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ELECTROTHERMAL STILL MANUAL

MODEL: 30L/50L

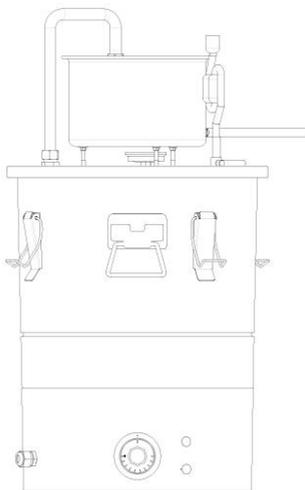
We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR[®]

Compressor Wine Cooler
30L/50L

30L/50L



Model Number: EZL-EH-30S-E EZL-EH-30S-U EZL-EH-50S-E EZL-EH-50S-U

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

 [**CustomerService@vevor.com**](mailto:CustomerService@vevor.com)

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.

Safety instructions of the submersible aquarium pump

The manipulation and utilization of our pump are very simple and convenient. The user just needs to pour a suitable height level of water and link the pump with the outlet water pipe and then connect the pump with power supply in accordance with the mark on the label. Thus, the pump can run well.

TECHNICAL DATA

Model	JYC-1100	
Rating voltage	110-120V~	220-240V~
Rating Frequency	60Hz	50Hz
Rating power	8W	8W
Protection type	IPX8	IPX8
Max. supply height	110cm	110cm
Max. conveying amount	450L/h	450L/h

To reduce risk of electric shock

- Always unplug the pump from the electric outlet before cleaning and handling.
- Use with clean water only. Do not place it in other liquid. Never let the pump run dry.
- OPTION-The pump is supplied with ground in conductor and a grounding type attachment plug, and must be connected only to a proper ground outlet to reduce the risk of electric shock (Europe standard only).
- The use of liquid temperature can not be higher than 35°C.
- Prevent the water from running into the electrical outlet down the cord.
- Do not lift , carry, or pull the pump by the power cord.
- Do not replace the pump cord. Stop using the pump if it sustains damage (Option for pump with safe low voltage).

- Always use the transformer provided to run the water pump or consult with your electrician before other transformer is connected.
- Do not connect the transformer provided to other appliance.

Always unplug the power transformer from the electrical outlet before any cleaning and handling.

- Indoor use only. Place the transformer away from fire, moisture & direct sunlight. (Option for pump with light)
- The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.

To clean the pump

- Unplug the pump from electrical outlet. Use a small soft brush or place it under water stream to remove debris.

To keep water clean

- Periodically change water to prevent water from becoming sticky and forming microorganisms.

Troubleshooting

if the pump fails to run, the following should be checked,

- Check the circuit breaker, or try a different outlet to make sure that the pump is getting electrical power. NOTE-Always disconnect the pump from electrical outlet before Checking.
- Check the pump discharge and tubing for kinks and obstructions.
- Algae buildup can be flushed out with a garden hose.

WARNING !!! the water pump must be fully soaked or it will be damaged!

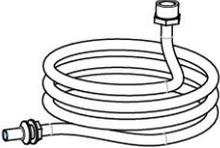
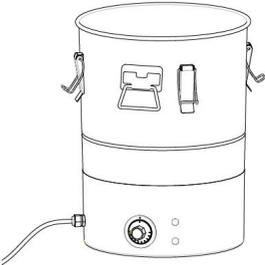
Disposal information

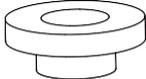
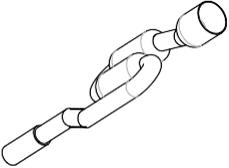
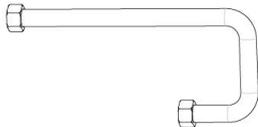
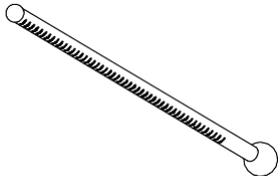
	<p>This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.</p>
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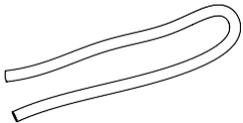
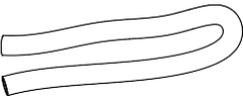
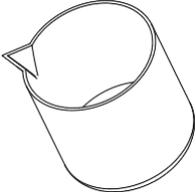
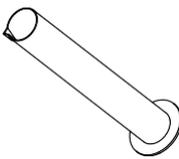
This user manual is applicable to electrothermal still series products.

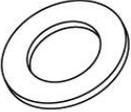
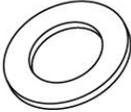
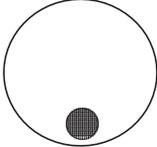
Please read this manual carefully before using the product.

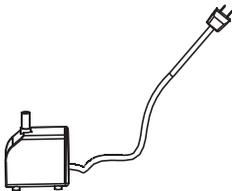
BOM

Item	Part Name	QTY	Pictue
1	Condenser Keg	1pcs	
2	Copper Coil	1pcs	
3	Lid	1pcs	
4	Fermentation Barrel	1pcs	

5	Stainless Steel Steam Grid	1pcs	
6	Silicone Gasket	2pcs	
7	Exhaust Valve	1pcs	
8	Wave-filament tube	1pcs	
9	Thermometer	1pcs	
10	Alcohol Meter	1pcs	

11	Water Inlet Pipe	1pcs	
12	Water Outlet Pipe	1pcs	
13	Measuring Cup	1pcs	
14	Long Measuring Cup	1pcs	
15	Wine Pipe	1pcs	
16	Screw M5*35	3PCS	
17	Rubber Mat5	3PCS	
18	Gasket5	6PCS	

19	M5 screw nut	3PCS	
20	Screw Sleeve	3PCS	
21	Rubber Mat13	1PCS	
22	Gasket13	2PCS	
23	Screw Nut	1pcs	
24	Gauze	1pcs	
25	Slag Separation Bag	1pcs	

26	User Manual	1pcs	
27	Water Pump	1pcs	

Product Introduction

- **Stainless steel fermenters concentrate steam by heating to boiling and then cooling.** In addition, the entire alcohol distillation unit is made of 304 food-grade stainless steel, which is durable and easy to clean.
- **Efficient condensation treatment:** The alcohol distiller adopts stainless steel spiral tube, which has fast thermal conductivity and ensures good cooling performance. At the same time, it has a large contact area with the Condenser Keg and provides a relatively low distillation temperature.
- **Full Set of Accessories:** The set comes with a thermometer (0-150°C/32-302°F) for easy real-time monitoring of alcohol temperature. Also includes a one-way vent valve and adds 2/3 water to it to help release air (only gas out) when the grain is fermented. Our distillation kits also include an alcohol meter kit for accurate measurement of wine strength.
- **Versatile Application:** There are many ways to use our alcohol still kit. According to your preferences, you can make Whiskey, Wine, Brandy, Rum, Tequila, Vodka, Water Distiller, Ethanol, Essential Oils, etc.
- **Temperature control:** The difference from ordinary ones is that the temperature is adjustable, which can control the temperature conveniently and effectively. You absolutely need it, the heating process is safer and more stable, and the heat conduction effect is better. Automatic constant temperature, durable.

Model	EZL-EH-30S-U	EZL-EH-30S-E
Rating voltage	110-120V~	220-240V~

Rating Frequency	60Hz	50Hz
Rating power	1800W	1800W
Fermenter Capacity	30L	30L
Fermenter Size	Φ350x350 mm	Φ350x350 mm
Alcohol Steaming Time	1-2 h (including Heating Time)	1-2 h (including Heating Time)

Model	EZL-EH-50S-U	EZL-EH-50S-E
Rating voltage	220-240V~	220-240V~
Rating Frequency	60Hz	50Hz
Rating power	2800W	2800W
Fermenter Capacity	50L	50L
Fermenter Size	Φ400x400 mm	Φ400x400 mm
Alcohol Steaming Time	2-3 h (including Heating Time)	2-3 h (including Heating Time)

Installation and Use of Distiller Equipment

The condenser keg components are installed as follows:

1. As shown in Figure 1, insert the gasket 5 and rubber pad 5 into the screw in order.
2. As shown in Figure 2, pass the screws with rubber pads and gaskets through the holes of the condenser keg.
3. Put in the gasket 5 as shown in Figure 3, and lock the screw with the M5 nut, and then insert the screw sleeve.

4. As shown in Figure 4, first install the gasket 13 at the end of the small thread of the cooling pipe, and then install the rubber gasket 13.

5. As shown in Figure 5, pass the cooling pipe through the hole of the cooling tower, then install the gasket 13, and lock it with the G1/4 nut.

6. Make sure that all parts should be assembled tightly without air leakage.

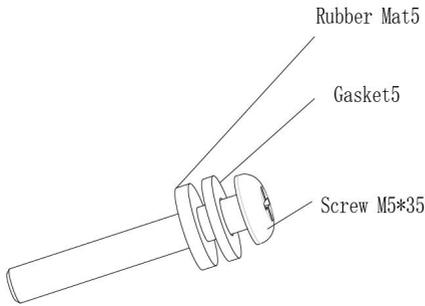


Figure 1



Figure 2

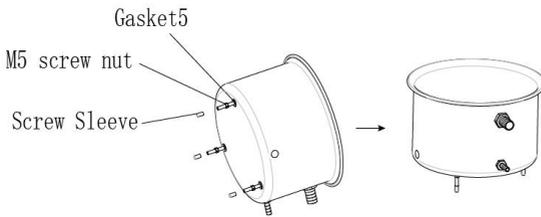


Figure 3

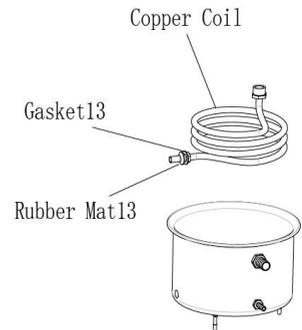


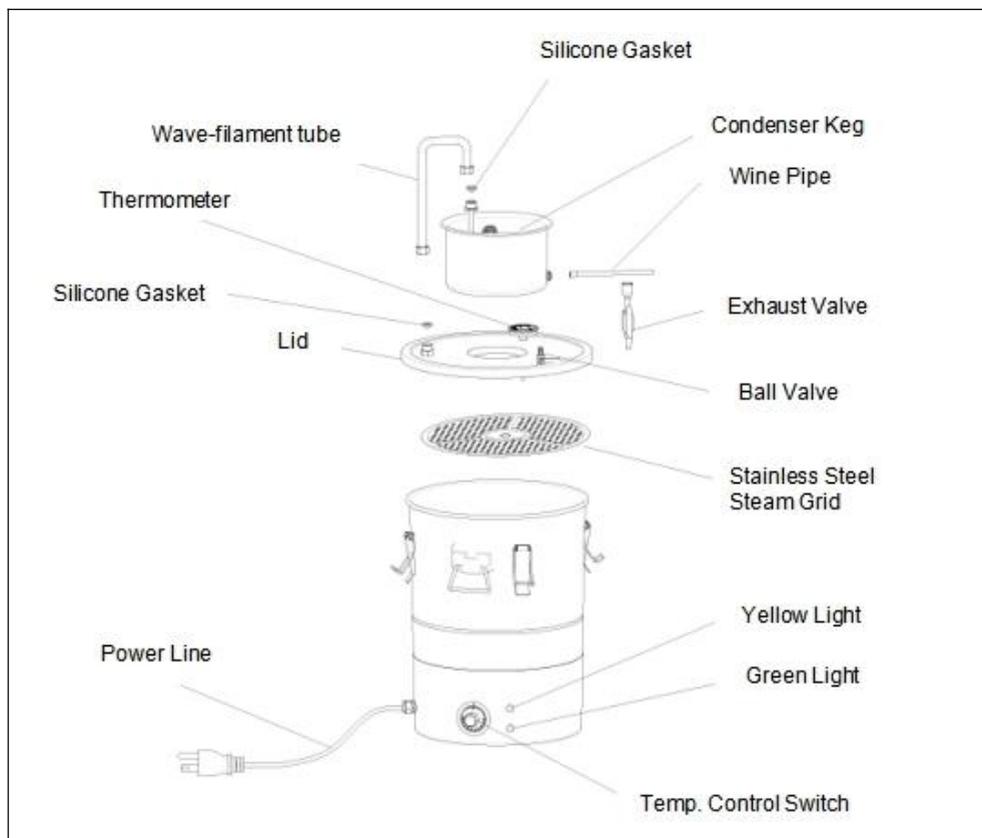
Figure 4

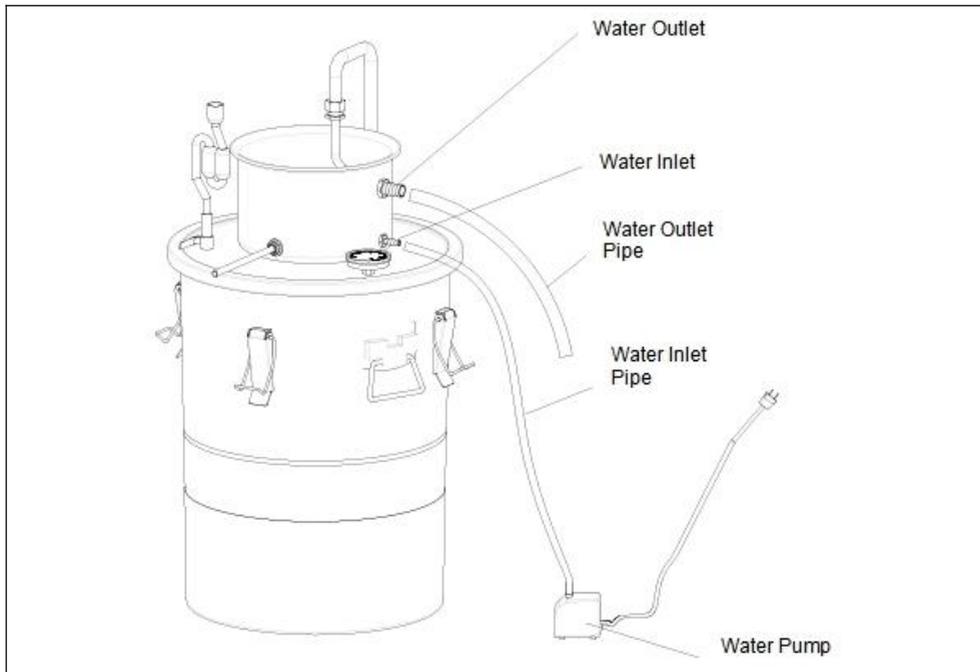


Figure 5

The electric still equipment is installed in the order from bottom to top as follows:

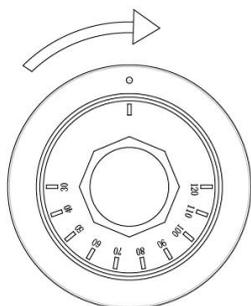
1. Put the filtered wine mixture into the bucket according to the appropriate capacity, cover the lid, and buckle the lid with a tool
2. Place the condenser keg on top
3. Adjust the position of the condenser barrel, and put silicone pads on both sides of the connection
4. Rotate the joint clockwise to tighten.
5. Install one-way exhaust valve and other accessories.
6. Connect the wine outlet pipe to the wine outlet of the condensation tower, connect one end of the water inlet pipe to the water pump, and the other end to the water inlet, and connect the outlet pipe to the water outlet.





Please make sure to fix the lid on the barrel, and secure the lid with iron clips. Adjust the position of the cooling tower on the barrel cover, and the connection must be covered with a silicone pad. Install and fix the one-way exhaust valve and other accessories, and tightly connect the condensation tower and the wine outlet pipe, and then install the water inlet pipe and the water outlet pipe in sequence. The whole device requires correctness and firm installation. Except for the gap left between the liquid pipe and the receiving bottle, all parts of the whole container should be tightly assembled without air leakage.

Operating Instructions for Electrothermal still Heating:



1. After installing the product, the temperature control switch knob is in the position shown in the picture, ready for work.
2. Turn on the power, the green light is on, indicating that the product enters the standby state.
3. Turn the temperature control switch knob clockwise, the yellow light is on, indicating that the heating plate is working and heating starts, and turn the temperature control switch knob to the required temperature.
4. After the temperature reaches the set temperature, the yellow light goes out, and the automatic constant temperature is within the set temperature range.
5. After the work is completed, turn the temperature control switch knob to turn off, and unplug the power.

Equipment Cleaning and Maintenance

1. The distiller needs to clean the inside of its pot, condenser and other components before or after each use, and drain all the impurities inside it. After we have used the distilled water dispenser, we need to clean it every once in a while. Pay attention to cleaning the inner wall of its evaporation pot, the inner wall of the condenser, the surface of the condenser tube and the scale in the outlet pipe of the condenser. Avoid affecting its use.
2. Before starting the machine, please check whether the voltage of the power supply used is consistent with the voltage of the machine used, to ensure that the contact between the socket and the machine meets the safety standards, and the leakage protection switch and ground wire are installed, and everything must meet the electricity requirements.
3. The bottom of the product is equipped with electrical parts. Do not place the instrument in water or places with excessive humidity when in use.
4. During the use of the distilled device, pay attention to observe the liquid level. If the liquid level continues to drop, first turn off the power and check whether the return water is unblocked. If the water is cut off or the water level is lower than the heating tube, it will cause the heating tube to explode and leak electricity, which will cause serious danger. If the water level continues to rise and boil, first turn off the power and water source. The preliminary judgment is that the heating tube is burnt out, and the professional should be notified for maintenance.
5. For some newly purchased stills, we need to clean them first, and pass electricity for more than 2 hours to evaporate until the obtained distilled water meets the requirements.

Remember not to cut off the water during use.

6. When the Electrothermal still is working, its surface temperature will be very high, so be careful not to touch it to prevent burns. Please wait for the temperature to drop to normal temperature before washing.

7. When the plug or wire is wet or your hands are wet, do not touch the plug or wire to avoid electric shock.

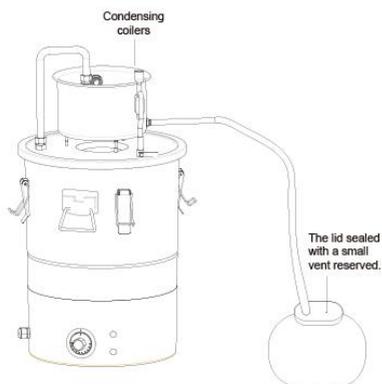
8. Cleaning agents are not allowed to be used during cleaning to prevent the cleaning agents remaining on the machine from being eaten by mistake.

9. To avoid affecting the normal operation of the distiller, it is recommended not to exceed 70% of the rated volume during distillation.

The Important Functions of Exhaust Gas Path

1. The exhaust gas channel can discharge graded impurities and improve the quality of wine. For example, for methanol, acetaldehyde, ethyl acetate, ethyl formate, etc., they all have lower boiling points than ethanol, so they are relatively difficult to liquefy and will be discharged upward with the exhaust gas to avoid blowing into the finished wine.

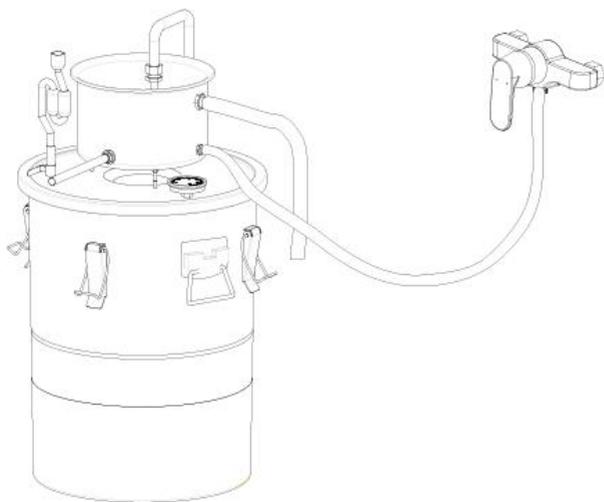
2. Exhaust gas path can help load the wine anaerobically to reach a better quality of wine, The lid is sealed with a small vent reserved.



Pipe Connection Diagram for Tap Water

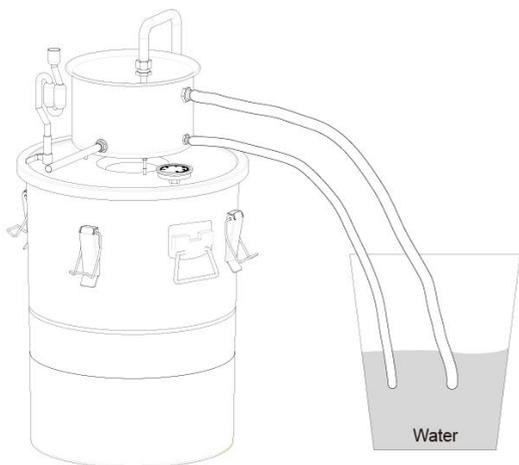
If tap water is used for direct cooling lower water flow can be controlled. Producing liquor temperature can be controlled by water flow to ensure that producing liquor temperature is

close to cooling water temperature.



Pipe Connection Diagram for Circulating Water via a Water Pump

When using circulating water, if the water temperature exceeds 35°C, it is recommended to change the water. The maximum temperature cannot exceed 40°C, as the production fluid temperature is determined by the input cooling water temperature.



How to Use

Distill Liquor

1. Choose good common rice for steaming, add the steamed rice in the ratio of 500g grain, 1kg water and 5g distilled yeast, mix well and then carry out liquid fermentation.
2. Fermentation temperature of 20-25 C, stirring once a day, fermentation 10-20 days.
3. Fill the fermented grain into the matching filter bag and pour the liquid produced during the fermentation process directly into the barrel. Then place the bag containing the grain directly on the grate (to prevent gumming up the pot). After installation, the distillation starts, the pre-prepared submersible pump is connected to the power supply for cooling water circulation when there is heat at the outlet.

Distill Hydrolat

1. Choose the petals or other plants you like.
2. Soak the petals in pure water for 3-5 cm for 8 hours (only for dried petals).
3. Take out the petals and place them in a matching strainer bag, Then, place the filter bag with the petals on the grate, pour the soaked water into the bucket, install it and start distilling.

Distill Brandy

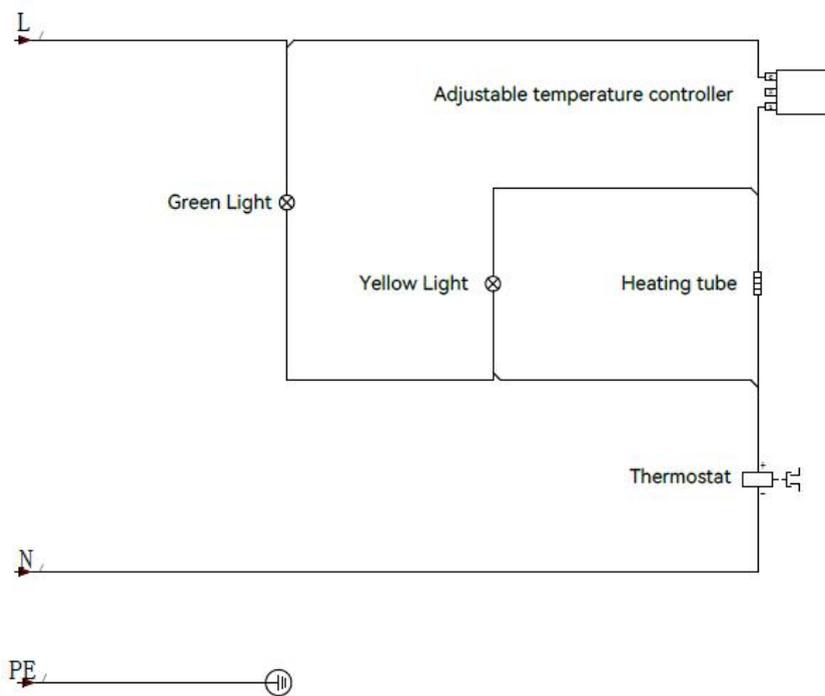
1. Crush grapes, and add ingredients such as pectinase, yeast, fermentation promoter and tannin in proper order.
2. Add white sugar in the next day of fermentation, and generally separate peels and residues after fermentation for 7-10 days.
3. Add bentonite into the separated wine for ageing and clarification.
4. Put the separated peel and residue into a filter bag, put the bag on the grate and add water at the bottom of the barrel. The distilled spirit is brandy.

Ferment Wine

1. Crush grapes, and add sulfur regulating tablets to prevent microbial contamination.
2. Add pectinase to decompose pectin and increase juice yield.
3. Add yeast, ferment for 7-10 days, and increase juice yield.
4. Add bentonite for clarification after filtration, brew for about 1 month, and put the wine in a bottle.

Store the wine in a cool place after bottling.

Wiring Diagram



Importer: WAITCHX

Address: 250 bis boulevard Saint-Germain 75007 Paris

Importer: FREE MOOD LTD

Address: 2 Holywell Lane, London, England, EC2A 3ET



EUREP UK LTD

UNIT 2264, 100 OCK STREET, ABINGDON
OXFORDSHIRE ENGLAND OX14 5DH



EUREP GmbH

Unterlettenweg 1a, 85051
Ingolstadt, Germany

Manufacturer: Elecpro Group Holding Co., Ltd.

Address: Gongye Ave west, Songxia Industrial Park, Songgang, Nanhai, Foshan,
Guangdong, China.

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