient operation of your distiller.

- **After Each Use:**
  - Allow the distiller to cool completely.
  - Disassemble all components.
  - Wash all stainless steel and copper parts with warm, soapy water. Use a soft brush for the copper coil if necessary.
  - Rinse thoroughly with clean water to remove all soap residue.

    - Dry all components completely to prevent water spots and corrosion.
- **Storage:** Store the clean, dry distiller in a cool, dry place away from direct sunlight and extreme temperatures.
- **Gaskets and Seals:** Periodically inspect all gaskets and seals for wear and tear. Replace them if they show signs of cracking or damage to ensure a proper seal during operation.

7. Troubleshooting

Problem	Possible Cause	Solution
No distillate or very slow drip	Insufficient heat; inadequate cooling; leaks in the system.	Increase heat source; ensure cold water circulation is strong; check all connections for leaks and tighten.
Distillate is hot	Insufficient cooling water flow or water is not cold enough.	Increase water pump flow; replace cooling water with colder water or add ice to the reservoir.
Vapor escaping from connections	Loose connections or damaged gaskets/seals.	Tighten all clamps and connections; inspect and replace any damaged gaskets or seals.
Thermometer not reading correctly	Improper installation; faulty thermometer.	Ensure thermometer is fully inserted and sealed; if still inaccurate, replace the thermometer.

8. Specifications

Feature	Detail
Brand	Arksen
Model Number	048-GM-48369
Capacity	8 Liters (2 Gallons)
Material	Stainless Steel (Boiler), Copper (Cooler Coil)
Color	Stainless Steel
Dimensions (Overall)	Approximately 22.86 x 22.86 x 17.78 cm (9 x 9 x 7 inches)
Weight	3.18 kg (7 lbs)
Heat Source Compatibility	Induction Cooktop, Stove
Distillation Types	Hydro distillation, Steam distillation, Alcohol distillation

9. Warranty and Support

For warranty information or technical support, please refer to the retailer's policy or contact Arksen customer service directly. Keep your purchase receipt as proof of purchase.

For further assistance, visit the official Arksen website or contact their support channels.Arksen Brand Page

© 2026 Arksen. All rights reserved.