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VEVOR 13.2 Gal / 50 L Alcohol Still

VEVOR 13.2 Gallon / 50 Liter Alcohol Still Instruction Manual

Model: 13.2 Gal / 50 L Alcohol Still

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1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your VEVOR 13.2 Gallon / 50 Liter Alcohol Still. Please read this manual thoroughly before assembly and use to ensure proper function and safety. This distillery kit is designed for various applications, including the distillation of water, essential oils, and alcoholic beverages where legally permitted.

ALCOHOL STILL SPIRITS

You Can Distill More Than You Think



Image 1.1: The VEVOR 13.2 Gallon / 50 Liter Alcohol Still, featuring the main boiler, thumper keg, and condenser unit.

2. SAFETY INFORMATION

WARNING: Distillation of alcohol may be illegal in your jurisdiction without proper licenses. Ensure compliance with all local, state, and federal laws before operating this equipment for alcohol production.

- Always operate the still in a well-ventilated area to prevent the buildup of flammable vapors.
- Ensure all connections are tight and leak-free before heating. Use Teflon tape on threaded connections as needed.
- Never leave the still unattended during operation.
- Keep children and pets away from the operating still.
- Wear appropriate personal protective equipment, such as heat-resistant gloves, when handling hot components.
- Do not touch hot surfaces. The boiler and other components will become extremely hot during operation.
- Ensure the cooling system is functioning correctly throughout the distillation process to prevent pressure buildup.
- Always use food-grade materials for all components that come into contact with the product.

3. COMPONENTS OVERVIEW

Your VEVOR Alcohol Still kit includes the following main components and accessories:

WORKING PRINCIPLE

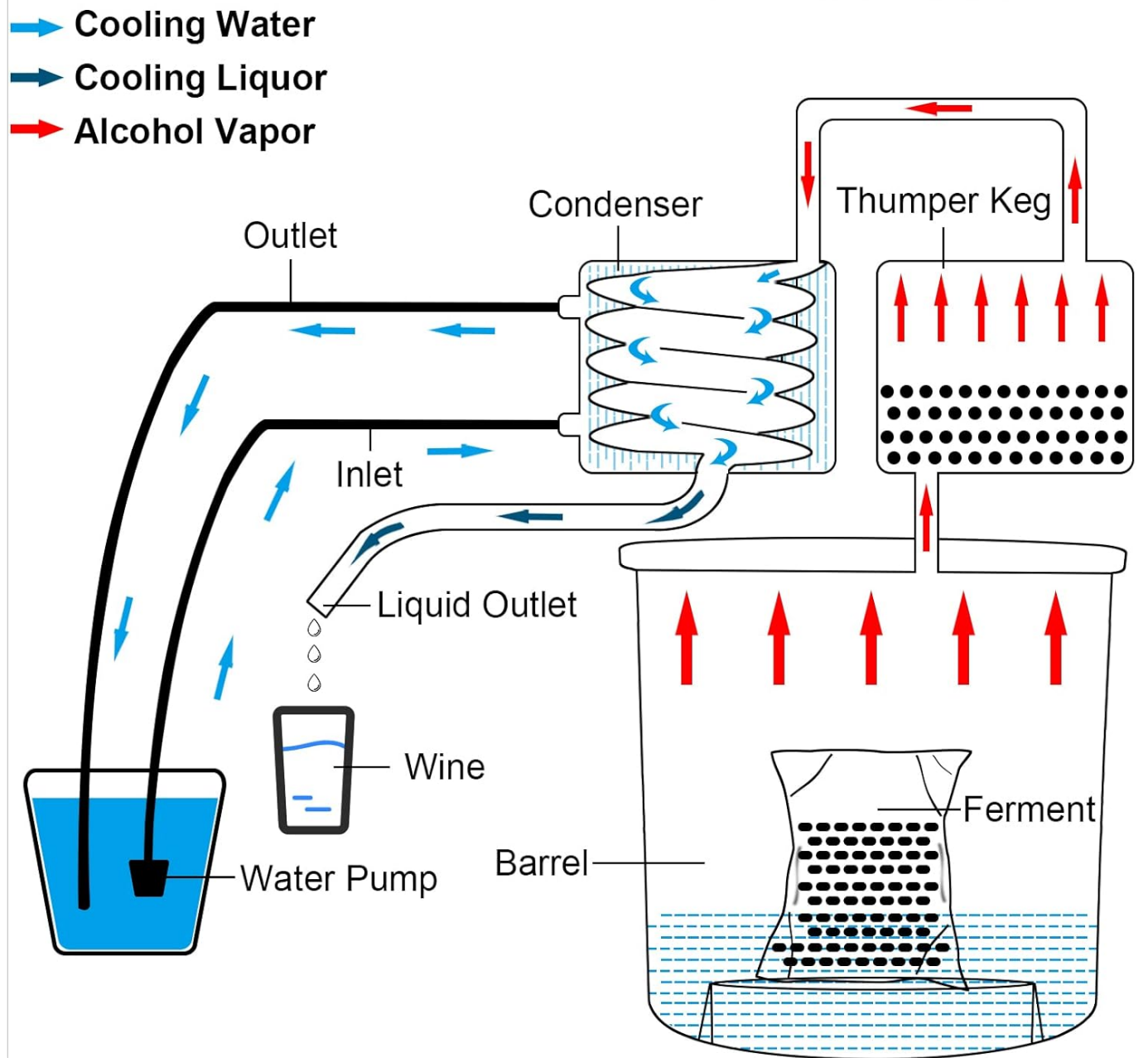


Image 3.1: Detailed diagram showing the numbered components of the VEVOR Alcohol Still.

1. **Exhaust Valve:** For releasing air during fermentation.
2. **Copper Coil (Condenser):** Facilitates rapid cooling of vapor.
3. **Water Outlet:** For cooling water to exit the condenser.
4. **Water Inlet:** For cooling water to enter the condenser.
5. **Liquid Outlet:** Where the distilled product exits.
6. **Condenser Unit:** Contains the copper coil for cooling.
7. **Handle:** For safe handling and transport of the main barrel.
8. **SS Connection Pipe:** Stainless steel pipe connecting the thumper keg to the condenser.
9. **Thumper Keg:** Used for secondary distillation and adding flavors.
10. **Copper Coil (Thumper):** Internal coil within the thumper keg.

11. **Metal Thermometer:** Built-in thermometer for real-time temperature monitoring.
12. **Buckle:** Secures the lid to the main barrel.
13. **Barrel (Boiler):** The main fermentation and boiling vessel.

Additional accessories include food-grade silicone tubes, a circulating water pump, and silicone gaskets.

4. SETUP INSTRUCTIONS

Follow these steps to assemble your VEVOR Alcohol Still:

1. **Unpack Components:** Carefully remove all parts from the packaging. Inspect for any damage.
2. **Clean All Parts:** Thoroughly wash all components that will come into contact with your product using warm water and mild soap. Rinse completely.
3. **Attach Thermometer:** Insert the metal thermometer into the designated port on the main lid. Ensure it is securely fastened.
4. **Install Silicone Gasket:** Place the silicone cushion ring around the rim of the main boiler barrel and the lids of the thumper keg and condenser to ensure a tight seal.
5. **Assemble Thumper Keg and Condenser:** Connect the thumper keg and condenser units to the main lid using the provided stainless steel connection pipes and fittings. Ensure all connections are tight.
6. **Connect Silicone Tubes:** Attach the food-grade silicone tubes to the water inlet and outlet ports of the condenser. Connect the circulating water pump to the water inlet tube.
7. **Secure Lid:** Place the assembled lid onto the main boiler barrel, ensuring the silicone gasket is properly seated. Secure the lid using the four buckles.
8. **Install One-Way Exhaust Valve:** If fermenting, install the one-way exhaust valve into the designated port on the main lid. This allows gases to escape during fermentation without allowing air back in.

Your browser does not support the video tag.

Video 4.1: A detailed product overview and setup guide for the VEVOR Alcohol Still. This video demonstrates the assembly process and key features of the distiller.

5. OPERATING INSTRUCTIONS

5.1 Preparing the Mash/Wash

Fill the main boiler barrel with your prepared mash or wash. Ensure it does not exceed 70-80% of the barrel's capacity to prevent boil-overs. For water distillation, fill with water.

5.2 Heating the Boiler

Place the boiler on a suitable heat source. The thickened bottom supports various heating methods, including gas stoves, firewood, electric ceramic heaters, and coal stoves.

HIGH COOLING PERFORMANCE

Copper Coils with Fast Heat Conduction Speed up Cooling

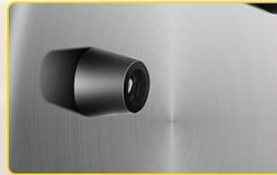
Large contact area
with coolant



▲ Open Cooling



▲ Copper Coils



▲ Rubber Pad



▲ Water Pump

Heating Methods



▲ Coal Gas



▲ Firewood



▲ Gas Stoves



▲ Coal Stove

Image 5.1: Illustration of compatible heating methods for the still, including gas stoves, firewood, and electric heaters.

5.3 Monitoring Temperature

Use the built-in thermometer on the lid to monitor the temperature of the vapor inside the boiler. The thermometer provides a dual display of Celsius and Fahrenheit.

EFFORTLESS TO USE

Built-in Thermometer to Monitor the Temp

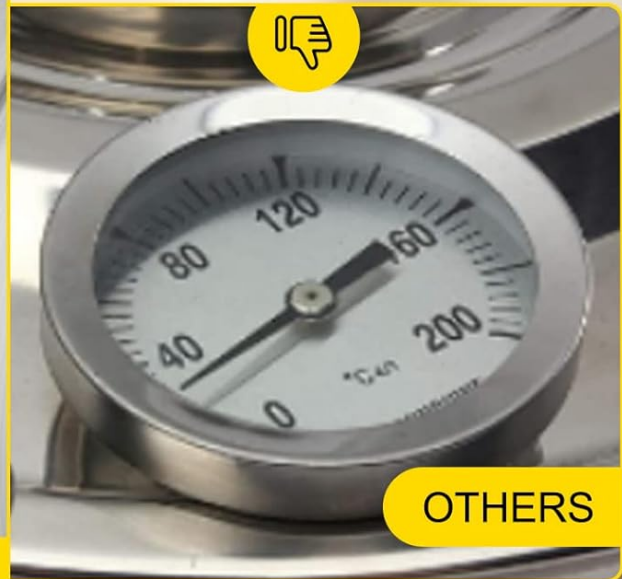
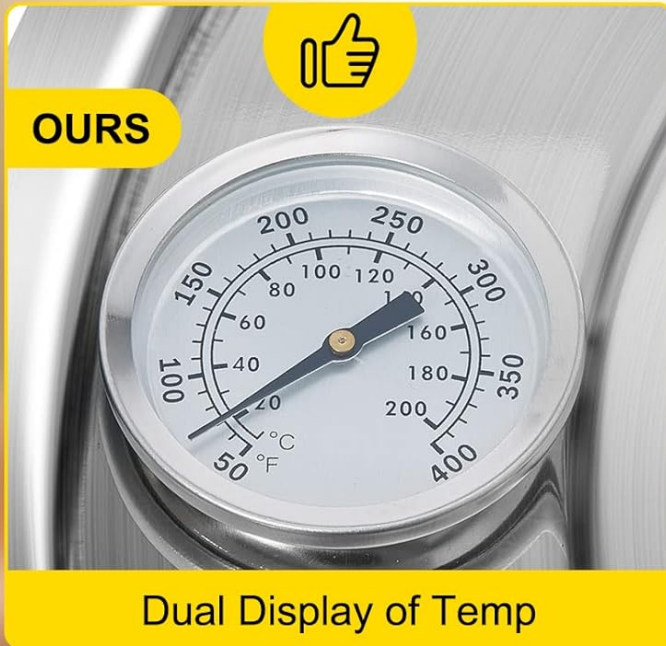


Image 5.2: The integrated thermometer on the still's lid, showing both Celsius and Fahrenheit scales for precise temperature control.

5.4 Cooling System Operation

Once vapor begins to rise, activate the circulating water pump to supply cold water to the condenser. The copper coil within the condenser, combined with the open cooling method and rubber pad insulation, ensures rapid and efficient condensation of the vapor.



Image 5.3: A diagram explaining the flow of cooling water, cooling liquor, and alcohol vapor through the still's components.

5.5 Using the Thumper Keg (Optional)

The thumper keg can be used to add flavors to your distillate. Fill it with your desired spices, fruits, or other flavoring agents before starting the distillation process. The vapor will pass through the thumper keg, picking up flavors before entering the condenser.

5.6 Collecting Distillate

The condensed liquid will exit through the liquid outlet. Collect it in a suitable container. Monitor the flow rate and temperature throughout the process.

5.7 Versatile Applications

This still can be used to produce various products:

- Whiskey
- Wine

- Brandy
- Rum
- Tequila
- Vodka
- Distilled Water
- Ethanol
- Essential Oils

PRODUCT SPECIFICATIONS:

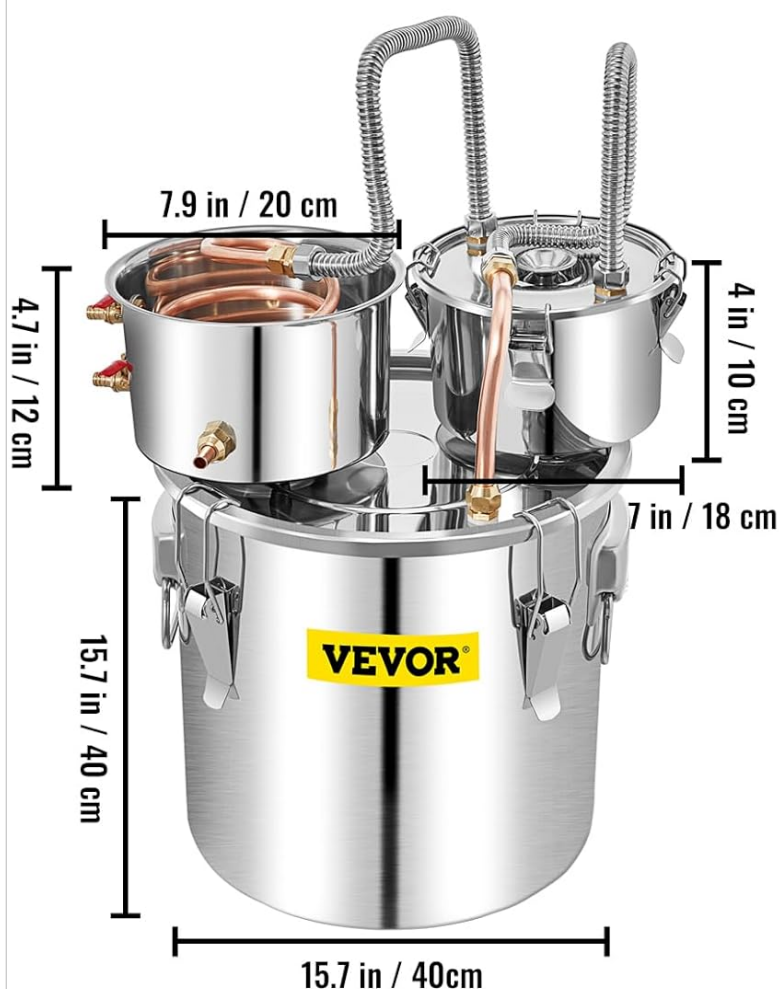
VEVOR®

Product Weight: 6.92 kg (15.3 lbs)

Barrel Size: 15.7 in x 15.7 in / 40 cm x 40 cm

Condenser Size: 7.9 in x 4.7 in / 20 cm x 12 cm

Thumper Size: 7 in x 4 in / 18 cm x 10 cm



Wine



Brandy



Whisky



Fruit Wine



Craft Beer



Distilled Water



Alcohol



Vodka

Image 5.4: Examples of products that can be created using the VEVOR Alcohol Still, including various spirits and distilled water.

6. MAINTENANCE

Regular cleaning and maintenance will prolong the life of your still and ensure optimal performance.

1. **Cleaning After Each Use:** After each distillation, allow the still to cool completely. Disassemble all components and wash them thoroughly with warm water and mild soap. Rinse all parts, especially the copper coils, to prevent residue

- buildup.
- 2. **Drying:** Ensure all components are completely dry before reassembly or storage to prevent corrosion.
 - 3. **Gasket Inspection:** Regularly inspect the silicone gaskets for any signs of wear, cracks, or damage. Replace them if necessary to maintain a tight seal.
 - 4. **Pump Care:** Clean the circulating water pump regularly to prevent mineral buildup or blockages. Follow the pump manufacturer's instructions for specific maintenance.
 - 5. **Storage:** Store the still in a clean, dry place away from direct sunlight and extreme temperatures.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No distillate flow	Insufficient heat; cooling system not working; blockage in lines.	Increase heat; check water pump and cooling water supply; inspect tubes for blockages.
Leaking connections	Loose fittings; damaged gaskets; insufficient Teflon tape.	Tighten all fittings; replace damaged gaskets; apply more Teflon tape to threaded connections.
Low distillate purity	Too high heating temperature; improper cuts (for alcohol distillation).	Reduce heating temperature to maintain a steady, slow drip; research proper distillation cuts.
Overheating/Pressure buildup	Cooling system failure; blocked vapor path.	Immediately turn off heat; check cooling water flow; ensure all vapor paths are clear.

8. SPECIFICATIONS

SUITABLE CAPACITY

Enjoy Leisure Time with Your Dearest

13
Gallon

Match for **50L** Raw Material



Perfect for 7-10 Person



Image 8.1: Visual representation of the still's capacity and key dimensions.

- **Product Model:** 13.2 Gal / 50 L Alcohol Still
- **Boiler Barrel Capacity:** 13.2 Gallons / 50 Liters
- **Boiler Barrel Dimensions:** 15.7" x 15.7" (40 cm x 40 cm)
- **Condenser Dimensions:** 7.9" x 4.7" (20 cm x 12 cm)
- **Thumper Keg Dimensions:** 7" x 4" (18 cm x 10 cm)
- **Material:** Food-grade Stainless Steel, Copper, Silicone
- **Cooling Method:** Open-type cooling with copper coil and circulating water pump
- **Thermometer:** Built-in, dual-display (Celsius & Fahrenheit)
- **Sealing:** Four buckles and silicone gaskets for tight seal
- **Heating Compatibility:** Gas stoves, firewood, electric ceramic heaters, coal stoves
- **Item Weight:** Approximately 15.3 pounds (6.92 kg)
- **Product Dimensions:** 15.7 x 0.03 x 15.7 inches (overall, approximate)

9. WARRANTY & SUPPORT

For warranty information, technical support, or to purchase replacement parts, please contact VEVOR customer service directly. Refer to the contact information provided with your product packaging or visit the official VEVOR website.

Manufacturer: VEVOR

