

## Our pro Line

Professional and Continuous Distilling Systems  
up to 750L

### Tradicional Alembic

- Soldered union construction
- Detachable draining pipe



### Water Bath Alembic

- Double boiler
- Pressure gauge
- Thermometer in external and internal boilers
- Draining pipe



### Charentais Alembic

- Alembic pot
- Cast iron furnace door
- Preheater
- Condensing recipient



As we care about public health the solder we use in our alembic respects the international rules world wide.

We accept custom made orders under previous discussion.

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***Why miss the fun  
when you can do it  
yourself?***

**Distil your own essential oils,  
spirits or floral waters**

Powered by



**Al-Ambiq®**  
since 1837

**We face the challenges  
to meet new opportunities**

## Our Most Popular Home Distilling Models



2,75L Distilling Appliance Still



Split-top Distilling Column Alembic



2,5L Traditional Alembic



Alquitar Characteristic Distilling Unit



Bain-Marie Alembic

## Orange Liqueur

Making an orange liqueur is not that difficult and can be a great fun.

We've simplified the process by providing you with easy step by step instructions on how to distil your own orange liqueur.

Ingredients: Oranges, brown sugar, neutral spirit (e.g. vodka)

- 1- Place orange slices into a dish and add brown sugar.
- 2- Next, add a neutral spirit from a previous distillation or commercial vodka.
- 3- Now sprinkle some more sugar over the whole lot and allow to stand overnight for the flavours to marry.
- 4- After you've allowed the mixture to steep overnight, you can begin preparing for the distillation. Begin by pouring your spirit into the pot; you can add water if you like, depending on the desired strength of your liqueur.



- 5- Pour all the liquid from your mixture into the copper pot.
- 6- Now, place the sieve plate in the pot transforming it into a vapour distilling unit by means of a steam distillation process.
- 7- Put your orange slices onto the sieve plate. This will allow the rising vapours to mingle with the orange slices, thereby, enhancing the flavour even further. Fit the rubber seal provided and place the lid on the unit.



- 8- It's time to assemble the unit. Connect the condenser coil using the rapid locking/unlocking brass fastener.
- 9- Fasten the lid on the pot using the screw handle to tighten and fill the condensing unit with cold water.
- 10- Adjust the temperature control to its highest position initially. Check the temperature of the copper tubing near the brass fastener regularly and once you find that you can no longer hold the copper tubing it's a sure sign the hot vapours have begun the distilling run. Lower the temperature control to position 2 and maintain a slow and steady distillation. A slow distillation ensures a high quality product.



- 11- Use the small copper cup provided to collect all of the distillate. Seeing that we are using pure distilled spirit there is no need to remove impurities.
- 12- And, finally, this liquid gold is ready to enjoy!

## Al-Ambiq®

Long before the machine invaded our lives it was up to local craftsmen to attend to the immediate needs of society. Man lived side by side with Mother Nature in peaceful harmony. Nature provided the raw materials and man transformed them. The Industrial Revolution threw this relationship off balance and habits changed as synthetic materials substituted those found in nature.

Nevertheless, in many corners of this country the ancient skills and knowledge of our ancestral forebears have not been lost and our craftsmen are a living proof of this tradition.

There is a family environment in the workshop. Everyone is of generous spirit and fully concentrated in the task in hands with maximum effort and dedication. The able calloused hands guard the secrets of the solder, know by heart every twist and turn on the anvil and transform, as if by magic, the best that nature has to offer into authentic functional works of art.

The factory was founded in 1837 and has been in operation ever since. This art and know-how has been passed down from generation to generation. To keep up with more modern times, traditional techniques have at times been modified and new alembic models have been presented. Presently we have a wide and varied clientele who place their confidence in our traditional alembics.

Al-Ambiq®  
...vestiges of a tradition that  
time did not erase