



Rosemary Essential Oil

What you need:

- EssenEx™ 100 Distillation Kit
- 100 grams of Rosemary, chopped or ground.

Preparation:

- Place Rosemary in Freezer for 24 hours.
- For initial runs, use 100 grams. Later, more or less may be used.
- Add water with ratio $\frac{1}{4}$ to $\frac{1}{2}$ ml water per gram of botanical. ($\frac{1}{4}$ to $\frac{1}{2}$:1 by mass)
- Place in EssenEx™ as described in user manual.

Trial:

- Place the reactor into the microwave with mug of water.
 - o If multiple batches are run, change water in the mug between trials.
- Each batch should run for 6.25 minutes on a power setting of HIGH (1100 watts)
 - o Lower power units: simply add 30 seconds to a minute for the cooking phase.
- Allow the batch to cool for 6 minutes. In or outside the microwave. Caution: do not raise lid prior to 4 minutes and be careful if moving from microwave as jar will be quite warm initially.
 - o This is a key step to your success. Cooling allows the vapors to condense and form more oil and it allows the reactor to be handled much easier!

Collection:

- Pour top contents of the beaker into the easy separator and rotate it using the palms of your hands while resting it on a cloth (kitchen towel) on a hard surface (counter top). The motion should be similar to starting a fire with sticks.
- After a few seconds, stop rotating the separator and observe the oil layer.
- Repeat the process if you believe more oil will collect.
- Once the oil is separated (above the hydrosol in the neck of the flask), use the pipette to place it in a vial.

Yield:

- Upon lifting the lid, a small amount of ice should be remaining on screw.
 - o If not, then reduce the amount of water added.
- With nominally good Rosemary, 0.4 to 0.6 % by mass.
 - o 100 grams yields roughly 0.5 to 0.7 ml oil.

For any question please contact us at Info@oilextech.com or fill out our Customer Feedback at our website <http://www.oilextech.com/contact-us/>