



Household Vacuum Freeze Dryer

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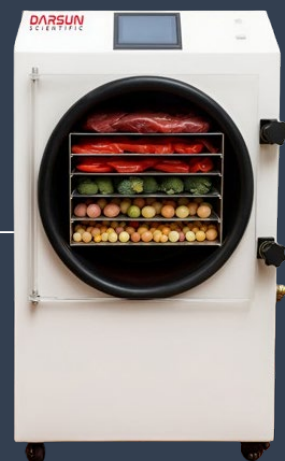
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Household Vacuum Freeze Dryer

DSD-20/DSD-25



This freeze dryer can be set up with 35 recipes, which is convenient for customers to operate with one click. After many experiments and adjustments, we added fruit & vegetable, meat and liquid recipes to the recipe management to ensure that the final product meets the expected standards; You can also choose to adjust some parameters according to the product to be freeze-dried. Customize recipes to suit your needs.

FEATURES



New upgrade, Wifi control optional



Rotary vane vacuum pump



Oil-free vacuum pump

Introduction

Vacuum freeze drying is the removal of water or other solvents from the frozen samples. During the whole drying process, the sample is in liquid state and the temperature is generally lower than -1 °C. The purpose of vacuum freeze drying is to restore the original characteristics of the sample after rehydration.

Because the drying process is carried out at low temperature, it can be used for some materials such as proteins, which are easy to be denatured at high temperature, and can ensure that the properties of other compounds will not change.

Most of the biological products, such as tissues, tissue extracts, bacteria, vaccines and serum, were changed into dry samples by vacuum freeze-drying. Vacuum freeze drying is the most gentle process to preserve the biochemical properties of sensitive tissue or other tissues. It is also the best method for drying inorganic materials, such as nano particles, because the surface area of particles is almost unchanged.

Characteristics

Different size, suitable for home use.

The cold trap is made of stainless steel, which is corrosion-resistant and easy to clean .

With automatic fast defrosting function to improve efficiency.

35 kinds of custom recipes can be set.

The number of pallet layers can be customized.

New upgrade, Wi-Fi control optional.

Model	DSD-20	DSD-25
Freeze-dried area	2.0m ²	2.5m ²
Power	4500W	
Ultimate vacuum	5pa	
Cold trap temperature	-60°C	
Processing capacity(kg)	20-25	25-30
Material trays	6	7
Tray size(mm)	390X900X28	
Space between partitions(mm)	53	48
Dimensions(mm)	800x 1100x 1270	
Packing size(mm)	900X1200X1630	
Fresh food per batch	22-28 kg (48-61 lbs)	27-32kg (60-70 lbs)
Tray area	2.0 m ² (3100 sq in)	2.5 m ² (3875 sq in)
Tray qty	6 pcs	7 pcs
G.W/N.W	320kg/245kg	325kg/250kg