

Product guide 2024



CopperHolic



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Crafting Excellence: A Distiller's Guide

**COPPERHOLIC**

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## Welcome to the Copperholic family.

Thank you for choosing Copperholic, your trusted partner in the world of distillation. As the esteemed manufacturer of the Copper Alembic Still, we are thrilled to embark on this journey with you.

With unwavering dedication to craftsmanship and quality, we offer our Copper Alembic Still as a beacon of excellence, ready to accompany you on your exploration of spirits and essential oils.

# Getting Started with Your Copperholic Still

Congratulations on your purchase of the Copperholic Still! Whether you're a seasoned distilling enthusiast or embarking on your first journey into the world of spirits and essential oils, we're thrilled to have you join our community. This section provides a step-by-step guide to help you get started with your Copperholic Still, from unpacking to setting up for your first distillation run.

## 1. Unpacking Your Still

- Carefully unpack the contents of your Copperholic Still from the shipping box.
- Ensure that all components, including the pot, onion head, condenser, thermometer, and instruction booklet, are present and undamaged.
- Inspect each component for any signs of damage that may have occurred during shipping, and contact us immediately if you encounter any issues.

## 2. Familiarizing Yourself with Your Still's Components

- Take some time to familiarize yourself with the different components of your Copperholic Still.
- Identify the pot, which is where the distillation process begins, and the onion head, which captures and directs the vapor to the condenser.
- Locate the condenser, which cools the vapor and converts it into liquid form, ready for bottling.
- Familiarize yourself with the thermometer, which helps monitor the temperature during the distillation process, ensuring optimal results.

## 3. Proper Cleaning and Maintenance

- Before your first distillation run, ensure that your Copperholic Still is clean and free from any dust or debris.
- Refer to the "Proper Cleaning and Maintenance" section of this guide for detailed instructions on cleaning and maintaining your still.



# PROPER CLEANING

Maintaining the cleanliness and integrity of your Copperholic Still is paramount to ensure optimal performance and the production of high-quality spirits and essential oils. This section outlines the essential steps for cleaning and maintaining your still, as detailed in the accompanying instruction booklet.

## 1. Cleaning Your Still

- After each distillation run, allow the still to cool completely before cleaning.
- Disassemble the components of the still carefully, following the instructions provided in the booklet.
- Use warm water and a mild detergent to clean the pot, onion head, condenser, and any other removable parts.
- Avoid using abrasive materials or harsh chemicals that may damage the copper surface.
- Thoroughly rinse each component with clean water to remove any soap residue.
- Allow all parts to air dry completely before reassembling the still for storage or the next use.

## 2. Deep Cleaning

- Periodically, perform a deep cleaning of your still to remove any built-up residues or impurities.
- Fill the pot with a vinegar-water solution and allow it to soak for several hours or overnight.
- Use a soft-bristled brush to scrub the interior surfaces gently, paying particular attention to any stubborn stains or deposits.
- Rinse the pot thoroughly with clean water to remove the vinegar solution.
- Repeat the cleaning process for the onion head, condenser, and other removable parts as needed.
- After deep cleaning, rinse all components again with clean water and allow them to air dry completely.

## 3. Routine Maintenance

- Inspect your still regularly for signs of wear, corrosion, or damage.
- Check all seals, connections, and fittings to ensure they are tight and leak-free.
- If any parts show signs of damage or deterioration, replace them promptly to prevent compromising the integrity of the still.
- Keep the exterior of the still clean and free from dust or debris to maintain its appearance and performance.
- Store your still in a dry, well-ventilated area away from direct sunlight when not in use to prevent corrosion and damage.

By following these cleaning and maintenance guidelines, you can prolong the life of your Copperholic Still and continue to enjoy its exceptional performance for years to come. For additional tips and troubleshooting advice, refer to the comprehensive instruction booklet included with your still.





# Crafting Moonshine: Your Essential Guide

## 1. Understanding the Basics of Fermentation

- Before you begin distilling your moonshine, it's essential to understand the process of fermentation.
- Fermentation is the chemical process by which yeast converts sugars into alcohol and carbon dioxide.
- Choose the appropriate ingredients for fermentation, such as grains, fruits, or sugar, depending on your desired moonshine recipe.

## 2. Selecting the Right Ingredients

- The quality of your moonshine begins with the ingredients you choose.
- Select high-quality grains, fruits, or sugars to achieve the desired flavor profile in your moonshine.
- Experiment with different ingredients and recipes to find the perfect combination for your taste preferences.

## 3. Creating Your Own Moonshine Recipes

- Get creative and develop your own unique moonshine recipes using a variety of ingredients and flavorings.
- Keep detailed notes of your recipes and the ingredients used to replicate successful batches in the future.
- Don't be afraid to experiment and try new flavor combinations to create truly unique moonshine creations.

## 4. Distillation Techniques

- Once your fermentation is complete, it's time to distill your moonshine using your CopperHolic Still.
- Follow the instructions provided in the "Getting Started with Your CopperHolic Still" section to set up your still for distillation.
- Use the thermometer to monitor the temperature during the distillation process, ensuring optimal results.
- Collect the distilled liquid carefully, discarding any impurities or "heads" and "tails" to retain only the purest alcohol.

## 5. Troubleshooting Common Issues

- Even experienced distillers may encounter issues during the moonshine crafting process.
- Refer to the troubleshooting section of your instruction booklet for solutions to common issues such as temperature fluctuations or equipment malfunctions.
- Don't hesitate to reach out to our customer support team if you encounter any difficulties or have questions about the distillation process.

Crafting moonshine is both an art and a science, and with practice and patience, you'll soon master the craft with your CopperHolic Still. Enjoy the process of experimentation and discovery as you create your own signature moonshine recipes to share with friends and family. Cheers to your moonshine-making adventures!

# Fundamentals of Distillation



Onion Head

Welcome to the heart of the distillation process! In this section, we'll delve into the essential principles and science behind distillation, helping you understand how your CopperHolic Still works its magic.

## The Science Behind Distillation

Distillation is a time-honored process that harnesses the power of heat to separate and purify substances based on their boiling points. By heating a mixture to its boiling point, the volatile components vaporize, leaving behind the non-volatile ones. These vapors are then cooled and condensed back into liquid form, resulting in a more concentrated and purified substance.

## The Role of Copper Alembic Stills

Copper alembic stills, like your CopperHolic Still, play a crucial role in the distillation process. The unique properties of copper, such as its excellent heat conductivity and catalytic properties, make it the ideal material for distillation equipment. Copper helps remove sulfides and other impurities from the vapor, resulting in a smoother and more refined final product.



Condenser

## The Distillation Process

**1. Heating the Mixture:** The distillation process begins by heating the mixture in the copper pot of your still. As the temperature rises, the volatile components of the mixture vaporize and rise through the still's column.

**2. Condensation:** The vapors then enter the condenser, where they come into contact with a cool surface, typically a coiled copper tube. This rapid cooling causes the vapors to condense back into liquid form.

**3. Collection:** The condensed liquid, now purified and concentrated, is collected in a separate container. This is your final distilled product, whether it's moonshine, whiskey, or essential oils.

## Understanding the Principles of Distillation

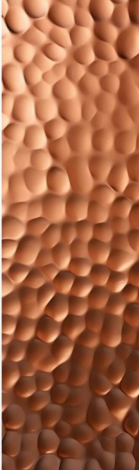
Distillation is governed by several key principles, including vapor-liquid equilibrium, boiling point elevation, and fractional distillation. While these concepts may sound complex, understanding them will deepen your appreciation for the art and science of distillation.



Copper Pot



# Troubleshooting and Maintenance



Even the most well-crafted distillation equipment may encounter issues from time to time. In this section, we'll guide you through common troubleshooting steps and best practices for maintaining your Copperholic Still in top condition.

## Common Issues and Their Solutions

- 1. Leaking:** If you notice leaks around the connections or seals of your still, first ensure that all fittings are properly tightened. If the issue persists, inspect the seals for damage and replace them if necessary. Additionally, consider using a food-grade sealant to reinforce connections.
- 2. Temperature Fluctuations:** Inconsistent temperature control can affect the quality of your distillate. Ensure that your heat source is stable and calibrated correctly. Avoid rapid temperature changes and monitor the temperature throughout the distillation process using the built-in thermometer or external temperature gauge.
- 3. Equipment Malfunctions:** If any component of your still malfunctions, such as the condenser or thermometer, refer to the instruction booklet included with your Copperholic Still for troubleshooting tips specific to your model. In some cases, professional repair or replacement may be necessary.

## Proper Maintenance of Your Still

- 1. Regular Cleaning:** After each distillation run, thoroughly clean all components of your still with warm water and a mild detergent. Use a soft brush or cloth to remove any residue or build-up. Rinse thoroughly with clean water and allow the components to air dry completely before storage.
- 2. Periodic Inspection:** Regularly inspect your still for signs of wear, corrosion, or damage. Pay close attention to seals, fittings, and solder joints, as these areas are prone to degradation over time. Address any issues promptly to prevent further damage and ensure optimal performance.
- 3. Storage:** When not in use, store your Copperholic Still in a cool, dry place away from direct sunlight and moisture. Consider covering the still with a breathable cloth or protective cover to prevent dust accumulation.



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Bringing the art of  
distillation to your home

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