

## TWIN ALEMBIC STILL AND COLORATOR FOR THE MANUFACTURE OF ABSINTHE WITH DISTILLATION RECEPTACLES, EGROT System

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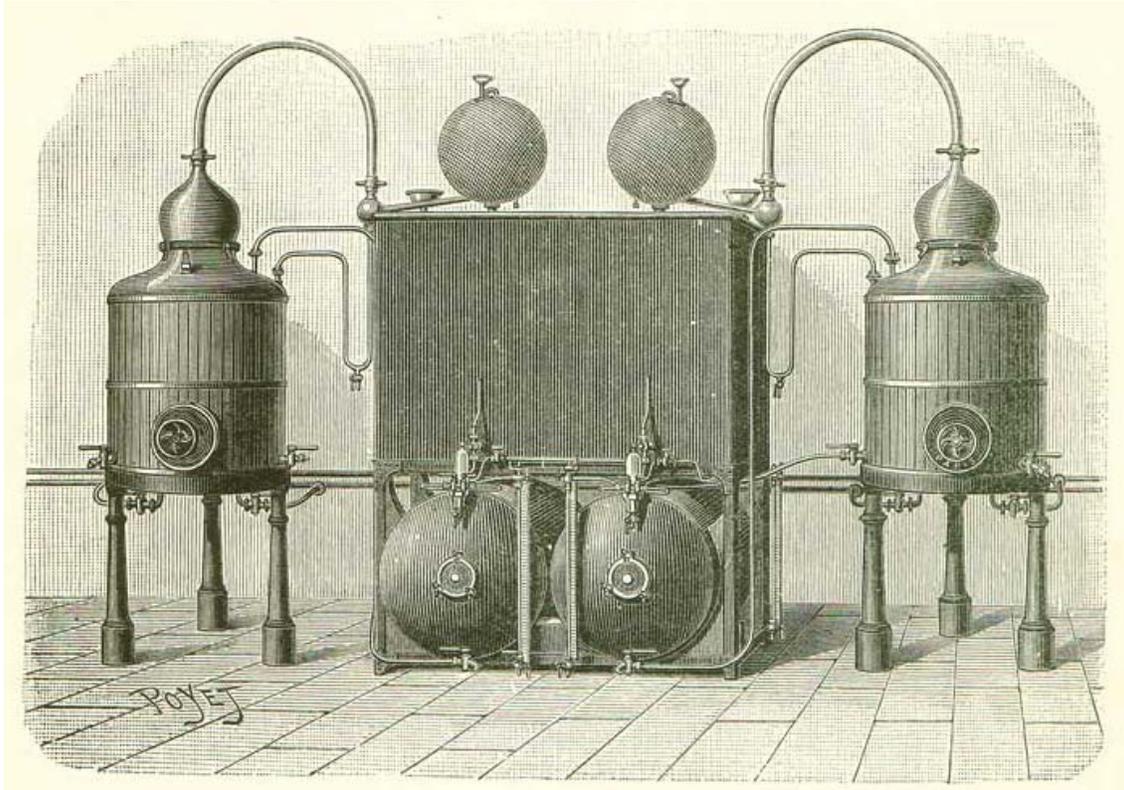


Fig. 65. – Specialized alembic with colorator for the manufacture of absinthe, with distillation receptacles and EGROT Rectifiers.

This unit has the advantage of producing finished absinthe **without interruption**. It comprises, in addition to the alembic still and receptacles described on the preceding page, a separate colorator provided with a special cooler and constructed similarly to the still.

The **colorless absinthe** collected in one of the receptacles is then sent by air pressure to the *colorator*. That maceration complete, the colored absinthe is sent to the other spirit receptacle, whence air pressure will dispatch it by piping to the storage barrels, which can be far distant from the distillation room.

This device, very complete, adopted by the largest establishments where we recently installed it, avoids all manual handling and diminishes considerably the losses, all the while increasing the quality of the product and the rapidity of operations.

For installations which do not have compressed air, the transfer is done by hand, using a pump which we mount onto the cooler support.

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16 B

House of EGROT founded in 1780

## STEAM ALEMBIC STILL

### SPECIALIZED FOR THE MANUFACTURE OF ABSINTHE

*with distillation receptacles (EGROT System)*

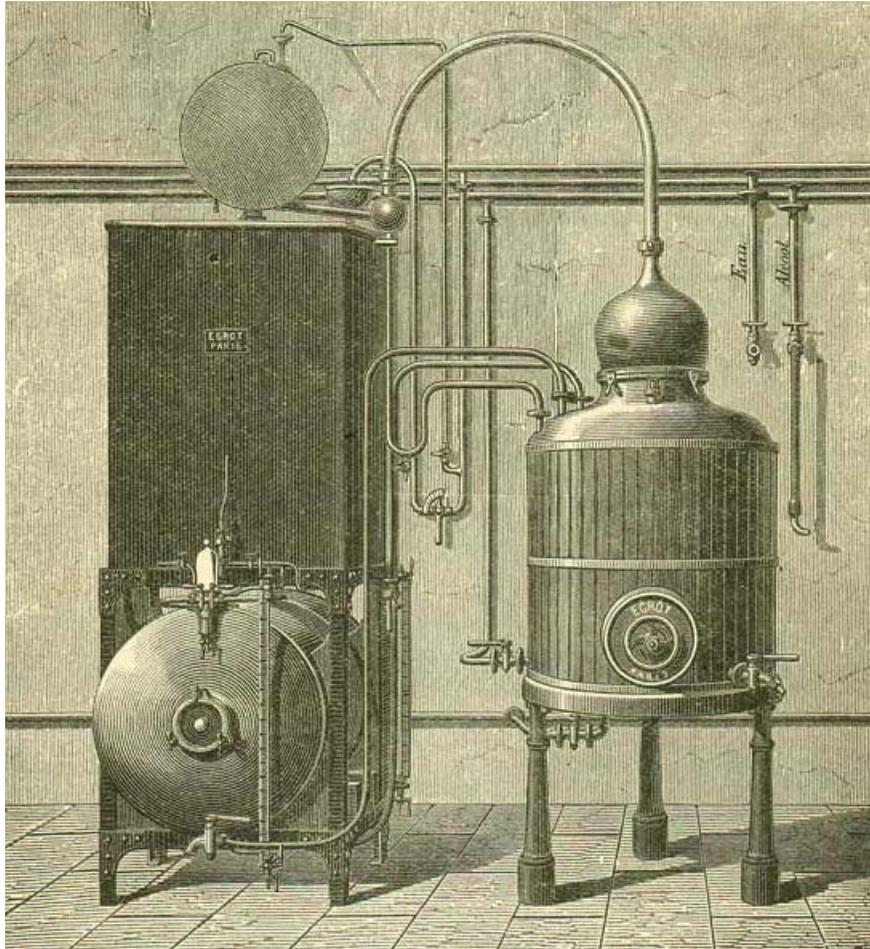


Fig. 55. — Specialized steam alembic for the manufacture of absinthe with distillation receptacle and Egrot rectifier.

The manufacture of absinthe can be accomplished in an ordinary alembic [still]; but it requires several handling steps which are facilitated considerably by the use of well-adapted alembics, and which at the same time conserve plants and alcohol.

The still in fig. 55 is similar to the ordinary alembic provided with the EGROT Rectifier, fig. 161. The double bottom is generally replaced by a coil, which makes it possible to obtain a greater heating surface, but is less easily cleaned. Moreover, for new absinthe alembics we recommend incorporation of the tilt, page 18.

The copper distillation receptacles, placed in the base of the cooler, make it possible to collect separately the products of distillation and the phlegms, and are used again subsequently to perform coloring. This second operation is performed in the same still, in which following absinthe coloring and rectification, one distils the remaining alcohol which permeates the plants, collecting it in the distillation receptacle to be used in the following operation.

Pipes are laid out within the facility to convey by means of air pressure, quickly and without loss, the products contained in the alembic distillation receptacles (see page 17, distillation receptacles, and page 32, air pump).

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