

# LYODRY HERITAGE FREEZE DRYER

FREEZE DRYER CONDENSER, -55°C, 30L OR 60L ICE CAPACITY,  
WITH 5-TRAY, TEMPERATURE-ASSISTED DRYING CHAMBER



The [LyoDry Heritage](#) is a complete freeze drying system, ideal for pilot, or small scale production freeze drying of food and beverages, or for the preservation of archaeological materials, flowers or for document drying.

The LyoDry Heritage comprises a 30L, or 60L, capacity -55°C condenser and a SS, front-loading drying chamber with operating temperatures of -40°C to +50°C.

Five removable stainless steel trays provide either a 2.6m<sup>2</sup>, or a 5.2m<sup>2</sup> drying area, accessed via a clear perspex, hinged door for easy loading and visibility throughout the freeze drying cycle. A transparent door at the front of the condenser enables easy defrosting of the condenser chamber.

Occupying a compact footprint, the LyoDry Heritage is castor-mounted and includes all of the standard LyoDry Freeze Dryer features, such as automatic hot gas defrost for faster batch processing, and CFC free refrigeration.

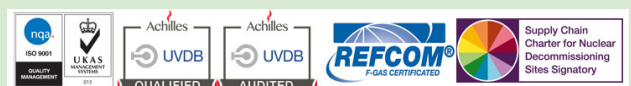
Process variables, product temperatures, system status and fault indicators are viewed in real time and logged continuously to memory via the user friendly, touch-screen Operator Interface. A USB port is provided for data retrieval, and optional Remote View via your own external computer is available if required. System status is obvious at a glance.

The LyoDry Heritage offers a reliable, high-end, yet economical freeze drying solution for accurate, controlled batch freeze drying of a broad variety of products including food and beverage, petfood, archaeological, flower petals and document drying.

Shelf area options of either 2.6m <sup>2</sup> or 5.2m <sup>2</sup>	-55°C condenser with either 30Kg or 60Kg ice condenser capacity options
Temperature controlled chamber -40°C to +50°C, 5 removable stainless steel product trays	Touch screen control, data logging, real time and historical analysis, USB, remote view (option)
Up to 200 reproducible process profiles (recipes)	Front loading, stainless steel chamber with clear, perspex hinged door
Automatic hot gas defrost	12 month warranty. Extendable to 24 months with a Service Contract option
Installation, commissioning and training	UK designed, manufactured and supported

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Registered in England and Wales No. 6469333

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## TECHNICAL SPECIFICATION

Part number and model	LSH30 LyoDry Heritage	LSH60 LyoDry Heritage
Maximum ice capacity	30kg (66 lbs)	60kg (132 lbs)
Operating temperature (based on based on tests in well vented room; condenser under vacuum with no load)	-55 °C	
Refrigeration compressor type	1 hp hermetic unit - CFC free - air cooled	
Maximum operating temperature (measured on inside chamber wall at 22°C ambient temperature)	+50°C	
Minimum operating temperature (measured on inside chamber wall at 22°C ambient temperature)	-40°C	
No of trays	5	
Individual tray dimensions	2 trays @ 65cm x 97cm each 3 trays @ 46cm x 97cm each	2 trays @ 65cm x 193cm each 3 trays @ 46cm x 193cm each
Total area of trays	2.6m <sup>2</sup>	5.2m <sup>2</sup>
Chamber dimensions	1m length x 0.75m diameter	2m length x 0.75m diameter
Construction	Stainless steel chamber and trays; Acrylic door; Viton door seal	
Approximate dimensons (H x W x D)	1800 x 1000 x 2150mm	1800 x 1700 x 2150mm
Approximate weight	852kg (1878 lbs)	
Power requirements	230VAC/50 Hz, 16.0 A	

LyoDry Heritage Freeze Dryer is ideal for a range of freeze drying applications, including:



CONTACT US FOR A QUOTATION AND/OR FURTHER INFORMATION:  
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