

AMARU

FOOD FREEZE DRYER

for small businesses



WHAT IS LYOPHILIZATION?

Also known as freeze drying, lyophilization is a method of preserving food by freezing it, lowering the pressure and removing the water. The dried food is very light and maintains most of its nutritional value and vitamins, and some foods can be rehydrated.

WHY WOULD I WANT TO LYOPHILIZE FOOD?

Reasons range from extending shelf life to ease of storage, very low weight, potential rehydration, maintaining nutritional value and vitamins, or simply because some foods cannot be dried in any other way (melons, ice cream).

EXPANDING YOUR PRODUCT RANGE

AMARU is an ideal first lyophilizer so you can start offering your customers lyophilized products. More and more consumers are looking for fresh, high-quality foods, which unfortunately tend to spoil quickly. Lyophilization keeps food good for longer without adding chemical preservatives or heat damage.

IF YOU WANT TO OFFER QUALITY

The vast majority of lyophilized fruit sold on the EU market today is dried in Asia. Where the fruit was grown, what chemicals were added or used during the growing process – not even the vendors know that.



DESCRIPTION	VALUE
Min. chamber temperature	-40°C
Min. chamber pressure	< 100 mTorr
Number of shelves	5
Product tray size	33 x 49 cm
Total shelf area	0.8 m ²
Spacing between shelves	5 cm
Typical food capacity	7,5 kg
Average drying time	30 hours
Power consumption (drying)	27 kWh / 24 hours
Control Unit	Touchscreen 4.3"
Dimensions (H x W x D)	84 x 122 x 79,5 cm
Weight	175 kg
Power supply	230V, 50 Hz
Max. power	3 kW

AMARU gives you lyophilized foods with a known origin and country of origin.

