

Multidrier Extra

"Compact & Versatile"



**Fast Drying
Capability**



**Fast Product
Freezing**



Moveable



Manual



Automated

Key Features

The Multidrier-Extra is unique to our standard range in that it utilises shelf fluid circulation to allow rapid cooling & heating. This enables a faster production turnaround and finely controlled heating/cooling parameters.

The optional automated control system allows for recipes to be used, as well as detailed information to be displayed in real time.

The Multidrier Extra Freezedrier is a small-scale machine that can be used for preservation of small sized objects. The shelves circulate heat transfer fluid enabling them to be heated & cooled, resulting in a high performance system.

Technical Data

Multidrier Extra

Ice Condenser Capacity	10kg
Ice Condenser Performance	10kg /24h
Ice Condenser Temperature	-50°C
Defrost	Hot Gas & Electric
Number of Shelves	4+1
Shelf Area	0.45m ²
Shelf Spacing	60mm
Shelf Temperature	-45°C to +60°C
Cooling systems	Air cooled
Refrigeration	10m ³ ph Compressor
Unit Dimensions (H x W x L)	1.3m x 0.6m x 1.3m
Refrigerant	R404A
Vacuum	Kurt J Lesker RV212
Chamber Dimensions	500mm id x 750mm
Power Supply	220-240 V 50/60 Hz
Control System	Automated or Manual Controls