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**Your Global Partner
in Precision Freeze Drying**
Innovation and Quality Across Every Solution



IKE website



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IKE GROUP

<https://www.ikemachinery.com>

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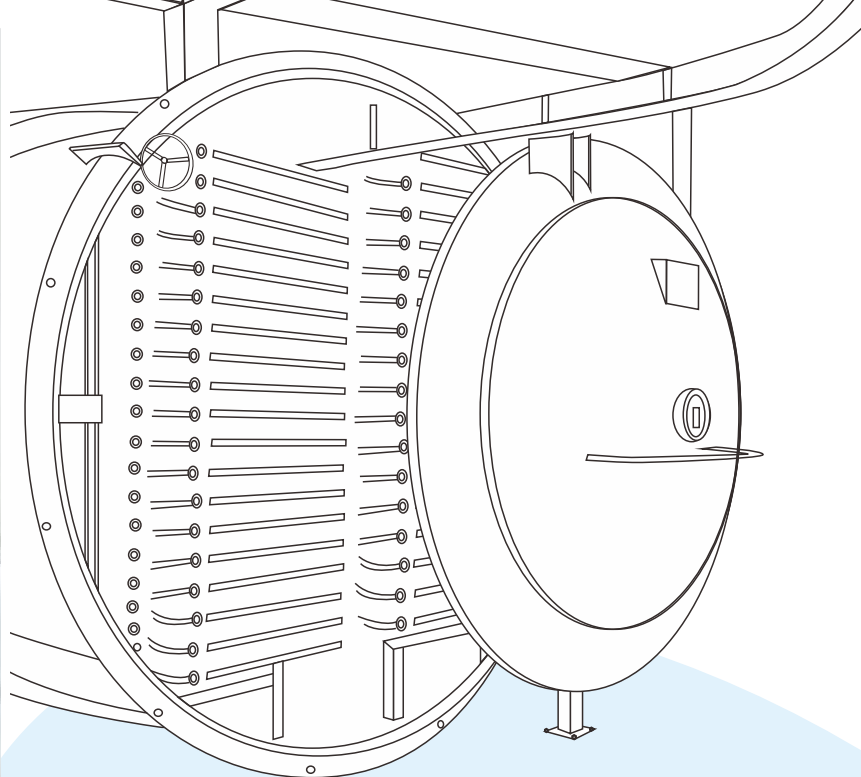
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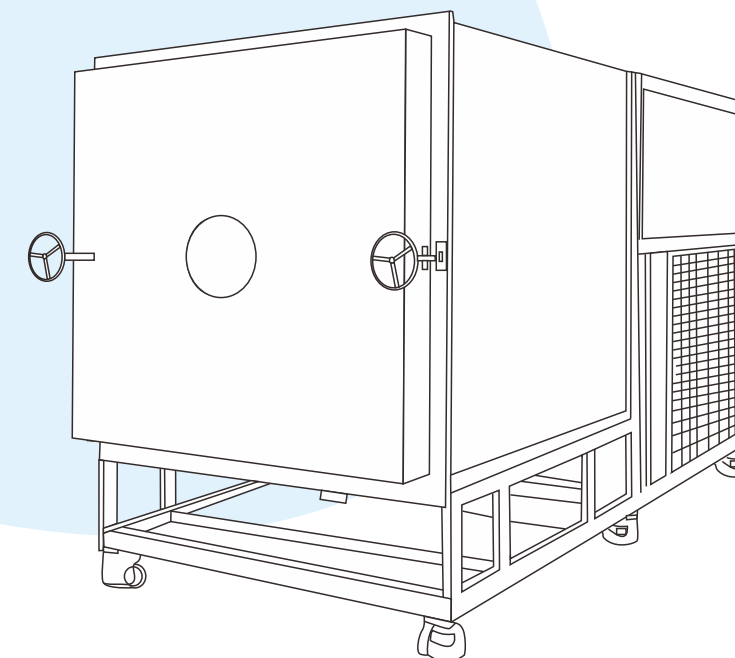
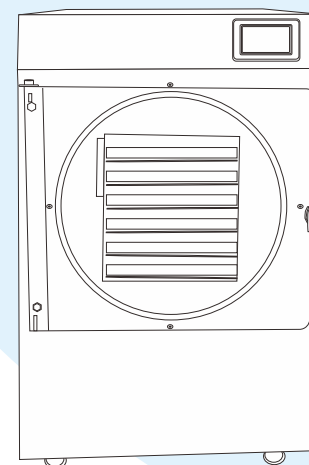
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FOOD FREEZE DRYER

MANUFACTURER
SINCE 1994



- ◆ -40C locks in nutrients, Preserved freshness
- ◆ 100% shape retention, Natural color
- ◆ Only 3%-5% moisture content, longer preservation
- ◆ 5-30 seconds to rehydrate, restore the original taste

ABOUT IKE

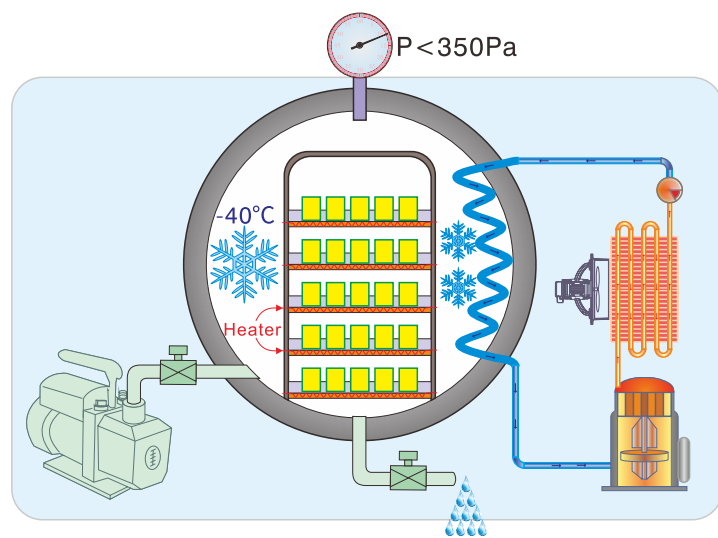


Since 1994

IKE focuses on developing and producing advanced drying equipment, including heat pump dryers and freeze vacuum dryers. We use innovative and energy-efficient drying technologies to lead the industry and meet the high-quality drying needs of various products.

With over 30 years of experience, IKE offers energy-saving, custom solutions for global customers. We are committed to achieving both efficient drying and green production.

How Freeze Dryer Works



- Pre-freezing

The material is rapidly frozen at around -40°C , forming fine ice crystals and preserving its structure and nutrients.

- Primary drying (sublimation)

Under a vacuum (-10 Pa), ice crystals directly turn into vapor without melting. A condenser at -60°C captures the vapor, maintaining the porous texture of the material.

- Secondary drying (desorption)

The temperature is gently raised to $20-40^{\circ}\text{C}$ to remove bound moisture, reducing residual water content to 1-5%.

What Makes IKE Freeze Dryer Stand Out

- -40°C locks in nutrients, preserves freshness

At temperatures as low as -40°C , nutrients are effectively locked in, maintaining the original freshness of the material.



100% shape retention, natural color

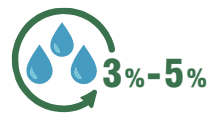
The freeze-drying process ensures that the shape and natural color of the material are fully retained, preserving its original appearance.



Fresh strawberry

Only 3%-5% moisture content, Longer shelf life

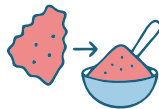
With moisture levels reduced to just 3%-5%, freeze-dried products have an extended shelf life, making them ideal for long-term storage.



Freeze dried strawberry

Advantages of Powdering Freeze-Dried Products

Freeze-dried items are crisp and dry, which allows them to be effortlessly turned into powder form for versatile use.



Strawberry powder

Smarter Freeze Drying Starts Here!



All-in-one Process

No pre-freezing. No hassle. Just results.

IKE's All-in-One Process streamlines freeze-drying by integrating freezing and drying into a single, seamless step, eliminating the separate freezing step and additional manual handling.

The system offers precise control across all stages-from initial freezing to primary and secondary drying - to deliver faster, more consistent, and more efficient results.



AutoDry

No settings. No stress.

AutoDry Mode handles the entire freeze-drying process - from freezing to final drying - without requiring manual intervention. By intelligently monitoring temperature, pressure, and time, the system automatically adjusts parameters in real-time and detects cycle completion.



Easy Load

No strain. Just slide in and dry.

The front-opening door and pull-out trays enable effortless loading and unloading-no bending, lifting, or hassle. Simply slide the trays in and start. Perfect for small batches, regular handling, and easy daily operation.



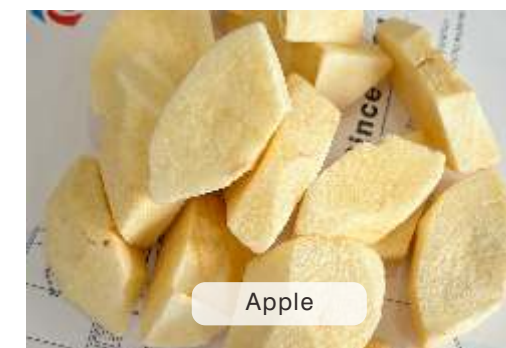
Endless Possibilities

One Freeze Dryer, Endless Possibilities

The IKE freeze dryer isn't limited to a single application-it's engineered for diverse uses across industries and material. From fruits,herbs,and dairy products to pet treats, biological samples,and cosmetics,the IKE handles your needs with precision. Whether you're a small business,laboratory, or entrepreneur, this all-in-one solution offers you the flexibility to confidently test, create, and scale.



Candy



Apple



Mango



Strawberry



Pitaya



Fruit Puree



Blueberry

What Can You Freeze Dry with IKE?

Explore Endless Possibilities



Kiwi



Fig



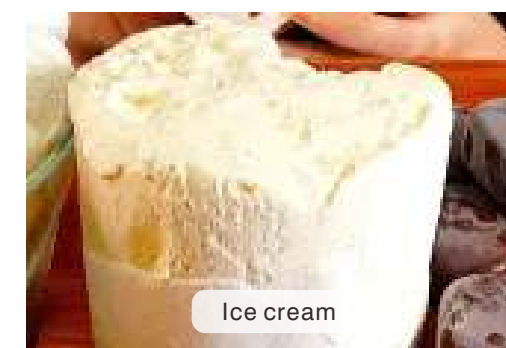
Pet Food



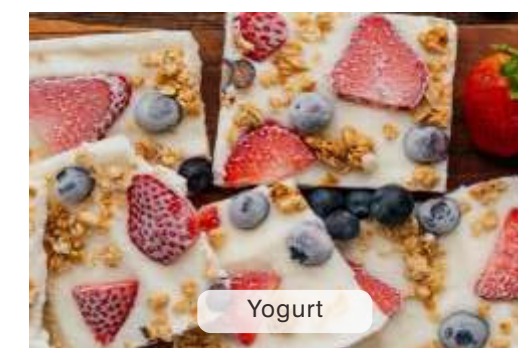
Coffee



Shrimp



Ice cream



Yogurt

H Series Freeze Vacuum Dryer



- One-Touch Operation: Simple and user-friendly interface for easy drying.
- Fully Automatic Process: Set and forget-saves time and effort.
- Integrated Pre-freezing & Drying: All-in-one design streamlines the workflow.
- Built-in Safety Features: Auto shutdown for over-temperature.

SPEC	FVD-H4
Power supply	220V/50Hz/60Hz 1ph
Power consumption	1.83kw
Loading Capacity	4kgs
Heating plate temperature	-10 to 75°C
Number of trays	4pcs
Tray Size	500*202*20mm
Machine size	710*580*840mm
Net Weight	77kgs



SPEC	FVD-H6
Power supply	220V/50Hz/60Hz 1ph
Power consumption	1.96kw
Loading Capacity	6-8kgs
Heating plate temperature	-10 to 75°C
Number of trays	5pcs
Tray Size	500*250*20mm
Machine size	780*625*970mm
Net Weight	85kgs



SPEC	FVD-H12
Power supply	220V/50Hz/60Hz 1ph
Power consumption	1.90kw
Loading Capacity	12kgs
Heating plate temperature	-10 to 75°C
Number of trays	6pcs
Tray Size	700*273mm*20mm
Machine size	1180*670*1030mm
Net Weight	188kgs

C Series Freeze Vacuum Dryer



- All-in-one structure, no installation needed, just connect power to start.
- High-performance condenser ensures fast and effective drying.
- Optional Pre-freezing function
- Fully Automatic Operation: Intuitive icon-based interface with real-time status display.
- Reliable & Versatile: Ideal for small food producers, pet treats, herbs, and more.



SPEC	FVD-C30
Power supply	380V/50Hz/60Hz 3ph
Power consumption	19.85kw
Loading Capacity	30kgs
Heating plate temperature	0 to 100°C
Number of trays	9pcs
Tray Size	685*490*30mm
Machine size	2750*1480*1630mm
Net Weight	1000kgs



SPEC	FVD-C50
Power supply	380V/50Hz/60Hz 3ph
Power consumption	18.63kw
Loading Capacity	50kgs
Heating plate temperature	Room temp. ~100°C
Number of trays	20pcs
Tray Size	585*400*30mm
Machine size	2750*1480*1630mm
Net Weight	1000kgs

F Series Freeze Vacuum Dryer



- High-Capacity Production: Designed for medium-scale industrial use with stable and efficient performance.
- Automated Control: Touchscreen interface with recipe management, data logging, and remote monitoring.
- Wide Application Range: Ideal for food processing, pet food, herbal medicine, and biotech materials.

SPEC	FVD-F100
Power supply	380V/50Hz/60Hz 3ph
Power consumption	23kw
Loading Capacity	100kgs
Heating plate temperature	Room temp.~100°C
Number of trays	13pcs
Tray Size	1290*580*30mm
Machine size	3800*1600*1900mm
Net Weight	2500kgs



SPEC	FVD-F200
Power supply	380V/50Hz/60Hz 3ph
Power consumption	52.5kw
Loading Capacity	200kgs
Heating plate temperature	Room temp.~100°C
Number of trays	26pcs
Tray Size	1290*580*30mm
Machine size	5700*1920*1900mm
Net Weight	4500kgs



SPEC	FVD-F300
Power supply	380V/50Hz/60Hz 3ph
Power consumption	70kw
Loading Capacity	300kgs
Heating plate temperature	Room temp.~100°C
Tray Size	1290mm*580mm*30mm
Number of trays	80pcs
Machine size	On-site installation required



- Adopts an external cold trap with an efficient subcooling tube. Multiple flow twists significantly enhance the water capture performance of the cold trap.
- Designed for "all working conditions", the system maintains a high vacuum level throughout the operation process.



Rail-Type Industrial Freeze Drying System

Designed for large-scale production, this system features a track-guided trolley loading mechanism, allowing pre-frozen material racks to be moved seamlessly into the drying chamber. Ideal for operations requiring separate freezing and drying stages, it enhances workflow efficiency and throughput.



- **High Throughput Capacity:** Large-scale batch processing with trolley-based loading allows efficient handling of hundreds of kilograms per cycle.
- **Seamless Workflow:** Separate pre-freezing and drying chambers with guided rails streamline material transfer and reduce downtime.
- **Modular & Customizable Design:** Flexible layout for different plant sizes; pre-freezing room, drying chamber, and rail system can be customized.
- **Durable & Hygienic Construction:** Made of high-grade stainless steel, designed for easy cleaning and long-term operation in food and pharmaceutical environments.
- **Stable & Precise Control:** Fully automatic PLC control system with data logging, multi-stage temperature/vacuum control, and safety interlocks.



SPEC	FVD-R500	FVD-R1000D
Power supply	380V/50Hz 60Hz 3ph	380V/50Hz 60Hz 3ph
Power consumption	130kw	as design
Loading Capacity	500kgs	1000kgs
Number of trays	240pcs	as design
Tray Size	750*570*35mm	as design
Machine size	6500*2450*2000mm	as design
Space requir	12000X12000X3500mm	as design



This type of freeze dryer is ideal for industries that require high-quality, efficient freeze drying on a large scale.