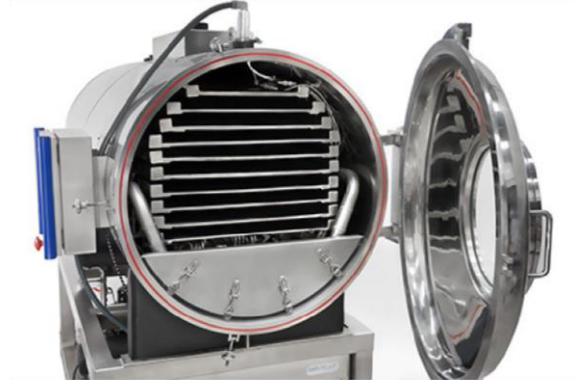


## Freeze dryers for food industry



### Information

We have a wide range of freeze dryers for the food industry that have the following advantages:

- Lower production cost
- Best price of equipment
- Easy to use
- High capacity and cycle speed
- Small size
- Fully updated



Freeze-dried plankton



Freeze-dried strawberries

Freeze-dried products retain textures, nutritional value and full flavour, therefore, they are widely used in the following fields:

- *Avant-garde cuisine*
- Vegetables
- Dairy products, fresh cheese, yogurt
- Precooked meals, germinated
- Sea products
- Fruits
- Cosmetics
- Bone tissue and skin
- Marine plankton

#### Administration and spare parts

+ (34) 696 478 569  
coolvacuum@coolvacuum.es

#### Sales and repairs

+ (34) 646 872 750  
mgarrote@coolvacuum.es

#### Contact

Pol. Ind. Pla d'en Coll , C/ Gaià, nº15  
08110 Montcada i Reixac – Barcelona (SPAIN)  
www.coolvacuum.es



## Freeze dryers for food industry

### Specifications

MODEL	Condenser capacity (Kg)	Shelf area (m <sup>2</sup> )
LyoTech 5	65	5
LyoTech 9	100	9
LyoTech 20	250	20
LyoTech 30	400	30
LyoTech 50	600	50
LyoTech 100	1200	100

## Technical Service



24-hours technical service



Preventive and corrective maintenance



Reform and upgrading of equipment



Equipment qualification and validation

### 24-hours technical service

In Coolvacuum we offer quality service **24 hours a day, 365 days a year**.

For any question, breakdown or problem you can contact us on the phone **+34 646 872 750**.

### Preventive and corrective maintenance

We offer a flexible maintenance and adapted to the real conditions of each equipment to meet the needs of our customers, optimizing costs and maintenance shutdowns.

### Reform and upgrading of equipment

We offer our knowledge, attitudes and experience so that our equipment have the best technical solutions that the market demands.

### Equipment qualification and validation

We include protocols and qualification documentation for projects that require it, as well as a complete project dossier.



PREVENTIVE AND  
CORRECTIVE  
MAINTENANCE

24 H. GUARANTEED  
TECHNICAL SERVICE