



FREEZE DRYER

Preserve the power of nature.

Exeat



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WHOLESALE

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PHONE NUMBER

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LOCATION

Kamnik pod Krimom 62, 1352 Preserje, Slovenia, EU



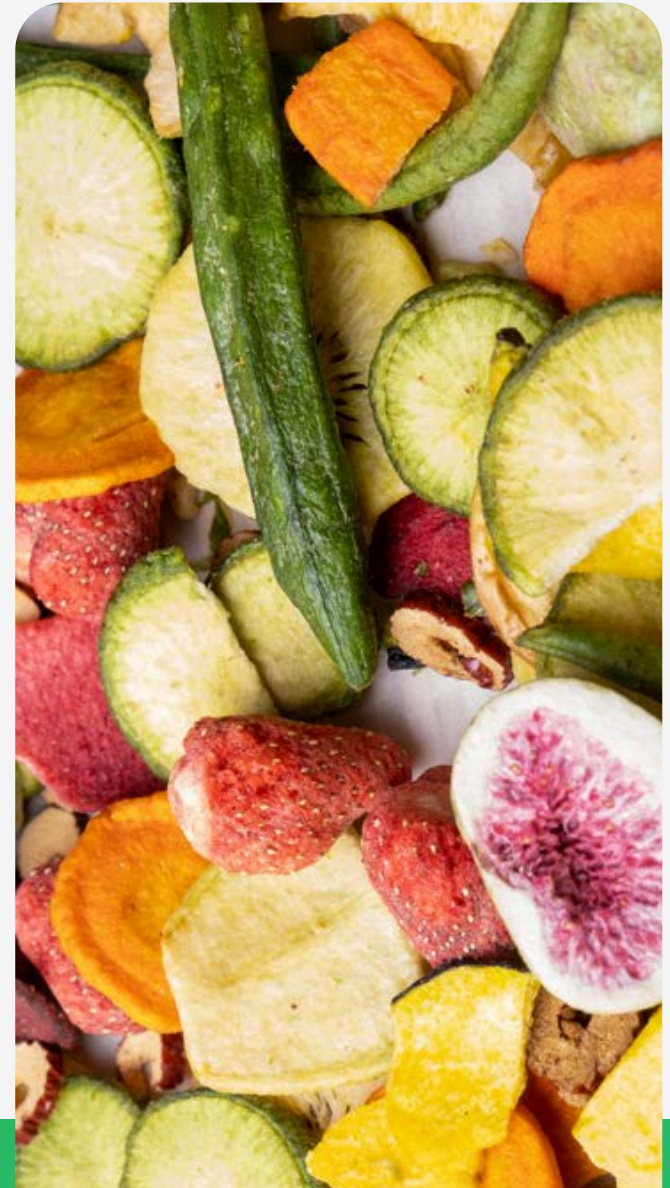
“ *Preserve the power of nature.* ”

FREEZE DRYER LIO

LIO freeze dryers remove ice from a frozen body and change it to water vapour to get a completely dry result. Thanks to the sublimation technique the freshness, potency, color, and nutrition of plants, herbs, and organic compounds is preserved.

Perfect for professional or home use!

The primary purpose of freeze drying is to **extend the shelf-life** of the food and other compounds while **maintaining the quality**.



WHY CHOOSE US



"Small enough to care, big enough to deliver"

- CE certified, design and produced in the EU
- Small footprint
- Small connection power – high efficient freeze dryer
- Manual and automatic control
- White labelling
- Customer support
- Verified suppliers
- Warranty: one years for dryer and one year for pump

MODELS



At Exeat, we offer two types and four freeze dryer models.

Types:

- **LIO Home**
- **LIO Pro**

Models:

- **LIO 40**
- **LIO 70**
- **LIO 140**
- **LIO 280.**

These options cater to a wide range of users, from home enthusiasts to commercial operations. Additionally, we provide custom size options to meet specific requirements.

LIO 40
LIO 70
LIO 140
LIO 280

TYPES

- LIO Home
- LIO Pro

LIO Pro, the enhanced version of LIO Home, designed for professionals and businesses seeking advanced capabilities.

Optional equipment:

- Heavy duty levelling wheels
- Oil pump protection
- Stainless steel housing
- Vacuum control function
- Shelf with requested numbers of trays (candies, cannabis flower,...)
- Trays
- Fast defrost
- Drain control
- Pressure building control

MODELS

LIO 40

LIO 70

LIO 140

LIO 280



SPECIFICATIONS

- All-in-one unit, plug and play connection
- CE certified, design and produced in EU
- Huge condensate trap
- Small footprint
- Small connection power – high efficient freeze dryer
- 4,5 inch Touch screen
- Manual and automatic control
- Recipe management
- Refrigerant: R290 with low environmental impact
- Compliance of used materials and trays with GMP and HACCP requirements
- From 3 to 11 kilograms per batch
- Easy maintenance
- Warranty: two years on machine, 1 year on pump



STANDARD PACKAGE

- freeze dryer
- vacuum pump
- 5 stainless steel trays
- power cord
- users manual



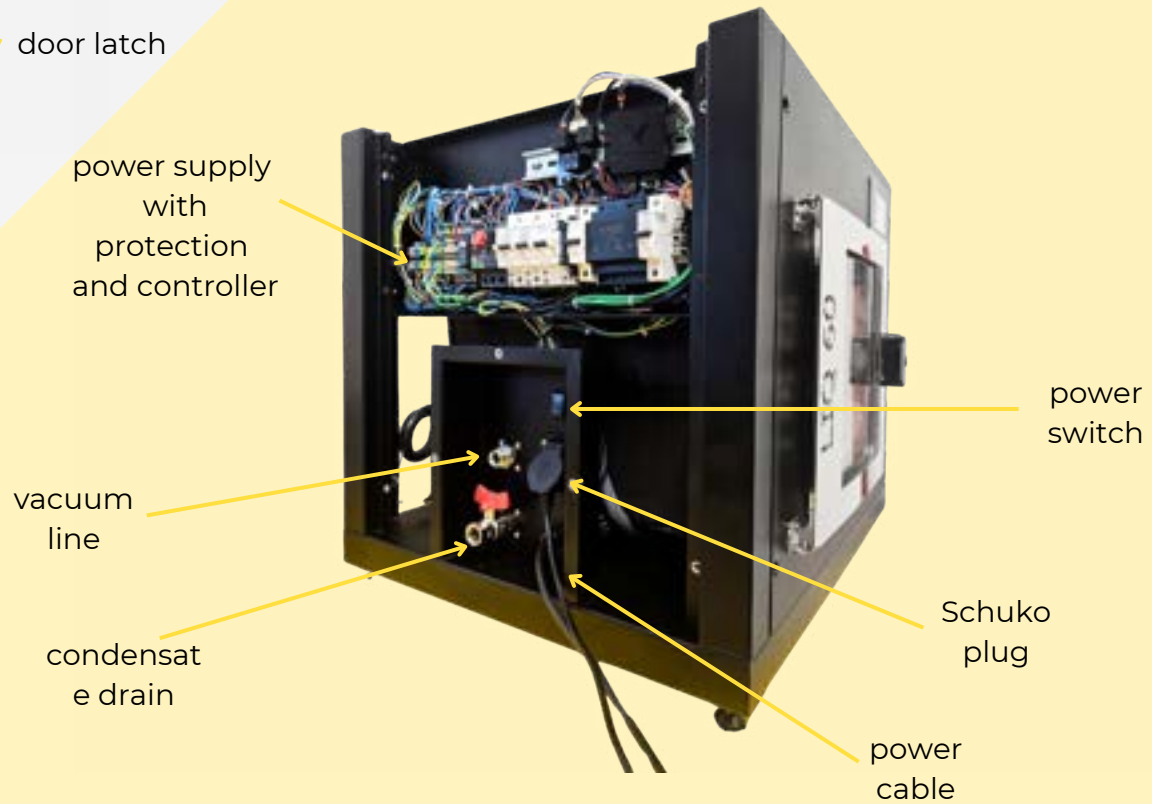
ADDITIONAL EQUIPMENT

- scroll pump without oil
- trays



	LIO 40	LIO 70	LIO 140	LIO 280
Tray dimensions (mm)	210 x 370	300 x 350	300 x 650	370 x 405
No. of trays	1-6	1-8	1-12	2-12
Condenser capacity	3 kg/24 hours	5 kg/24 hours	12 kg/24 hours	25 kg/24 hours
Condenser temperature	Up to -40 °C			
Lowest chamber temperature	-35 °C	-30 °C		
Maximum chamber temperature	70 °C			
Ultimate vacuum	8 Pa		3 Pa	
Free air displacement	8,6 m ³ /h		143 l/min	
Connection power (scroll pump included)	1 ph, 230 VAC, 980 W	1 ph, 230 VAC, 1200 W	1 ph, 230 VAC, 2850 W	3 ph, 400 VAC, 6700 W
Power consumption	5,0 A	5,4 A	10,4 A	8 A
Dimensions (WxHxD)	520 x 850 x 550 mm	620 x 940 x 550 mm	620 x 940 x 850 mm	920 x 1150 x 980 mm
Weight (kg)	95	103	124	280

for detailed information contact us at info@exeat.si



WHO ARE WE

We are a small company, but our flexibility and commitment to excell, make us a great partner in technological solutions for the pharmaceutical, biotechnical, and food industries.

Our passion lies in the art of designing, engineering, and crafting cutting-edge, cost-effective stainless steel extraction and processing solutions.

We take pride in creating products that exceed industry standards.

At Exeat, we don't just design and fabricate products; we forge partnerships that drive innovation.

Your success is our success, and we look forward to working with you to transform your ideas into reality.

Exeat



Vacuum infusion machine API 3.0



Extractor



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GET IN TOUCH

We look forward to hear from you!

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