



Production Scale Freeze Dryers for Food

PFQ 8100 Series



Production Scale Freeze Dryers for Food PFQ 8100 Series

Production Scale Freeze Dryers for Food PFQ 8100 series is designed for drying food. It has two chambers: pre-freezing chamber and drying chamber which are separated. These chambers can work simultaneously which improves the freeze-drying efficiency and shortens the freeze-drying time.

Features

- ➔ Equipped with Industrial embedded touch screen, Special modular controller, stable and reliable system, high control accuracy
- ➔ Provided with alloy shelf, good temperature uniformity, radiation rate more than 90% and double-sided radiation heating
- ➔ Equipped with drying curve optimization control which can control heating rate and vacuum degree in drying stage
- ➔ It has high efficient refrigerant medium, high heat exchange efficiency and long service life
- ➔ The system can be set-up with user level and password for preventing any unauthorized activities
- ➔ To ensure the accuracy of long-term use, device is installed with precise sensor calibration
- ➔ For strong water pumping ability and high drying efficiency, it is designed with good gas diversion and control technology
- ➔ This system can save many groups of recipe and can adjust the process in real time for drying process which improves the process optimization rate
- ➔ It has flexible control mode (Manual + Automatic). Manual mode is for groping process while Automatic mode is for batch production

Specifications

Model No.	PFQ 8100	PFQ 8101	PFQ 8102
Shelf Area	1m ²	5m ²	10m ²
Loading Capacity	10kg	50kg	100kg
Shelf Number	4+1 Layer	7+1 Layer	9+1 Layer
Shelf Size	400*625 mm	600*1200mm	1000*1120 mm
Shelf Spacing	60 mm	80 mm	80 mm
Trolley Number	-	-	-
Shelf-Temperature Control Range	Ambient Temperature ~ +100°C	Ambient Temperature ~ +100°C	Ambient Temperature ~ +100°C
Max. Ice Capacity	≥15kg/batch	≥75kg/batch	≥150kg/batch
Condenser Temperature (No-Load)	≤-60°C	≤-50°C	≤-60°C
Cooling Method	Air Cooling	Water Cooling	Water Cooling
Defrosting Type	Water	Soak	Soak
Final Vacuum	≤5Pa (no-load)	≤5Pa (no-load)	≤5Pa (no-load)
Installed Power	9kw	20kw	45kw
Cooling Water	-	10m ³ /hr.	20m ³ /hr.
Compressed Air (P=0.5-0.8Mpa)	-	-	-
Overall Dimensions (L*W*H)	1.9*1.2*1.7 m	2*3.5*2.1 m	5*2*2.5 m
Total Weight	0.9Ton	2.5Ton	6Ton

Specifications

Model No.	PFQ 8103	PFQ 8104
Shelf Area	20.6m ²	31.68m ²
Loading Capacity	200kg	300kg
Shelf Number	8+1 Layer	8+1 Layer
Shelf Size	1200*2150*15 mm	1200*3300*15 mm
Shelf Spacing	80 mm	80 mm
Trolley Number	2 unit	2 unit
Shelf-Temperature Control Range	Ambient Temperature ~ +120°C	Ambient Temperature ~ +120°C
Max. Ice Capacity	≥300kg/batch	≥450kg/batch
Condenser Temperature (No-Load)	≤-60°C	≤-60°C
Cooling Method	Water Cooling, Water temp.<30°C	Water Cooling, Water temp.<30°C
Defrosting Type	Spray + Soak	Spray + Soak
Final Vacuum	<5Pa (no-load)	<5Pa (no-load)
Installed Power	96kw	120kw
Cooling Water	40m ³ /hr.	60m ³ /hr.
Compressed Air (P=0.5~0.8Mpa)	30L/min	30L/min
Overall Dimensions (L*W*H)	6.2*2.3*3.2 m	7.5*2.3*3.2 m
Total Weight	10Ton	16Ton

Specifications

Model No.	PFQ 8105	PFQ 8106
Shelf Area	52.92m ²	105.84m ²
Loading Capacity	500kg	1000kg
Shelf Number	9+1 Layer	18+1 Layer
Shelf Size	4900*1200*15 mm	4900*1200*15 mm
Shelf Spacing	80 mm	80 mm
Trolley Number	3 unit	3 unit
Shelf-Temperature Control Range	Ambient Temperature ~ +120°C	Ambient Temperature ~ +120°C
Max. Ice Capacity	≥750kg/batch	≥1500kg/batch
Condenser Temperatur (No-Load)	≤-50°C	≤-50°C
Cooling Method	Water Cooling, Water temp.<30°C	Water Cooling, Water temp.<30°C
Defrosting Type	Spray + Soak	Spray + Soak
Final Vacuum	<10Pa (no-load)	<10Pa (no-load)
Installed Power	150kw	230kw
Cooling Water	80m ³ /hr.	160m ³ /hr.
Compressed Air (P=0.5~0.8Mpa)	30L/min	30L/min
Overall Dimensions (L*W*H)	7*8.5*3.2 m	7*11*3.5 m
Total Weight	29Ton	46Ton

Applications

Used widely for drying food such as Coffee, Fruit and juice, Vegetables, Meat, Fish & Seafood and many more.