

STILL SPIRITS

CREATE+

T500

COLUMN & CONDENSER  
INSTRUCTIONS





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



## PLEASE READ ALL OF THESE SAFETY INSTRUCTIONS CAREFULLY BEFORE USING YOUR CREATE+ T500 COLUMN & CONDENSER

### Precaution:

- The CREATE+ T500 Column & Condenser is designed to be used with a Still Spirits Boiler 25 L but can also be attached to other boiler units. Please follow the safety instructions supplied with your boiler unit.
- Always operate the CREATE+ T500 Column & Condenser in a room with adequate ventilation.
- Do not use outdoors, as drafts affect distillation efficiency.
- Never leave the CREATE+ T500 Column & Condenser unattended when operating.
- Keep the CREATE+ T500 Column & Condenser away from all external sources of ignition, including smoking, sparks, heat and open flames.
- Ensure all other equipment near the CREATE+ T500 Column & Condenser and attachments are earthed or unplugged.
- If using the CREATE+ T500 Column & Condenser for distillation of alcohol, then please ensure a fire extinguishing device suitable for alcohol is kept nearby. This can be water fog, foam, dry powder, carbon dioxide, sand or dolomite.
- Do not distill any liquid starting above 40% ABV as this could cause a vacuum and other potential safety issues.
- **Do not submerge the distillate out tube as this could cause a vacuum, which may result in the boiler imploding.**

### In case of spillage:

- Shut off all possible sources of ignition.
- Clean up spills immediately using cloth, paper towels or other absorbent material such as soil, sand or other inert material.
- Collect, seal, and dispose of accordingly.
- Mop area with excess water.

**NOTE: Not following the safety information above could result in serious injuries and may void your warranty.**



# YOUR CREATE+ T500 COLUMN & CONDENSER DISTILLING JOURNEY STARTS HERE. CHEERS.

THESE INSTRUCTIONS ARE DESIGNED TO GET YOU GOING WITH YOUR FIRST DISTILLATION ON THE CREATE+ T500 COLUMN & CONDENSER. THESE INSTRUCTIONS COVER; PREPARING YOUR T500, PRE-USE CLEANING AND HOW TO COMPLETE YOUR FIRST DISTILLATION.

## WARNING: MISUSE COULD LEAD TO IMPLOSION

Make sure the distillate out tube (white) is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

## BEFORE YOU GET STARTED:

If you're distilling water please keep reading. If you're making alcohol, before you get underway, you'll need to prepare a wash. Please visit [help.stillspirits.com](https://help.stillspirits.com) or scan here to see our "how to make a wash" video.



Note: If you have purchased the CREATE+ T500 Column & Condenser only, you will need a CREATE+ Boiler 25 L.

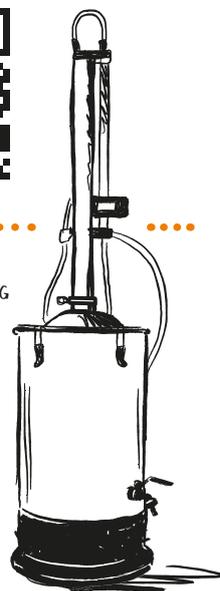
T500



BOILER 25 L



T500 DISTILLING SYSTEM



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 or advice, contact your relevant local authorities.

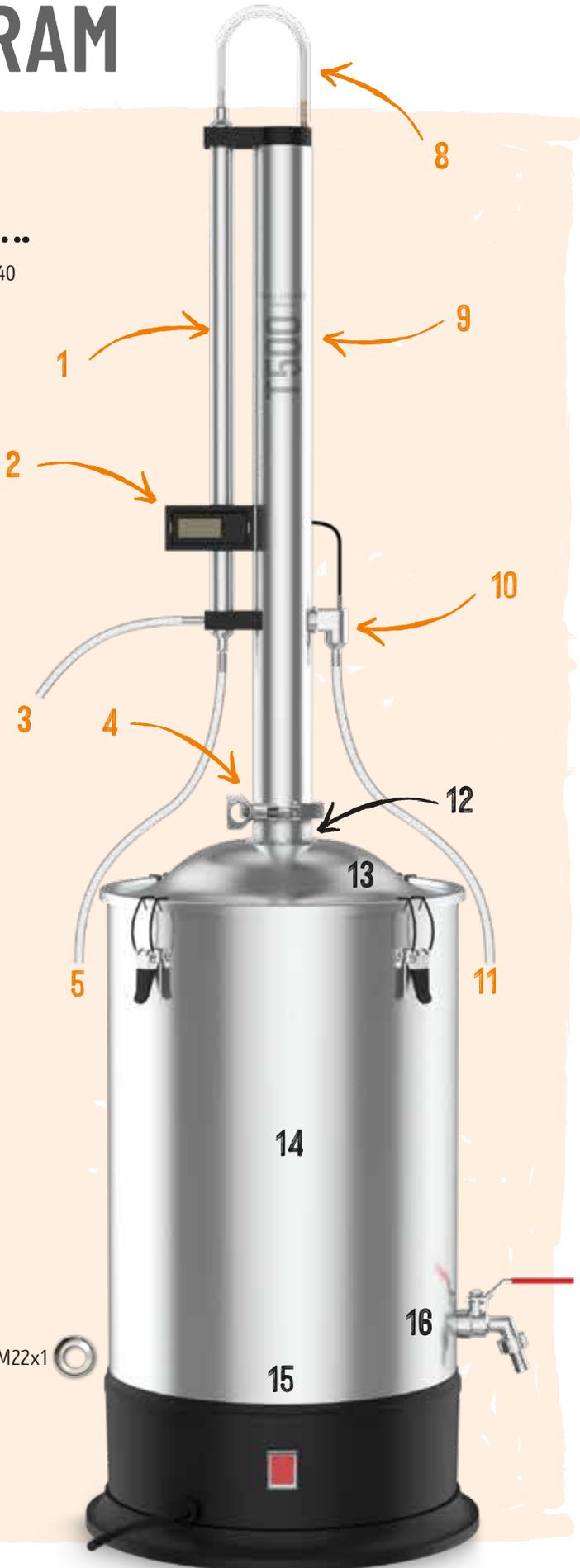
# ANATOMY DIAGRAM

## CREATE+ T500 Column & Condenser

- 1 Condenser
- 2 Digital thermometer
- 3 Distillate tube (white)
- 4 2" Tri-clamp
- 5 Cooling water in tube (thin)
- 6 Ceramic boil enhancers.
- 7 Tap adapter flow controller with kitchen and garden tap adapters
- 8 Top loop connection tube (short)
- 9 Distilling column (pre-packed with copper and stainless steel saddles)
- 10 Water outlet block
- 11 Cooling water out tube (thick)

## CREATE+ Boiler 25 L (Sold separately)

- 12 2" Tri-clamp to DN40 threaded adapter
- 13 Boiler lid
- 14 Boiler
- 15 Dual element control switches
- 16 Ball valve tap



7 Flow controller: M22x1 

For use with below adapter(s):

For garden hose connectors: 3/4" BSPP 

For kitchen taps: M22x1 to M24x1 

For laundry taps & garden hose connectors: 3/4" BSPP to M22x1 

3 Adapter seals 

# ABOUT YOUR CREATE+ T500 COLUMN & CONDENSER

The T500 is perfect for distilling water and alcohol. Follow our step by step instructions to produce maximum yields and high quality distillate.

## All-In-One Reflux Condenser and Column

Engineered for simplicity and efficiency, this all-in-one apparatus eliminates the need for separate components, simplifying the distillation process without compromising on performance. The T500 features a cutting-edge design that incorporates pre-packed copper and stainless steel saddles. This innovative amalgamation ensures optimal vapour reflux, facilitating the production of superior-quality distillate. Ideal for both novice and experienced distillers, the T500 redefines convenience in home distillation, delivering unmatched results with a seamless blend of form and function.

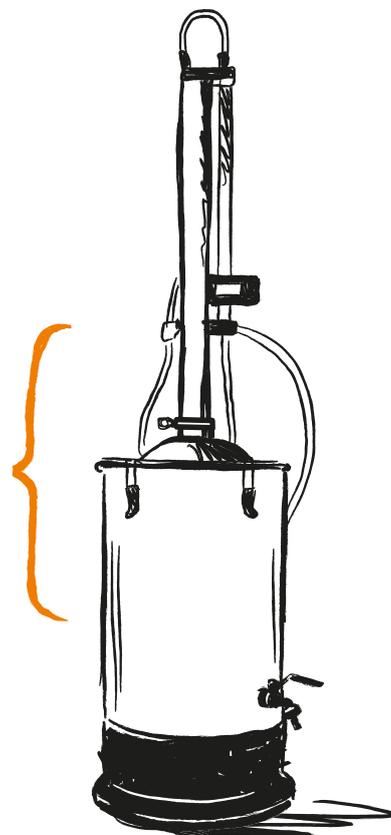
## 304-Grade Stainless Steel Construction

Crafted from the highest quality materials, the T500 is constructed with precision using 304-grade stainless steel, elevating its durability and performance to unmatched levels. The choice of 304-grade stainless steel speaks to the T500's commitment to longevity and corrosion resistance, ensuring a robust and reliable distillation apparatus.

## Suitable for Distilling Water

The T500 is perfect for distilling water due to the column's stainless steel and copper saddles. These saddles allow for greater removal of impurities from the water compared to other forms of water distillation. See our instructions for distilling water for more information.

T500  
DISTILLING  
SYSTEM



## Suitable for Clean Neutral Alcohol

Perfect for crafting clean neutral alcohol, this innovative unit ensures precision in alcohol separation, producing alcohol of exceptional clarity and purity. The T500 will produce alcohol of up to 93% ABV and extract 95% of the alcohol in your wash. This neutral alcohol makes a great vodka and is the perfect neutral alcohol base for flavourings, making gins and other botanical spirits.

## DISTILLING

Once your boiler contents are ready, proceed to set up the T500. Position the T500 in a location where it can remain undisturbed for approximately 5 hours (6-7 hours for US/CA units). This is the estimated duration for one distillation cycle using a T500 with a Still Spirits Boiler 25 L. Ensure that the T500 is placed on a level bench or table in an area with access to electricity, a sink, a tap, and adequate ventilation, such as the kitchen or laundry. Avoid setting it up outdoors, as drafts significantly impact distillation efficiency.



## CLEANING PRE-USE

Please refer to the boiler instructions for cleaning advice. Before transferring content to be distilled into the boiler, rinse its interior with fresh, clean water. The T500 does not require rinsing before its initial use.

# ATTACH THE T500 TO THE BOILER LID

These instructions are for use with the Create+ Boiler 25 L. Please refer to the instructions of your boiler if you're using an alternative boiler.



- 1 The T500 comes pre packed with saddles. If these have been emptied you will need to add approximately 100 g of copper saddles and 500 g of stainless steel saddles.  
**Note:** You may have leftover saddles. This is normal.
- 2 Remove the DN40 nut and silicone gasket from the threaded adapter.
- 3 Sit the threaded adapter on a table so that the threaded end is pointing up.
- 4 First, place the silicone gasket onto the threaded adapter.
- 5 Then, place the boiler lid with the underside of the lid facing upwards over the threaded adapter through the hole in the centre of the lid.
- 6 Add the DN40 nut to the thread and tighten firmly so that the connection doesn't spin anymore.
- 7 While sitting down, hold the T500 upside down between your legs, and place the sieved gasket into place over the opening blocking the saddles (this comes preassembled on the T500).
- 8 Place the boiler lid with threaded adapter over the T500 so that the underside of the lid is pointing up. Connect the two using the 2" tri-clamp. Tighten firmly, so that the connection doesn't spin anymore.
- 9 Place the lid and T500 on the boiler, in a position where you can see the thermometer.
- 10 Once boiler contents are ready place the T500 and boiler lid assembly onto the boiler, and secure with the clips.



# WATER DISTILLING

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.

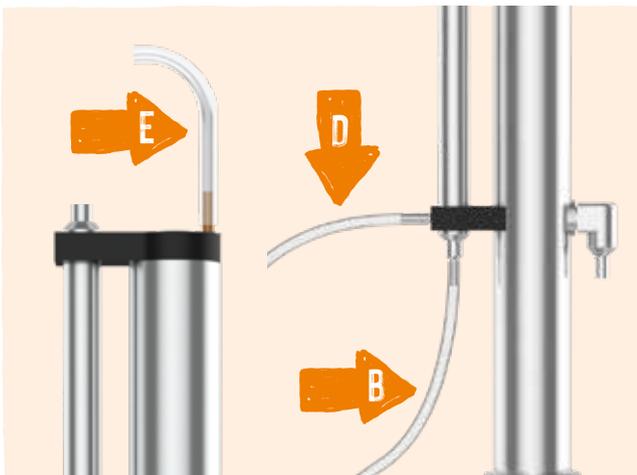
Distilling 20 L (5 US Gal) of water will take about 5-8 hours (8-12 hours for US/CA units) from start to finish (excluding heating time) and will produce approximately 18 L (4.8 US Gal) of distilled water. Once heated, the flow rate of distilled water out of the system is approximately 3 L (3.1 US qt) per hour (220V 2000W).

## ASSEMBLE THE T500

**Note:** If the distillation system has been used for alcohol production the saddles should be removed, thoroughly cleaned, and then added back into the T500 prior to water distillation.

- 1 Connect the short, thin tube to the condenser outlet (E).
- 2 Connect the long, thick tube over the short, thin tube. This will flow into your sink.
- 3 Connect the long thin tube to the water inlet (B).
- 4 Connect the white tube to outlet (D). The distilled water will flow from here to your collecting vessel.

**Note:** You don't need a thermometer for water distillation.



## 5 ADD WATER INTO THE BOILER

Place the boiler on a firm, level bench where the waste can discharge into a drain or sink. Add water to your boiler, but only fill it within the maximum level line on the boiler. Add a handful of dry ceramic boil enhancers to the boiler.

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

## 6 COLLECT YOUR DISTILLED WATER

Place the T500 and boiler lid assembly onto the boiler base. Fasten the four clips that hold the lid onto the boiler. Check that the sealing gasket sits firmly on the boiler with no gaps.

7 Connect the other end of the water inlet tube (long thin tube) to your water supply using the tap adapters.

8 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.

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

**Warning:** Make sure the white tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

10 Before the water boils, turn on the cooling water enough so that the distillate doesn't steam but flows in a liquid form.

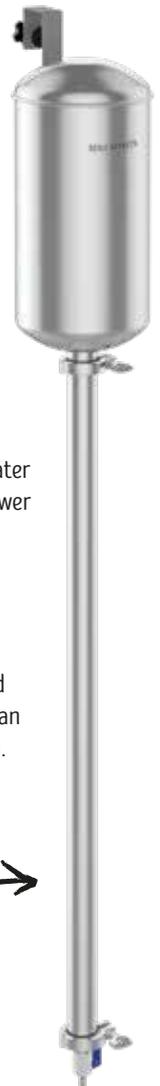
## 11 COMPLETE DISTILLATION

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 cooling water supply. Be careful when discarding the remaining water in the boiler, as this will be hot.

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



LEARN MORE ABOUT THE FILTER PRO



# ALCOHOL DISTILLING

The T500 is a reflux distilling apparatus, the vapour boiled off from the wash rises up the column, in which the vapours of the heavier liquids (water and heavier undesirable molecules) condense and fall back down. The alcohol vapour, being lighter than water vapour, rises to the top of the column and condenses in the condenser into a liquid alcohol. This cycle of evaporation, rising and condensing, is continuous and is described as refluxing. The saddles in the column provide a large surface area to maximise the contact between the liquid and vapour flows in the column, which accelerates the refluxing action. The T500 produces a high ABV, clean neutral alcohol, which is great for vodka and is the perfect neutral alcohol base for flavouring, making gins and other botanical spirits.

Distilling takes about 5 hours (6-7 hours for US/CA units) from start to finish. Please ensure you can give your full attention to operating the T500 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.

The first step in making high quality alcohol is to produce a wash. For best results with the T500 and for removal of impurities produced during fermentation, we recommend using Turbo Yeast, Turbo Sugar and Turbo Carbon in your wash, before clearing with Turbo Clear.



## 1 TRANSFER THE WASH INTO THE BOILER

Position the boiler on a stable, level bench with the tap positioned over a sink or drain. This arrangement helps in avoiding the need to handle the hot boiler when emptying its contents later. Ensure that the tap is not directed towards the front to prevent the risk of boiling liquid pouring out in case of accidental knocks.

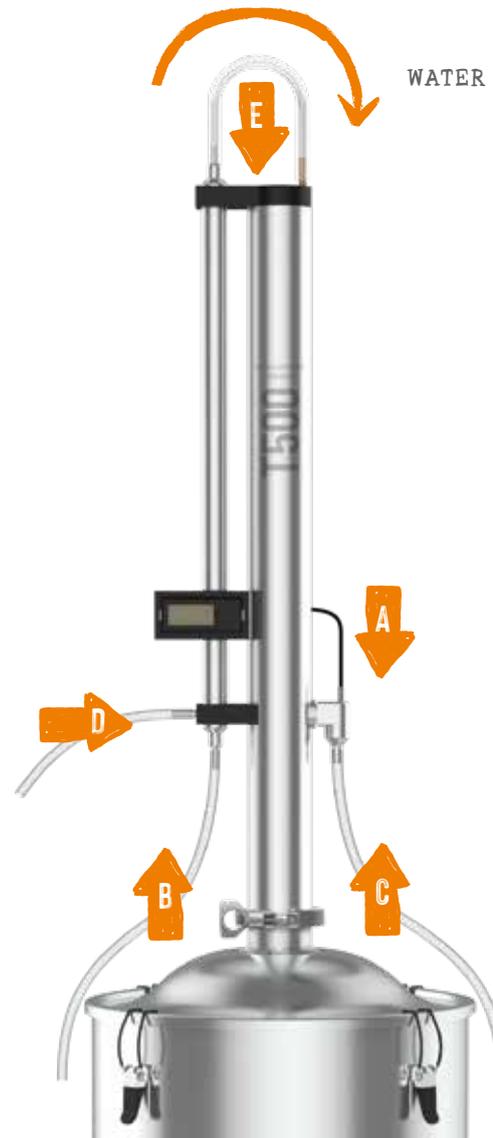
2 Using either a syphon or a 5 L (1.3 US Gal) jug, transfer the cleared wash from the fermenter into the boiler. Alternatively, you can place the boiler below the tap on the fermenter and pour the wash, but be mindful that you'll need to lift the full boiler back onto the bench afterward. Take care to 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 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 to protect against surging and puking.

4 Place the T500 and boiler lid assembly onto the boiler. Fasten the four clips that hold the lid onto the boiler. Check that the sealing gasket sits firmly on the boiler with no gaps.

## 5 ASSEMBLE THE T500

Identify your water tubing by distinguishing between a thick tube and a thin tube. Connect the long, thick, clear tube to the water outlet block (C), directing the flow into your sink.



6 Attach the short, thin, clear tube to establish the top loop connection (E).

7 Connect the thin, clear tube on the water inlet (B) to your tap. This connection facilitates the flow from your tap, via the adaptor, into the condenser.

8 Proceed to connect the white tube to the distillate outlet (D). The distilled alcohol will flow from this point into your collecting jug. Ensure that the tube is not submerged in the distillate, as submersion could lead to the boiler imploding. Observe the drops of distillate falling into your collecting vessel during the distillation process.

## 9 ADD THE THERMOMETER

The thermometer comes with a battery installed, remove the insulation strip. The back of the thermometer features two red buttons, one for reset and one for turning the thermometer on/off, and a black button to toggle between Celsius and Fahrenheit readings.

10 Utilise the provided mounting bracket to secure the thermometer. Clip the panel onto the condenser near its bottom section. Insert the stainless-steel sensor probe into the designated hole (A). To ensure a neat arrangement, use a wire tie to tidy up any loose wiring.

## 11 CONNECT THE T500 TO YOUR WATER SUPPLY

If you possess a Still Spirits Water Flow Regulator, proceed to connect it now. This regulator enables optimal control of water flow, preventing issues related to changes in pressure from the water supply.



12 Attach the tap adapter flow controller (included with the T500) to your tap or faucet, ensuring the water flow valve is fully closed. Connect the long, thin tube to the flow controller and position the long, thick tube away from the T500 into the sink or drain.

13 Insert the white distillate outlet tube into a collection jug or vessel, ensuring it is positioned to avoid submersion under the distillate. This precaution is vital to prevent a potential boiler implosion during the cooling of the boiler at the end of distillation. **Note:** For the initial part of the boil, water supply is not required.

## 14 START THE BOIL

Connect the boiler to the power supply and switch it 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.

## 15 ADJUSTING THE WATER FLOW & COLLECTING YOUR SPIRIT

After approximately 35 minutes (70 minutes for US/CA boilers), and before the wash starts boiling, turn on the water flow regulator and initiate the water supply. It takes just over 1 hour to heat a 23 L (6 US Gal) wash to boiling temperature.

16 Once the wash starts to boil, the spirit will come out of the white tube into your collecting jug.

**Warning:** Make sure the white tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

17 Gradually open the tap adapter flow controller and/or the water flow regulator flow controller valve to regulate the flow rate, aiming for a range between 400 and 700 ml per minute (13.5 US fl oz/min). To measure the water flow, use a 1 L (1 US qt) measuring vessel and time the amount in ml/US fl oz flowing into the vessel per minute.

**Note:** For US/CA boilers, the cooling water flow should be approximately 3.5 US fl oz/minute, resembling a trickle.

18 As the temperature on the thermometer reaches above 50°C (122°F) distillate will come out of the distillate tube. Start to adjust the flow slowly using the water flow controller to maintain a temperature between 50-65°C (122-149°F). Maintaining a temperature closer to 65°C will make the run go faster but the ABV of the spirit out will be lower. Maintaining a temperature closer to 50°C will make the run take longer but the ABV of the spirit out will be higher. **Note:** In environments with warm tap water, switching the boiler unit to 1100w mode may assist in reducing steam and providing better cooling.



19 Collect and discard the first 50 - 100 ml (1.7-3.4 US fl oz) of distillate. **Important:** The first 50 ml (1.7 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.

**20 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 yeast used in your wash. When the distillate becomes slower, at a rate of 1 drop every 5 to 10 seconds, it indicates that all the alcohol has been distilled, and the boiler can be turned off.

**21** Turn off the boiler and disconnect the power outlet. Then, turn off the cooling water supply.

**22** The remaining wash in the boiler will be extremely hot. Allow it to cool to a safe temperature before emptying it through the tap, either into the sink or add it to your compost.

**23 DILUTE, FILTER AND FLAVOUR**  
If flavouring your spirit run, dilute your spirit with drinking water to approx. 38-40% ABV and then filter (using the filter of your choice) and flavour. Otherwise, dilute to 40% or lower and store appropriately until you do a spirit run from where you can then age and treat accordingly.

### Pot Distillation and Botanicals

We recommend using the Create+ Alembic Copper Dome & Condenser for superior flavour retention from your wash or botanicals.



If you're wanting to make a spirit with botanicals, we recommend doing a spirit run with the T500, diluting your distillate to 40% ABV or below, before doing your pot distillation run using botanicals and the Alembic Copper Dome & Condenser.

Refer to applicable botanical basket instructions for use with a botanical basket.

# CLEANING AFTER USE



**1 CLEANING POST DISTILLATION**  
Remove the T500 and boiler lid assembly, and thoroughly rinse the boiler to remove all wash and debris. Take care to preserve the ceramic boil enhancers for the next distillation run.

**Tip:** Utilise a non-scented brewery cleaner and, for stubborn areas, use a soft dish brush on the inside of the boiler.

**2** Regularly, every 5 to 10 distillations, run water through the column to rinse the saddles. For a comprehensive clean, recommended every 20 distillations, rinse your column with a citric acid mix (2 tsp citric acid to 1 L or 1 US qt of water). Follow this by flushing with water 2 or 3 times to eliminate any residual acid.

SCAN HERE FOR FAQs,  
TROUBLESHOOTING, AS WELL AS  
MORE HELPFUL RESOURCES ON  
DILUTING, FILTERING, AND FLAVOURING.



or visit [help.stillspirits.com](http://help.stillspirits.com)

STILLSPIRITS

CREATE+

UNLOCK YOUR POTENTIAL

WITH 2" TRI-CLAMP MODULAR COMPONENTS

T500



BOILER 25 L



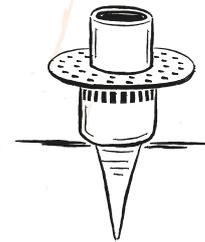
ALEMBIC DOME & CONDENSER



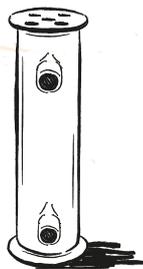
SIGHT GLASS BOTANICAL BASKET



BUBBLE PLATE



DEPHLEGMATOR



SCAN HERE TO EXPLORE THE  
CREATE+ EQUIPMENT RANGE



## 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 CREATE+ T500 Column & Condenser is 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.



[www.stillspirits.com](http://www.stillspirits.com)



Please dispose of packaging thoughtfully.