

COOLSAFE

4-15 LITRES

CoolSafe 4-15 L is an outstanding and versatile range of advanced bench-top freeze dryers. They are the product of more than 40 years' experience and expertise, and are the ideal choice for research, process development and small-scale production.

Available in 3 different capacities:

- 4 litres.
- 9 litres.
- 15 litres.

All come with a choice of condenser temperatures and a wide range of high-quality chambers and accessories. All models offer both simplicity of operation and the highest performance characteristics to meet the demands of today's research and development laboratories.

Proven track record in:

- Quality control typically for:
- Food materials.
- Bacteria.
- Meat and dairy products.
- Improved preservation typically for:
- Floral materials.
- Vaccines and anti-toxins.
- Tissues and cells.
- Fish, shellfish, milk (such as goat & horse milk) and dairy products, vegetables, edible mycelia, soft fruits and berries etc.
- Conservation of archaeological items, such as wood, leather, textiles etc.
- Restoration of water damaged books, documents and paper materials.

The CoolSafe 4-15 L range is suitable for research, testing and production on a minor scale.





What LaboGene's freeze dryers offer:

- Lowest condenser temperatures of -55°C, -95°C, -100°C or -110°C.
- Seamless stainless steel condenser with external cooling coils, heavily insulated to conserve energy and increase performance.
- Easy draining with built-in valve, allowing removal of defrost water and/or solvents after a completed freeze-drying session.
- Easy operation with a built-in vacuum valve connecting the condenser and vacuum pump and allowing the condenser to cool down and the vacuum pump to warm up separately, ensuring an efficient start-up sequence.

MEET THE COOLSAFE FAMILY

LaboGene's 4-15 L freeze dryers are available in 4 variants: Basic, Pro, Touch and Superior XS/XL, designed to meet the demands of laboratories of all types.





COOLSAFE BASIC

- Digital display of the condenser temperature.
- Wide choice of small chambers, manifolds and accessories to suit your sample requirements.
- Available with 4-litre condenser capacity and temperature options of -55°C or -110°C and condenser ice capacity of 2.5 kg/24 hours - max. 3 kg in total.
- Available with 9-litre condenser capacity and temperature option of -55°C and condenser ice capacity of 4 kg/24 hours - max. 7 kg in total.

COOLSAFE PRO

- Digital display of the condenser temperature and pressure.
- Wide choice of manifolds, chambers and accessories to suit your sample requirements.
- Available with 4-litre condenser capacity and temperature options of -55°C or -110°C and condenser ice capacity of 2.5 kg/24 hours - max 3 kg in total
- Available with 9-litre condenser capacity and temperature options of -55°C or -100°C and condenser ice capacity of 4 kg/24 hours - max. 7 kg in total.
- Available with 15-litre condenser capacity and temperature options of -55°C or -95°C and condenser ice capacity of 6 kg/24 hours - max. 10 kg in total.





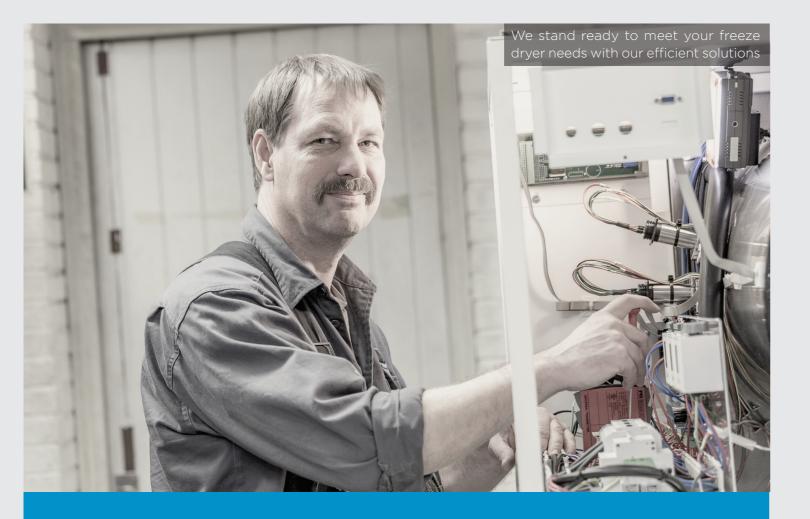


COOLSAFE TOUCH

- New touchscreen controller with regulation of temperature, pressure and time.
- Freeze-drying with programming and storage of protocols for full research and method development.
- Wide choice of manifolds, chambers with heated shelves and accessories to suit your sample requirements.
- Available with 4-litre condenser capacity and temperature options of -55°C or -110°C and condenser ice capacity of 2.5 kg/24 hours - max. 3 kg in total.
- Available with 9-litre condenser capacity and temperature options of -55°C or -100°C and condenser ice capacity of 4 kg/24 hours - max. 7 kg in total.
- Available with 15-litre condenser capacity and temperature options of -55°C or -95°C and condenser ice capacity of 6 kg/24 hours - max. 10 kg in total.

COOLSAFE SUPERIOR XS/XL

- New touchscreen controller with regulation of temperature pressure and time.
- Possibility of pre-freezing your samples.
- Freeze-drying with programming and storage of protocols for full research and method development.
- With the automatic system, it is possible to create your own personal program for each sample - starting with pre-freeze, then primary drying and ending with secondary drying. This secures the highest performance and ensures that the quality of your samples will be the same every time.
- The XS version is inclusive of a 3 electrical heated shelf rack for pre-freezing inside the condenser. For the XL version, you can choose between a 3 or a 5 electrical heated shelf rack.
- PT sensors for precise shelf temperature regulation.
- XS is available with a 9-litre condenser and a temperature option of -100°C and condenser ice capacity of 1 kg/24 hours.
- XL is available with a 15-litre condenser and a temperature option of -95°C and condenser ice capacity of 2 kg/24 hours.



We have the

FREEZE DRYER FOR YOUR NEEDS

CONFIGURE YOUR

COOLSAFE FREEZE DRYER

We offer a range of options to configure the freeze dryer to your specific needs:

- Teflon coating of the condenser for longevity, easy cleaning and protection from corrosion, especially when working with aggressive acids.
- Electric de-ice function for fast de-icing of the condenser.
- CoolSafe is easy to place in your laboratory:
- Available as standard for direct placement on the laboratory table.
- Available with lockable castors for easy transport and to save laboratory bench space.
- Available with a trolley and convenient location of the vacuum pump to make the system a mobile freeze-drying unit that can be positioned anywhere in the laboratory.

Contact the LaboGene distributor in your respective country for more information about your options and about freeze dryer customization.



LaboGene are experts in the fields of Clean Air & Laminar Flow, Centrifugation, Vacuum & Cooling. We provide both standard and perfectly customized solutions. Designing, developing, manufacturing and marketing laboratory and industrial equipment is our speciality.

Leading supplier in:

Microbiological safety cabinets Freeze dryers

Freezers

Centrifuges





Vallensbækvej 35 Telefon: (+45) 4326 9400

DK-2605 Brøndby www.holm-halby.dk info@holm-halby.dk

