

# ULTRASONIC VACUUM DEGASSER/DEAERATOR (UVD)

## TYPICAL APPLICATIONS

**NUTRACEUTICAL and ESSENTIAL OILS: emulsions, liquid supplements, essences, oils**

Essential Innovations ultrasonic degassing vessels are high-quality small batch pieces of equipment designed for absolute removal of gasses and residual solvents from food grade products and essential oils. Many products are highly thermo-sensitive. With the prolonged time of exposure and increased temperatures required with standard static vacuum ovens and chambers, damage often occurs to the product as

well as leaving behind a certain percentage of the unwanted solvents.

Our unique design allows for full removal of unwanted solvents and gasses from temperature sensitive products in a fraction of the time and with significantly greater efficiency than any other products on the market guaranteeing safe removal and a pure undamaged product.

MSRP  
**\$12,995**

### 100% FINANCING AVAILABLE

Contact us today to learn more about our fast and flexible financing options.

## 1/Advantage

- Shortest process time
- Complete solvent removal under vacuum
- Ultrasonic agitation with no moving parts
- Small foot print
- User friendly

## 2/Features

- Sanitary design
- Capacity 500 gr – 2 ltr
- Adjustable operating temperatures 100 to 200F
- Adjustable power control of ultrasonic agitation
- Dumping stand for easy unload
- Water cooled
- 1/4" male NPT water connection
- 3/8" male NPT vacuum connection

## 3/Electrical

- 110 v
- 10 amp max draw

