

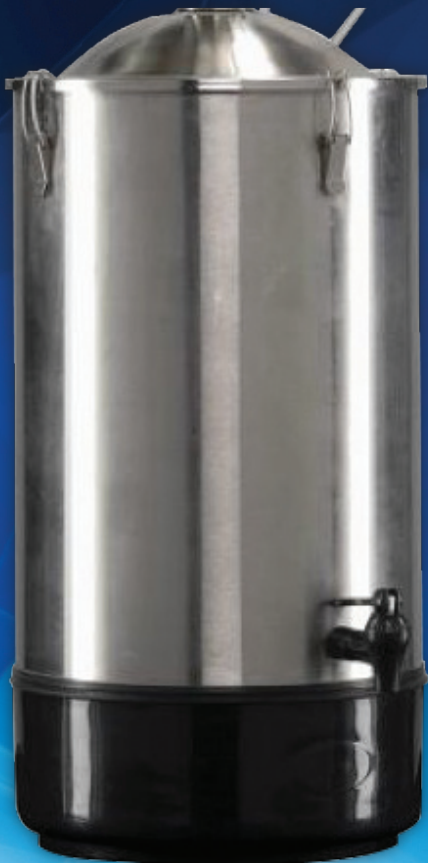


# TURBO 500 BOILER MANUAL

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The Turbo 500 Boiler has a fully integrated element so is ideal for boiling products where an exposed element would be a disadvantage.

It is ideal as a crab/crayfish cooker and also as a beer boiler.





[www.stillspirits.com](http://www.stillspirits.com)

**PLEASE READ ALL OF THESE INSTRUCTIONS CAREFULLY  
BEFORE USING YOUR BOILER**

**SAFETY:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- This appliance should not be left unattended during operation.
- The appliance should be operated on a flat stable surface, NEVER on an incline.
- Do not move the boiler when it is in use.
- Be aware that the walls of the Turbo 500 boiler are hot when operating and could cause burns.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance contains a manual reset thermal cutout. It also contains a thermal fuse. The thermal fuse must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Appliance not intended to be immersed for cleaning.

This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

**CLEANING:**

Clean your boiler after use with a weak solution of dishwashing liquid. Scrub the inside with a nylon brush or similar. Wipe down the outside with a damp cloth. Do not immerse in water.

**USES:**

**CRAB / CRAYFISH BOILER:** Add sufficient water to cover all crabs / crayfish. Bring to the boil. Add crustaceans, fit the lid and clamp it in place. Boil until cooked. Placing crustaceans in the freezer for a few hours before boiling is considered a more humane way to cook them.

**BEER BOILER:** Add hopped malt extract, sugar and any malt blend into your Turbo 500 Boiler together with 10 litres of water. Fit the lid and clamp in place. Bring to the boil for 10 minutes. If you wish to add some hop aroma to your beer then you can add finishing hops either a few minutes before the end of the boil or just at the end of the boil. Cool your beer with a wort cooler before siphoning off into the fermenter and making up the volume to 23 litres.

Made in China for Still Spirits  
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