

Rotary Vacuum Evaporator

Capture the essence of flavor and aroma

The PolyScience Rotary Evaporation System provides virtually unlimited possibilities to evaporate, distill, separate and purify liquids. You can now easily concentrate, capture and infuse flavors in your own kitchen. This kitchen breakthrough utilizes a vacuum pump to reduce atmospheric pressure allowing liquids to move to a vapor phase at low temperatures.

Simultaneously, a rotating flask creates greater surface area of thin film facilitating rapid evaporation. That vapor is then condensed by coils cooled by a recirculating chiller and collected in a receiving flask. As a result, you can capture and preserve an amazing array of even highly volatile aromas and flavors to use in your recipes.

The Rotary Vacuum Evaporator has been customized for culinary applications. Want to add the fresh, concentrated essences of your favorite herbs or combine the flavors and aromas of fruits and vegetables? Anything is possible.



Includes:

- Rotary Vacuum Evaporator
- Vacuum Pump
- 1 Liter Receiving & Evaporating Flasks
- LM6 Chiller
- Liquid Tray
- PolyCool PG -20
- Operator's Manual

Rotary Vacuum Evaporator Distillation System

Balsamic syrup, apple butter and ketchup are a few of our favorite reductions. Simply start out with balsamic vinegar, apple juice or Bloody Mary mix, distill and reserve the reduction.

PERFORMANCE

Evaporation Rate	approx. 1 L / Hour
Maximum Chiller Temperature	-10°C

WEIGHTS AND DIMENSIONS

Evaporator Dimensions (L x W x D)	38.1 x 48.3 x 40.6 cm
LM6 Chiller Dimensions (L x W x H)	50.8 x 25.4 x 43.2 cm
Shipping Weight	Package 1: 39 kg Package 2: 45.36 kg
Shipping Dimensions	Package 1: 53.3 x 53.3 x 73.7 cm Package 2: 83.6 x 55.9 x 71.12 cm

MODEL NUMBER

220 - 240V ~ 50 Hz	CRV40ACSIL2EEU1
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