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DESIGN, CONSTRUCTION AND EVALUATION  
OF AN ESSENTIAL OIL EXTRACTOR

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Indang, Cavite

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**DESIGN, CONSTRUCTION AND EVALUATION  
OF AN ESSENTIAL OIL EXTRACTOR**

**An Undergraduate Thesis  
Presented to the Faculty of the  
Don Severino Agricultural College  
Indang, Cavite**

**In Partial Fulfillment  
of the Requirements for the Degree of  
Bachelor of Science in Agricultural Engineering  
(Major in Farm Power and Machinery)**



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*Design, construction and evaluation of an  
essential oil extractor  
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## ABSTRACT

SARMIENTO, MARIO ROMEN, Don Severino Agricultural College, Indang, Cavite, April, 1993. DESIGN, CONSTRUCTION AND EVALUATION OF AN ESSENTIAL OIL EXTRACTOR. Adviser: Engr. Jaime Q. Dilidili.

The study was conducted at the school of Engineering and Agro-Industrial Technology, Don Severino Agricultural College, Indang, Cavite.

Test showed that the machine capacity depends on the differences of plant materials and plant parts, while extracting efficiency depends on the treatments of each plants.

Problems were encountered on the removal of used water on all parts of the extractor. However, the machine performs well on its capacity and efficiency.

The initial cost of the machine was P 7,129.

## TABLE OF CONTENTS

	page
BIOGRAPHICAL DATA .....	iii
ABSTRACT .....	iv
ACKNOWLEDGEMENT .....	vi
INTRODUCTION .....	1
Importance of the study .....	4
Objectives of the study .....	4
Time and place of the study .....	4
Scope and limitation of the study .....	5
REVIEW OF RELATED LITERATURE .....	6
MATERIALS AND METHODS .....	12
Materials .....	12
Design requirement .....	12
Design aspects of steam distillation unit .....	13
The steam boiler .....	13
The tank still .....	13
The condenser .....	14
The oil separator .....	14
Methods .....	14
Description of the machine .....	14
Gathering of plant material .....	16
Preparation for extraction .....	22
Principle of operation .....	22
Testing and evaluation .....	23

Cost of construction .....	24
Cost analysis of the machine .....	24
Data gathered .....	25
RESULTS AND DISCUSSION .....	26
Volume of oil to be extracted from	
different crops at 100° C .....	26
Time of extraction for different	
crops at 100° C .....	27
Capacity of the machine on different	
crops at 100° C .....	28
Potential amount of oil to be extracted from	
different crops at 100° C .....	31
Extracting efficiency of different crops	
at 100° C .....	32
Volume of water used for different crops	
at 100° C .....	32
Problems encountered .....	35
Cost analysis of the machine .....	38
SUMMARY, CONCLUSION AND RECOMMENDATION .....	41
Summary .....	41
Conclusion .....	41
Recommendation .....	41
APPENDICES .....	44

## LIST OF TABLES

Table	page
1. Volume of oil to be extracted from different crops at 100° C .....	27
2. Time of extraction for different crops at 100° C .....	29
3. Capacity of the machine on different crops at 100° C .....	30
4. Potential amount of oil to be extracted from different crops at 100° C .....	31
5. Extracting efficiency of different crops at 100° C .....	33
6. Volume of water used for different crops at 100° C .....	34
7. Bill of materials .....	36
8. Basic information about the essential oil extractor .....	39
9. Cost analysis of the machine .....	40

## LIST OF FIGURES

Figure	page
1. The steam boiler .....	17
2. The tank still .....	18
3. The condenser .....	19
4. The oil separator .....	20
5. Set-up of the distillation unit .....	21

## LIST OF APPENDIX FIGURE

Figure	page
1. Ilang-ilang fresh sample .....	45
2. Lemongrass fresh sample .....	46
3. Sampaguita fresh sample .....	47
4. Citronella fresh sample .....	48
5. Aloevera fresh sample .....	49
6. Photographic view of the machine .....	50
7. Side view of the condenser .....	51
8. Side view of the oil separator .....	52
9. Placement of the steam sparger on the bottom of the tank still .....	53



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OF AN ESSENTIAL OIL EXTRACTOR

by

MARIO ROMEN SARMIENTO <sup>1/</sup>

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<sup>1/</sup> An Undergraduate Thesis presented to the faculty of the School of Engineering and Agro-Industrial Technology as a requirement for the degree of Bachelor of Science in Agricultural Engineering (BSAE), major in Farm Power and Machinery. Contribution No. Eng'g 92 - 93026 - 016. Prepared under the supervision of Engr. Jaime Q. Dilidili.  
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INTRODUCTION

There has been a back-to-nature movement recently as seen by the program initiated by some related agencies of the government for the propagation and utilization of indigenous plants. There are some plants, however, that may be valuable not merely for their curative effects but also for their perfuming or perhaps flavoring properties.

Natural perfumes are one of the most marvelous phenomena of plant metabolism (Santos, 1985). This fragrance exhaled by some plants is due to the traces of essential oil. The existence of essential oil is not confined to the inflorescence but oftentimes it is found in other vegetative parts of the plant like the leaves, twigs, blossoms, fruit, trunk, and roots of plants. Relatively few of the great number of species of plant have been raised to produce the oils for commercial purposes (Mc Graw Hill