

Food freeze dryers Sublimator EKS-R

Simple and cost-effective
15...1500kg capacity
For freeze drying of products by radiation heating



Product trays are hanged between the radiation plates

- One chamber system, condenser behind the shelves
- Complete stainless steel 316L
- Liquid tempered stainless steel radiation plates for drying
- Radiation shelf on top position
- Uniform temperature distribution $\pm 1^{\circ}\text{C}$ during drying
- repeatable processes
- Integrated vacuum pump
- Industrial PLC control system with touchpanel
- Free programmable receipts
- Integrated vacuum regulation
- Fast defrost by steam or hot water

Available standard sizes:

	10EKS-R	30EKS-R	50EKS-R	100EKS-R	150EKS-R
Capacity of fresh food	10-12kg	25-30kg	50-65kg	100-125kg	180-200kg
Chamber diameter	Ø600mm	Ø800mm	Ø1000mm	Ø1200mm	Ø1400mm
Loading capacity	8 pcs GN1/1 tray 325x530mm	10 pcs GN2/1 tray 650x530mm	24 pcs GN2/1 tray 650x530mm	20 pcs GN1/1 325x530mm 36pcs GN2/1 650x530mm	100 pcs tray 400x600mm
No. of levels	8	10	12	18	20
tray area	1,38m ²	3,45m ²	8,27m ²	15,8m ²	24,0m ²
Radiation temperature	30...110°C				
Condenser capacity	0.75kg/h 15kg total	2.0kg/h 45kg total	4.0kg/h 75kg total	7.5kg/h 150kg total	10kg/h 200kg total
Condenser temperature	-45°C				
Dimensions	L1500 x W980 H1850	L1750 x W1300 H1850	L1900 x W1500 H1950	L2200 x W1700 H2050	L2500 x W1900 H2150

Available options:

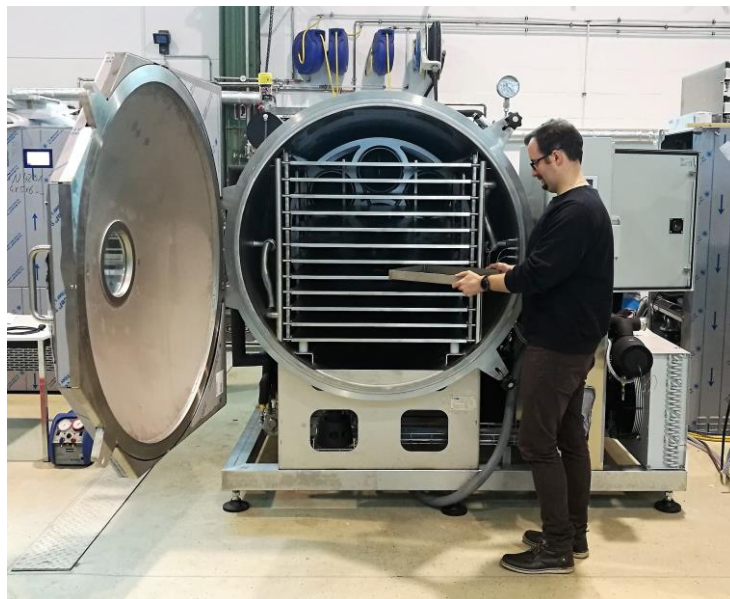
- Air- or watercooled cooling systems
 - prefreezing function
 - condenser -75°C
 - product trays
 - oilfree vacuum pump
- stainless steel housing or wall integration
 - capacitive vacuum sensor
 - process visualization Scada



Example of GN tray, 20mm high



90m² tray area, 1.500kg capacity



Sublimator 100EKS-R