

“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.

Visit [www.polyscienceculinary.com](http://www.polyscienceculinary.com) to learn about the entire line of PolyScience products and great recipe ideas.

## Rotary Vacuum Evaporator

### Technical Specifications

#### PERFORMANCE

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

#### WEIGHTS & DIMENSIONS

Evaporator Dimensions (L x W x D)	15 x 19 x 16 in / 38.1 x 48.3 x 40.6 cm
LM6 Chiller Dimensions (L x W x H)	20 x 10 x 17 in / 50.8 x 25.4 x 43.2 cm
Shipping Weight	Package 1: 86 lbs / 39 kg Package 2: 100 lbs / 45.36 kg
Shipping Dimensions	Package 1: 21 x 21 x 29 in / 53.3 x 53.3 x 73.7 cm Package 2: 33 x 22 x 28 in / 83.6 x 55.9 x 71.12 cm

#### SKU

Evaporator 120V ~ 60 Hz	CRV40ACSIL1BUS1
Evaporator 230V ~ 50 Hz	CRV40ACSIL2EEU1

#### INCLUDED

Rotary Vacuum Evaporator  
Vacuum Pump  
1 Liter Receiving & Evaporating Flasks  
LM6 Chiller  
1 Gallon 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.