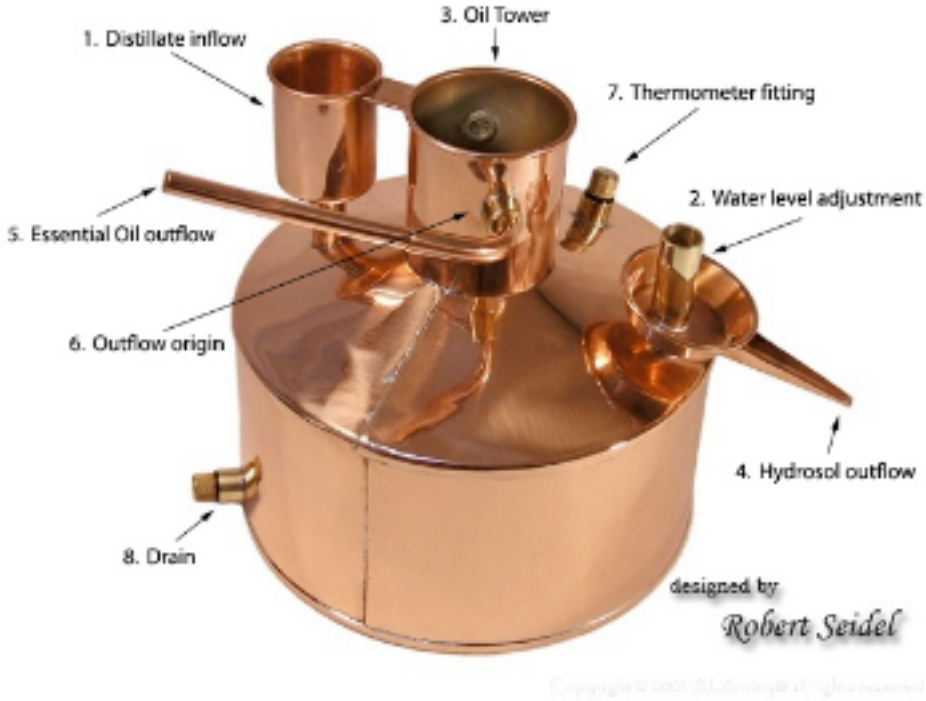
Instruction for Using Your Essencier



The steam from the retort of your distiller will pass through your condenser. The steam is a combination of essential oil and water. The condenser cools the steam, which then reverts to the liquid state. The problem you are now faced with, is a continuous flow of distillate which is mostly water. The large volume of water must be removed while at the same time allowing for the essential oils to separate from the water. If you capture your distillate in a jug, can or pot, at some point your container will overflow and you will lose your essential oils.

Your Essencier should be placed with the Distillate inflow cup (1) directly below the outflow tube from your condenser.

It will take time, but your Essencier will be begin to fill with distillate. Immediately the essential oils will begin to float to the top of the water inside your Essencier. (note: Not all essential oils will float to the top of the water. Those with a high specific gravity will sink to the bottom. Examples are cinnamon and clove. This apparatus is best used for essential oils with a specific gravity of less than 1.0)
When you begin distilling, it is best to have the water level adjustment screw (2) screwed all the way down by turning it in a clockwise direction, so that the top of the adjustment screw is below the origin of the outflow tube (6). When you first receive your Essencier, the adjustment screw will already be in the proper position for you. There is no need to tighten this adjustmant screw.

As time passes, you will begin to see water flowing from the water level adjustment screw (2). This indicates the level of the water inside your Essencier. You will also note a build up of essential oil inside the oil tower (3). In order to raise the level of the essential oil inside the oil tower (3) simply unscrew the water level adjustment screw in a counter clockwise direction.. When you wish to remove essential oil from your Essencier, slowly raise the water leverl until the essential oil reaches the outflow origin (6) and oil starts to flow through the essential oil outflow tube (5).

You can leave this setting for automatic separation. You will have a continuous flow of hydrosols and at a slower rate, essential oils. Make certain you have a container below the essential oil outflow tube so that you can capture your essential oil.

The Hydrosols will flow from the water level adjusment screw (2) to the Hydrosol outflow (4). You can fit a rubber or plastic tube to the end of the hydrosol outflow (4), and direct your waters to a container. It is a good idea, to save the waters that come off early during distillation. There may be some essential oils that haven't adequately separated exiting with the hydrosol. This water can then be added to your distiller for redistillation. This will happen when your distillate is too cool. Cloudy water may indicate the presence of unseparated essential oil. It's best to make ceretain that the temperature of the distillate is between 100 degrees F and 130 degrees F. This is where the art of the distiller comes to play. It's up to you to decide how warm you want your distillate. Of course, you never want to see steam coming from your condenser. This means you are losing your products to the atmosphere.
It is recommend that at the end of distillation, you drain (8)and flush your Essencier with hot water. It is also good to rinse your Essencier with alcohol and flush with water afterwards.

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