



Household Vacuum Freeze Dryer

India Office

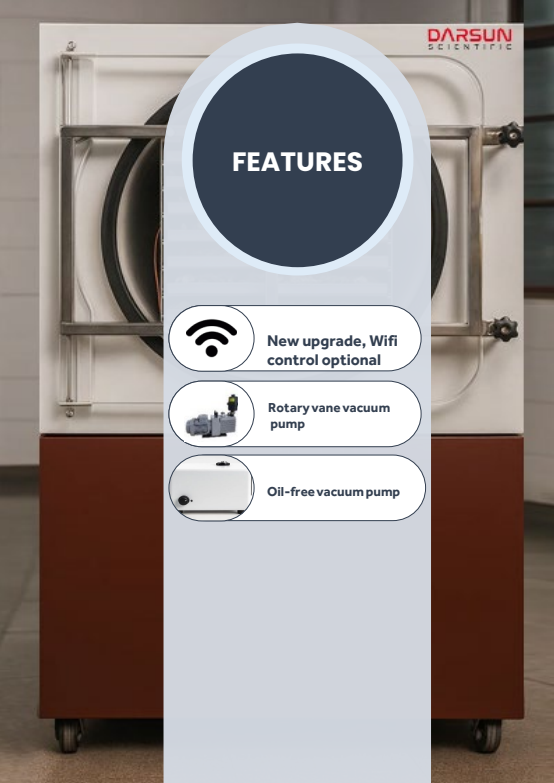


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Household Vacuum Freeze Dryer

DSD-35 DSD-40 DSD-50

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.



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 o. 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, Wifi control optional.

Model	DSD-35	DSD-40	DSD-50
Freeze-dried area	3.5m2	4m ²	5.0m2
Power	5500W	6500W 220V	700W
Ultimate vacuum	5 pa	2	5 pa
Cold trap temperature	-65 °C		
Processing capacity(kg)	35-40	40-50	50-60
Material trays	14	14	18
Tray size(mm)	400X600X30	485x600x30	490X540X30
Space between partitions(mm)	45	50	50
Dimensions(mm)	810X1460X1370	1475X850X1520	1600X1250X1780
Packing size(mm)	930X 1680X 1560	1550X1010X1730	1640X1400X1880
Fresh food per batch	38-36kg (84-101 lbs)	44-48kg (97-106 lbs)	55-65 kg (121-143 lbs)
Tray area	3.5m ² (5425 sq in)	4.0m ² (6200 sq in)	5.0 m ² (7550 sq in)
Tray qty	14 pcs	18 pcs	18 pcs
G.W/N.W	445kg/322kg	435kg/530kg	820kg/700kg