

JDG Food Vacuum Freeze Dryer



JDG food vacuum freeze dryer is used to remove a solvent (usually water) from dissolved or dispersed solids. Freeze drying is the method for preserving materials which are unstable in solution. In addition, freeze drying can be used to separate and recover volatile substances, and to purify materials. The fundamental process steps are: freezing, vacuum, heat and condensation.

Application

- Food Processing
- Dairy Industry
- Pet Food
- Cultures and Starters
- Nutraceuticals
- Pharmaceuticals and Biological active ingredients
- Floral

Technical Parameters:

Model	Effective Drying Area (m2)	Ice capacity (kg)	Power requirement (KW)	Chamber size (m)	Input capacity (kg/batch)	Output capacity (kg/batch)
JDG-1	1	12	12	2.23*1	10	1
JDG-3	3	36	18	2.5*1.1	30	3
JDG-5	5	60	21	3*1.2	50	5
JDG-10	10	120	35	5.4*1.4	100	10
JDG-20	20	240	45	6.1*4	200	20
JDG-30	30	360	65	8*5.2	300	30
JDG-50	50	600	125	10*5.5	500	50
JDG-100	100	1200	190	11.5*10	1000	100
JDG-200	200	2400	275	19*6	2000	200