



“Naviglio Extractor” active ingredient solid-liquid extractors:

a valid alternative to traditional extraction techniques such as maceration and percolation, where the extraction processes are based exclusively on phenomena of diffusion and/or osmosis.

The naviglio extractor for active ingredients uses a quick and innovative extraction technique for the preparation of fluid extracts, mother tinctures, aqueous extracts, hydroalcoholic preparations, glycerinates, oleolytes.

The NAVIGLIO EXTRACTOR can be used for:

- the extraction of active ingredients from medicinal plants for the pharmaceutical, homeopathic, herbalist and cosmetic sectors
- the extraction of vegetable substances in the food, dietetic, zootechnical sectors
- the production/flavouring of liqueurs from fruit and aromatic plants.

It can be used to treat various products with different concentrations, fresh or dry material, such as flowers, leaves, buds, fruits, roots, bark, stems, seeds, medicinal plants, aromatic herbs and everything else belonging to the plant world.

The NAVIGLIO EXTRACTOR is available in different models divided by capacity:

- the Medium series for 5, 10, 20, 30, 40 litres