



Lavender Essential Oil

What you need:

- EssenEx® 100 Distillation Kit
- 50-100 grams of fresh or frozen Lavender per batch.
 - (Gross, an Intermedia/French variety has a high essential oil yield.)

Preparation:

- For best results minimize amount of “stem” in material for extraction batches.
 - Optional for higher yield: Use a Blender and “blend” plant material until all portions of flower are separated. If a blender is not obtainable, dice, chop or cut until portions are separated.
- Follow EssenEx® Distillation User Manual for the non-plant specific preparation.

Extraction:

- Place the reactor and one mug of water into the microwave.
 - If multiple batches are run, change water between each trial.
- Each batch should run for 7 minutes on a power setting of HIGH (1100 watts)
 - Lower power units: simply add 30 seconds to a minute for the cooking phase.
- **A key step:** Allow the batch to cool for two minutes inside the microwave. Once these two minutes are complete, carefully remove the reactor and let it cool for an additional two minutes on a cloth the counter... **Before opening the lid!**
 - 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 beaker into the easy separator and rotate it using your palms of your hands while resting it on a cloth on a hard surface. The motion should be similar to starting a fire with sticks.
- After a few seconds, stop rotating 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.
- Use the hydrosol (both that now in the flask and that still in the beaker) as you wish. .

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