



LABORATORY LINES

FREEZE DRYER



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A different accompaniment, at your service





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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.



4-6kg Small Food Freeze Dryer

Model Series YR05983



Household Food Freeze Dryer

Household-type freeze dryer, home freeze dryer, is a small vacuum freeze dryer. Apply to the family, online shop a small amount of freeze-dried use, widely adapted to fruits, meat, vegetables, Chinese herbal medicines, health products, etc. freeze-drying.

Features

- Perfect appearance, compact size;
- Touch screen operation, one key to start, and automatic freeze drying process, easy and convenient;
- Key components with imported brands, small noise, large capacity, high quality and high performance;
- Advanced system, with low operating current and low energy consumption;
- 304 stainless steel food tray and inside liner, safety and easy clean;
- Transparent organic glass door, the direct observation of food processing.



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4-6kg Small Food Freeze Dryer

Model Series YR05983



Household freeze-drying equipment, also known as household-type freeze dryer, home freeze dryer, is a small vacuum freeze dryer. Apply to the family, online shop a small amount of freeze-dried use, widely adapted to fruits, meat, vegetables, Chinese herbal medicines, health products, etc. freeze-drying.

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

- ✓ Perfect appearance, compact size;
- ✓ Touch screen operation, one key to start, and automatic freeze drying process, easy and convenient;
- ✓ Key components with imported brands, small noise, large capacity, high quality and high performance;
- ✓ Advanced system, with low operating current and low energy consumption;
- ✓ 304 stainless steel food tray and inside liner, safety and easy clean;
- ✓ Transparent organic glass door, the direct observation of food processing



Model	YR05983	YR05984	YR05985
Dry area	0.1m ²	0.4m ²	0.6m ²
Loading capacity	1-2kg/batch	4-6kg/batch	6-8kg/batch
Tray size	145*275mm	180*440mm	320*430mm
Trays No.	3 layers with drying function	4 layers with drying function	4 layers with drying function
Vacuum degree	15Pa	15Pa	15Pa
Temperature of cold trap	-50°C	-50°C	-50°C
Drying temperature	-25°C --+60°C	-25°C --+60°C	-25°C --+60°C
Voltage	220V/50Hz	220V/50Hz	220V/50Hz
Power	1100w	1550w	2000w
Dimension	600*700*780mm	650*720*900mm	770*710*1200mm
Weight	80kg	120kg	150kg



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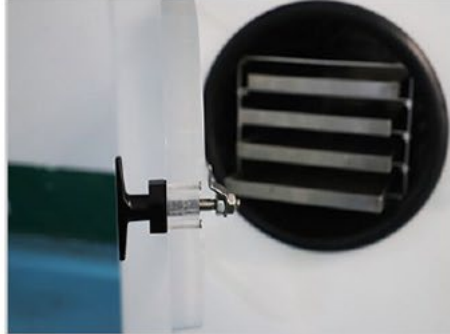
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FREEZE DRYER



1. Stainless steel material trays and drying chamber.



2. Transparent visible plexiglass door, can observe the lyophilization process of materials directly.



3. LCD touch screen, one button starts. PLC system control, can set up programs and save different freeze-drying formulas, one touch to run settled program for different samples.



4. USB interface can download freeze-drying data for record.



5. USB interface can download freeze-drying data for record.



#Let's Give More ❤️

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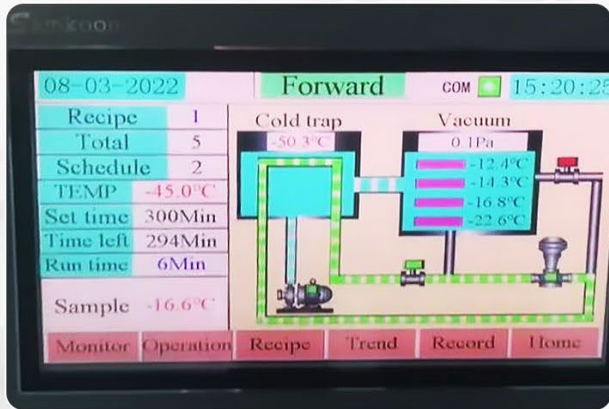


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PRODUCT DETAIL DISPLAY

1 LCD touch screen, PLC control system,
One button start



2 Transparent visible plexiglass door
and lock tightly



3 Stainless steel trays and drying chamber



4 Universal directional wheel, easy to move



5 Tap to open for easy maintenance



6 Equipped with vacuum pumping equipment



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4-6kg Small Food Freeze Dryer

Model Series YR05983



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Not just be informed, be fully informed

The 3 articles of the week!

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1
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microscope is an instrument that allows observing and measuring objects that are too small to be seen with the naked eye. This is achieved through a complex system of lenses and mirrors, which form

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2
Read this ARTICLE NOW

What is the importance of the laboratory refrigerator?

refrigerator is a device that is one of the most common pieces of equipment used in laboratories. It is a controlled environment (refrigerated space), various fluids and substances

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What is the importance of the laboratory refrigerator?

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