



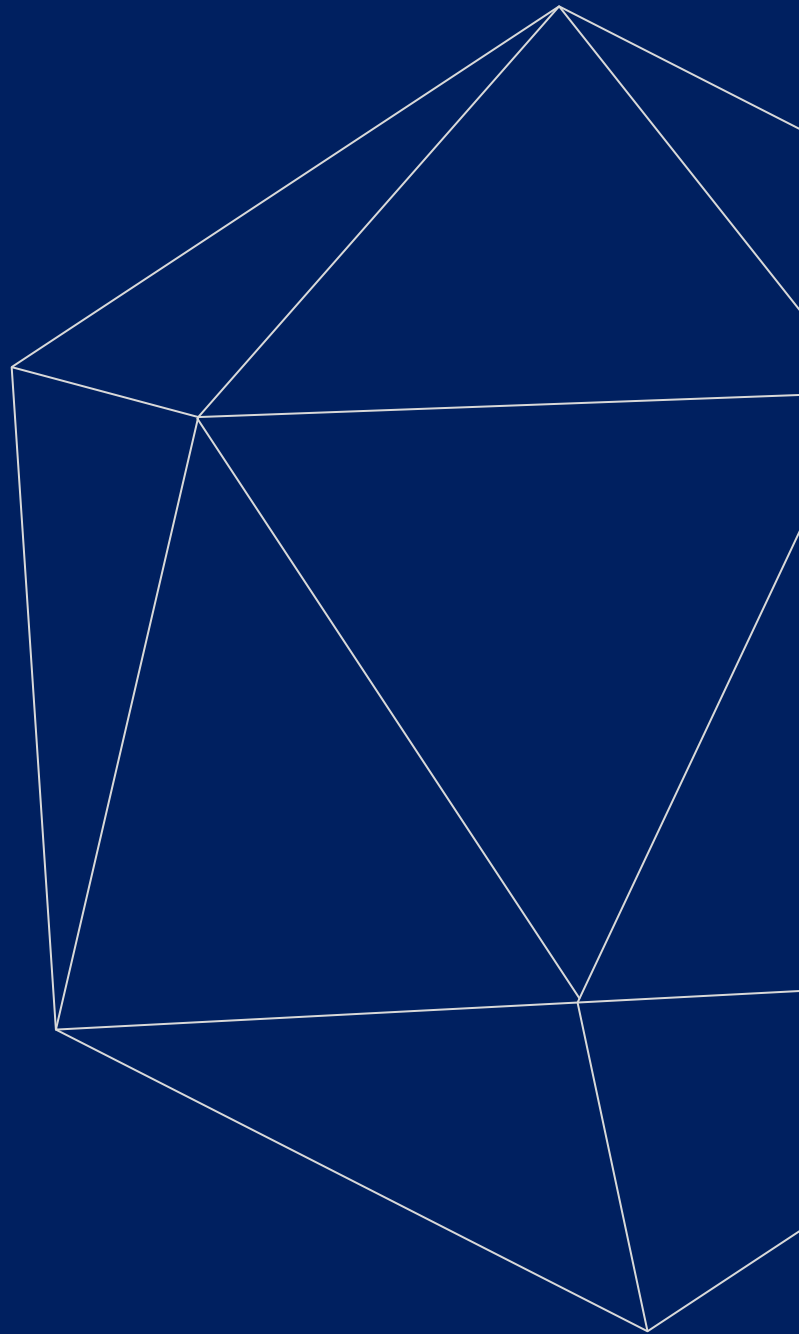
LABORATORY LINES

FREEZE DRYER



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1-10m² Food Freeze Dryer Model YR0LG5



Product Description

Food vacuum freeze dryer, which is widely used in medicine, pharmacy, biology research, chemical industry and food production, etc. After the freeze-drying process, a long term preservation for products is much easier. They can be restored to their original state and maintain their chemical and biological characteristics after being watered.

Features

1. Separately pre-freeze and drying structure, improving freeze-drying efficiency and shorting freeze-drying time
2. Aerospace grade aluminum alloy separator material, double-sided radiant heating, radiation rate above 90%, good temperature uniformity.
3. Controlling heating rate and vacuum value during drying stage
4. Flexible manual + automatic control mode,
5. User level and password can be set, decentralized operation management
6. Precise sensor calibration function.



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1-10m² Food Freeze Dryer

Model YR0LG5



Technical Specifications.

Model	YR0LG1	YR0LG5	YR0LG10
Freeze-dried area	1m ²	5m ²	10m ²
Panel material (material thickness 10mm)	10 L	50 L	100 L
Material tray	400×625mm 4+1 layers	620×1650mm 5+1 layers	615×1650mm 10+1 layers
Material plate spacing	60mm	80mm	70mm
Temperature range	room temperature~+100°C	-30 ~ +90°C	-40 ~ +90°C
Cold trap temperature	≤-50°C		
Ultimate vacuum	≤10pa		
Power	9KW	22.5KW	45KW
Host weight	900kg	2500kg	6000kg
Mainframe dimensions	1900×1200×1700mm	2000×3500×2100mm	3200×1800×240mm



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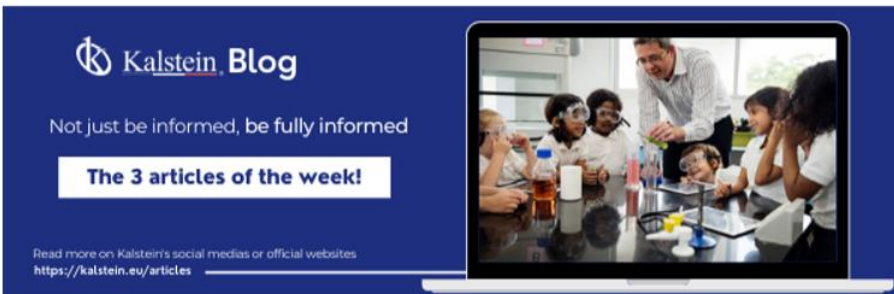
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