

# Small **FREEZE DRYERS** for Food Dehydration

**4,8,15,20kg (4 Models To Choose) All Single Phase Power Supply  
for Startup Business In Freezedrying**



## **Advantages of Freeze drying**

- ❖ Inhibition of microbial growth
- ❖ Preservation of nutritional content
- ❖ Prevention of oxidation
- ❖ Reduction of microbial contamination risk
- ❖ Gentle processing
- ❖ Retention of structure
- ❖ Preservation of heat-sensitive nutrients
- ❖ Minimization of oxidation
- ❖ Reduced nutrient loss
- ❖ Freeze dried lightweight and easy to store
- ❖ Lightweight and easy to transport
- ❖ Long shelf life without refrigeration
- ❖ Rehydration convenience
- ❖ Preserving natural nutrients and flavor
- ❖ Minimal processing steps
- ❖ Minimizing food waste
- ❖ Extended shelf life
- ❖ Retention of flavor and texture

## MODELS AND SPECIFICATIONS

SPECIFICATION	4 KG	8 KG	15 KG	20 KG
Freeze Drying area	0.4	0.8	1.45	2.0
Shelf Number	5	8	7	9
Tray Number	4	8	14	18
Condenser Temperature	-40 DEG. C			
Final Vacuum	0.3 mbar			
Vacuum Pump	Rotary Vane pump oil type			
Condenser Cooling	Air Cooling			
Voltage	220V / 50HZ			
Power	2000 W	2800 W	3800 W	6800 W
Defrosting	NATURAL			
Dimension	550 X 600 X 780 mm	640 X 680 X 1180 mm	680 X 990 X 1180 mm	1000 X 750 X 1400 mm
Weight (Gross/Nett)	139/84 KG	203/131 KG	275/190 KG	320/230 KG

**Manufactured by:**

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