

Lyotrap-Plus

The Lyotrap Plus is a highly versatile Freeze-dryer, ideal for the following applications:

Experimental work
Food analysis and preservation
Fungi
Life science
Pathological specimens
Pharmaceutical preparations
Plant tissue and flowers
Small zoological specimens



Overall Dimensions.

Height 57cm x length 92cm x depth x 52cm

This is a unique machine, suitable for many applications in numerous disciplines. The Lyotrap-Plus specification offers many standard features not normally found on freeze-dryers of this size. These include:

- Stainless steel process chamber, 30cm diameter x 37cm deep
- 4 removable shelves inside the chamber made in cake stand design
- Stainless steel condenser chamber, 20cm diameter x 22cm deep
- 1kg maximum ice collection per 24 hours
- -55°C (nominal) condenser chamber temperature, un-loaded
- Electric de-frost system on condenser chamber
- Microprocessor control for refrigeration, vacuum pump, heating and de-frost
- LCD vacuum and temperature displays
- 4 floating temperature probes in the process chamber for product sampling

The separate condenser chamber and electric de-frost capability of the Lyotrap-Plus ensures maximum output and minimum turnaround time. The separate product and condenser chambers eliminate the need to pre-freeze samples and their temperature can be controlled during freeze-drying. Process control is via a touch sensitive keypad, and the functions are confirmed by LED's and audible signals. The in-built facility to monitor the sample temperatures is a feature not usually found in freeze-dryers in this price range.

Ulvac ULGLD-136 2 stage vacuum pump with built in anti suck back valve, hose and oil mist filter included.

Delivery is free in the UK. Crating, insurance and freight at cost price for overseas sales.

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