



**Alpha 1-2 LDplus
Entry Package**

Your start-up kit for
successful freeze
drying applications

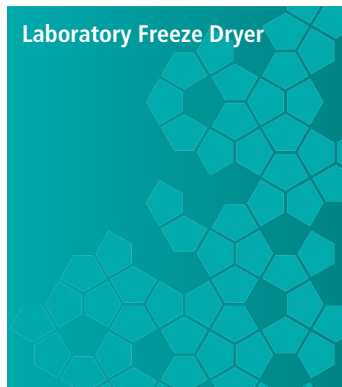
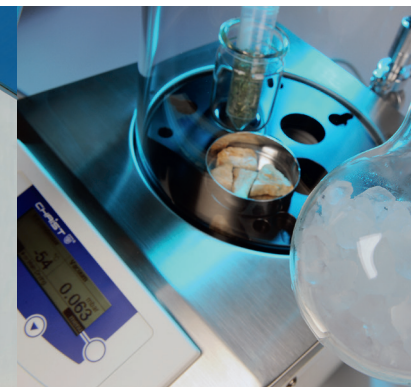


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**Alpha 1-2 LDplus
Entry Package**

Laboratory Freeze Dryer



Easy-To-Use and Most Efficient

Alpha 1-2 LDplus Entry Package

Lyophilization, also called freeze drying, is by far the gentlest product drying method. It is based on the physical phenomenon of sublimation, which means a direct transition from the solid state to the vapour state without passing through the liquid state. The frozen products are dried under vacuum without thawing.

This method offers a wide spectrum of potential applications:

- For preserving the characteristics of the original substances (e.g. pharmaceutical products or coffee)
- For preserving the original form (e.g. animal preparations, archaeological objects, flowers or books)
- For conditioning the material (e.g. freeze-dried fruit in yoghurt)
- For the sample preparation for chemical or biochemical analysis (e.g. investigation of trace elements in foods, sludge or soil)

The Alpha 1-2 LDplus Entry Package with its ultimate perfection is your universal tool for successful processes, day by day.



Scan for video instructions on how to install the Alpha 1-2 LDplus.

Link: scan.me/ddkb76s

Get a free QR-Code scanner at: free.scan.me



Complete and Ready-To-Use

Trust Our Application Competence

The Entry Package includes:

- Freeze dryer Alpha 1-2 LDplus
- Vacuum pump with exhaust filter
- Vacuum sensor
- Acrylic chamber
- Internal base plate for other containers
- 6 rubber valves for flask connection

Get Best Results

Innovative technology and highest quality

- Compact, high-performance laboratory lyophilizer with little space requirements
- Drying chamber directly above ice condenser chamber – for high sublimation performance and short process times
- Ice condenser chamber with high-quality stainless steel and internal condenser coils
- Easily accessible ice condenser and perfect visual control
- Fast hot-gas defrosting and cleaning/decontamination, drain valve included
- Digitally displayed ice condenser temperature with indirect determination of sample temperature
- Modular design: retrofit your Entry Package with our comprehensive range of accessories

Product Details

Ice condenser

- | | |
|------------------|----------------|
| • Max. capacity | max. 2.5 kg |
| • Performance | max. 2 kg/24 h |
| • Temperature | approx. -55 °C |
| • Chamber volume | approx. 3.5 l |

Refrigeration system

0.43 kW

Vacuum pump:

- | | |
|--------------------|---------------------------------|
| • Suction capacity | 2.3 m ³ /h |
| • Final vacuum | 2 x 10 ⁻³ mbar (hPa) |

Power supply

(other voltages on request) 230 V/50 Hz

230 V/60 Hz