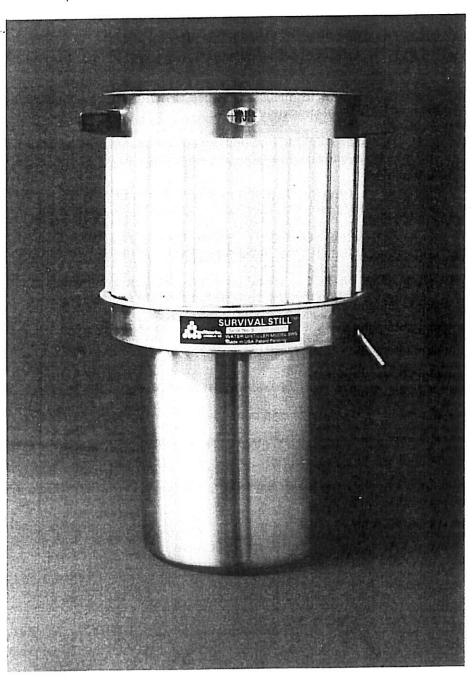
# SURVIVAL STILL

### INSTRUCTIONS FOR ASSEMBLY AND OPERATION





## Model and serial number may be found on the drip pan.

You should record both model and serial number below for future use.

Model		
Serial Numbe	er	 

## PLEASE READ ALL INSTRUCTIONS THOROUGHLY BEFORE ASSEMBLING AND OPERATING YOUR NEW UNIT. KEEP THESE INSTRUCTIONS FOR FUTURE USE.

It is important to fill out and return the warranty card which is included with your instructions. This information is very helpful to us should you ever need parts or repairs for your machine.

DO NOT subject your unit to misuse or abuse. PROPER CLEANING IS VERY IMPORTANT and instructions are included as a part of this booklet.

When some people start drinking distilled water, they seem to think it has a taste; usually, this is not taste but a lack of taste. The taste buds will become accustomed to this the same as they did to the water in your area.

The distillation time of the Survival Still may vary depending on the heat source you use such as gas cook stove, electric cook stove, wood burning stove, camping cook stove, hot plate, etc.

YOU MUST DETERMINE YOUR DISTILLATION TIME ACCORDING TO YOUR HEAT SOURCE. When you are determining your distillation time; never let the water in the boiling pan boil below 1 inch above the bottom of pan as you will burn and warp the boiling pan.

The following is a guideline that you can use to determine your distillation time.

#### SAMPLE

#### INSTRUCTIONS FOR USE OF SURVIVAL STILL ON ELECTRICAL STOVE

- 1. Thoroughly wash and rinse the boiling pan, drip pan and the condensing pan before using.
- 2. Clip the water baffle into the drip pan.
- 3. FILL THE BOILING PAN WITH WATER TO APPROXIMATELY 1 inch from the top. (The water baffle may be used as a water level gauge.)
- 4. Place the drip pan with water baffle and condensing pan in position. Install the extension tube on drip pan outlet tube.
- 5. CAUTION: Unit becomes hot during use. Make sure the Survival Still is level and centered on burner of hot plate or preferably a rear burner of a cook stove.
- 6. Fill condensing pan with cold water to within approximately 1 inch from the top.
- 7. Place clean glass or stainless steel container capable of holding at least two quarts under the extension tube.
- 8. Turn on heat to high setting until water comes to a boil. Reduce heat to a lower setting (if after lower setting excess steam continues to escape from between drip pan and condensing pan, reduce heat further). TO AVOID BOILING DRY RUN THE SURVIVAL STILL FOR A MAXIMUM OF 21/2 HOURS.
- CAUTION: WHEN THE UNIT IS HOT DO NOT ATTEMPT TO POUR THE WATER FROM THE CONDENSING PAN INTO THE BOILING PAN AS YOU MAY SCALD YOURSELF. ALLOW THE UNIT TO COOL FIRST.

CAUTION: BURNING AND/OR WARPING YOUR BOILING PAN WILL VOID YOUR WARRANTY.

#### CLEANING INSTRUCTIONS

PROPER CLEANING IS IMPORTANT. Improper cleaning may shorten the life of the unit, particularly the boiling pan. We recommend draining the boiling pan of your unit after approximately every third distillation cycle. This will prevent a concentration of chemicals, pollutants and other materials from building up in the bottom of the boiling pan.

Your unit should be cleaned whenever there is a noticeable amount of mineral build up. The frequency in which the unit is cleaned will vary from one area to another, depending upon the mineral content present in that area.

For cleaning we suggest that you use our industrial grade cleaner called Lumen No. 2 (which may be purchased through your distributor), or a cleaner of your choice. DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL CLEANING PADS.

CAUTION: CLEANING YOUR UNIT WITH ALCOHOL WILL RUB OFF THE PRINTING ON THE DECALS.

Use the following procedure for cleaning:

1. Drain the boiling pan and condensing pan.

2. Fill boiling pan and condensing pan half full of water.

3. Add cleaner. (The amount of cleaner you use may need to be increased depending upon the kind and type of mineral deposits in your boiling pan.)

4. Mix well. When Lumen No. 2 or another commercial cleaner is used, follow the directions on the package.

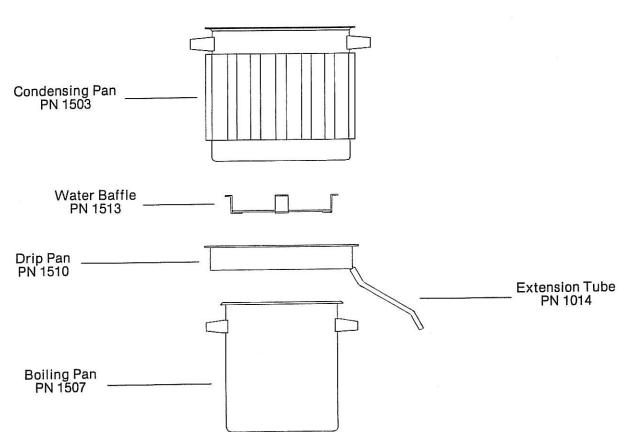
5. Fill boiling pan with water to approximately 1 inch from top (the water baffle may be used as a water level gauge).

6. Fill condensing pan with water to bottom of the water level gauge.

- 7. Let solution stand overnight or until the mineral content softens. UNDER NO CIRCUMSTANCES SHOULD THE CLEANING SOLUTIONS BE HEATED AND RUN THROUGH A DISTILLATION CYCLE.
- 8. The next morning drain and rinse the boiling pan and condensing pan thoroughly.

9. Be sure to refill the unit with water before beginning to distill water again.

NOTE: The Survival Still is made of T-304 stainless steel and what may appear to be rust is the mineral content clinging to the unit, this may be easily removed with a scotch brite cleaning pad. DO NOT USE STEEL WOOL CLEANING PADS.





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