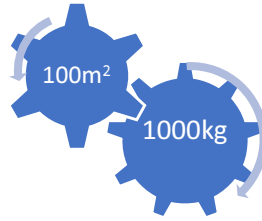


# Freeze dryer FD-1000



## FD-1000 Freeze dryer introduction

KEMOLO food freeze dryer, CE, EAC, ISO9001, ASME, FDA certified, designed as per the principle of sublimation. As a radiant freeze dryer for high efficiency lyophilization processing, the input capacity of FD-1000 is 1 ton per batch, coming with blast freezer, rail system and trolleys. The FD-1000 freeze dryer chamber and its auxiliary equipment (refrigeration, vacuum, heating) are in two separated frames. Blast freezer (IQF) is another separated unit to freeze products in o -35° C in 3 hours. And the ice in the product is sublimated in o vapor, and collected on a low temperature vapor condenser inside the food freeze dryer. The lyophilized product is 100% natural without additives, no nutrition lost and with a long shelf time.

KEMOLO offers on-site installation, start-up, training service. 2-years warranty. A box of spare parts free of charge for backup. Response within 12 hours, and professional technical support for lifetime. If on-site technicians are needed, he will be dispatched from the nearest place in time. The large-scale project custom lyophilization and manufacturing solutions includes: budgeting, investment analysis, comprehensive drying solutions design, equipment production, shipping, import services, installation, start-up, trial production, marketing, employee training and a series of turnkey services.

As a professional manufacturer of food freeze dryer, KEMOLO can provide you with the complete set of lyophilization solutions you want, high-quality and low-cost food freeze-drying equipment, and help you build your own freeze-drying brand in a short time.



## Technical specification

Model	FD-1000
Capacity	1000kg/batch
Vapor Condenser Temperature (°C)	-45°C
Shelf Temperature (°C)	Ambient temperature to max. 100°C
Product Cooling	In IQF (-35°C)
Shelf Area	100m <sup>2</sup>
Trolley	Included
Rail I steel, elbow & IQF	Included
Refrigeration compressor	Screw type
Refrigerant	R404A (Users provide)
Cooling way	By air/water cooling
Vacuum system	Vacuum pump + booster
Ultimate vacuum level (Pa)	10 Pa
Installed power	164kW
Defrost way	By hot water
Control system	PLC with HMI; Manual & Auto control, Records
Installation area (m <sup>2</sup> )	200 m <sup>2</sup>
Chamber dimension	8600*2600*3200mm (L*W*H), SUS304
Estimated Weight (kg)	17000kg