

VACUUM FREEZE DRYER

DESCRIPTION

Vacuum freeze-drying technique, also named Lyophilization, is a technique for pre-freezing the watery material first, then make moisture sublimation under vacuum. The biological and chemistry of Lyophilized goods is unchanged, which is easy to long term time storage them. It can be applied to the fields of medicine, foodstuff, chemistry, and biological science, etc.

TECHNICAL PARAMETERS

MODEL	ECO-FD10PT
Freeze drying area	0.09 m ²
Cold trap temperature	Less than -56°C (without loading)
Cold trap capacity	Approx. 10 L
Water capture capacity	3 kg/24 h
Vacuum degree	≤ 10 Pa
Tray	3 pcs
Tray size	Φ180 x 20 mm
Loading capacity tray (liquid)	0.3 L
Refrigerant	R600a + R290 + R23
External size	640 × 610 × 550 mm (without drying chamber)
Power consumption	1.3 kW
Power supply	110V, 60Hz



Ecoshel reserves all the rights to changes in product design, if there are any design change, we will not inform in advance.



STANDARD ACCESSORIES

1. Lyophilized rack
2. Trays
3. Drying chamber
4. Vacuum pump
5. Connection pipe
6. Bottom flasks 500 mL
7. Connection valve

KEY FEATURES

1. LCD touch screen display, simple and convenient to operate.
2. Trays are stainless steel, which can be adjustable per requirements.
3. With USB interface to export the data.
4. Stoppering chamber with 8 port manifold increases efficiency.
5. Drying chamber is transparent which is visual and safe.

Ecoshel reserves all the rights to changes in product design, if there are any design change, we will not inform in advance.