

Commercial Quality Food & Laboratory Freeze Dryer DHF/ DLF-Series



Perfect for freeze-drying fruit, vegetables, meats, dairy products, flowers, herb, desserts, and pilot use in laboratory.



- Programmable one-key start PLC controller
- Color LCD Touch screen with password protection
- Powder coated housing (304SS Option)
- Thermostat controlled, electrical resistance heated stainless steel shelves
- Stainless steel chamber, reliable and easy cleaning
- Clear acrylic glass door to improve drying process and provide visual inspection of foods/media.
- Optional: Super quiet DC powered vacuum pump, USB data export interface, vacuum solenoid valve, vacuum pump inlet dust filter, exhaust filter

Model	Dynavac - DHF Series(-40 °C)			Dynavac - DLF Series(-70 °C)		
	DHF100	DHF400	DHF600	DLF100	DLF400	DLF600
Heating Method	Thermostatic Electric Shelf Heating					
Tray Area(m ²)	0.1	0.4	0.6	0.1	0.4	0.6
Tray Size(WxDxH,mm)	145x275x20	195x445x20	350x430x20	145x275x20	195x445x20	350x430x20
Tray Qty. (PCS)	3	4	4	3	4	4
Tray Space (mm)	43	46	58	43	46	58
Max. Load Capacity(Kg) Fresh Product	1	4	6	1	4	6
Ice Capacity (L)	2	6	8	2	6	8
Compressor	Single	Single	Single	Dual	Dual	Dual
Vacuum Pump Type	Direct-drive Rotary Vane Oil Vacuum Pump (#68/#100 Vacuum Pump Oil)					
Cold Trap Temperature(°C)	-40(RT<20 °C)			-70(RT<20 °C)		
Temperature Sensor	PT100					
End Vacuum (Pa)	10	10	10	10	10	10
Refrigerant	R404a			R404a(1st compressor)+R23(2nd compressor)		
Peak Power Consumption (Kw)	0.75	1.55	2.30	1.70	2.50	3.30
Average Power Consumption (Kw/Hr)	0.55	1.10	1.60	1.20	1.80	2.30
Environmental Temperature	≤25 °C (Freeze drying time may increase if higher than 25 °C)					
Dimensions (WxDxH,cm)	51x74x83	55x80x85	72x71x113	55x62x85	60x100x98	70x100x130
Packing Size(LxWxH,cm)	102x66x99	108x70x101	101x84x130	90x70x101	120x78x114	128x88x143
Mass (Freeze Drier) / (Shipping) (Kg)	53/109	87/145	132/198	90/140	162/193	220/250
Power Supply	AC220V/50Hz, 1-phase (Optional: AC110V/60Hz)					