

All-in-one pilot type

Innovation in Design

Excellent in Quality

Effective in Service

## VACUUM FREEZE DRYING MACHINE

HIGH TECHNOLOGY Technical Data Sheet

### LG1.0

10kg/batch vapour condenser capacity, 1.0m<sup>2</sup> shelf

#### Technical Specification

Dimension of drying chamber	2.45*1.1*2.1m
Heating method	Heat radiation
Trays quantity	4Pcs/batch
The temperature of shelf	Real Temp. ~120 ℃
Condenser capacity of vapour trap	10kg/batch
Working vacuum pressure	50~133Pa
Ultimate vacuum pressure	<20Pa
Refrigeration temperature	<-42℃
Product loading capacity	10kg/batch
Installed power	8.5kw, 380v, 50Hz



#### Product Summary

Quality control All manufacturing takes place under ISO9001:2000

Turn-key service Installation/commissioning/staff-training by Xinyang engineers

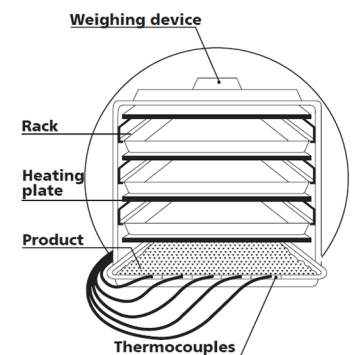
Guarantee A full 12 months after machine be handed over

#### Advantage of Freeze dried food

Retains, to the greatest possible extent, the original shape, colour, taste, texture and nutrients, etc.

Lightweight for easy handling and transportation, Long shelf life.  
No refrigeration needed during transportation and storage.

#### Internal structure of chamber



Disclaimer: This product specification/ technical data sheet is subject to change based on actual production lots.

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