



Ginovation

Innovation

for

flavour



Boost Flavour and Spice
Freshen and Lighten
Create New Aromas



"Why Vacuum Distillation?"

Gin distilleries across the globe have discovered vacuum distillation as a new method for doing so called "cold vacuum distillation". This technology is commonly used in food, pharmaceutical and chemical laboratories and production.

Using vacuum during the distillation allows for the botanical infused gin to be evaporated at room temperatures or even below. Normally ethanol boils at 78 °C and water at 100 °C. By applying vacuum we can easily move the ethanol (and water) boiling point to cold temperatures and therefore reduce or entirely prevent the need to heat the botanicals.

Many botanical compounds are volatile and are lost during traditional high temperature distillation. Using cold vacuum distillation allows us to minimise losses of volatile flavour and aroma.

Cold vacuum distillation gives us the possibility to change and enhance the flavour profile of your gin by changing the boiling temperature during the distillation phase.

Another possibility is to use a diluted ethanol-water base to infuse with botanicals. In cold vacuum distillation we are able to distill not only the ethanol but also the water and the water soluble substances from the botanicals. This will again result in a very different and more intense taste of the gin.



Large Scale Botanical Extraction

- 20 litre all-inclusive rotary evaporation system
- One person operation
- Market leading safety features
- Large evaporation flask mouth for easy access to remove spent botanicals
- Automated boiling point detection and distillation control
- No operator supervision required



Package Content:

- Cold Vacuum Distillation Evaporator HeiVap Production
- 20 litre evaporation flask, 10 litre receiving flask
- MD 4C Chemistry Vacuum Pumping System
- Chiller Kuhl mobil 7kW
- Tubing Set

\$ 88,900



BenchTop Botanical Extraction

- 5 litre all-inclusive rotary evaporation system
- Manual distillation control
- Entry level price

Package Content:

- Cold Vacuum Distillation Evaporator HeiVap Core
- 5 litre evaporation flask, 3 litre receiving flask
- Manual Vacuum Controller
- Chemistry Vacuum Pump MZ 1C
- Chiller Minichiller 300
- Tubing Set

\$ 16,900



BenchTop High Performance Botanical Extraction

- 5 litre all-inclusive rotary evaporation system
- High performance vacuum pump and chiller for 30% faster process
- Automated boiling point detection and distillation control
- No operator supervision required

Package Content:

- Cold Vacuum Distillation Evaporator HeiVap Core
- 5 litre evaporation flask, 3 litre receiving flask
- PC 3001 VARIOselect Automatic Vacuum Control Pumping System
- 700W high power Chiller
- Tubing Set

\$ 24,900



"Why Ginovation Vacuum Extraction Systems?"

- German Made Performance & Quality Throughout
- Internationally leading manufacturers Heidolph, Vacuubrand, Huber and VanDerHijden
- 3 years local warranty provided by Ginovation
- Installation and Training included in Metro Perth, Adelaide, Melbourne, Sydney and Brisbane
- Installation and Training in all other locations on request



"The Four Pillars Laboratory Team and I found the process with Scitek educational, easy and overall pleasant. The installation was on schedule and with in-depth explanation of all parts and functions, and a hands-on training with the Scitek team. The after sales process was conducted with the same professional and diligent manner. I would highly recommend Scitek to anyone seeking advice on purchasing any laboratory equipment in the Australian food and drink industry and beyond."

James Irvine

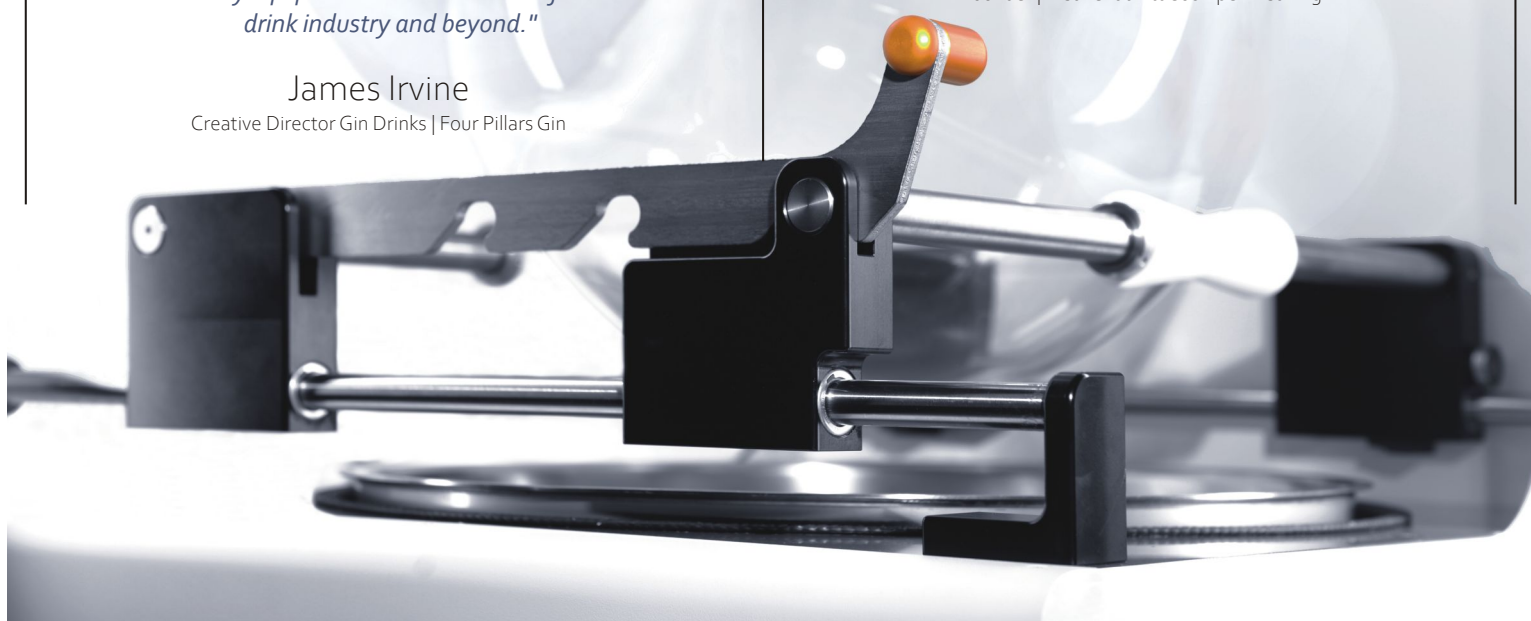
Creative Director Gin Drinks | Four Pillars Gin

"Having Scitek as our technology partner has enabled us to creatively do what we couldn't do before.

Their friendly support has been of pivotal importance to what we do and how we do it. The Scitek team have the technical knowledge to work with us whilst offering new, innovative procedures to ensure we get the best results."

Stuart MacKenzie

Founder | Distiller at Little Juniper Distilling



ginovation.com.au

Prices are subject to AUD exchange rate variations against EURO and based on 1 EUR = 1.57 AUD. Installations outside of included metro areas may incur a small additional cost for team travel. Ginovation is a brand of Scitek, www.ginovation.com.au, contact@ginovation.com.au

