

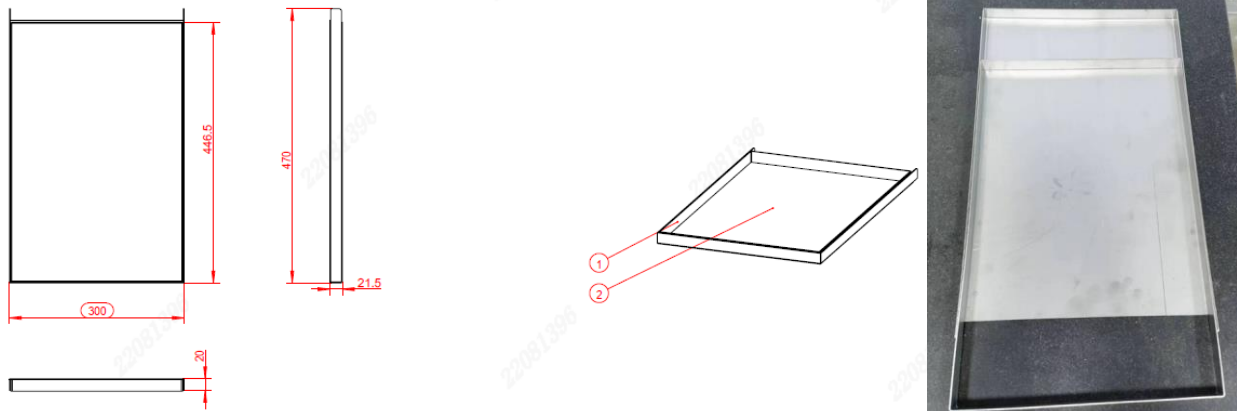
Shelves

The equipment has a design of 5 layers. Trays can be put on 4 of them (2-5) except the top layer. One trays for each layer. Two types of tray can be selected for in total 4~8 trays provided together with the equipment. The loading capacity of 16mm diameter vial is over $2000 \times 5 = 10000$ units.



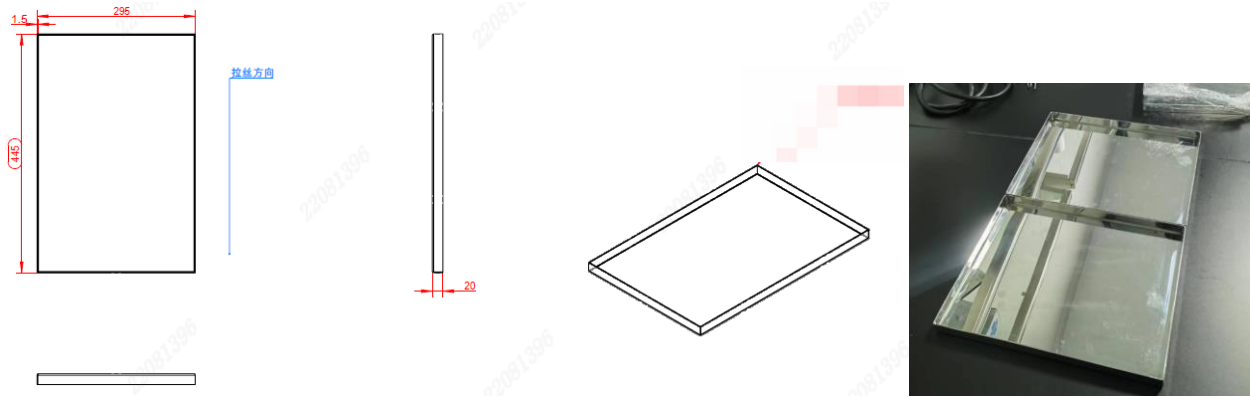
1) Split tray:

Suitable for freezing vials, with a loading capacity of 2000+ vials of 16mm, Dimension of the tray (width*depth*height): 300*446.5*20 mm



2) Integrated tray:

Suitable for freezing samples in any container, with a loading capacity of 2000+ vials of 16mm. Dimension of the tray (width*depth*height): 295*445*20 mm



The dimension of the trays is fixed. The height between each layer is 80 mm. Hydraulic vial plugging function is available for the layers with tray (2-5).

Defrost

- 1) Since the cold trap thawing is after the freeze-drying process is completed and the sample is taken out, and the main sealing valve between the front box and the cold trap is in a closed state, there is no contact between the cold trap and the front box, so hot water thawing and hot air thawing will not affect the final freeze-dried product.
- 2) Hot air thawing: Hot Freon is passed through the cold trap coil. Long-term operation will affect the cold trap refrigeration system and the compressor oil return process. This method is not recommended;
- 3) Hot water thawing: Continuously pass hot water into the cold trap coil through the reserved defrost interface for defrosting. Any water that does not corrode stainless steel coils can be used: tap water, purified water, etc.
- 4) If it is not used for continuous production, natural defrosting can be selected. The specific operation is: open the cold trap vent valve, the cold trap is connected to the outside air, and the ice is discharged after thawing.