

# Keggomax CM Reflux Still Instruction Manual

## Before First Use

Read and follow all the instructions in this booklet, even if you feel confident using the product. Keep these instructions safe for future reference.

## Important Instructions

- Do not touch the metal parts of the still without gloves during or after operation – it will be hot and could cause burns.
- Do not remove the Keggomax CM Reflux Still from the boiler while the unit is switch on or liquid is boiling
- Use in well ventilated area (recommended for outdoors)
- Do not overfill boiler. Always leave at least 10% head space
- Never operate this product with damaged cord, plug, or after product is malfunctioning or damaged in any way
- If using an electrical boiler, never operate the plug or cord in any liquid or operate when the plug or cord are wet
- This appliance should be used with a residual current device (safety switch). Consult a qualified electrician for advice
- Switch off, unplug and wait to cool before filling or emptying
- Do not leave appliance unattended when switched on
- Do not use appliance for other than intended use
- Do not switch on unless element in boiler is submerged

**FAILURE TO FOLLOW THE ABOVE INSTRUCTIONS  
COULD RESULT IN DAMAGE TO THE STILL, OR  
INJURY TO THE USER.**





# Keggomax CM Reflux Still Instruction Manual

The Keggomax CM Reflux Still is easily one of the best reflux stills available today. It's a high quality still that produces exceptional spirit with a high level of purity (up to 95% ethanol).

As any experience distiller will know, the purity of the spirit produced is largely depended on the height and internal volume of the reflux column. Our reflux column boasts a height of 77cm and diameter of 50mm meaning that this is also one of the largest domestic stills available.

## The Keggomax CM Reflux Still features:

- Copper catalytic converter to release sulphurous odors from your spirit
- Huge 77cm tall reflux column
- Pre-cooler jacket on reflux column
- Full stainless steel body
- Food grade silicone seals
- Optional mounting hardware for easily mounting to readily available kegs
- Superior design and performance

## What's Included

1. Keggomax CM Reflux Still Column
2. Stainless steel packing (should be already in the still)
3. Copper mesh catalytic converter (should be inside the reflux column packed at the top)
4. Silicone bung for the top of the still
5. Glass thermometer
6. Instruction Manual

## What Else is Needed

1. **Garden Hose:** You will need to bring your own garden hose. Food grade hot water hose (usually blue in colour) is recommended and can be purchased from your local hardware store.
2. **Mounting Hardware:** We supply the still with 2 different types of mounting hardware.
  - **Nut mounting hardware** is a set of two nuts and silicone seal which will enable you to mount the Keggomax CM reflux still to almost any pot, or pressure container that you decide to use as a boiler.
  - **Tri-clover mounting hardware** is another piece of mounting hardware that will enable you to fit the still to almost any 50L commercial keg or our keg boilers that we sell.
3. **Boiler:** You will need a boiler to boil your wash. We supply a keg boiler that comes with a 2200 watt stainless steel heating element. Alternatively you can purchase the element separately and use it to make your own boiler from an old keg, a cooking pot or any other vessel that can hold pressure and is suitable to hold liquid up to 100 °C.
4. **Water Supply:** This is used for cooling the reflux column head and also to cool the condenser. To save water it is best to use a tank (at least 200L) and a water circulation pump). If you have a pool or spa you can just use that instead of a water tank and just circulate your pool or spa water through the still.



Keg King  
[www.kegking.com.au](http://www.kegking.com.au)  
The Keg Dispense Specialists  
2/33-35 Smith Rd  
Springvale, VIC, 3171  
Phone: +61 3 9011 1698 Fax: +61 3 9011 1697

## Distilling Alcohol Instructions

WARNING – It is NOT LEAGAL to distil alcohol in Australia without an appropriate licence. Do not distil alcohol with this still in Australia without such a licence as it is completely illegal.

## Distilling Alcohol Instructions – Fermenting 25L of Wash

Sanitise and sterilise your fermenter (bucket with lid). There is a vast range of products available to do this which are available from your local home brew store. We recommend you use a no-rinse sanitiser.

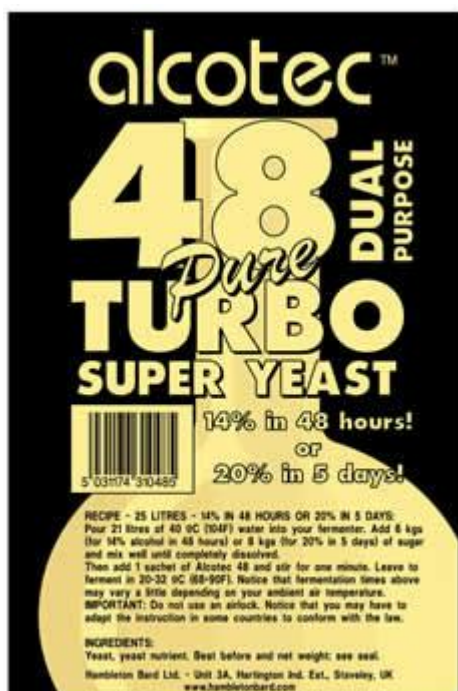
Make sure to rinse every surface with the sanitiser and avoid touching the sanitised surfaces once they have been cleaned.

Put about 10L of hot water into your fermenter and dissolve your dextrose or plain white sugar into the mix (follow the directions on your yeast packed to work out how many kg of sugar you need).

NOTE: Some people say that dextrose will give you a better quality wash than plain white sugar, however due to the fact that this still produces such high % of alcohol the difference in your end results will be slight if anything at all so you may as well just use whatever you can find cheapest.

Most turbo yeasts like to begin fermentation within the temperature range from 20°C – 28°C, so once you have dissolved your sugar or dextrose full up your fermenter to the 25L mark with hot or cold water to try and get the temperature in this range.

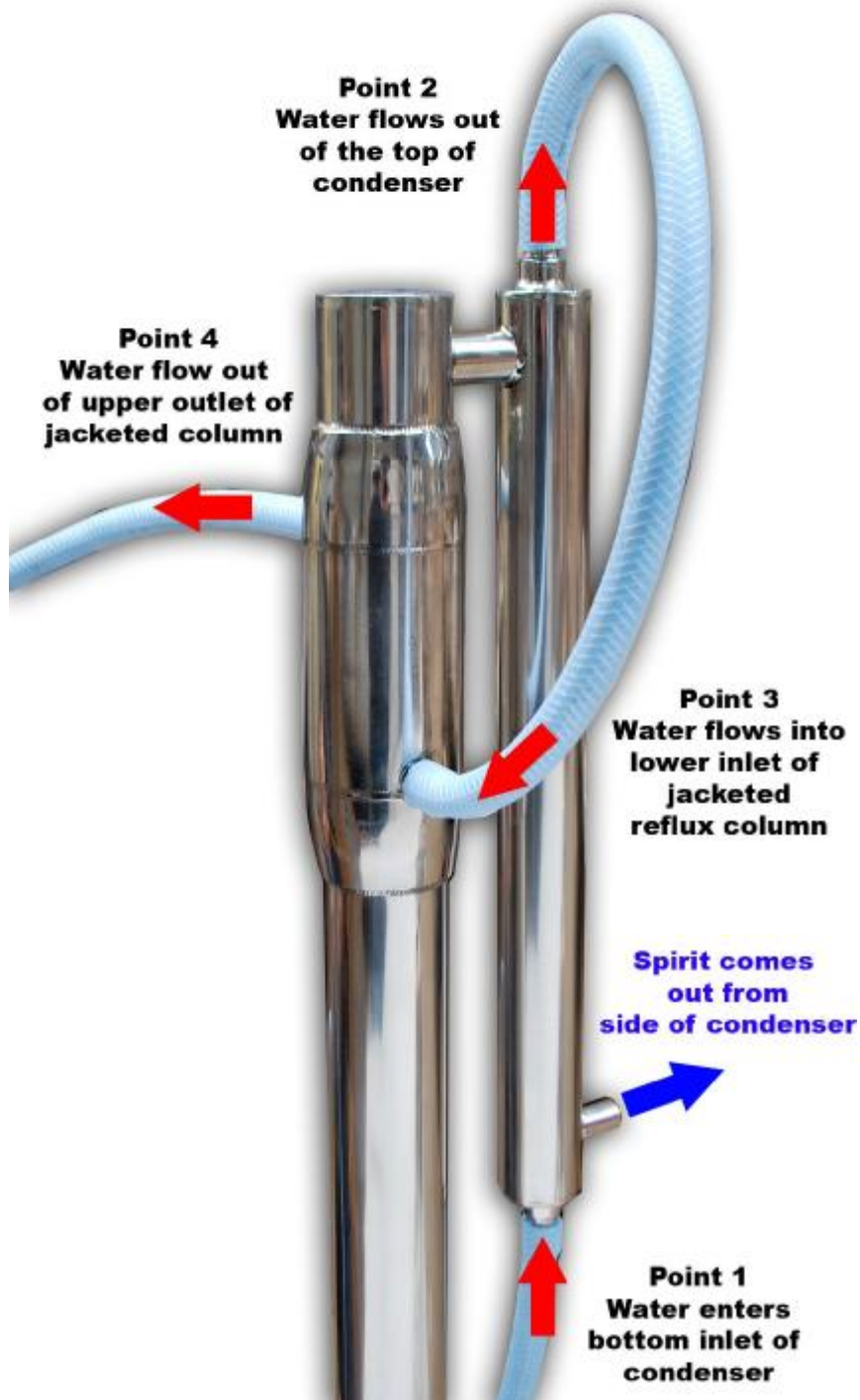
Most 'Turbo Yeast' has the proper directions printed on the packed. Above all, please follow these. For great results with this still we recommend Alcotec 48 Turbo Pure Yeast or Still Spirits Classic. These are great all round turbo yeasts and give you high yield wash and work in a wide range of temperatures.





## Distilling Alcohol Instructions – Distilling the Wash

1. Put your wash into your boiler. Never fill your boiler right to the top. A minimum of 10% head space is required to prevent the wash bubbling up the reflux column. When pouring your wash into the boiler try to limit the amount of yeast that enters the boiler. Yeast creates unwanted off flavours.
2. As a further level of protection it's a good idea to add Distilling Conditioner to the wash. This will also help to prevent the wash from bubbling up the reflux column.
3. Attach the Keggomax CM Reflux Still to the boiler and ensure the plumbing is fitted as shown in the diagram below:





4. Place the thermometer and bung into the top of the reflux column.
5. Turn on your boiler.
6. When the thermometer reads about 50°C, begin to circulate the coolant water through the still. Try to run your water flow between 3litres per minute and 8L per minute.  
NOTE: It is ok to start the flow of coolant water from the start if you prefer. If you are using a tank to recalculate the cooling water chose a tank with capacity no less than 200L. It is ok to use your pool water or other non-food grade water as your coolant water as the coolant water is not in contact with the actual spirit itself it is just used to cool the reflux still down.
7. Place a container (preferably glass) under the hose where your spirit comes out.
8. After some time you will notice the liquid starts to boil. You will notice that the thermometer temperature will rapidly go up to about 77C and you will begin to collect spirit.
9. Collect the liquid until it stops smelling like nail polish remover (about 125ml on a 25L wash or 200ml on a 50L wash. **Never drink this spirit as it could be poisonous** (especially if you have fermented fruit instead of sugar)
10. Now swap the collection car to a clean one. The alcohol collected at this stage is your main run and is good to drink. It should be at more than 92%.
11. Make a note of the thermometer reading at this point. (it should be approx 77-78°C)
12. When the temperature rises 1°C from the temperature you recorded in step 11 it's time to stop collecting or you will start to collect smelly tails and lower the grade of your alcohol. If you started with a good wash you should be able to collect 3.8Litres from a 25L wash. On average you should be able to collect between 70% and 75% of high grade alcohol from the wash on the first run, if you try to collect more the quality of your results will be reduced.  
NOTE: If you do not mind the flavor of the poorer grade alcohol it is perfectly fine to collect the almost all of the alcohol up to 82°C. You may class this as your "seconds" if you like. If you collect enough "seconds" you can dilute your "seconds" with water (down to 50% alcohol) and run it through the still again to further clean it up. The seconds can also be useful to sterilise your fermenting equipment in the future.
13. Turn off the boiler.
14. Turn off the coolant water.
15. Throw away the liquid in the boiler and rinse out the boiler.

#### Diluting the Alcohol

If you have collected the alcohol as per the instructions above then you will probably have alcohol at approximately 94%. This should be diluted to 40% before flavouring or drinking.

For each litre of 94% alcohol, add 1.35 litres of clean water. You should end up with 2.35 litres of 40% alcohol. You should check these results with an alcometer (available at your local home brew store)

## Flavouring Your Spirit

Now that you have your finished spirit, you can flavor it to taste like Wiskey, Rum, Vodka, Irish Cream, or a wide range of other flavours. In most instances all you need to do is add the essence.

Essences are available from your home brew store in pretty much every flavor you can think of. They all have individual instructions printed on the label.



## Cleaning Instructions

It is important to rinse the boiler and inside of the column with hot tap water shortly after you have finished using the still as spent wash in the still may cause unnecessary corrosion.

You can easily clean the still by taking out the bung at the top of the still out and washing hot water through the reflux column. It is a good idea to also put a bit of regular washing detergent (such as Morning Fresh) down the reflux still column and rinsing out with more hot water.

If you would then like to further clean the copper mesh you can get some citric acid in powdered form from your local home brew store. Mix 2 tablespoons of citric acid with one litre of boiling water in a plastic container. Place the still head upside down inside a bucket and run through the still. Collect the citric acid solution and run it through again a few times until the copper mesh is clean again, then rinse out the still head thoroughly with hot water. Mix up a few teaspoons of Bicarbonate of soda (from the supermarket) in some water and pour this through the bottom of the still to neutralise any remaining acid, then rinse again with hot water.

## Distilling Water Instructions

1. Fill the boiler with water making sure to leave 10% head space.
2. Set up the still as in the instructions above.
3. Place a collection container under the output hose for the still.
4. Turn on the power to the boiler.
5. Start circulating the coolant water when the thermometer reads 50C.
6. Collect your distilled water
7. Be sure to turn off the boiler before the liquid goes below the element.
8. Turn off the cooling water