

LYVN™ Freeze Dryers

Australian Assembled. Globally Sourced. Built for You.

At LYVN, we believe in transparency. Our freeze dryers are assembled and quality tested right here in Australia, ensuring they're designed to perform in Australian homes and businesses.

To achieve the best reliability and value, we source specialised components from trusted international suppliers. This includes refrigeration, vacuum, and electronic parts that are not manufactured locally at scale.

What makes LYVN uniquely Australian is not just the final assembly, but the engineering, design oversight, and service commitment that happens here:

- **Australian assembled & tested** for local conditions.
- **Globally sourced components** for proven performance and availability.
- **Local service and parts support** so you're never waiting months for help.

LYVN — global strength, local trust.

Key Benefits of Freeze Drying

- **Extended shelf life** – when properly packaged, freeze dried food can last up to 25 years or more, as removing moisture prevents bacterial growth and spoilage.
- **No refrigeration needed** – once sealed, food remains shelf stable for years, ideal for long term storage, off grid living, or emergency supplies.
- **Lightweight and portable** – the process removes up to 95% of water content, making food light, compact and easy to transport — perfect for camping, hiking, or travel.
- **Preserves nutrients** – freeze drying retains up to 97% of a food's original nutrients, including essential vitamins and minerals, outperforming most other preservation methods.
- **Maintains flavour, colour and texture** – unlike other drying techniques, freeze drying preserves the food's natural shape and appearance, rehydrating easily with minimal loss of flavour or texture.
- **Fewer additives** – control ingredients at home for clean, additive free food without unnecessary preservatives.
- **Versatile across food types** – fruit, vegetables, full meals, meat, dairy, sweets and even pet treats all freeze dry beautifully with LYVN's adaptive cycle control.
- **Cost effective over time** – reduce food waste, make use of bulk buys or garden harvests, and save money long term.
- **Simple and reliable** – smart monitoring and easy touchscreen presets ensure consistent results, batch after batch.

Product Lines

Domestic range – for home preservers, self-sufficiency enthusiasts, and hobbyists.

- **Small Freeze Dryer** – 4 stainless steel shelves.
- **Medium Freeze Dryer** – 5 stainless steel shelves.
- **Large Freeze Dryer** – 6 stainless steel shelves.
- **XL Freeze Dryer** – 7 and 10 stainless steel tray models.

Commercial range – for small businesses, producers, and high-volume users.

- **Large Freeze Dryer** – 6 stainless steel shelves.
- **XL Freeze Dryer** – 7 and 10 stainless steel tray models.

Key Features

- **Faster cycles** – optimised cooling and intelligent cycle control deliver up to 30% quicker drying times, so you can process more in less time.
- **Smart technology** – advanced sensors and automation ensure every batch is efficient, consistent, and hassle free.
- **Smart monitoring** – full process intelligent monitoring with automatic alerts and safety protection to prevent product damage and reduce losses.
- **Precision control** – adaptive temperature and pressure management for consistent, reliable results across all food types.
- **Simple operation** – intuitive touchscreen with smart presets.
- **Built in WiFi** – monitor progress and troubleshoot remotely.
- **Probe free drying** – the system monitors the entire chamber environment rather than a single probe, ensuring even, uniform drying across all trays.
- **High cooling performance** – a powerful refrigeration system maintains very low condenser temperatures (down to $-50\text{ }^{\circ}\text{C}$) for faster, more stable sublimation.
- **High strength vacuum chamber** – reinforced structure and an aerospace grade acrylic door achieve deep vacuum levels below 10 Pa (under 100 mTorr).
- **Heavy duty stainless steel** – premium, food grade chamber and trays built for long term durability, hygiene, and performance.
- **Leak free stainless steel sealing** – precision clamp joints guarantee airtight, dependable vacuum integrity.
- **Professional quick connect tubing** – durable, high strength fittings for stable vacuum performance and easy setup.
- **Low operating cost** – pump oil can be filtered and reused, lowering long term running costs.
- **Easy to move** – smooth rolling castor wheels make positioning effortless.

Advanced System Benefits

- **Flash freeze precision**
Rapid temperature drop locks in nutrients and freshness for superior taste and longevity.
- **Automatic pressure regulation**
Self managing vacuum release system for smooth, hands-free operation.
- **Intelligent cycle control**
Customisable drying modes deliver up to 30% faster freeze drying cycles.
- **Built-in safety protection**
Continuous monitoring with alerts for temperature, pressure, or performance shifts.
- **User friendly interface**
Touchscreen with dedicated presets for Candy, Pre-Frozen, and Standard batches, plus live manual controls.
- **Memory safe backup**
Automatically resumes settings after power loss to protect your batch from disruption.

Unique Selling Propositions

- **Proudly Australian assembled** – designed and tested locally for Australian households and businesses.
- **Transparent approach** – global parts, local assembly, service, and accountability.
- **Real support, real people** – Australian service centre and spare parts on hand.
- **Future proof reliability** – extended warranty options available.
- **Versatility** – preserve fruit, vegetables, full meals, pet treats, and more.
- **Smarter preservation** – advanced systems ensure efficiency, safety, and consistent results.

Positioning

- **Domestic Range:** Independence for households, hobbyists, and preppers who want reliable food storage and self-sufficiency.
- **Commercial Range:** Designed for food entrepreneurs, small scale producers, and businesses needing reliable high-volume performance.