



VACUUM FREEZE DRYING MACHINE

High technology

The specialist

25Years
Actual Combat
Experience

Innovation in Design

Excellent in Quality

Effective in Service

Across the masterpiece of The Times

Your choice

Our success



Technical specification

The dimension of drying chamber	8.5*2.75*2.75m
The dimension of tray	687*568*35mm
Trays quantities	300Pcs/batch
The Temp. of heating plates	Real Temp. ~120 °C
Condensation capacity	275kg/hr
Working vacuum pressure	50~133Pa
Ultimate vacuum pressure	<20Pa
Refrigeration temperature	<-40 °C
Refrigeration capacity needed	200kw
Install power (Steam heating)	85kw, 380v, 50Hz
Steam consumption (Max. 0.7Mpa)	400kg/hr

MODEL: LG125



Compared with the similar equipment

- This equipment have the following advantages to compared with the similar equipment domestic and overseas :
- Drying chamber adopts fully integrated modular design concept, the heating plates module and cold trap fully embedded within the vessel, great saves the area; At the same time, the modular design is convenient for equipment maintenance.
 - Using radiation heating way, product in the trays between the upper and lower heating plates, heating untouch the heating plates, radiant heatfocus on the material directly, the heating mode can make the material reach the maximum temperature allowed, heat spread the product inside directly, it greatly shorten the drying time;
 - According to the principle of optical and thermal reflection, through strict calculation and test, reflection board fixed within the drying chamber to greatly improve the efficiency of thermal radiation, largely reduces the energy consumption; In the whole process, the external temperature of drying chamber keeps the room temperature;
 - Built-in double cold traps to condensate vapour alternately, so this way of refrigeration products completely without being limited by the production at the same time, the equipment can ensure continuous producing. When the cold trap I is in condensation condition and cold trap II starts to defrost and keep standby state, and when cold trap I becomes inefficient, Cold trap II begin to condensate vapor instead of cold trap I, then cold trap I begin to defrost;
 - Using negative pressure melting technology with independent intellectual property rights, in the process of freeze-drying processing, through the low temperature (15 ~ 25 °C) negative pressure steam to melt ice on the coil, therefore, the equipment melting ice doesn't need time any more, ensure the equipment of continuous production, at the same time, greatly improve the production efficiency;
 - Adopt imported from Germany Siemens PLC and HMI, equipment operation is stable and reliable, low failure rate, leading the industry.

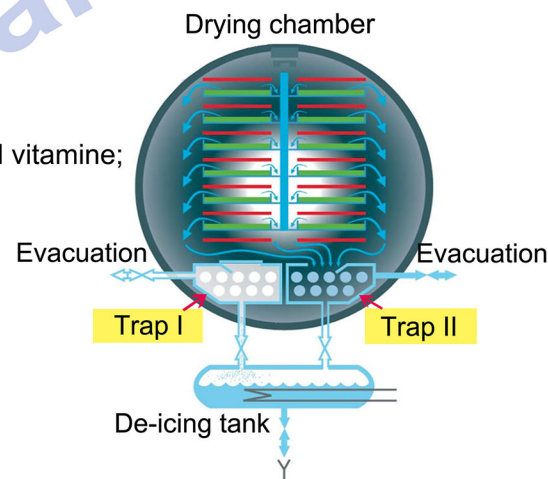
Technical characteristics

LG125 freeze drying equipment sets heating, vacuum, refrigeration, pressure container manufacturing and automatic control technology in areas such as the accumulation of experience, on the basis of digesting and absorbing international advanced technology and developed into the same kind equipment. It uses a built-in alternating work of cold trap, full liquid type Circulating cooling system design, the accelerated sublimation theory of heat and water vapor capture system and negative pressure steam advanced technology such as melting ice, its advantage is high automatic, easy to operate, small investment, low energy consumption. More module implements the greater processing capacity. It's suitable for small and medium-sized processing plants, especially high value-added products. Can be used in meat, vegetables, fruits, aquatic products, soy milk, drinks, soup, health care products and so on many kinds of food freezing drying process.

Advantage of freeze dried product

Freeze dried food will bring benefit to you

- It can keep food's original color, perfume, taste, shape, protens and vitamine;
- Being natural, no preservative, having exellent preservation ability;
- Having fairly long shelf life under good packing conditions;
- As they are preserved under normal temperatures, complicated refrigeration chain is not needed,i.e, cold storage, refrigeration transportation vehicle are not needed, too;
- Water content is quite low, so easy to transport;
- Quick reconstitution, convenient to eat.



Quality guarantee & Service

Quality guarantee

Equipment body part adopts 304 stainless steel material, heating plate adopts aviation aluminum through special craft processing, fully conform to the requirements of the food processing, and follow ISO9001-2008 GB/T1900-2008 quality management system standard requirements of design and manufacturing. The quality guarantee period shall be 12 months from the date of acceptance.

During the processing and manufacturing equipment, the buyer is allowed to the seller's company to inspect equipment quality at any time

Technical service

Perfect pre-sale, in-sale, after-sale service, provide pre-sale product selection consulting, technical communication, and provide layout drawing, and supporting design, installation, commissioning, training, Undertake turn-key project;

Provide consultation service for freeze-dried products, provide free sample testing;

Order a set of equipment, provid 5 curves of freeze drying free of charge.

