



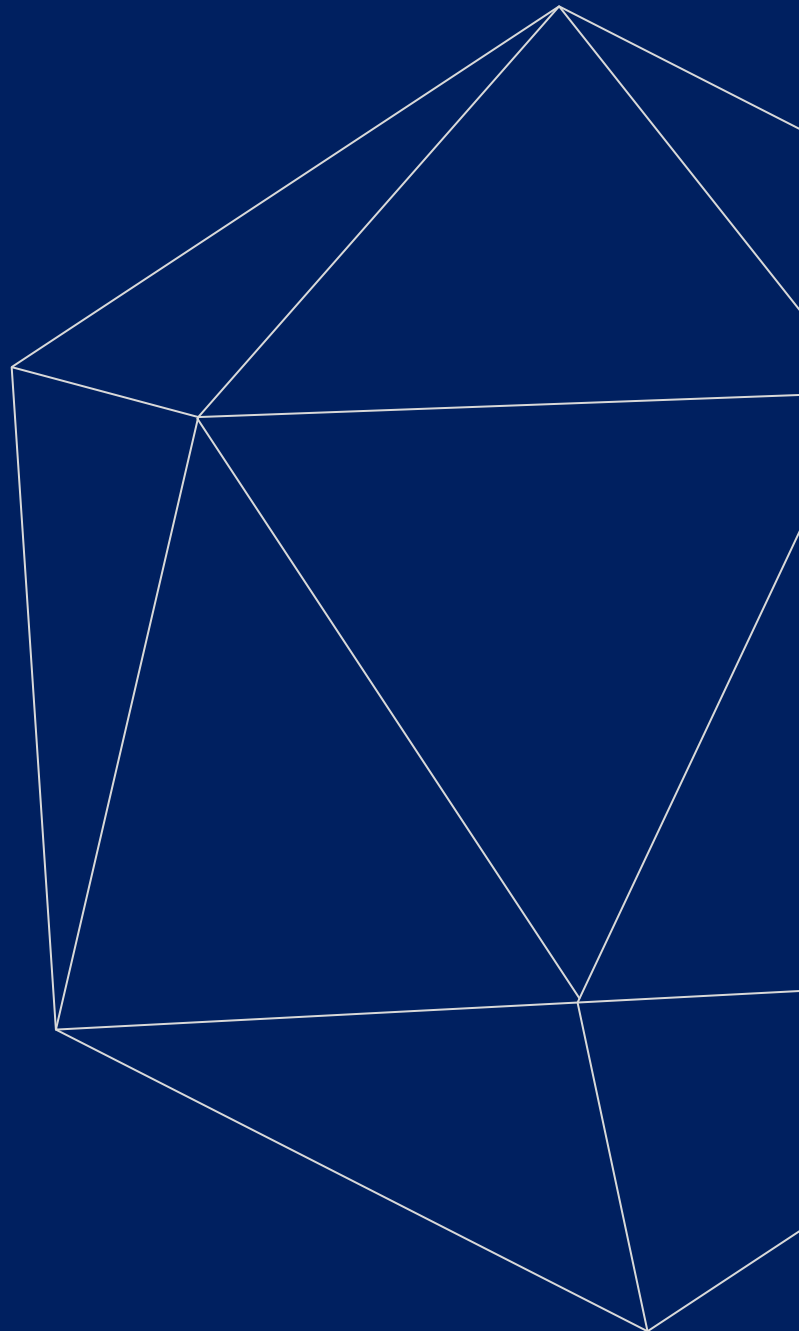
LABORATORY LINES

FREEZE DRYER



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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.



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Freeze dryer

Model YR0LG-1 // YR0LG-10



1-10m² Food Freeze Dryer

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 the original state and maintain their chemical and biological characteristics after being watered.

Features

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



Specification

Model	YR0LG-1	YR0LG-5	YR0LG-10
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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Freeze dryer Model YR0LG-15 // YR0LG-100



15-200m² Food Freeze Dryer

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 the original state and maintain their chemical and biological characteristics after being watered.

Features

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



Specification

Model	YR0LG-15	YR0LG-20	YR0LG-30	YR0LG-50	YR0LG-100
Freeze-dried area	16.2m ²	20.6m ²	31.68m ²	52.92m ²	105.84m ²
Panel material (material thickness 10mm)	150 KG	200 KG	300 KG	500 KG	1000 KG
Material tray	1200×1500×15mm 9+1 layers	1200×1500×15mm 8+1 layers	1200×1500×15mm 8+1 layers	4900×1200×15mm 9+1 layers	4900×1200×15mm 18+1 layers
Material plate spacing	80mm				
Cart numbers	1 set	2 set	2 set	3 set	3 set
Temperature range	room temperature~+120°C				
Cold trap temperature	≤-60°C (no loading)			≤-50°C (no loading)	
Ultimate vacuum	≤5pa (no loading)			≤10pa (no loading)	
Power	50KW	96KW	120KW	150KW	230KW
Host weight	6 t	10 t	16 t	29 t	46 t
Mainframe dimensions	5200×1800×3200mm	6200×2300×3200mm	7500×2300×3200mm	7000×8500×3200mm	7000×11000×3500mm



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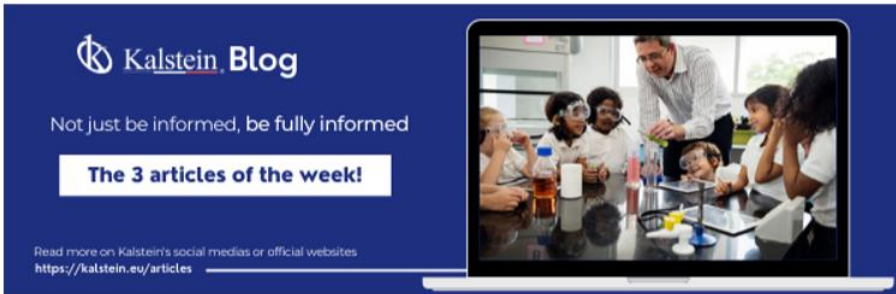
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The 3 articles of the week!

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1
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microscope is an instrument that uses a series of lenses to magnify small objects. This is a very sensitive device and its performance can be affected by changes in temperature and humidity.

Kalstein Blog

Article of the week:
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2
Read this ARTICLE NOW

What is the importance of the laboratory refrigerator?

Refrigerator is a piece of equipment that is one of the most important in a laboratory. It is used to store samples in a controlled environment (refrigerated space), which helps to maintain their stability and avoid contamination.

Kalstein Blog

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

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