
EL ROTAVAL



El Celler de Can Roca



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What is it used for?

- Distillation of ingredients in water.
- Distillation of wine and other ingredients with alcohol.
- Reflow and low temperature cooking.
- Low-temperature reductions
- Soaking.
- Obtaining essential oils.
- Jams, preserves and jellies.



What are the advantages of Rotaval?

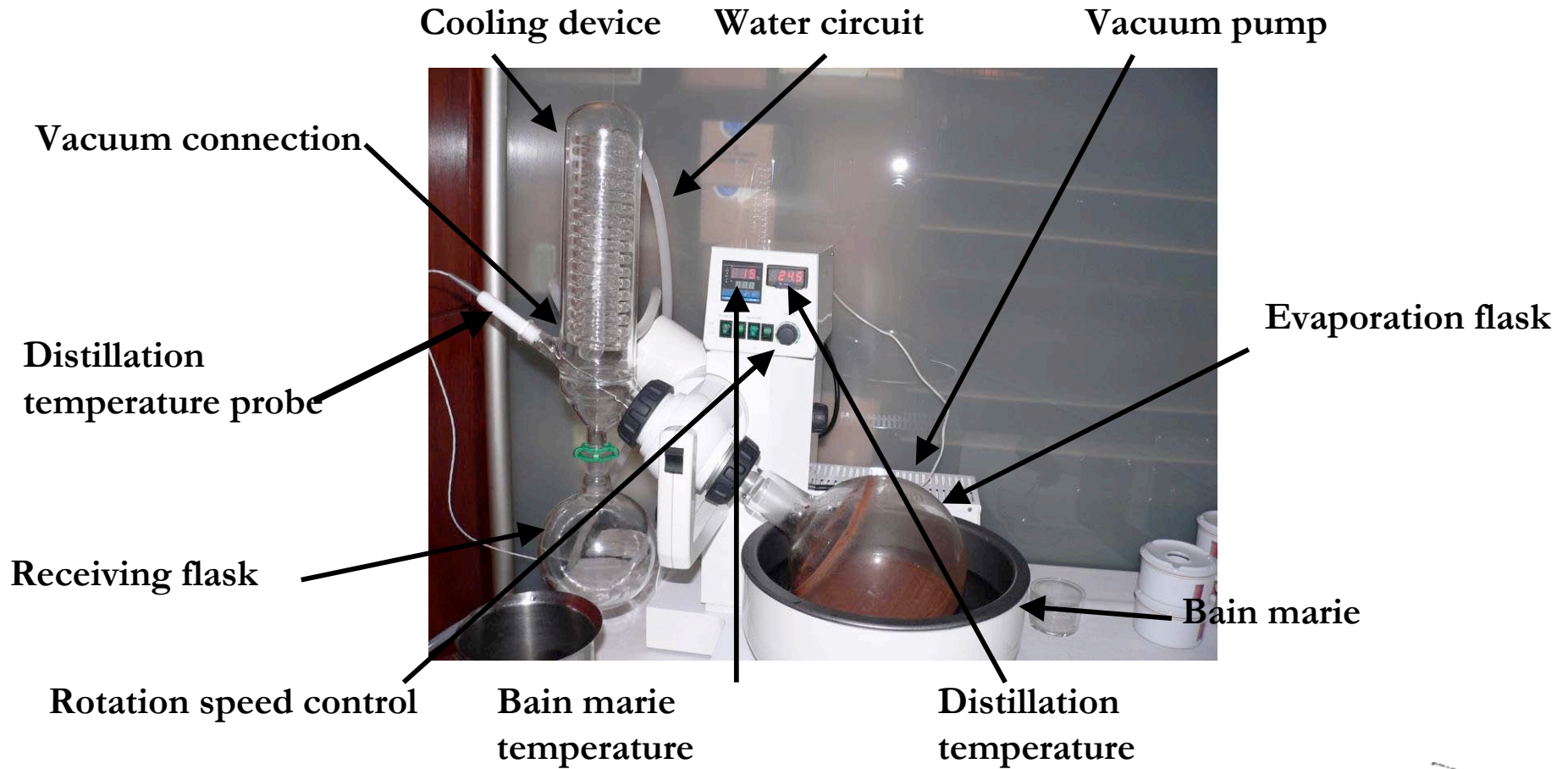
- Totally integrated device: thermostats, vacuum pump, bain marie, recirculation (water-saving).
- Digitalisation.
- Elimination of fragile parts.
- Versatility: All parts can be used separately (bain marie temperature, vacuum pump, water recirculation and rotation).
- Option of closing distillation and cooking with reflow.



What parts does it have?

- **Simple distillation device with vacuum pump.** A mixture of ingredients can be distilled at low temperature.
- **Vacuum connection.** Distillation can be achieved without heating the mixture mass.
- **Distillation flask rotation.** Continuous distillation of contents can be achieved.
- **Temperature control** with bain marie.

What parts does it have?



How is it put together?



Insert **plugs** into their corresponding sockets. These are labelled as follows:

- **Vacuum** for vacuum pump.
- **H2O** for recirculation water.
- **Connection** to bain marie (single connection).
- **Temperature probe** single connection.
- **Mains** power connection (rotation contro



2. Panel de control

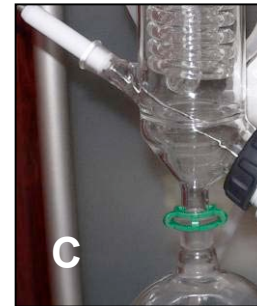


To change bain marie temperature, press left button (below 43). Raise temperature with ^ button and lower with the other. Finish by pushing the temperature button.

How is it put together?

3. Connecting all the parts;

- ✎ **Evaporation flask** (check that this is properly connected without forcing it) place inside bain marie.
- ✎ **Cooling device.** Check the coupling of this device to ensure that the connecting part is perfectly positioned inside the corresponding slot. If vacuum is not produced with the required intensity, it is most likely due to this coupling.
- ✎ **Receiving flask and temperature probe.** The lower part of the cooling device is joined to the receiving flask with a green security ring and directly to the probe.
- ✎ **Vacuum connection via tube.**
- ✎ **Recirculation water tube connection.**
- ✎ **Turn on the parts** according to the image. Check that they work well, especially the behaviour of the vacuum; the pressure gauge should read between -0.8 and -1.



Who uses it?

El Celler de Can Roca



Mugaritz



El Poblet

What use is it put to at Celler de Can Roca?

Rotaval distillation experimental chart

| PRODUCT | T (BAIN MARIE) | ROTATION SPEED | PRESSURE | TIME | COMMENTS |
|---|----------------|----------------|----------|------------|---|
| 900g strawberries 1g pepper 270g distillate 450g concentrate | 65°C | 90-100 rpm | -0.8 atm | 1h 30 mins | Fresh strawberry taste Light, mild taste Hint of pepper |
| 500g Hen stock 250g distillate 250g concentrate | 60°C | 30 rpm | -0,9 atm | 1h | Mild taste in distillate and very strong in concentrate. Higher temperature is needed as the process progresses. |
| 200g in 1 litre Chocolate couverture 70% 250g distillate | 54°C | 54°C | -0,9 atm | 30 min | Captures bitter chocolate taste. |
| 200g in 1 litre Cocoa beans 250g distillate | 55°C | 90 rpm | -0,9 atm | 30 min | Captures bitter chocolate taste and has very strong taste. Very good. |

What use is it put to at Celler de Can Roca?



White Chromotherapy (cocoa sorbet, passion fruit *espuma*, cinnamon sauce, citrus water ice and coffee jelly).



Prawn with distilled prawn cocktail in agar-agar.



Strawberry and Sichuan pepper distillate to accompany foie gras.

What use is it put to at Celler de Can Roca?



“Autumn” collection of distillates on a plate (liquorice, truffle, beetroot and ceps).



Snails with alfalfa distillate.



Oyster with woodland soil distillate.



Distillate cocoa sorbet.

Sample recipes. White chromotherapy-El Celler de Can Roca.

Citrus water ice

100 ml Citrus Distillate
10 gr Dextrose
10 gr Invert Sugar
½ sheet Gelatine



Cinnamon

100 ml de Cinnamon distillate
20 ml Sugar Syrup
0,5 gr salt
1 gr agar agar

Cococa Sorbet

- 500 ml cocoa distillate
- 125 gr Atomised Glucose
- 75 gr Dextrose
- 0,6 gr Stabiliser for sorbet
- 30 ml H₂O

Coffee Gel

100 ml Coffe distillate
20 ml Sugar Syrup
0,5 gr Salt
1 gr agar agar

Passionfruit Espuma

100 ml de Passionfruit distillate
20 ml Sugar Syrup
10 g Powdered Egg White
1/2 Gelatine

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