



# LIO FREEZE DRYER

*Preserve the power of nature.*

Exeat



INFO MAIL

[info@exeat.si](mailto:info@exeat.si)

WHOLESALE

[sales@exeat.si](mailto:sales@exeat.si)

PHONE NUMBER

+386 40 474 164

LOCATION

Kamnik pod Krimom 62, 1352 Preserje, Slovenia, EU



“ Preserve the power of nature.

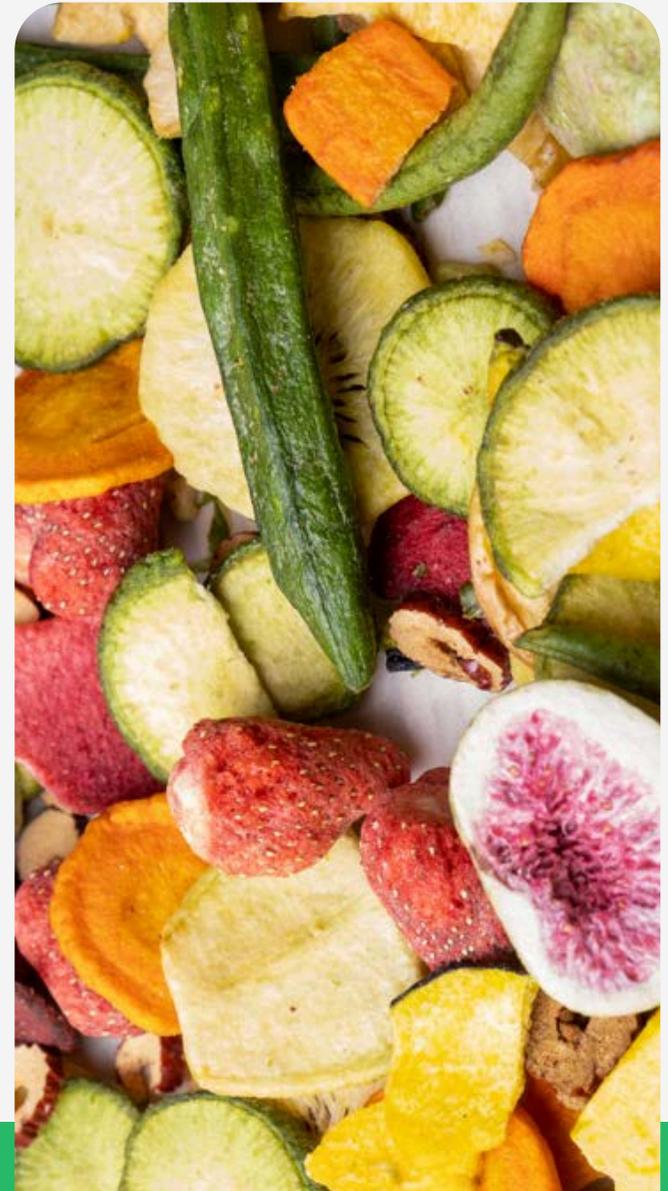
Exeat

# 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, EU MADE
- Energy efficient
- Easy to use
- Small connection power – high efficient freeze dryer
- Manual and automatic control
- White labelling
- 24/7 customer support
- Low machine cost
- Warranty: one years for dryer and one year for pump

# MODELS

---



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

Types:

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

Size 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
- LIO Pro

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

## Optional additional 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

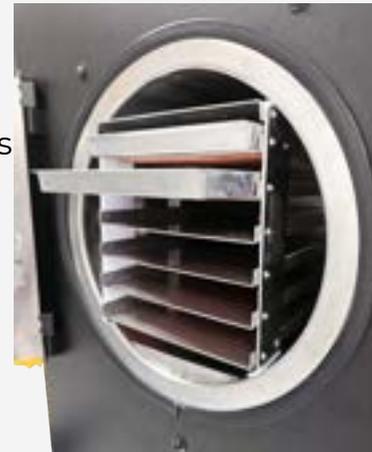
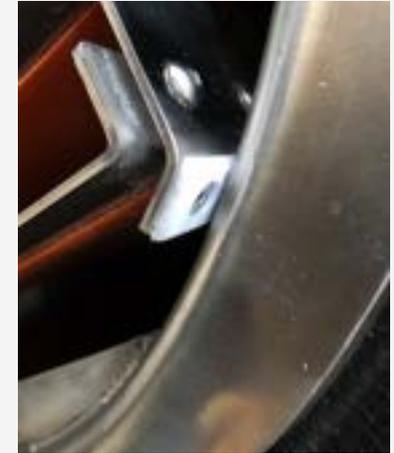
LIO 140

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: allowed in EU R290 with low environmental impact
- Compliance of used materials and trays with HACCP requirements
- From 0,5 to 40 kilograms per batch
- Easy maintenance
- Warranty: one years on machine, one year on vacuum pump
- After Sales support





## STANDARD PACKAGE

- freeze dryer
- vacuum pump
- stainless steel trays
- users manual



## ADDITIONAL EQUIPMENT

- scroll pump without oil
- trays

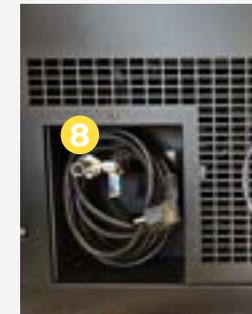
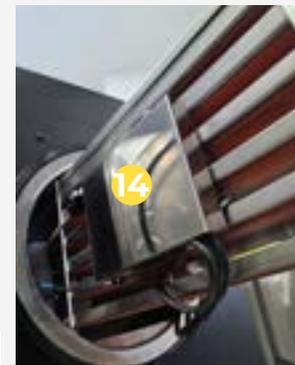
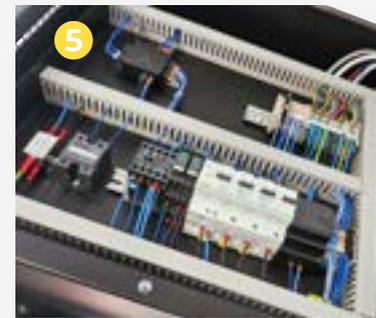


	LIO 40	LIO 70	LIO 140	LIO 280
<b>Tray dimensions (mm)</b>	200 x 480	280 x 480	340 x 520	375x310
<b>No. of trays</b>	1-6	1-8	1-12	2-24
<b>Condenser capacity</b>	3,5 kg/24 hours	5 kg/24 hours	12 kg/24 hours	25 kg/24 hours
<b>Condenser temperature</b>	Up to -40 °C			
<b>Lowest chamber temperature</b>	-40°C	-35°C		
<b>Max. chamber temperature</b>	70 °C			
<b>Ultimate vacuum</b>	8 Pa		5 Pa	
<b>Free air displacement</b>	8,6 m <sup>3</sup> /h		14,4 m <sup>3</sup> /h or 21,2 m <sup>3</sup> /h	
<b>Max. Connection power (scroll pump included)</b>	1 ph, 230 VAC, 1350 W	1 ph, 230 VAC, 1450 W	1 ph, 230 VAC, 2850 W	3 ph, 400 VAC, 6700 W
<b>Power consumption</b>	5,0 A	5,4 A	10,4 A	8 A
<b>Dimensions (WxHxD) (mm)</b>	550 x 940 x 600	720 x 1050 x 650	800 x 1100 x 800	900 x 1230 x 950
<b>Weight (kg)</b>	68	97	124	280

for detailed information contact us at [info@exeat.si](mailto:info@exeat.si)

# COMPONENTS

1. Touch screen
2. Acrylic door
3. Chamber
4. USB ports (left is data export port)
5. Electrical panel
6. Drain valve
7. Power switch
8. Power cable with Schuko plug
9. Vacuum pump
10. Refrigerant compressor
11. Vacuum sensor
12. Shelf rack
13. Tray
14. Heater connection box



# 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 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.



Vacuum infusion machine API 3.0



Extractor



“*Preserve the power of nature.*”

Exeat

# GET IN TOUCH

---

We look forward to hear from you!

INFO MAIL

[info@exeat.si](mailto:info@exeat.si)

WHOLESALE

[sales@exeat.si](mailto:sales@exeat.si)

PHONE NUMBER

+386 40 474 164

LOCATION

Kamnik pod Krimom 62, 1352 Preserje, Slovenia, EU

