

Technological Advantages

- Pre-freezing and drying separated structure can be carried out simultaneously, which improves the freeze-drying efficiency and shortens the freeze-drying time.
- Aerospace grade aluminum alloy shelf material, double-sided radiation heating, radiation rate up to 90%, good temperature uniformity.
- High efficiency mixed refrigerant medium, low solidification point and high boiling point, high heat transfer efficiency, long service life.
- The patent gas diversion 3D design and control technology has strong water catching ability and high drying efficiency.
- The trays are made by aviation rust proof aluminum alloy and has high heat absorption rate through special surface treatment. Each drying chamber is equipped with 2 sets of trays.
- Industrial embedded touch screen + dedicated SH-HPSC-III modular controller, the system is stable and reliable, high control accuracy.
- The specially designed FD-MANAGER control system can save many sets of technological formulations and adjust the process in real time during the drying process to improve the technological optimization rate.
- Flexible manual + automatic control mode, manual for groping process, automatic batch production.
- Accurate sensor calibration function ensures long-term reliability and stability of process parameters.
- It can set user level and password, operation management under authority.

FOOD VACUUM FREEZE DRYERS

TOPTION LG series food freeze-dryer is a new type of product developed by our company based on the accumulated experience in the fields of heat, vacuum, refrigeration, pressure vessel manufacturing and intelligent control technology.



□ User site



□ User site



Scope of application

The equipment adopts accelerated sublimation theory design and energy-saving control technology. It is widely used in freeze-drying of meat, vegetables, fruits, aquatic products, soybean milk, beverages, soups, health products and other foods. It can also meet the requirements of GMP and HACCP certification system.



Freeze-dried meat



Freeze-dried fruit



Freeze-dried Panax notoginseng



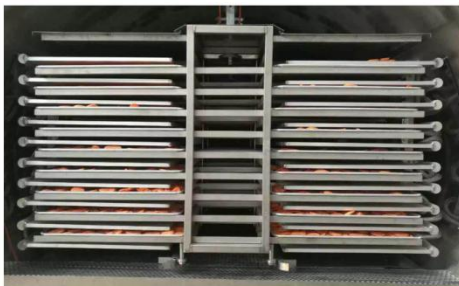
Freeze-dried wolfberry



Freeze-dried Cordyceps



Freeze-dried sea cucumber



Technical parameter

Specification	Unit	LG-5	LG-10	LG-20	LG-30	LG-50	LG-100	LG-200
Shelf area	m ²	5	10	20.6	31.68	52.92	105.84	209.52
Input capacity	kg	50	100	200	300	500	1000	2000
Shelf number	Layers	5+1	10+1	13+1	14+1	15+1	10+1	15+1
Shelf spacing	mm	80	65	65	65	75	70	70
Trolley number	Set	-	-	-	-	2	6	8
Temp. Control range	°C	RT~120°C						
Max. Water capture	Kg/batch	≥ 60	≥ 120	≥ 400	≥ 600	≥ 800	≥ 1600	≥ 3200
Condensing temp. (no loading)	°C	≤ -50	≤ -50	≤ -50	≤ -55	≤ -50	≤ -50	≤ -50
Cooling method	-	Air cooling		Water cooling Water temperature ≤30°C				
Defrosting	-	Spraying + soaking						
Final vacuum (no loading)	pa	<20						
Installation rate	kw	25	40	50	60	120	200	440
Cooling water	m ³ /h	10	20	40	60	80	160	300
Compressed air (p = 0.5 ~ 0.8 Mpa)	L/min	20	20	30	30	30	30	30

User Site



Freeze-drying cases

Before-freeze-drying



After-freeze-drying



Freeze-dried hawthorn



Freeze-dried sea cucumber slices



Freeze-dried shiitake



Freeze-dried egg



Freeze-dried bitter melon



Freeze-dried meat



Freeze-dried kiwifruit



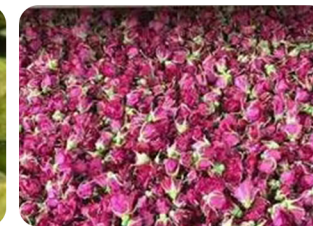
Freeze-dried apple



Freeze-dried fig



Freeze-dried okra



Freeze-dried Rose



Freeze-dried corn