

LYOTRADE · COMMERCIAL

# AMARU 7 Double

Up to 30 kg batch capacity in this dual-chamber freeze-dryer, offering high-volume freeze-drying with independent operation. With energy-efficient operation, customizable recipe storage, and a 1-year warranty, it's the ideal solution for growing food freeze-drying businesses.



BATCH CAPACITY

**30** kg

AVG. ENERGY USE

**2.25** kWh / h

SHELF AREA

**2.2** m<sup>2</sup>

APPLICATIONS

Freeze-Drying for Herbs, Spices & Microgreens

Freeze-Drying for Fruits & Vegetables

Freeze-Drying for Confectionery

Freeze-Drying for Ready Meals & Snacks

CE marked

Built in EU

## Why choose the AMARU 7 Double

- ✓ **Maximum output, zero extra floor** — the highest-capacity AMARU — two stacked AMARU 7 units on one 1.5 m<sup>2</sup> footprint, for high-value bulk production.
- ✓ **Two chambers, run your way** — separate drying cycles simultaneously, or alternate to cut downtime. Each with its Pfeiffer pump and self-driving cycle.
- ✓ **Up to 30 kg per batch** — two independent chambers, 14 trays, 2.2 m<sup>2</sup> tray area, 3.5 cm spacing, still 1.5 m<sup>2</sup> footprint.
- ✓ **Efficient continuous production** — 54 kWh/24h across both units, defrost under 30 min per chamber, multi-language menu, smart add-ons (Deheater, Viktor ozone decontaminator).

## CAPACITY &amp; OUTPUT

|                             |                    |
|-----------------------------|--------------------|
| Batch capacity (fresh load) | 30 kg              |
| Ice condenser capacity      | 30 kg              |
| Total shelf area            | 2.2 m <sup>2</sup> |
| Number of shelves           | 14                 |
| Number of trays             | 14                 |
| Tray size                   | 33 × 49 × 2 cm     |

## PROCESS &amp; CYCLE

|                            |                                        |
|----------------------------|----------------------------------------|
| Shelf temperature range    | Automatic cycle (no shelf setpoint) °C |
| Min. condenser temperature | -40 °C                                 |
| Defrosting                 | Automatic (~25 min)                    |
| Defrost time               | 25 min                                 |

## VACUUM &amp; REFRIGERATION

|                    |                                       |
|--------------------|---------------------------------------|
| Vacuum pump type   | Oil-sealed rotary vane (new Pfeiffer) |
| Refrigeration type | Air-cooled                            |

## CONTROL &amp; MONITORING

|                        |                                                |
|------------------------|------------------------------------------------|
| Control system         | 4.3" touchscreen                               |
| Menu language          | En, es, pt, de, cz (more languages on request) |
| Data logging & recipes | 36 recipe slots – no data logging              |
| Remote monitoring      | No                                             |

## BUILD

|                    |                          |
|--------------------|--------------------------|
| Chamber material   | AISI 304 stainless steel |
| Shelf material     | Stainless steel          |
| Body color options | Ruby Red (powder-coated) |

## POWER &amp; FOOTPRINT

|                                 |                      |
|---------------------------------|----------------------|
| Power supply                    | 2×230 V / 1~ / 50 Hz |
| Connected load                  | 6 kW                 |
| Energy consumption (avg)        | 2.25 kWh/h           |
| External dimensions (W × D × H) | 1220 × 795 × 2200 mm |
| Net weight                      | approx. 355 kg       |

## WARRANTY &amp; SERVICE

|          |                                               |
|----------|-----------------------------------------------|
| Warranty | 12 months (extendable by a further 12 months) |
|----------|-----------------------------------------------|

## Recommended accessories

## AMARU Deheater

## AMARU High Base Stand

|                      |                 |
|----------------------|-----------------|
| AMARU Low Base Stand | Fits: AMARU All |
|----------------------|-----------------|

|                                        |           |
|----------------------------------------|-----------|
| AMARU Mineral oil for vacuum pump 10 L | Fits: All |
|----------------------------------------|-----------|

|                                        |           |
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| AMARU Mineral oil for vacuum pump 20 L | Fits: All |
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More accessories are available in our online store — follow the QR code.



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Scan for live specifications, current pricing and to request a quotation.