

Pressure Cooker Still Diagram

This is the still recommended for the starter. It is simple to make: just one hole in a plastic container, two fittings with rubber fittings, and the coiling of $\frac{1}{2}$ " copper tube --you will need about 30 feet of $\frac{1}{2}$ " copper tube, of which about 4 feet to connect the pressure cooker with the plastic container, and the remaining 26 feet to make the coils. Do not cut the 30 feet copper tube.

The most important factor is that this still allows for temperature control because the cooker comes with a thermometer.

The cooking or distilling temperature should reach 172° - 174° F (78° - 79° C).

The foreshots start to appear at 149° to 158° F (65° - 70° C), consequently all distillate obtained up to 171° F should be discarded. More practical: the first few ounces of distillate should be discarded.

