

ROTAVAL MICRO

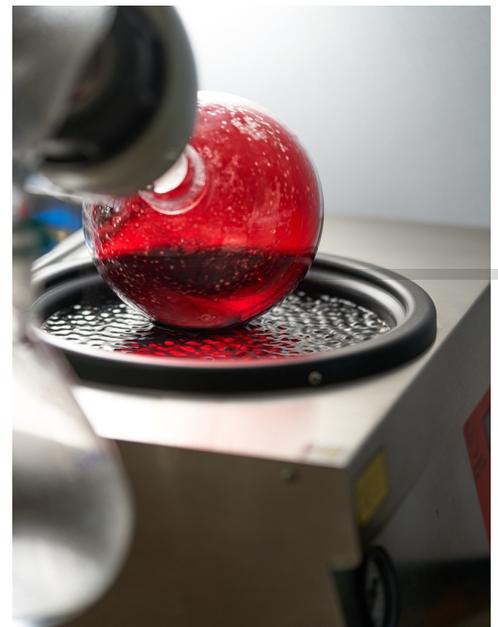
80045 ROTAVAL MICRO

The Rotaval Micro is a new example of the application of technology to the kitchen, an instrument that uses the technique of distillation of solids at low temperature using a vacuum pump. Developed jointly with the Alicia Foundation (Food and Science) from the rotary evaporator, used in chemical laboratories, the Rotaval allows the distillation of any type of product, whether liquid or solid, as long as it is wet, which means that it allows to capture aromas purer and the essences of almost everything, to impregnate products with the nuances of sand and the sea or to extract alcohol from alcoholic beverages or to cook at reflux.



Technical data

- Max. Rotation speed: 2/200 rpm
- Ambient bath temperature: +5 to 99°C.
- Height adjustable with electric motor.
- Vacuum level: up to -0,8 bar.
- External size: 69cm x 46cm x70cm
- Weight: 32 Kg
- Power: 1200 W.
- Evaporation flask, Refrigerant.
- Collecting flask, Temperature probe.
- Vacuum pump, Real bath temperature,
- Desired bath temperature,
- Switches: Rotation, vacuum pump, bath and water circulation temperature.
- Electronic rpm control. of rotation with display.



Format

Packaging measurements: 65 x 70 x 80 cm

Weight: 54 kg

Customs code: 8479.89.97

EAN: 8436537860022