

FGD SERIES VACUUM FREEZING AND DRYING EQUIPMENT

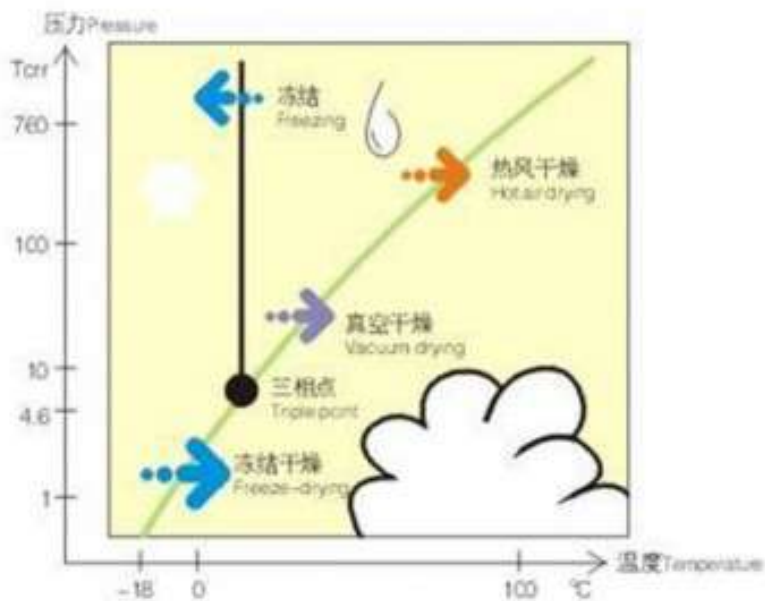


Working principle

The vacuum freezing and dryer is a drying method which can sublime the moisture in the materials containing water from the solid state to the gas state under the low temperature freezing status and vacuum condition after the materials containing water are subjected to the pre-treatment so as to remove the moisture and preserve the materials.

Summary

The vacuum freezing and drying technology is currently the most advanced dehydrating processing technology in the world. Compared with the commonly used drying method, the freeze-dried food produced with this technology features long period of quality assurance, good re-hydration nature, good-looking color, good flavor, taste and high content of nutritious components the dried food basically remains unchanged in its volume and shapes, looks like sponge and has no shrinking..It can be widely used fields as vegetables, fruits condiments, seafood, biological products, medicine, beverage, specimen etc.



Note :
Due to keeping innovation,
the specification and
Machine pictures or color
are subject to alteration
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