



THE POWER
of freeze drying



Studies prove that freeze drying
of food keeps its all nutrients
and taste even

up to 25 years



Industrial Freeze Dryers for Your Business

- From 30 to 600 kilograms per batch
- Modular construction ensuring continuous operation
- Freezing and heating in shelves
- Compliance with GMP and HACCP food standards
- Operates also in vacuum dryer mode
- Low energy consumption and quiet operation
- Easily washable chamber



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Freeze Drying Expertise

- Continuous customer support
- Original software, industrial automation for larger units
- Adaptation to existing infrastructure
- 2-year warranty and service
- Remote process monitoring and control
- Environmentally friendly solutions



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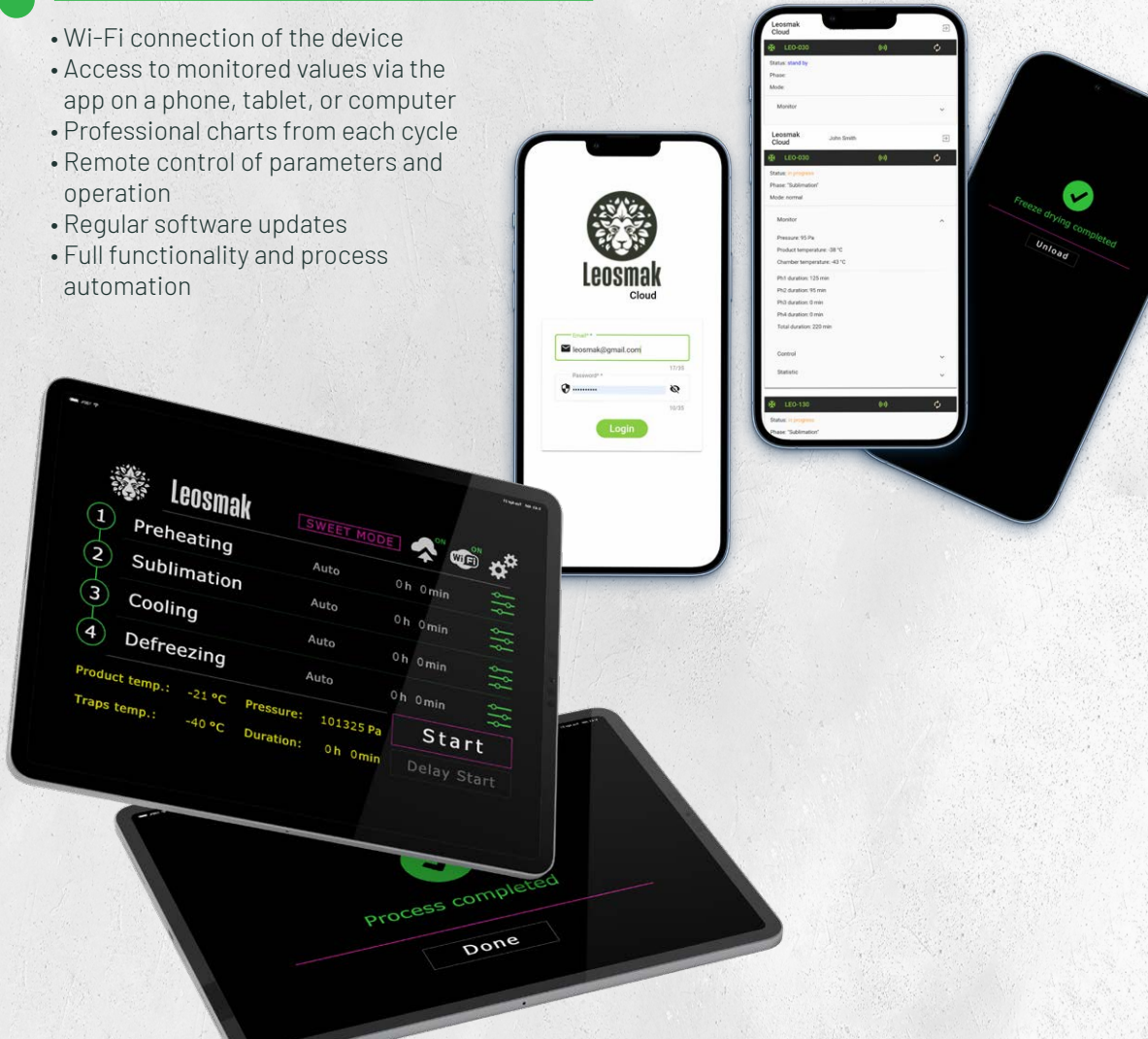
Compact Line of Trusted Technology

- From 4 to 10 kilograms per batch
- „L“ line: increased capacity for loads up to 25 mm in height
- Compact and modern design
- Quiet and trouble-free operation
- „Plug & Play“ approach
- Washable chamber, easy maintenance
- Fully automatic process from start to finish



Remote Monitoring and Control App

- Wi-Fi connection of the device
- Access to monitored values via the app on a phone, tablet, or computer
- Professional charts from each cycle
- Remote control of parameters and operation
- Regular software updates
- Full functionality and process automation



	LEO-030	LEO-030L	LEO-130	LEO-300	LEO-600
SIZE	~30 kg/batch 80x167x170 cm 550 kg 3,17 m² of total shelf area 8 shelves, 16 trays standard GN 1/1	~50 kg/batch 80x167x170 cm 650 kg 5,54 m² of total shelf area 14 shelves, 28 trays standard GN 1/1	~130 kg/batch 120x260x200 cm 1 800 kg 12,58 m² of total shelf area 9 shelves, 36 trays standard GN 2/1	~300 kg/batch 200x200x220 cm - komora 200x100x220 - main cooling unit 6 500 kg 30,32 m² of total shelf area 22 shelves, 88 trays standard GN 2/1	~600 kg/batch 200x300x220 cm - komora 200x200x220 - main cooling unit 7 400 kg 61,49 m² of total shelf area 22 shelves, 176 trays standard GN 2/1
OPERATION	Stainless steel, fully washable. Wheels with brakes.		Stainless steel, fully washable. Wheels with brakes. Loading cart.	Stainless steel, fully washable. Loading cart.	
FREEZING AND HEATING	-40°C do +70°C, max. 40 kg of ice on condenser	-40°C do +70°C, max. 70 kg of ice on condenser	-40°C do +70°C, max. 220 kg of ice on condenser	-40°C do +70°C, max. 450 kg of ice on condenser	-40°C do +70°C, max. 900 kg of ice on condenser
POWER SUPPLY	220 V or 380 V Connection: 4,0 kW ~ 2,4kWh/1h		380 V Connection: 12,0 kW ~ 4,0kWh/1h	3x380 V Connection: 38,0 kW ~ 6,5 kWh/1h	3x380 V Connection: 95,0 kW ~ 13,0 kWh/1h
CONTROL	LCD touchscreen, automatic or manual parameter setting, Wi-Fi, mobile app, process charts.				
OTHER	Minimum 24 months warranty, option for extended warranty. Additional mode for sweets (vacuum drying).			Minimum 24 months warranty, option for extended warranty.	

For detailed information, please visit: www.leosmak.com/products

	LEO-004	LEO-004L	LEO-007	LEO-007L	LEO-010	LEO-010L
SIZE	~4 kg/batch 50x65x77 cm 70 kg 0,34 m ² of total shelf area 4 shelves 4 trays standard GN 1/2	~7 kg/batch 50x65x77 cm 90 kg 0,69m ² of total shelf area 8 shelves 8 trays standard GN 1/2	~7 kg/batch 55x80x77 cm 90 kg 0,61 m ² of total shelf area 5 shelves 5 trays standard GN 2/3	~10 kg/batch 55x80x77 cm 100 kg 0,98 m ² of total shelf area 8 shelves 8 trays standard GN 2/3	~10 kg/batch 60x93x107 cm 159 kg 0,93 m ² of total shelf area 5 shelves 5 trays standard GN 1/1	~16 kg/batch 60x93x107 cm 179 kg 1,49 m ² of total shelf area 8 shelves 8 trays standard GN 1/1
OPERATION	Stainless steel chamber, fully washable. Adjustable supports.		Stainless steel chamber, fully washable. Wheels with brakes.			
FREEZING AND HEATING	-35°C do +70°C, max. 6 kg of ice on condenser	-40°C do +70°C, max. 9 kg of ice on condenser	-35°C do +70°C, max. 10 kg of ice on condenser	-35°C do +70°C, max. 14 kg of ice on condenser	-35°C do +70°C, max. 15 kg of ice on condenser	-35°C do +70°C, max. 18 kg of ice on condenser
POWER SUPPLY	1x220 V Connection: 1,8 kW ~ 0,9 kWh/1h		1x220 V Connection: 2,5 kW ~ 1,2 kWh/1h		1x220 V Connection: 3,2 kW ~ 1,4 kWh/1h	
CONTROL	LCD touchscreen, automatic or manual parameter setting, Wi-Fi, mobile app, process charts.					
OTHER	Minimum 24 months warranty, option for extended warranty. Additional mode for sweets (vacuum drying).					



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