



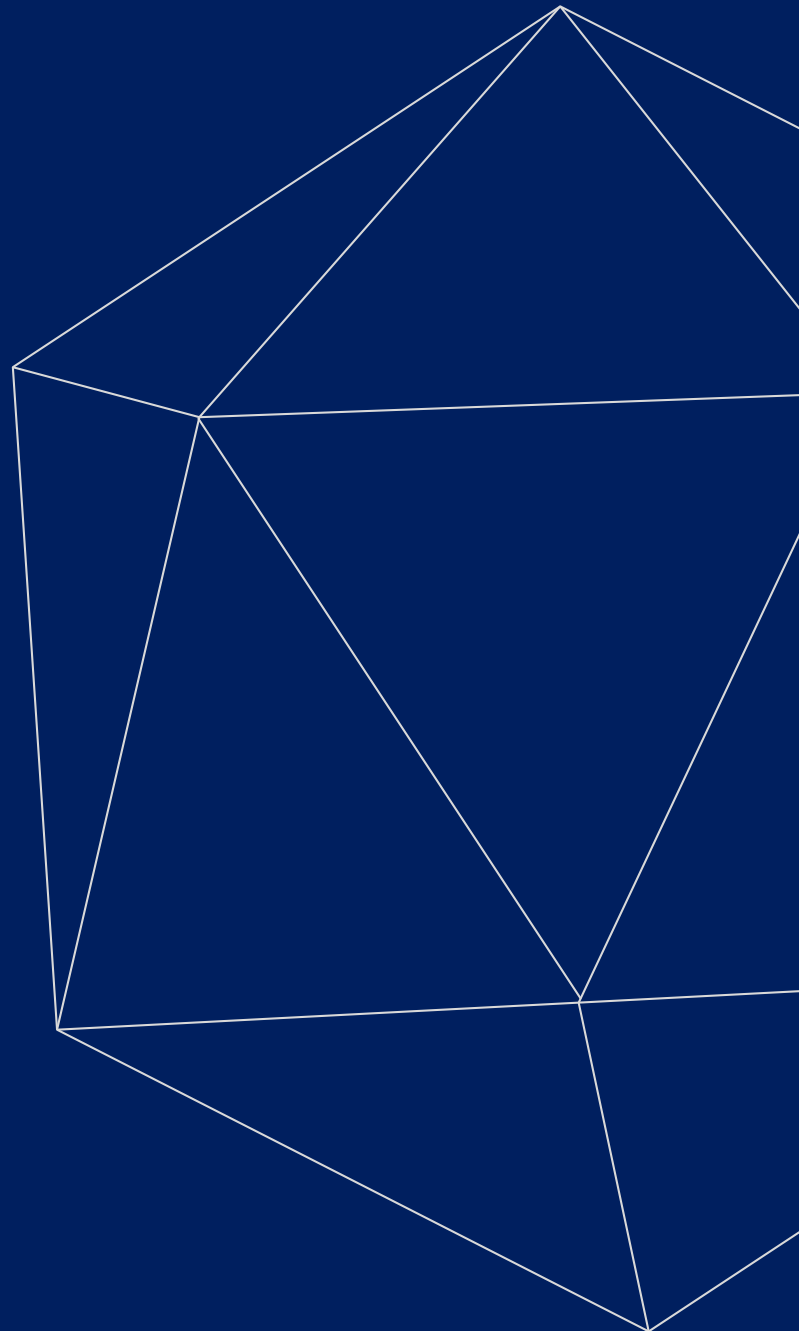
LABORATORY SECTOR

FREEZE DRYER



Kalstein®

A different accompaniment, at your service





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KALSTEIN® Freeze Dryer
Food Freeze Dryer
Model YR05984



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KALSTEIN® Freeze Dryer

Food Freeze Dryer

Model YR05984



Product Description:

Lyophilization or freeze drying is a process in which water is removed from a product after it is frozen and placed under a vacuum, allowing the ice to change directly from solid to vapor without passing through a liquid phase. The process consists of three separate, unique, and interdependent processes; freezing, primary drying (sublimation), and secondary drying (desorption).



Features:

- ✓ Perfect appearance, compact size;
- ✓ Touch screen operation, one key to start, and automatic freeze drying process, easy and convenient.
- ✓ Key components with imported brands, small noise, large capacity, high quality and high performance.
- ✓ Advanced system, with low operating current and low energy consumption.
- ✓ 304 stainless steel food tray and inside liner, safety and easy clean.
- ✓ Transparent organic glass door, the direct observation of food processing.

Technical Description:

Model	YR05984
Overall size WxDxH	700*860*930mm
Energy consumption	1550w
Power supply	220V 50HZ
Food tray area	0.4m2
Single batch of food	4~6kg
Tray size	200*420mm
No. of tray	4pcs
Space between tray	45mm
Gross weight	150kg
Condenser temperature	≤-50°C
Drying temperature	-25°C ~+60°C
Vacuum	< 15Pa



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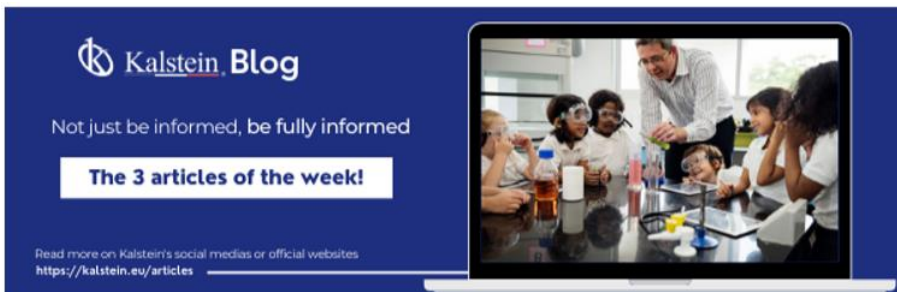
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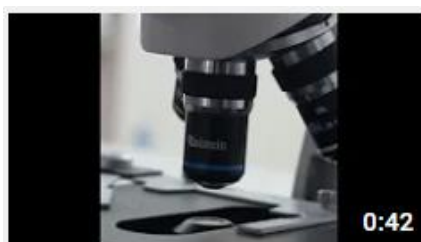
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