

Business Benefits



Compact Design

Lyo Chef fits into any kitchen, bar, or workshop. It maximizes space without compromising power.



Efficiency and Profitability

Low energy consumption guarantees an efficient and economical process. Well-designed drying surface enables continuous and efficient production. Quick return on investment.



Easy Process Control

With LyoChef, lyophilization becomes as simple as a click. Monitor each phase on the LCD screen: time, temperature, and process steps.



Increased Lifespan

Preserves the freshness of food for a longer duration, enabling convenient storage without compromising color, taste, or aroma.



Simple Maintenance

LyoChef requires minimal attention. Filter the motor oil every 3 or 4 cycles to maintain optimal performance and extend the life of your machine.

Measurements and Capacities



LyoChef M

5 Trays

Dimensions

48 x 63 x 73,5 cm

Drying Surface

0,435m²

LyoChef L

6 Trays

Dimensions

54 x 70 x 79.5 cm

Drying Surface

0,714m²



Includes

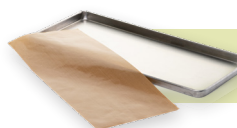
- High-Performance Oil Vacuum Pump
- Connections to the Lyophilizer
- Decanter Jar
- Bags with Sealing Bar
- Electric Sealer with a 30 cm Bar
- Pack of Oxygen Absorber Sachets

Recommended Accessories



Oil filter
Ref: 70/0053

Replacement Oil
Ref: 70/0050



LyoChef teflon
Ref: 70/0054
70/0056

Silcabag
Ref: 70/0045



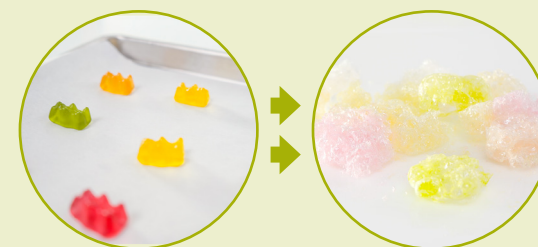
Candy Mode

Innovative textures for alchemists

LyoChef introduces the exclusive Candy Mode, a versatile tool for chefs, pastry chefs, and bartenders.

Experiment with the lyophilization of gummies, candies, wafers, and sugars, providing new and surprising textures.

Achieve airy products with delicate layers of crystallized sugar and crispy puffed shapes.



Expand your creativity

Explore new horizons

LyoChef allows you to produce fresh or pre-prepared products, as well as ingenious lyophilized combinations in molds, powders, skewers, sheets, tablets, and more.

Experiment by transforming classic dishes such as flan, rice pudding, piparras, melon with ham, and many more into surprising and original bites.

Lyophilization is still to be explored; be the first to discover new paths and unique creations.



LyoChef has democratized gastronomic lyophilization by offering the possibility to create your own lyophilized products in 24-hour processes at a very accessible price.



Available in 5 and 6-tray versions, these lyophilizers have been meticulously designed to seamlessly integrate into restaurants, bakeries, cocktail bars, and creative spaces.



Scan for detailed information and videos on operation, setup, and maintenance, as well as valuable tips on preserving your lyophilized creations.



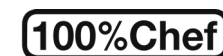
Your success, our priority

At 100x100Chef, we not only provide exceptional machines; we ensure your continuous success. Explore new possibilities in our R&D laboratory. www.100x100lab.com

Also, get specialized technical service to make the most of your LyoChef at all times.



Lyophilize now at half price!



www.100x100chef.com