

STAINLESS STEEL TURBO AIR STILL

The Still Spirits Turbo Air Still is ideal for the distillation of water, essential oils & alcohol for making spirits & liqueurs. Its revolutionary design is completely non-technical making it incredibly simple to operate.

It is a 4 step process

MIX

To begin, mix water, sugar & the purifying ingredients that are supplied in the Air Still Production Pack. You then add the yeast (also supplied in the production pack) & let the mixture ferment for 7 - 10 days.

BOIL

In this 2nd step, you transfer 4 litres of the fermented mixture (which is now referred to as the "wash") into the air still. Put the top of the still in place, turn it on & wait till you have collected 700ml from the outlet.

FILTER

Fit the Air Still filter funnel into the neck of a 1 litre (or larger) bottle. Add the collected spirit & 300ml of water & let it drip through slowly overnight.

FLAVOUR

You now have very clean, fresh tasting spirit that can be made into any spirit or liqueur you like.

To make spirits, simply add Still Spirits "Top Shelf" spirit flavour to the spirit.

To make liqueurs, simply add "Top Shelf" liqueur flavour plus a Still Spirits liqueur base pack to the spirit.

That's all there is to it

You can enjoy your creations straight away because there is no maturing required.



Still Spirits Turbo Air Still

A compact, stainless steel, air cooled, electric Air Still.

Ideal for beginners & users who want a reliable system to make alcohol regularly.

It can be used in any kitchen.

Unlike other air stills in the market, the Still Spirits Air Still has design features to optimize its suitability for alcohol. Many other air stills on the market are unmodified water stills that do not work as well for alcohol.

Complete Turbo Air Still System

This is a complete, easy to use system that contains all the equipment you need to make outstanding quality spirit at home.

It includes a fermenter, air still, collector, carbon filter & testing hydrometers.

You also get BONUS Production Packs which contain all the ingredients you need to make your first batches of spirit. The only thing you will need to add is the flavourings of your choice

There are 2 fermenter options, 10 litre & 25 litre.



Australian Home Brewing's Brewcraft Centres

24 Eskay Road Oakleigh South (03) 9579 1644

50 Burgundy Street Heidelberg (03) 9455 1311

143 Church St Richmond (03) 9429 2066

Terrific web site & on-line shop
www.liquorcraft.com.au

Call (03) 9579 1644 for your nearest supplier.

Or if there is no good supplier nearby, you can use our mail order service

IMPORTANT NOTICE

Distilling without licence for own use is legal in New Zealand & several other countries.

In Australia, USA some other countries it is legal to own & use a still to make essential oils, distilled water etc but not to make alcohol.