CRYODRY®

CD60 ELITE

Remote Control
Automatic Modes
Energy Efficient
Ultra Fast



BLASTFREEZE® BLASTMELT®

owned engineered supported AUSTRALIA

*Preliminary document. Technical specifications subject to change.

CRYODRY® Intelligent Freeze Dryers, Simplified

owned engineered supported AUSTRALIA



With unmatched energy efficiency, CD60 Elite offers lowest-in-class production cost, by saving on electricity with every operating hour. This is achieved through rigorous selection of components for power efficiency, as well as our revolutionary refrigeration system design. CD60 Elite features the latest inverter based, variable speed compressor technology.



Buy once and buy well. CryoDry freeze dryers are designed and built for demanding use with durability at its core. We exclusively use proven components of highest quality. All components are qualified through vigorous lifecycle testing. Our refrigerant R290 is environmentally friendly and ensures long term serviceability. We build your dryer with an uncompromising focus on quality.



Emulating the redundancy strategy used in high end commercial production plants, CD60 Elite features a triple-redundant refrigeration system for uninterrupted freeze drying production. This eliminates one of the most common failure points in freeze drying - compressor failure - and ensures continued production. The CD60 Elite compressors are operated to meet cycle demand increasing reliability and energy efficiency.



Food Safety without compromise. CD60 Elite has been designed, tested and certified to HACCP standards. All food contact materials used in our drying chamber are certified food safe. Our unique sandwich shelf stack design eliminates the need for heater adhesives preventing your food from potential exposure to VOC, which are often linked to health risks.

CAPACITY

- 31,005 cm² shelf area for large loads
- Fits standard EU and US commercial gastronomy trays: 2 x half or 1 x full size
- Typical product capacity: 75 kg at 80% moisture
- Ice Condenser Capacity: 60 kg
- Condenser Performance: 30 kg per 24h

BLASTFREEZE™

BlastFreeze fan-assisted fast freezing technology achieves rapid cool down and freezing of your product reducing typical freezing times in excess of 30%.

BLASTMELT™

Our innovative CryoDry BlastMelt condenser defrost technology literally melts ice - fast. A typical full machine ice load is thawed and drained in less than 3 hours.



ON-POINT VACUUM CONTROL (COMING SOON)

CD60 Elite introduces revolutionary on-point vacuum control for market leading drying times and drying results. Ordinary freeze dryers control pressure by means of shelf temperature control or use of valves, which inevitably causes pressure swings and process inaccuracies. CD60 Elite adds industry first intelligent fine vacuum control by varying the speed of the vacuum pump, increasing control accuracy and energy efficiency.

autodry® MODE

The new and innovative autodry mode is perfect for users who do not want to setup their own drying programs. Autodry uses an advanced algorithm to determine drying progress. It automatically adapts drying parameters and identifies process end.

ULTRA FAST

CD60 Elite is designed to achieve class leading batch processing times. BlastFreeze™ and BlastMelt™ technology save time during freezing and defrost. Our on-point pressure control allows drying pressures to be optimised for shortest possible drying times.

GASTRONOMY TRAYS



For seemless integration CD60 Elite accepts standard commercial full and half size Gastronomy trays, in both EU and US standards. Use multiple trays sets to optimise dryer throughput.

GLOBAL CERTIFICATION

For your peace of mind, the CD60 Elite offers certification according to UL (USA), CSA (Canada) CE (Europe) and RCM (Australia/New Zealand)

HIGH RESOLUTION ONBOARD TOUCHSCREEN CONTROLLER



The CD60 Elite is operated via a high-resolution 7" touchscreen. The interface is designed to be intuitive and easy to use. The CryoDry Console remote access portal closely matches the onboard menu layout, helping users stay familiar and efficient.

PROGRAMABLE SHELVES

Temperature range of -40°C to +60°C allows for precise control of the entire process from freezing on shelf to programmable heat application during drying.

LOW SERVICES FOOTPRINT

The CD60 Elite is so energy efficient that it can operate on single phase 15A power supply (230V) instead of industry standard 3 phase or high-current single phase circuits.

NATURAL REFRIGERANT

Use of R290 is environmentally friendly, with minimal carbon footprint and ultra-low greenhouse warming potential (GWP). Guaranteed long term availability (unlike ozone depleting CFC and HCFC). Easy and affordable service.



HIGH END POWERFUL DRY SCROLL PUMP

CD60 Elite features a German made Pfeiffer Vacuum HiScroll 12 dry scroll pump with 12.1 m^3/hr pumping speed and 6×10^{-3} mbar ultimate vacuum. This pump is widely accepted as the best scroll vacuum pump on the market. It is whisper quiet, offers class leading energy consumption and has the best service interval.

ENERGY RECOVERY

CD60 Elite power outage recovery function retains cycle progress and restarts automatically in transient power outages.

ENERGY EFFICIENCY

The combination of our inverter-based wide range compressors, highly efficient global power supply, solid state relays and other high efficiency components result in the CD60 Elite having market leading energy efficiency.

REAL TIME FULL REMOTE CONTROL VIA CRYODRY CONSOLE



The CryoDry Console allows users to access, monitor, control and program the CD60 Elite remotely via Wi-Fi or the Internet. Compatible with any device and operating system, it works through a standard web browser without the need for special software.

CRYODRY REMOTE SUPPORT



Expert support, just a click away, whether it's troubleshooting, fault diagnosis or application advice, CryoDry's expert support team is ready to assist you remotely. Quick, efficient and just a click away. We are here to keep your CD60 Elite operating at its best.



SMS AND EMAIL STATUS NOTIFICATIONS



Stay informed, wherever you are. Receive real-time alerts, for example, when a run finishes, power is interrupted or an unexpected event occurs. React quickly and keep your freeze-drying on track.

LIVE GRAPHIC DISPLAY



Visualise your process in real time. Monitor your freeze dryer with live, easy-to-read graphics showing key parameters like time, condenser temperature, shelf temperatures, chamber pressure and system status. All data is automatically recorded and saved, giving you a full record of each cycle for review, analysis or export when needed.

LIMITLESS PROGRAMMING



CD60 Elite controller supports unlimited recipe creation and editing, with the ability to name, version and track recipes over time. Optimised runs can be converted into reusable programs and a graphical preview helps users review steps before starting a run. Recipe usage tracking also supports process consistency and record keeping.



OVER-THE-AIR SOFTWARE AND FIRMWARE UPDATES



CD60 Elite notifies users and administrators when software or firmware updates are available. Updates can be installed directly via the internet, ensuring your system stays up to date with the latest features, improvements and fixes, without the need for manual updates or service calls.

USER LEVEL ACCESS MANAGEMENT



Access levels can be assigned to manage permissions on the CD60 Elite, helping maintain security and prevent unintended changes to settings or recipes.

MULTI-MACHINE REMOTE MANAGEMENT



The CryoDry Console allows users to manage multiple CD60 Elite freeze dryers from a single interface. Recipes can be copied and shared between machines without the need for USB drives or manual transfer. This makes it easy to apply optimised settings across your entire fleet, improving consistency and efficiency.

SPECIFICATIONS

REFRIGERATION	
Typical Product Capacity	75 kg at 80% moisture
Total Condenser Volume	84 litres
Ice Condenser Capacity	60 kg
Condenser Performance	30 kg per 24 hours
Ice Condenser Temperature	< -45 °C
Refrigerant	R290
Rapid Defrost Function	BlastMelt™
Rapid Freeze Function	BlastFreeze™
VACUUM	
Ultimate Vacuum	1.5 x 10^{-1} mbar
SHELVES	
Number of Shelves	9
Inter-shelf Distance	45 mm
Gastronomy Tray Size (WxLxH)	EU: 1 x GN 2/1 - 530 x 650 x 20 mm
	EU: 2 x GN 1/1 - 325 x 530 x 20 mm
	US: 2 x Full - 12 3/4" x 20 3/4" x 1 1/4"
	US: 2 x Half - 10 3/8" x 12 3/4" x 1 1/2"
Minimum Shelf Temperature	-40 °C
Maximum Shelf Temperature	+60 °C
POWER REQUIREMENTS	
Electrical	AC 200-240V 15A 50/60HZ
INTERFACES	
Interfaces	USB-A, Wi-Fi
SIZE AND WEIGHTS	
External Dimensions (DxWxH)	1,300 x 1,100 x 1,600 mm
Weight	600 kg
Noise Level	54 dB(A)



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Your CryoDry® Local Distributor

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