LabhGroup
Empowering Business
Transforming World!



Global Leader in Providing Next Generation Turnkey Solution to Food Processing Industries!

www.labhgroup.com

Presenting

Vacuum Freeze Dryer

LabhGroup

30+ Years of Rich Experience | **100+** Countries Global Presence | **10000+** Delighted Customers

Vacuum Freeze Dryer



LabhGroup

Cooling & Refrigeration Solutions Division

Global Leader in Next Generation Cooling & Refrigeration Equipments

ISO 9001:2015 CERTIFIED | ISO 14001:2015 CERTIFIED | European Coformity CE Certified Products | Good Manufacturing Practice Certification GMP Quality | Executive Member FIEO Federation of Indian Export Organizations





Technical Specifications

Particular	Specifications
Name	Vacuum Freeze Dryer
Input Capacity	Up to 2000 kg per day
Production Capacity	Up to 1300 kg per batch
Drying Chamber MOC	Stainless steel 304
Drying Tray Area	132 sq. meters
Tray Size	685 x 575 x 28 mm
Number of Tray	132 + 132 No.
Shelf Working Temperature	Max. 90 °C
Product Cooling Temperature	-40 to -50 °C
Ice Capacity	1000 kg / batch
Compressor	Semi hermetic screw compressor with VFD
Working Pressure in Chamber	Up to 0.2 mbar

Moisture Reduction	Up to 98 %
Shelf Life of Product	Up to 25 years
Application 1	Seasonal vegetables drying
Application 2	Tropical fruit drying
Application 3	Spices & herb extracts drying
Application 4	Sea food / meat drying
Application 5	Dairy products drying
Installed Power	Approx. 250 kW
Power Supply	440 Volts, 50 Hz, A.C., Three phase with neutral (can also be designed as per specific requirement)
Note	Exact specifications may vary and shall be made available upon specific request.

Salient Features

- Designed to remove moisture or water content from substances while preserving their physical and chemical properties
- Drying is performed at low temperature & low pressure which make it an effective way to minimal damage to heat sensitive material
- Freeze drying keeps the color, smell, flavor, nutritional content unchanged as it was first harvested
- Freeze dried product has low moisture content i.e., low density which makes it easy for transportation
- Freeze dried products can stored at room temperature for longer time without refrigeration
- Freeze dried products has longer shelf life than frozen or canned food
- Aesthetically and ergonomically build machine for best performance
- Produced in an advanced state of the art manufacturing facility
- World class bought out items for optimum operations
- Efficient control panel to set important operative parameters easily
- Designed to work 24 hours, round the clock
- Operator friendly machine, hence easy to operate and maintain
- Low maintenance and operating cost
- Sturdy design to ensure long life and trouble-free operation

Send your inquiry now

About Labh Group

Labh Group is a global engineering and technology-driven industrial conglomerate with headquarter in India. We provide complete end-to-end next-generation smart, innovative turn-key solutions to diverse industries across the globe. With **30+ years** of rich experience and presence in **100+ countries**, we have helped **10000+ customers** to excel and outperform in their industry.

Leveraging over an experience of around three decades, we continuously reinvent to help our customers achieve better results and create a more sustainable world for our current and future generations.

Living by our core values of excellence, respect, care and joy, we at Labh Group are committed to provide best advice, best quality products, at the best price with the best service, always!

We help our customers write their future!
We are LabhGroup!



(Click to watch our corporate video)

8 Outstanding benefits our customers enjoy



1. Expert guidance

Get the best advice from our experts to help you make the right decision



2. Complete turn-key Solutions

Our state of the art end to end one stop 360 turn-key solutions for smooth execution



3. Most competitive price

Very reasonable price for a long term win-win partnership



4. Best quality machines

Optimally designed high quality machines for best performance and long working life



5. Installation & Commissioning

Smooth and perfect installation by our expert technician at your site



6. Automation and upgradation

Increase productivity & profitability with our advanced technology



7. Knowledge Sharing

Stay ahead of your competitors with our latest industry development and trend mailers

8. Lifetime Support

Prompt and efficient after-sales support by our dedicated technical team through email, call or site visit

Our Global Presence



30+
Years of rich experience

100+
Countries - Global presence

10000+
Delighted customers

Get In Touch

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