



AROMALAB extracts aromas from liquid and solid elements, thus obtaining clear flavoured water

It cooks at low temperatures and under vacuum every kind of dish, enhancing organoleptic properties otherwise lost

AROMALAB *cuisine and flavour, delicacy and taste*

What is Aromalab?

It is a rotary evaporator. This type of instrument is commonly used in chemical and pharmaceutical laboratories to extract components from a certain substance. This procedure requires a few combined phases and elements: heating, motion, vacuum and refrigeration of the product.

In fact, cuisine is physics and chemistry at the same time: cooking means changing the state of aggregation of elements which belong to a certain product, starting from water, of course.

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What can we do with AROMALAB?

You are about to prepare a delicious dish of meat and truffles.

We place the meat and seasoning inside the cooking flask, which is immersed in the cooking water bath: the flask starts to rotate on itself ensuring thorough components homogeneity.

Heating temperature of the bath will be mild in this case, about 60 °C.

Simultaneously, the system is under vacuum making it possible to easily cook even at low temperatures. The closed system allows the migration of meat and truffle aroma from the cooking flask into the recovery flask through a cooling process that generates vapour condensation that turns into a certain quantity of flavoured water.

What we get through this process: inside the cooking flask the meat has been perfectly cooked, tender and ready to be served. In the recovery flask, clear truffle-flavoured water can season other dishes.

Why can AROMALAB be also used in the kitchen?

To extract aromas from a specific product and recover them in the form of clear flavoured water for several different uses;

To cook at low temperatures and under vacuum thus making sure original product characteristics are kept as well as obtaining delicate consistencies;

To concentrate some components of a mixture through soft migration of water under vacuum and continuous rotation;

To avoid dispersion of taste and flavour that would otherwise occur with conventional cooking; in some cases, on the contrary, to enhance organoleptic properties otherwise lost.



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Main features:

Fine and elegant design suitable for open kitchens (IBO 2010 Technical Design award)

User-friendly thanks to touch screen and automatic functions

Can save and store personalized recipes

Glass parts and bath area easily removable for cleaning

Adjustable cooking temperature: ambient up to 180° C

Cooking flask rotation speed: 20 up to 280 rpm

USB interface for PC download of all recipes data

Dimensions: 690x700x430mm (HxPxL)

Weight: 26.5 kg

Power supply: 230V, 50Hz

Power consumption: 1400W

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