

RLC 745 INDUSTRIAL FREEZE DRYER





RLC 745 SPECIFICATIONS

Redline chambers 745 Series freeze drying unit has large drying capacities that can accomodate a variety of freeze drying applications such as, food, pet food, treats, pharmaceuticals, plants, herbs, and other products that require drying.

All our units are vacuum tested and leak tested to meet industry standard requirements.





PUMP DRY SYSTEMS RESULTS IN HIGH MOISTURE TOLERANCE AND RAPID PUMP DOWN WITH VERY LOW MAINTENANCE

CAPACITY

- 7 PRODUCT CARTS
- 45 TRAYS PER CART (3.25 SQ. FT. PER TRAY)
- UP TO 1" THICK LOADING ON EACH CART
- OVER 85 CUBIC FEET PER CHAMBER
- ICE CAPACITY OF FREEZE PLATENS OVER 3000 LBS

FEATURES

- HMI PROCESS CONTROL INTERFACE
- CONTROLS ALL PROCESS VARIABLES (VACUUM LEVEL, PRODUCT HEATERS, CHILLER/HEATER, PROCESS TIMES ETC.)
- MANUAL CONTROL OR AUTOMATIC CONTROL FOR RECIPES
- MULTIPLE RECIPE MEMORY
- DATA LOGGING OF PROCESS
- MULTIPLE ZONE HEATING AND CONTROL OF CART SHELVES
- APPROPRIATELY SIZED HEATERS PREVENT BURNING OF PRODUCT
- GENTLE EVEN HEATING OF PRODUCT WITH HIGH EFFICIENCY SILICON HEATERS
- V SP 630 VACUUM DRY PUMP WITH WAU501 BLOWER
- 13 GALLON PER MINUTE CHILLER/HEATER CAPACITY @ -58 DEG. F TO 100 DEG. F
- STAINLESS STEEL CHAMBER CONSTRUCTION
- DROP DOWN RAMP FOR EASY LOADING OF CARTS

