

**96-0287**

The invention relates to the food and pharmaceutical industries and may be used for preparation of the oil caratenoides from the raw plants material, for example, the carrots.

The process consists in the fact that the collected raw material is washed, reduced to fragments, dried in the infrared rays at 30...70°C during 2...30 minutes to the rest humidity 10...17% with further extraction by the multiple washing, for example, by immersing process with extraction agent at the relation extraction agent : raw material 5...15:1 and the prepared concentrate is vaporated to the complete extraction agent evacuation.

The extractor contains chamber 1 installed with the rotation possibility on the shaft 3, separated with the latticed partition 4 in the raw material compartment 5 and concentrate compartment 6. The chamber 1 is provided with raw material charging window closed with the cover 2.

The branch pipe for extraction agent is mounted on the cover 2, moreover the chamber 1 is provided with the branch pipe 8 for concentrate pouring out.

The technical result consists in increasing the carotene content in the desired product at more complete carotene evacuation.

Claims: 7

Fig.: 2