NEWHOUSE STAINLESS STEEL MINIATURE STILL, FOR PROCESSING ESSENTIAL OILS.

ALL STAINLESS STEEL WHERE OIL MAKES ANY CONTACT, FRAME IS MADE OF MILD STEEL



AVAILABLE WITH A 50, 100, or 150 GALLON COOKER POT

SPECIFICATIONS	
LOOR AREA W/ POT IN UPRIGHT POSITION	41" WIDE X 65" DEEP
LOOR AREA W/ POT IN DUMP POSITION, 50 GAL	LESS THAN STAND
LOOR AREA W/ POT IN DUMP POSITION, 100 GAL	48" WIDE X 65" DEEP
OVER ALL HEIGHT	108-3/4" TALL
COOKER POT 50 GAL.	ID 23" X 29" DEEP
COOKER POT 100 GAL.	ID 29" X 36-1/2" DEEP
VEIGHT 50 GAL. UNIT APPROX.	414LBS.
VEIGHT 100 GAL. UNIT APPROX.	505 LBS.
AINIMUM BOILER REQUIREMENTS	8HP@15PSI

NEWHOUSE MFG.

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A STEAM BOILER IS REQUIRED FOR OPERATION OF THE NEWHOUSE ESSENTIAL OIL STILL



HIGH PERFORMANCE TP SEPARATING CAN



CLOSE UP VIEW OF GLASS BEAKER, SHOWS OIL/WATER LEVEL, OIL OVER FLOWS FROM SEPARATING TUBE INTO OUTER COLLECTION VESSEL THAT HAS A VALVE TO DISCHARGE OIL INTO A COLLECTION CONTAINER



ELECTRONIC TEMPERATURE CONTROL IS USED TO KEEP THE TP CAN OIL/WATER AT BEST SEPARATION TEMPERATURE



TEMPERATURE GAUGE ON THE TP RECEIVING CAN, FOR PROPER TEMPERATURE



SECONDARY WATER DISCHARGE TO ADJUST HEIGHT OF OIL LEVEL IN GLASS BEAKER



INSIDE VIEW OF THE COOKER POT WITH SCREEN REMOVED TO REVEAL SPECIALLY DESIGNED MANIFOLD, FOR PROPER STEAM DISTRIBUTION



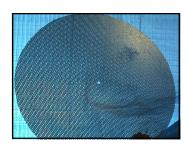
3/16" S.S. PLATE LID IS SECURED DOWN TO THE COOKER POT WITH 6 SCREW DOWN CLAMPS



COOKER POT IN DUMPING POSITION



WINCH PROVIDED TO LIFT 3/16" S.S. PLATE COVER



STAINLESS STEEL SCREEN COVERED COOKER POT MANIFOLD



SS MATERIAL SCRAPPER FOR THAT HARD TO REACH COOKED MATERIAL