



About Freeze Dryer

A commercial freeze dryer is an advanced preservation machine that removes moisture from products through sublimation. This process involves freezing the material, then reducing the surrounding pressure to allow the ice to turn directly into vapor without passing through the liquid phase. The result? Perfectly preserved products with extended shelf life and retained quality.



Nutronicaa Freeze Dryer



"Protect and Preserve Your Food with
Our Food Preservation Solutions!"

Advantages of Freeze Drying

✓ Extended Shelf Life

- Products retain freshness, flavor, and nutritional value for years without refrigeration.

✓ Preserves Structure & Quality

- Maintains the original shape, color, and texture.
- No shrinkage or hardening.

✓ Retains Nutritional Integrity

- Freeze-dried foods keep up to 97% of their nutrients, compared to other drying methods.

✓ Lightweight & Easy to Store

- The absence of water makes the products lighter and easier to transport.

✓ Minimal Additives Needed:

- No need for preservatives or chemicals, making the products clean-label friendly.





Capacity	3 to 4 kgs
No. of Trays	Four
Size of the Tray	7.75" W x 14" L x 0.75" H
Power	1200 watts
Control	4.3" Touch Screen
Unit Dimension	20"Wx23"Dx40"H
Gross weight	95 Kgs
Operating Voltage	220 volts AC





Capacity	5 to 7 kgs
No. of Trays	Five
Size of the Tray	7.5" W x 18" L x 0.75" H
Power	1500 watts
Control	4.3" Touch Screen
Unit Dimension	25"Wx24"Dx45"H
Gross weight	120 Kgs
Operating Voltage	220 volts AC





Capacity	8 to 11 kgs
No. of Trays	Six
Size of the Tray	9" W x 20.5" x 0.75" H
Power	1800 watts
Control	4.3" Touch Screen
Unit Dimension	25"Wx27"Dx48"H
Gross weight	145 Kgs.
Operating Voltage	220 volts AC

Industries Using Freeze Drying Technology



Nutraceuticals & Supplements:

- Freeze-drying maintains the bioavailability of vitamins, proteins, and superfoods.

Cosmetics & Skincare

- Drying of botanical extracts and active ingredients.
- Increases product longevity and maintains potency.



Food & Beverage:

- Fruits, vegetables, herbs, and ready-to-eat meals.
- Retains natural taste, color, and nutrients.

Pharmaceuticals & Biotechnology

- Preservation of vaccines, enzymes, and probiotics.
- Extends the stability of sensitive compounds.



Pet Food Industry

- Premium freeze-dried pet treats and raw pet food.



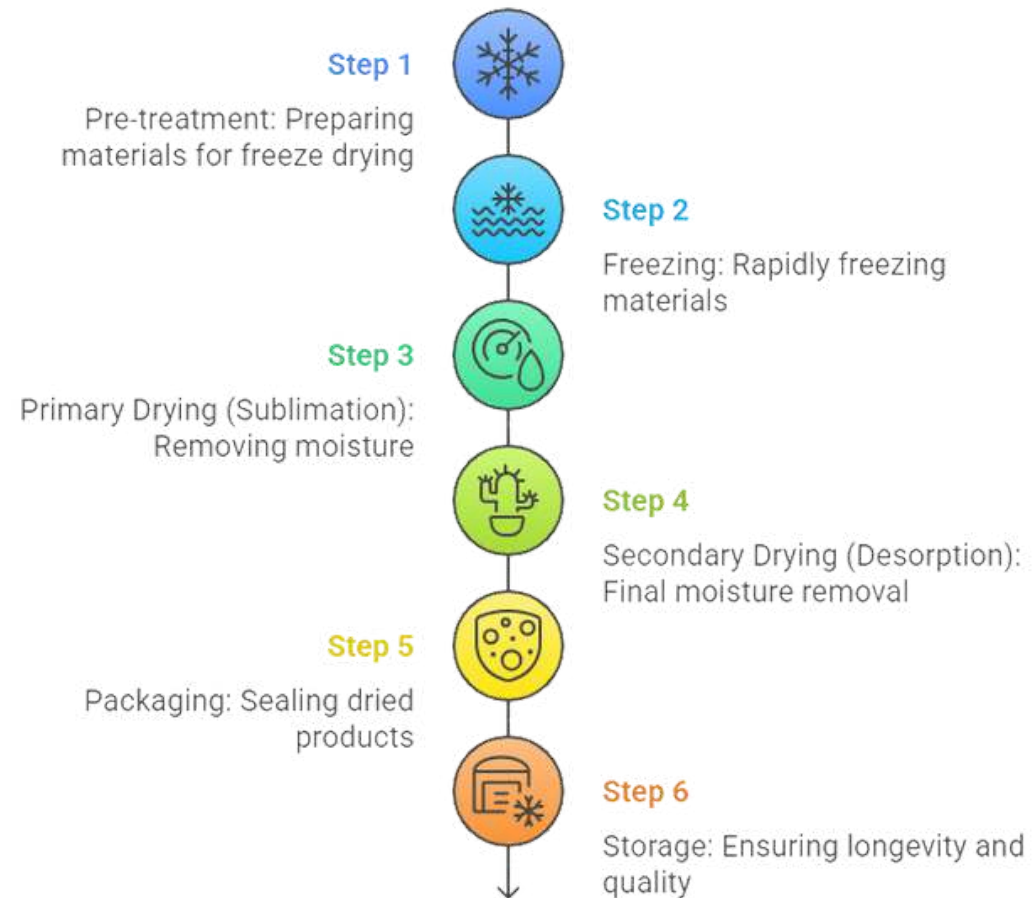
What Will Freeze Dry?

Fruits, vegetables, meats, and even full meals like lasagna or scrambled eggs can be freeze dried while retaining taste and nutrition. Beyond food, freeze drying is also essential in pharmaceuticals, cosmetics, biotech, and research—preserving materials by removing moisture while maintaining their structure and shelf life.



How It works?

The Freeze-Drying Process:
From Start to Finish





Why Choose Labsolutionindia's Freeze Dryers?

NUTRONICAA SERIES

- **Proudly Made in India:** Designed, engineered, and assembled entirely in India under the Make in India initiative, Lab Solution India contributes to self-reliance (Aatmanirbhar Bharat) while maintaining global standards.

By choosing our freeze dryers, you're supporting local innovation, job creation, and Indian manufacturing excellence.
- **Excellent Performance & Precision:** Achieve ultra-low temperatures (down to -40°C) with tight control ($\pm 0.5^{\circ}\text{C}$) for consistent, repeatable results.

A compatible high-performance vacuum system enables faster and deeper drying cycles.

- **Robust & Compact Design:** Space-saving benchtop form factor ideal for labs and production rooms.

Durable, low-maintenance stainless steel construction ensures long operational life.

Built to suit Indian conditions, including power fluctuation resistance and easy service access.

- **Cost-Effective & Scalable:** Designed to meet the needs of small to mid-size food producers, R&D labs, and pharma startups.

Production capacity ranges from 3–10 kg per batch, with a very economical price range, making freeze drying more accessible.



- **User-Friendly Interface & Serviceability:**
Intuitive touchscreen control panel for real-time monitoring.

Easily serviceable design with offline technical support and training available across India.

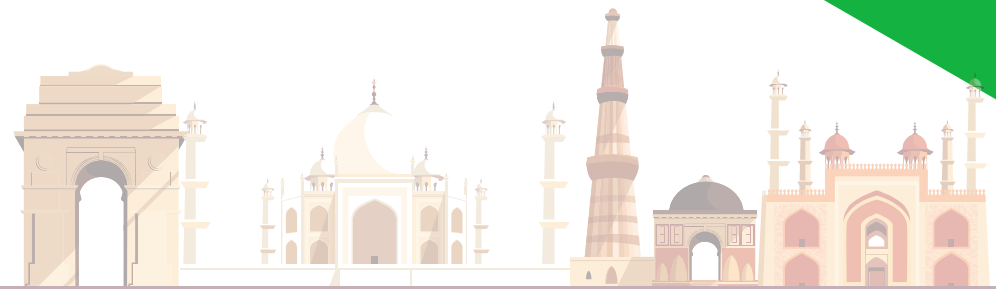
Long-term supply of spares and support—no dependency on overseas components.

- **Empowering India's Entrepreneurs:**
Whether you're a start-up freeze-dried food brand, a pharma lab, or an academic institute, Lab Solution India enables you to take part in high-value manufacturing without importing expensive machines.

Join the wave of Indian manufacturers creating world-class products using indigenous technology.



Made In India





Enjoy 12 to 24 months of comprehensive warranty by Lab Solution India, backed with expert technical support to ensure your machine performs flawlessly. We're here to provide reliable service, fast assistance, and peace of mind—every step of the way.

Top FAQ's

- How many kilograms of food can this machine freeze dry at a time?

The batch processing capacity ranges from 3 **kg to 11 kg per cycle**, depending on the model.

- What is the electricity consumption of the freeze dryer?

Power consumption varies from **1200 watts to 1800 Watts**, depending on the size and configuration

- What is the overall machine size and the size of each tray?

The overall size and tray dimensions vary by model. The NT-4T model has a compact unit size of 20" wide × 23" deep × 40" high, with trays measuring 7.75" wide × 14" long × 0.75" high. The NT-5T is slightly larger, with a unit size of 25" × 24" × 45" and trays measuring 7.5" × 18" × 0.75". The largest model, NT-6T, comes with a unit dimension of 25" × 27" × 48" and features trays sized at 9" × 20.5" × 0.75". Each model is designed to accommodate increasing capacities while maintaining a user-friendly footprint.





**Reliable. Efficient.
Innovative.**

**Experience the Future of
Preservation with Our
Commercial Freeze Dryers!**

FREEZE DRIED FOOD up to 25 years

DEHYDRATED FOOD up to 4 years

CANNED FOOD up to 3 years

FROZEN FOOD up to 2 years

- How much time does it take to fully dry the food

Drying time depends on the food type and quantity but **typically ranges from 8 to 24 hours per cycle.**

- Can this machine dry curries, gravies, and cooked vegetables?

Yes, the machine is suitable for drying curries, gravies, vegetables, fruits, meats, and even ready-to-eat meals.

- How should the freeze-dried product be stored? Is vacuum packaging necessary?

For best results, **store the dried products in airtight or vacuum-sealed packaging to prevent moisture reabsorption and maintain shelf life.**



Samples







Our Certifications



We are a certified
Manufacturer and Supplier of
Laboratory Equipments.



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Lab Solution India freeze-dryers are a perfect blend of precision, affordability, and national pride. By choosing our solutions, you're not only advancing your business but also contributing to India's manufacturing strength.

