

STILL SPIRITS

CREATE+ MULTI-TUBE CONDENSER

INSTRUCTIONS

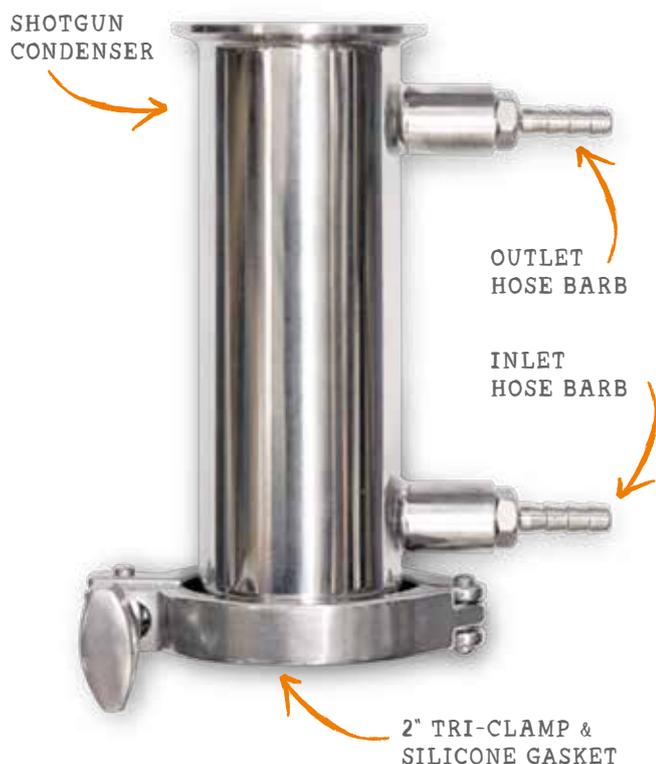
ABOUT YOUR CREATE+ MULTI-TUBE CONDENSER (SHOTGUN CONDENSER):

As a Product Condenser

The Create+ Shotgun Condenser is a compact yet powerful solution for efficient vapour condensation in your distillation setup. With five internal tubes designed to maximise surface area and heat exchange, it rapidly cools vapour into liquid distillate. Constructed from high-quality 304-grade stainless steel and equipped with tri-clamp fittings, it offers both durability and easy integration into any system.

As a Reflux Condenser/Dephlegmator

When mounted vertically at the top of your column, the Create+ Shotgun Condenser performs as a dephlegmator, delivering reflux control for improved separation and purity. Its short 150 mm length and five-tube layout make it ideal for hobbyists and small-scale distillers looking to precisely manage reflux and fine-tune their distillation process.



CLEANING: BEFORE FIRST USE

Rinse all components with fresh, clean water before the first distillation run.

ASSEMBLY

- 1 Wrap the thread on both hose barsbs with 2 to 3 revolutions of PTFE/thread tape* in the clockwise direction.
- 2 Assemble both hose barsbs onto the shotgun condenser's ports and tighten with a wrench.
- 3 Insert shotgun condenser into your distilling system ensuring silicone gaskets are placed in the tri-clamp connections. Secure with a tri-clamp.
- 4 Connect hoses* with an internal diameter (ID) between 6 and 7.9 mm (1/4 to 5/16") to the two hose barsbs. For hoses with a smaller ID, applying hot water to the hose end may assist with assembly; for hoses with a larger ID, hose clamps* may be required to ensure a secure connection.
- 5 Ensure the water inlet hose is connected to the lower hose barb, and the water outlet hose to the upper hose barb. Connect or direct the other end of each hose according to your distillation system's requirements.

*Not included : PTFE/thread tape, hoses, hose clamp

CLEANING: AFTER USE

If needed, thoroughly rinse the condenser to remove any wash or debris. Use a non-scented brewery cleaner and a soft brush to remove any stubborn debris.

For a comprehensive clean, recommended every 20 distillations, rinse the condenser with a citric acid mix (2 tsp citric acid to 1 L or 1 US qt of water) or soak for a few minutes. For tough stains, soak for up to 12 hours. Follow rinsing/soaking by flushing with water 2 or 3 times to eliminate any residual acid then allow to air dry thoroughly before storing.

COOLING WATER FLOW RATE GUIDELINES:

Using as a Product Condenser:

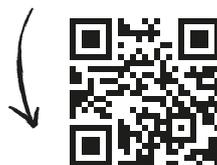
Please follow the below recommendations. **Note:** A higher flow rate may be required depending on your specific distilling conditions.

- Still Spirits Boiler 25 L 220V @ full power: 1 to 1.5 L/min (1 to 1.6 US qt/min)
- Still Spirits Boiler 25 L 220V @ half power or less: 0.5 to 1 L/min (0.5 to 1 US qt/min)
- Still Spirits Boiler 25 L 110V @ full power or less: 0.5 to 1 L/min (0.5 to 1 US qt/min)

Using as a Reflux Condenser / Dephlegmator:

The ideal flow rate will depend on your specific distilling setup, conditions, and your desired amount of reflux. If using the Still Spirits Boiler 25 L, consider starting with approximately 1 L/min (1 US qt/min) then adjusting as needed.

SCAN HERE TO EXPLORE THE
CREATE+ EQUIPMENT RANGE



www.stillspirits.com