

Invention relates to the technology and method of extraction of the vegetable raw material and it can be used in food, pharmaceutical and perfume and cosmetic branches as spicy and aromatizing, flavoring additives for the foodstuffs, in the production of galenical medicines, washing powders and washing pastes, therapeutic and cosmetic articles, and also as an odorant for the auto-cosmetic. Compactness of installation is attained by that the vaporizer of extractant, steam condenser of extractant, extraction camera and extract collector are combined in one and the same apparatus, divided in terms of functional purpose into four appropriate zones. This made it possible to decrease the metal consumption for 27-30%. Furthermore, the considerable savings of the pipeline and measuring distributing fittings is achieved. In the processes of extraction and concentration of extracts all technological solutions are moved from one area to another area by drift, in this case the processes mentioned are conducted without the excess power consumption. Furthermore, refusal of the compressed low pressure air ($R < 0,05 \text{ MPa}$) for displacing the technological solutions from one apparatus into another not only contributes to the simplification in the method of extraction and concentration of extracts, but also reduces its power intensity. Installation allows producing the concentration of the obtained extracts and simultaneously with the concentration of extracts ensures the possibility of conducting extraction operations of new portion of the vegetable raw material.