



## FLOOR TYPE FREEZE DRYER BFR1F2

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### IN SITU FREEZE DRYER FOOD FREEZE DRYER

Freeze dryer (lyophilizer) is a drying technology based on the principle of sublimation. It is a process of rapidly freezing the dried material at low temperature, and then sublimating the frozen water molecules into water vapor under an appropriate vacuum environment. The product obtained by freeze drying is called lyophilizer, which is called lyophilization.

The material is always in low temperature (frozen state) before drying, and ice crystals are evenly distributed in the material. The sublimation process will not be condensed due to dehydration, avoiding the side effects such as froth and oxidation caused by steam. The dry material is porous and its volume is basically unchanged. It is easy to dissolve in water and recover to its original state. In a large extent to prevent the physical and chemical and biological denaturation of dry matter.



## SPECIFICATIONS

Model	BFR1F2
Drying area (M2)	0.8m <sup>2</sup>
Tray size (mm)	265x612
Tray no.s	5
Capacity	8~12kg
Trays distance	41mm
Shelf temperature	Heated to 60°C
Condenser temperature	-40°C/-60°C
Vacuum (Pa)	<15PA
Vacuum control	Optional
Machine size (mm)	560x814x935
N/W (kg)	90kg
Alt Name	In Situ Freeze Dryer Food Freeze Dryer



**Biolab Scientific Ltd.**

Trillium Executive Center, East Tower, 675 Cochrane Dr, Markham, Ontario L3R 0B8, Canada

Email: [info@biolabscientific.com](mailto:info@biolabscientific.com) | Website: [www.biolabscientific.com](http://www.biolabscientific.com)