VACUUM FREEZE DRYING MACHINE
HIGH TECHNOLOGY  Technical Data Sheet

LG1.0
10kg/batch vapour condenser capacity, 1.0m² 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 °C
- Condenser capacity of vapour trap: 10kg/batch
- Working vacuum pressure: 50~133Pa
- Ultimate vacuum pressure: <20Pa
- Refrigeration temperature: <42 °C
- 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.

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

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