

Vodka maker

The Only Way To Do It!



ALSO MAKES RUM, WHISKEY, GIN, BOURBON AND LIQUEURS!

Developed in New Zealand for Spirits Unlimited:

North Island NZ:
8 View Road
Auckland
Ph:09-837-3311

South Island NZ:
60 Stafford Street
Timaru
Ph:03-688-0801

Australia:
Queensland Brewing Co Ltd
65 Denning Street, Rockhampton
Ph:07-492-64433

www.vodkemaker.co.nz or www.vodkemaker.com

CONGRATULATIONS

On purchasing the New Zealand developed Vodka Maker.

From 1 Kg of Sugar you will be able to produce vodka, gin, whiskey, bourbon, rum or a beautiful liqueur.

Follow the instructions carefully and let the savings make you smile while you enjoy the excellent quality of your own spirit.

Type:	Air cooled 4 litre distiller
Specification:	Stainless steel boiling chamber and condenser Medical grade Polyethylene collection jug
Capacity:	4 litres
Cycle Time:	3 hours
Rating:	230V 10 amp
Usage:	Fan and Element 380 watts/hour

This unit has been modified and tested in New Zealand by NZ Certification No.I1153/E8876 under NZ and Australian Safety Standard AS/NZ3350.

This is an electrical appliance and **MUST NOT** be immersed in water or spray washed.

Guaranteed against assembly and part failures for two years. Operating the unit outside of this manual's instructions or use of any non Vodka Maker ingredients will void this warranty.

PLEASE READ THESE INSTRUCTIONS CAREFULLY.
DO NOT OPERATE THE VODKA MAKER IN ANY OTHER WAY.

There are three simple steps to producing good alcohol:

1. Ferment the sugar and water into alcohol
2. Distilling the alcohol
3. Flavouring the alcohol for spirits and liqueurs

REMEMBER

- Never immerse the unit in water or spray it with water.
- Ensure the fermenter you use is spotlessly clean.
- Never attempt to recover more distillate than marked on the collection jug.

STEP 1: FERMENTATION SUGAR INTO ALCOHOL

You will need a 5 litre plastic container with a crew lid (a plastic bucket with a lid is fine) as a fermenter. Ensure they are spotlessly clean.

1. Add 1Kg of sugar to 4 litres of warm water (30°C) and stir until all of the sugar is dissolved.



2. Empty the sachet of Turbo Vodka Maker Yeast with the sugar/water mix and stir vigorously for two minutes then add to your fermenter. Fit the lid loosely.



3. Keep the fermenter at room temperature for four days.
DO NOT STIR.
A tray may be needed to catch any overflow.

4. After four days the yeast will have used all of the sugar and fermentation will cease. Close the fermenter lid more securely but do not close completely.
(In cold weather fermentation may slow. Use a hydrometer to confirm that it has completed, the reading should be below 1000)

5. Leave the fermented wash for a further two days to allow any yeast sediment to settle out. The mix is now ready to distill.
DO NOT SHAKE THE FERMENTER.

NB. Bulk Fermentation: For 25 litre fermentation use only Alcotec 24 Turbo Yeast. One packet in 6Kg sugar made up to 25 litres. Add one teaspoon of Turbo Ultra to the mixture to ensure pure spirit. DO NOT use the last four litres in the fermenter. It is full

of sediment and will foam over. DO NOT distill all five batches of 4 litres from the 25 litre wash one after the other. The unit MUST cool down overnight before reusing.

STEP 2: DISTILLING THE ALCOHOL

1. Carefully pour the fermented liquid into the distiller pot.
DO NOT SHAKE THE LIQUID OR DISTURB THE SEDIMENT ON THE BOTTOM.
Fill the distiller pot up to the engraved line marked inside.
Tip the balance of the liquid and sediment down the drain.
2. Drop the copper converter mesh into the liquid filled pot.
3. Fit the distiller head firmly to the base and connect the power cord
4. Fit the distiller into the power point, turn the power on and press the reset button.



NB. If sediment is added to the distiller the mix is liable to foam on heating and overflow creating a hazard. The sediment can give your spirit an unpleasant sour aroma and flavour. If in doubt add a few drops of Distilling Stabiliser to the liquid before switching the unit on.



5. Place the carbon filter sachet into the black filter cup and clip it under the distiller outlet. Position the collection bottle under the outlet of the filter unit. Switch the unit on.



NB. ** This unit is NOT designed for continuous use. Allow 24 hours for the unit to cool before reusing it**

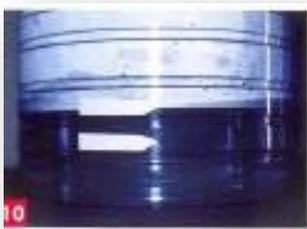
6. After about one hour the first drops of alcohol will come through the filter and into the jug.
7. Keep the distiller running until the alcohol level marked on the jug is reached (about three hours)
8. Turn the distiller off and remove the collection jug. Take off the recovery cup and throw the carbon sachet away.
9. Add clean water to the alcohol in the jug to bring the level up to the spirit mark indicated.



Congratulations, you have made 1 litre of 40% pure alcohol.



10. When the distiller has cooled remove the top and carefully tip the remaining liquid down the drain. Throw the copper converter mesh away. Rinse the inside of the distilling pot and lid and dry it. It is now ready for reuse.



STEP 3: MAKING SPIRIT TO DRINK

- 1. Select your favourite style from the range of Vodka maker spirit concentrates. Remove the cap and add 10ml to one litre of spirit.**
- 2. Mix well and bottle. The flavour will develop over two weeks, then it's time to sample and enjoy.**
- 3. Should you find the spirit too strong for your taste just add a little more water.**

Liqueurs

Liqueurs can be made very easily from the preblended concentrates of the Heritage range or for superb cream liqueurs try the Royal Cream range.

Just add spirit to the pouch, mix well and bottle.

Recipes for various strength liqueurs are on the packets.

- 1. Take 750ml of Vodka Maker Spirit and make up to 1 litre with water. Slowing tip the packet of liqueur base powder into the 1 litre of spirit using a beater at slow speed.**
- 2. Allow the mix to stand for 24 hours.**
- 3. Add the liqueur flavour from the kit and stir well.**
- 4. Allow to rest for 12 hours so the flavour can develop fully.**
- 5. To make a cream liqueur such as Irish Cream add one 400ml can of condensed milk or UHT cream and mix again.**

SPIRIT DISTILLERS NOTES AND EXPLANATIONS

In producing the Vodka Maker we have tried to make the system easy to use, simple to understand, safe and reliable.

For those interested in a little more detail this leaflet explains some of the whys and wherefores.

Fermentation

Sugar is fermented (digested) by yeast, the by-products being carbon dioxide gas (the bubbles) and alcohol. Like all living things yeast also needs nitrogen, phosphate and minerals to grow on and these essential nutrients are contained in the yeast pack.

Common yeasts (like bakers yeast) are unable to ferment plain sugar, they cannot produce high alcohol levels and release unpleasant flavours, so a special Turbo Yeast has been developed that overcomes these problems.

Yeasts ferment best at room temperatures of 15-25°C. Temperatures over 35°C kill the yeast (so never use hot water to make up the sugar water mix) while cold temperatures make them dormant.

Once all of the sugar has been fermented (3-4 days) the yeast cells fall to the bottom of the fermenter as sediment. This sediment is left behind when the liquid is added to the still as it produces 'marmite' flavours in the spirit.

Hygiene is very important and the fermenter particularly must be spotlessly clean. To sterilise this use 20ml of household bleach in a bucket of water and wipe or soak the container in it. Include any mixing paddles or spoons. Then just rinse in hot water after 15 minutes.

Distillation of the Spirit

All liquids have their own boiling point, water at 100°C, alcohol at 75°C. The Vodka Maker distiller heats the fermented liquid to just over 75°C.

The alcohol in the liquid boils and the vapour rises out through the lid and recondenses on cooling. The air fan does this job very well.

If the distiller was to run hotter then other products mostly unpleasant, would also boil and the condensed liquid would be undrinkable.

During the fermentation process, the yeast produces a number of by products especially sulphur-nitrogen mixes which have very unpleasant odours and flavours. The copper converter mesh neutralises these compounds ensuring you produce very clean uncontaminated alcohol.

The Vodka Maker system is designed to produce 1 litre of clean 40% spirit from 1Kg of sugar. Do not be tempted to exceed this volume as the quality of spirit produced by the 'dregs' will completely spoil all of the good alcohol.

Remember: The distiller is an electrical unit and must NEVER be immersed in water or sprayed down.

MAKING SPIRIT TO DRINK

For a complete guide to home distilling read "Spirits Unlimited" by P Wheeler and M Willmott. Remember: It is legal to make spirits at home in New Zealand. It is ILLEGAL to sell them.

The Vodka Maker produces safe clean drinking spirit but if you use other ingredients or change the methods we describe it can be dangerous.

Do not overindulge.

Spirit making and blending is a great part of this hobby, the Vodka Maker flavour range offers the very best in spirit concentrates.

The flavours are produced from actual concentrates of the finished product. For example gin contains the same juniper, coriander and orange oils of the shop bought item, rum the molasses and oak extracts and brandy, red wine extracts.

Liqueurs are produced similarly, the sweetened thickening powder gives texture and smoothness while the flavour is a true match to the commercial product.

We encourage you to experiment with blending and produce your own personal style.

For more details go to www.vodkemaker.co.nz or www.vodkemaker.com.

And ask us for our free newsletter Tall Spirits and Short Nips.

WARRANTY AND GUARANTEE

Warranty Period: This product has a 12 month warranty valid from date of purchase, for labour and parts. A copy of the purchase invoice needs to be supplied with any warranty claim. Any replacements made under this warranty do not in any way alter the terms and conditions of this warranty.

Warranty Conditions: The product has been purchased from an authorised distributor or dealer in Australia or New Zealand. Any unit that has been misused and the instructions contained in this booklet not followed will automatically void this warranty. All claims must be immediately notified, upon the occurrence of any defect.

Warranty Cover: Defective parts will be replaced, free of charge, provided that the effect results solely from poor workmanship or material and subject always to the terms and conditions of this warranty. These defective parts will be deemed to be the property of the manufacturer.

Please complete the details below to help in case of a claim.

Purchased from.....
Date Purchased.....Invoice Number.....
Your Name, Mr/Mrs/Ms.....
Address.....
.....
Phone.....Email.....