



Confidential offer

Construction and supply of LEO-004 freeze dryer

Prepared for:



Technical University of Liberec

e-mail:



The Offeror:

Leosmak Ltd.

E. Kwiatkowskiego 4 Str.

52-326 Wrocław, Poland

e-mail



Wrocław, 09.09.2024

Offer validity period: 30 days

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I. THE OFFEROR

Leosmak Limited liability company

Registered address: E. Kwiatkowskiego 4 Str., 52-326 Wrocław, Poland

Address of the production facility: Tyniecka 2 Str., 52-407 Wrocław, Poland

Direct phone no.: [REDACTED]

Company e-mail: [REDACTED]

[REDACTED]

[REDACTED]

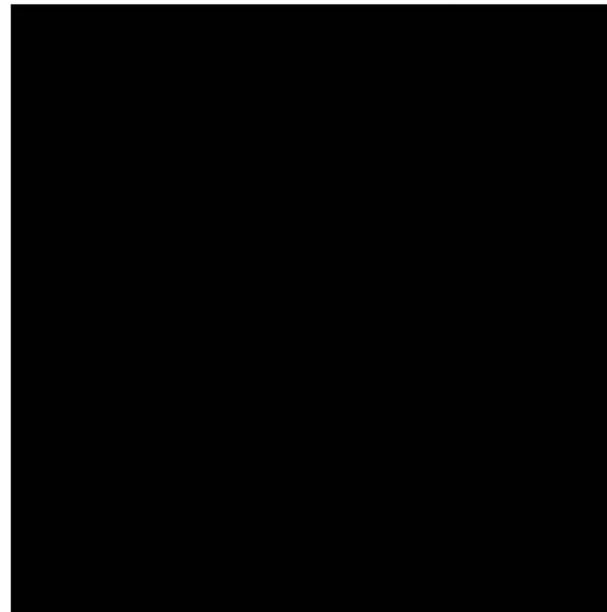


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II. LEO-004 FREEZE DRYER

The compact LEO-004 model is an excellent choice to start freeze-drying of test or small quantities of products:

- ✓ Batch/cycle: 4 kg of hard products
- ✓ External sizes: 500 x 770 x 600 mm
- ✓ Dead weight: 60 kg
- ✓ Number of shelves/trays: 4/4
- ✓ Spacing between shelves: 50 mm
- ✓ Shelf size: 260 x 330 mm
- ✓ Total shelf area: 0,34 sq. m.
- ✓ Height of trays: 20 mm or 40 mm
- ✓ Trays: GN 1/2, standard for the food industry
- ✓ Chamber material: AISI 304 (stainless steel)
- ✓ Pre-freezing: in the device
- ✓ Refrigeration system: one-stage
- ✓ Observation system: transparent door
- ✓ Ice condenser capacity: maks. 6 kg
- ✓ Steam condenser temperature: up to -45°C
- ✓ Shelf temperature: -25°C to +65°C
- ✓ Refrigerant: 452B (low GWP index)
- ✓ Loading: manually
- ✓ Remote control module
- ✓ Connecting/nominal power: 3.5 kW/1.6 kW
- ✓ Voltage: 220V (plug adjusted to the country)
- ✓ IP protection cat. acc. to DIN 60529: 21



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III. TERMS OF DELIVERY

Shipment time

- ✓ Up to 5 working days from the order for construction and delivery of the freeze dryer

Shipping

- ✓ EXW (Incoterms 2021, on-site pickup) or
- ✓ DAP (Incoterms 2021, delivered to a designated location in Europe)

Support

- ✓ Installation and initial training
- ✓ Remote monitoring for rapid diagnosis and prevention of problems
- ✓ Help-desk on working days from Monday to Friday from 09:00 to 17:00 CET
- ✓ Possibility to test the freeze dryer on products planned for freeze-drying on a similar device (free of charge)

Manufacturer's warranty

- ✓ 24 months from shipment

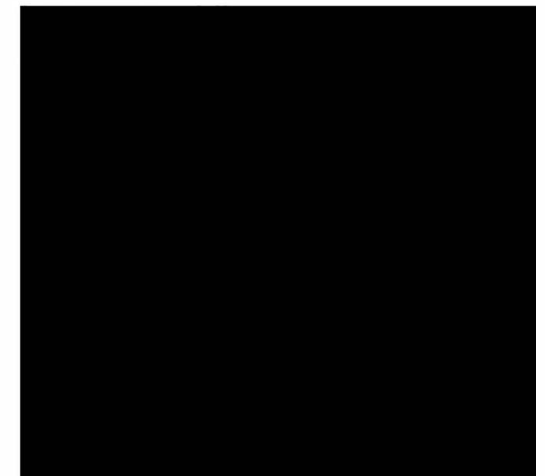


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IV. PRICE PROPOSAL

Proposed price

✓ [Redacted]

Technology support package

Option	EUR net
<i>Delivery by Leosmak (including insurance)</i>	[Redacted]
<i>Connection, training</i>	[Redacted]
<i>Warranty and post-warranty service per hour, in client’s place</i>	[Redacted]
<i>Remote module including professional graphs, subscription per year</i>	[Redacted]

Payment terms

✓ Freeze dryer price and shipment: 100% prepayment

Financing

✓ Possible operating or financial leasing

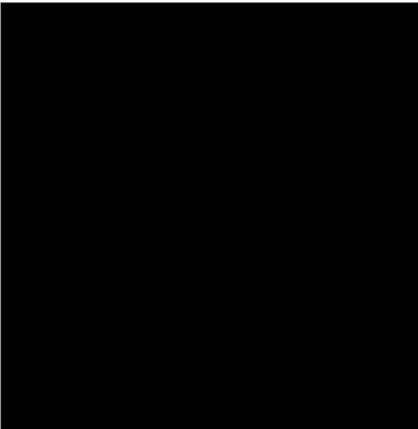


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V. WHY IS IT WORTH IT?

The Leosmak freeze-dryer is distinguished by several key features:

- ✓ Designed from the beginning to maintain continuous and ergonomic operation in processing food
- ✓ All-in-one unit, plug and play connection
- ✓ Professional design with original temperature distribution system
- ✓ Compliance of used materials and trays with GMP and HACCP standards
- ✓ Full process automation with remote control and adaptation to product type based on proprietary software: from pre-freezing to complete drying and thawing
- ✓ One-stage reliable cooling system
- ✓ Professional security system: overload sensors, operating temperature shelves sensors, vacuum control, unauthorized access control
- ✓ Separation of the "clean" zone, possibility of internal washing of the chamber interior with a pressure or steam washer
- ✓ Low energy consumption
- ✓ Trouble-free and quiet operation
- ✓ Two year warranty on the entire unit
- ✓ Full customer support at every stage of the device operation



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