



Alpha 1-2 LDplus Entry Package

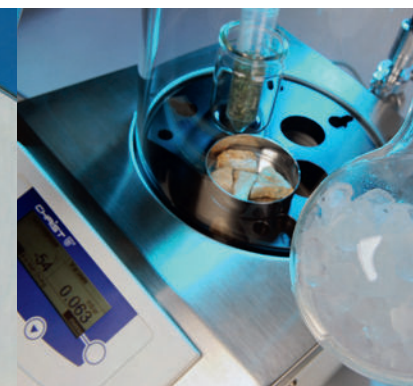
Your start-up kit for
successful freeze
drying applications



Martin Christ
Gefriertrocknungsanlagen GmbH
An der Unteren Söse 50
37520 Osterode • Germany



Wir sind für Sie da:
E-Mail: office@rieger-iv.at
Telefon: +43(1) 728 00 52
Fax: +43(1) 728 69 16
Rustenschacher Allee 10
1020 Wien, Austria



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 m³/h
- Final vacuum 2 x 10⁻³ mbar (hPa)

Power supply

(other voltages on request) 230 V/50 Hz

230 V/60 Hz