

Liyofilizatör



Lyophilization is a protection technique that occurs during a process called sublimation to drying the material.

The water contained in the products is initially frozen and in this state the water is removed by sublimation. The iced water evaporates directly in the low pressure environment in the event of a slight increase in temperature. Thus, it does not require high temperatures for drying and does not cause changes in the molecular and cell structure etc. of the products.

The inner and outer structure of the products are intact and almost completely protects your product. Produce at high quality. Minimal loss of vitamins and minerals. There is no change in shape and size of the product.

Applications of Lyophilization:

- Chemistry and Biochemistry,
- Pharmacy and cosmetic
- Storage of biological specimens
- Food industry

Device Name : Christ 1.2 D Alpha Plus

Device Hardware and Features:

- Condenser 2.5 kg
- Ice condenser temperature (-) 55°C
- Drying manifold for eight round-bottom flasks, wide-neck filter bottles or ampoule distributors.