



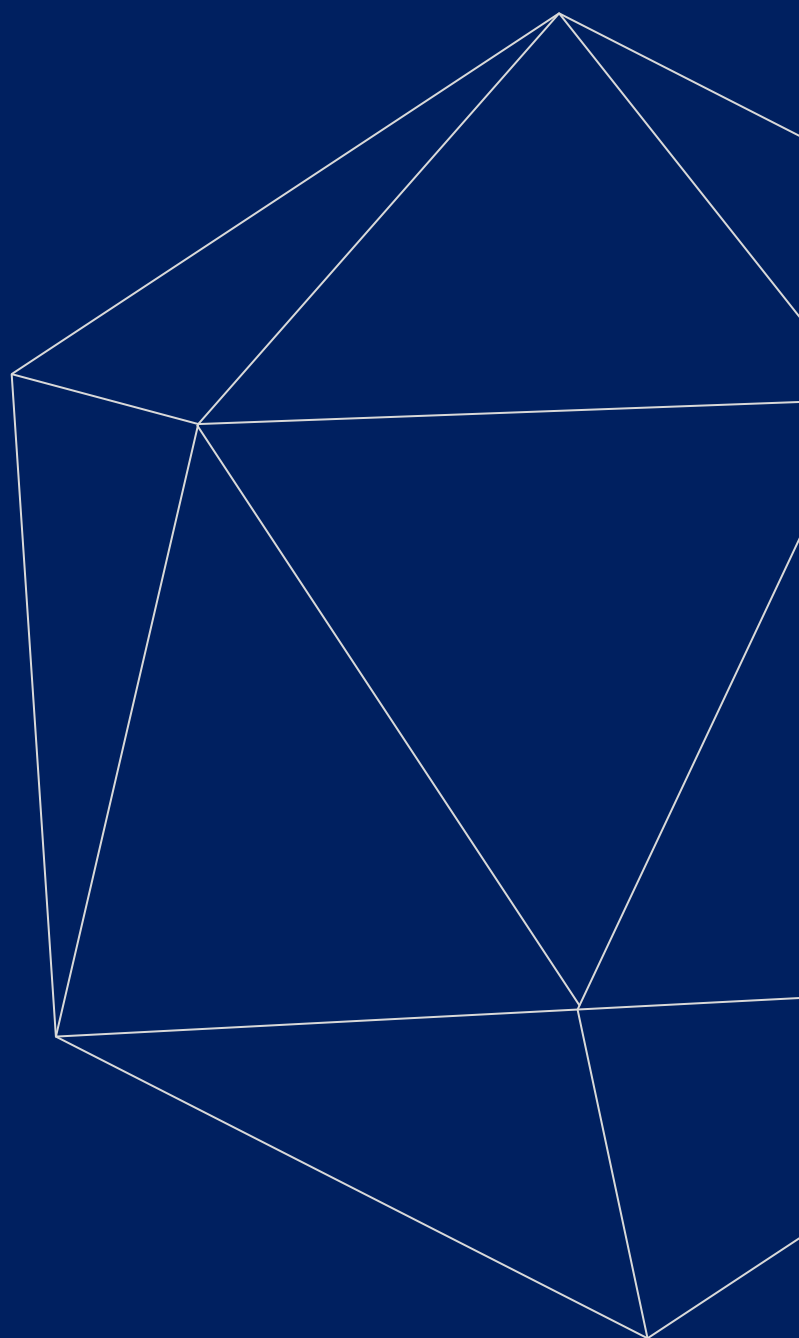
LABORATORY SECTOR

FREEZE DRYER



Kalstein®

A different accompaniment, at your service





Kalstein®

A different accompaniment, at your service

OUR SERVICES

Benefits and Support

In Kalstein France, we take care of the full satisfaction of our customers, that is why we provide value-added services of the highest level based on our experience.



Online Inductions and Trainings

In any part of the world, receive your induction or training from our specialized team of engineers



Quick Response

Our work team is always available to response all your consults or questions, in order to support you in any situation.



#Letsgivemore ♥

Thanks to your purchase, a donation will be made to a non-profit foundation that fights against breast cancer and helps most vulnerable communities.



Technical Support

Enjoy of personalized advice for the correct preventive and corrective maintenance of your equipment, thanks to Kalstein's manuals and articles, special catalogues and video tutorials.



Delivery Logistics

We take care of all the necessary logistics for the dispatch of your goods, whether is by sea, land or air.



Kalstein Worldwide

With more than 25 years growing with our customers, Kalstein's multiformat and modern content, is now present in more than 10 countries and increasing.



KALSTEIN® Freeze Dryer
Freeze Dryer Lyophilizer for Fruits and Vegetables
Model YR05985



#Letsgivemore ♥

Thanks to your purchase, a donation will be made to a non-profit foundation that fights against breast cancer and helps most vulnerable communities.



All rights reserved © KALSTEIN France S. A. S.,
2 Rue Jean Lantier • 75001 Paris •
+33 1 78 95 87 89 / +33 6 80 76 07 10 •
<https://kalstein.eu>
KALSTEIN FRANCE, S. A. S



KALSTEIN® Freeze Dryer
Freeze Dryer Lyophilizer for Fruits and Vegetables
Model YR05985



Product Description:

Lyophilization or freeze drying is a process in which water is removed from a product after it is frozen and placed under a vacuum, allowing the ice to change directly from solid to vapor without passing through a liquid phase. The process consists of three separate, unique, and interdependent processes; freezing, primary drying (sublimation), and secondary drying (desorption).

Features:

- ✓ In-situ pre-freeze drying.
- ✓ Temperature adjustable, controllable production process.
- ✓ 30 sections can be set, the freeze dryer can modify the program parameters during the running process, and record the vacuum drying curve and data online.
- ✓ Touch screen, you can set the power-on password to display the drying curve.
- ✓ The square tray is not easy to be deformed, easy to operate and easy to clean.
- ✓ The drying chamber adopts a high light trans missive colorless transparent Plexiglas door, which can clearly observe the change process of the material during the operation.
- ✓ Optional configuration of the inflation valve, which can be filled with dry inert gas.



#Letsgivingmore ♥

Thanks to your purchase, a donation will be made to a non-profit foundation that fights against breast cancer and helps most vulnerable communities.



All rights reserved © KALSTEIN France S. A. S.,
 2 Rue Jean Lantier • 75001 Paris •
 +33 1 78 95 87 89 / +33 6 80 76 07 10 •
<https://kalstein.eu>
KALSTEIN FRANCE, S. A. S



KALSTEIN® Freeze Dryer
Freeze Dryer Lyophilizer for Fruits and Vegetables
Model YR05985



Technical Specifications:

Model	YR05985
Freeze drying area	0.6m ²
Loading capacity	6-8kg
Condenser temperature	≤-50°C
Ultimate vacuum	10Pa (No load)
Water catching capacity	10kg/24h
Tray size	300*400mm
No. of tray	4pcs
Voltage	2000w
Power	220V 50HZ
Dimension	700*800*1300mm
Electric control system	Real time display curve for freeze-drying and temperature.
	Intelligent temperature control.
Defrost function	One-button defrosting function
Drying temperature	-25°C ~+60°C



#Letsgivemore ♥

Thanks to your purchase, a donation will be made to a non-profit foundation that fights against breast cancer and helps most vulnerable communities.



All rights reserved © KALSTEIN France S. A. S.,
 2 Rue Jean Lantier • 75001 Paris •
 +33 1 78 95 87 89 / +33 6 80 76 07 10 •
<https://kalstein.eu>
KALSTEIN FRANCE, S. A. S





 **Kalstein**[®]
A different accompaniment, at your service

#LETSGIVEMORE 

**WITH THE
ACQUISITION
OF A KALSTEIN
EQUIPMENT**

YOU MAKE A CONTRIBUTION TO:

 **Fundación
Jacinto Convit**
<https://www.jacintoconvit.org/>

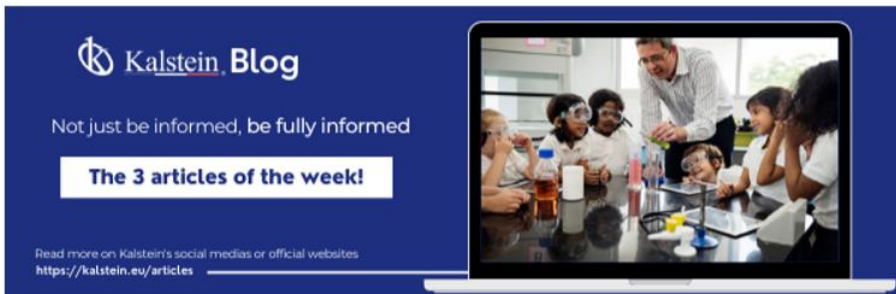
 **ONE
TREE
PLANTED**

<https://onetreepanted.org>

 **Humatem**
Solidarité et coopération
biomédicale
<https://www.humatem.org/>


**MANIAPURE
FOUNDATION USA**
<https://www.maniapurefoundation.org/>

Articles Kalstein
(Social Networks and Official Websites)



Kalstein Blog
Not just be informed, be fully informed

The 3 articles of the week!

Read more on Kalstein's social medias or official websites
<https://kalstein.eu/articles>



1
Read this ARTICLE NOW

How does the climate affect your microscope?

Kalstein Blog

Article of the week:
How does the climate affect your microscope?

Read more on Kalstein's social medias or official websites
<https://kalstein.eu/articles>



2
Read this ARTICLE NOW

What is the importance of the laboratory refrigerator?

Kalstein Blog

Article of the week:
What is the importance of the laboratory refrigerator?

Read more on Kalstein's social medias or official websites
<https://kalstein.eu/articles>

Kalstein Training Videos
(Youtube Channel and Official Websites)



Kalstein France - Jacinto Convit Foundation / Allianc...
23 views • 3 years ago



Kalstein's Microscopes
445 views • 1 week ago



PARIS - FRANCE
HEADQUARTER
2 Rue Jean Lantier
75001 Paris - France

Tlf: +33 (0) 01 78 95 87 89
Cel: +33 (0) 6 80 76 07 10
sales@kalstein.eu

<https://kalstein.eu/>
<https://www.kalstein.fr/>

