

Freeze Dryer



➡ Introduction to Freeze Drying

- The vacuum freeze drying technology, which is also called sublimation drying, is a technical method that freezes the samples in advance, and then sublimates its moisture under vacuum state.
- This freeze dryer is suitable for drying products in bulk, such as food, plants, herbal and so on. It has shelf heating function to shorten drying time . and shelf temperature can be controlled by program. Pre-freezing and drying process both finished on shelf, no need to move product, to make drying process easier and more convenient.

➡ Main Features

- Bench top type , small volume, compact structure, easy operation
- Condenser with uniform and good ice capture function
- With shelf electricity heating function, increasing drying speed
- Shelf temperature can be controlled by program on touch screen
- Excellent temperature control performance, each shelf has an independent temperature sensor. Ensure temperature uniformity between shelves
- Color LCD touch screen, display freeze drying curves, save data automaticall
- With USB port to output freeze drying data, open and view in Excel format
- Pre-freezing and drying process both finished on shelf, no need to move product
- Inner wall of chamber is made of stainless steel 304
- Shelf made of aluminum alloy
- Tray made of aluminum alloy (SS304 optional)
- Transparent acrylic door ,user can observe the whole process of freeze-drying
- CFC-free refrigerant, international famous brand compressor, low noise,good efficiency
- One click quick defrosting technology, safe and efficient



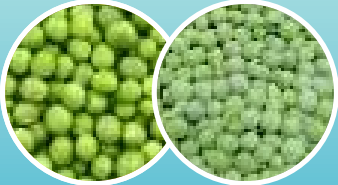
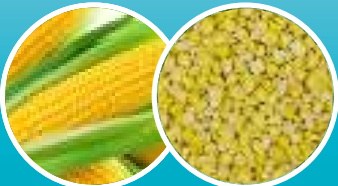
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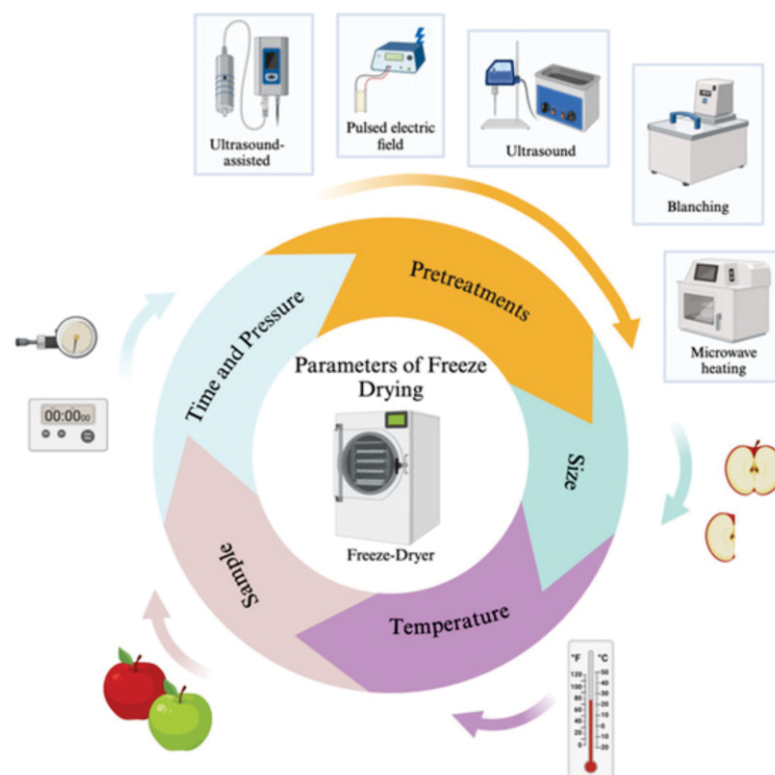
Why Choose BSFFD Series?

- ✓ Specially Designed for Food Industry
- ✓ High Efficiency with Energy Saving
- ✓ User-Friendly Operation (PLC + Touchscreen)
- ✓ Food-Grade Stainless Steel Construction
- ✓ Long Shelf Life without Preservatives



 Fresh Banana Freeze Dried Banana	 Fresh Green Peas Freeze Dried Green Peas	 Fresh Jamun Freeze Dried Jamun	 Fresh Tomatoes Freeze Dried Tomatoes
 Fresh Pineapple Freeze Dried Mango	 Fresh Sweet Corn Freeze Dried Sweet Corn	 Fresh Egg Yolk Freeze Dried Egg Yolk	 Fresh Biryani Freeze Dried Biryani
 Fresh Pineapple Freeze Dried Pineapple	 Fresh Lemon Freeze Dried Lemon	 Fresh Poha Dried Poha	 Fresh Soup Freeze Dried Soup
 Fresh Dragon Fruit Freeze Dried Dragon Fruit	 Fresh Okra Freeze Dried Okra	 Fresh Shrimps Freeze Dried Shrimps	 Fresh Strawberry Freeze Dried Strawberry
 Fresh Kiwi Freeze Dried Kiwi	 Fresh Cheese Freeze Dried Cheese	 Fresh Milk Freeze Dried Milk	 Fresh Paneer Freeze Dried Paneer

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Technical Parameters

Technical Parameters	Unit	BSFFD-01	BSFFD-03	BSFFD-06	BSFFD-10	BSFFD-15	BSFFD-21	BSFFD-30	BSFFD-50
Drying area	m ²	0.1	0.4	0.6	0.96	1.5	2.1	3	5
Shelf number	layer	3	5	5	5	5	7	10	14
Shelf spacing	mm	40	37	40	50	40	40	40	40
Shelf size	mm	140*280	225*380	300*400	300*640	375*800	375*800	375*800	450*800
Bulk capacity (10 mm thick)	Liter	1	4	6	10	15	20	30	50
Condenser ice capability	kg/batch	2	≥5	≥10	≥15	≥23	≥30	≥45	≥70
Shelf temperature range	°C	-30~+80	-30~+80	-30~+80	-30~+80	-30~+80	-30~+80	-30~+80	-30~+80
Final vacuum degree	Pa	≤5	≤5	≤5	≤5	≤5	≤5	≤5	≤5
Condenser Lowest temp.	°C	≤-40							
Cooling method	-	Air cooling, ambient temperature below 25 °C							
Defrosting type	-	Electric heating defrosting							
Installed power	kw	1	1.5	3.5	4.5	5	6	8	10
Dimension L*W*H	mm	575*370*565	600*450*800	900*800*1300	900*800*1300	1300*800*1500	1300*800*1600	1600*900*1750	1900*900*1950
Weight	kg	60	90	150	180	240	300	420	500

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BioSpectrix Pvt Ltd



+91 -7995799506

+91-8977638803



sales@biospectrix.co



www.biospectrix.co