



**SUPREME BEAST
INTELLIGENT
MACHINERY**
Shanghai) Co., Ltd.

“Advanced Processing for a Better Future.”



**LEADING FREEZE DRYING &
VACUUM FRYING SOLUTIONS**

GLOBAL CATALOG 2026



COMPANY PROFILE: PIONEERING PRECISION.

Our mission is to engineer and manufacture advanced industrial machinery that enhances global productivity. We specialize in a comprehensive product range, including **automated assembly lines, CNC machining centers, and heavy-duty hydraulic presses.**

Committed to excellence, we proudly hold **ISO 9001, CE, and FDA** certifications, ensuring the highest quality and safety standards. Our machinery is trusted by clients worldwide, with established export markets across Europe, North America, and Asia. We are dedicated to **innovation and reliable partnership.**

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COMPANY PROFILE

Founded in 2008, our company is strategically located in China's manufacturing center. **We specialize in the development, design, and manufacturing of advanced freeze drying and vacuum frying equipment.** With a robust infrastructure and state-of-the-art technology, we have achieved an annual production capacity of 10,000 units. Our premium industrial machinery is trusted globally, exported to over 50 countries, delivering reliability and innovation.

OUR MISSION



- To empower global food processing industries with cutting-edge, efficient, and sustainable freeze drying and vacuum frying solutions.
- We commit to continuous innovation, ensuring the highest quality standards and maximizing customer value.

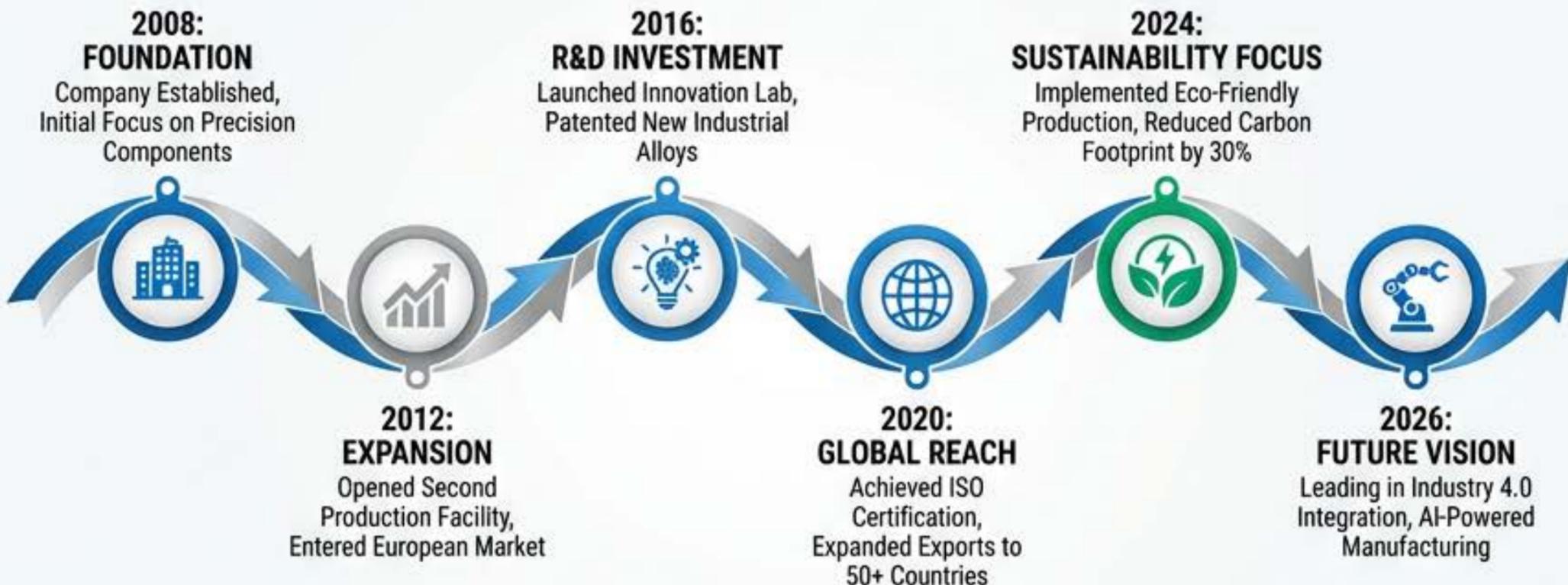
OUR VISION



- To be the world's leading provider of advanced industrial machinery for food preservation and processing.
- We envision a future where our technologies shape healthy, sustainable food production systems worldwide, driving progress through engineering excellence and global partnership.



COMPANY MILESTONES & DEVELOPMENT HISTORY (2008-2026)



INTERNATIONAL CERTIFICATIONS & COMPLIANCE



QUALITY MANAGEMENT SYSTEM

Certified for Excellence in Production Standards



EUROPEAN CONFORMITY

Compliant with EU Safety and Environmental Regulations



FOOD & DRUG ADMINISTRATION

Safe for Contact with Food and Pharmaceutical Applications

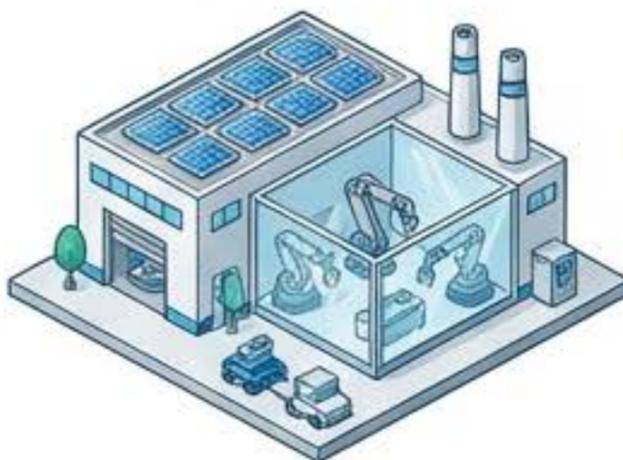
Committed to Highest Quality, Safety, and Regulatory Standards Globally

ENGINEERING EXCELLENCE & MODERN FACILITIES



Our Highly Skilled Engineering Team:

Dedicated Professionals with Decades of Collective Expertise in Mechanical, Electrical, and Material Engineering. Specialized in Custom Solutions, Advanced Prototyping, and Continuous Process Optimization. Solving Complex Industrial Challenges with Precision and Innovation.



MODERN MANUFACTURING FACILITY & GLOBAL EXPORT

State-of-the-Art Production Center Equipped with Advanced CNC Machining, Automated Assembly Lines, and Cleanroom Environments. Utilizing Cutting-Edge Industry 4.0 Technologies.



SERVING GLOBAL EXPORT MARKETS

Delivering High-Quality Products to Clients Worldwide with Efficient Logistics Network.

FREEZE DRYERS

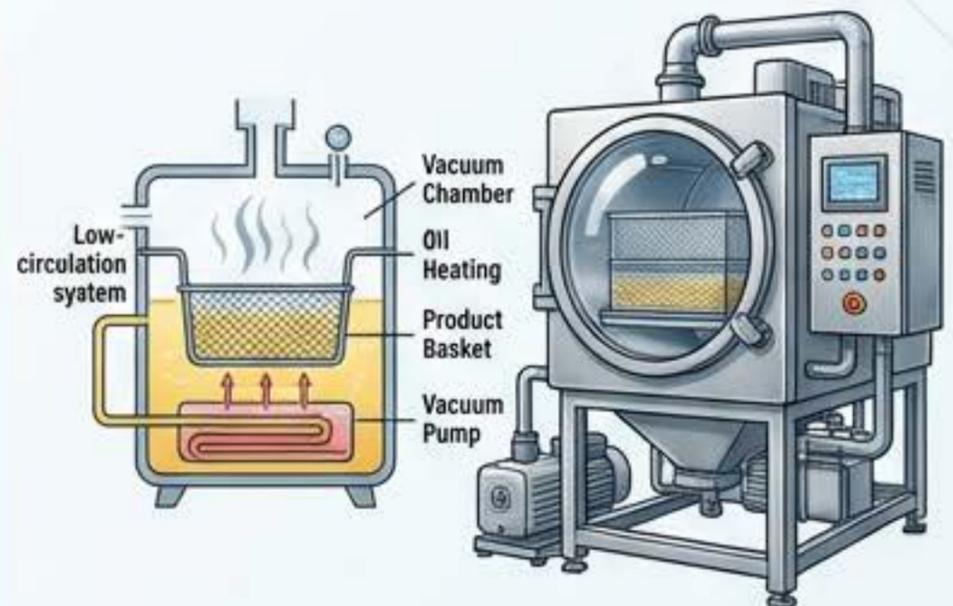
Advanced Vacuum Freeze Drying Technology



- Freeze-drying process into advanced, intricate, ice crystals, vapor crystals and freeze-drying process.
- Three-stage process: Pre-freezing, Primary drying (sublimation), Secondary drying (desorption).
- Key benefits: Nutrient preservation, color retention, extended shelf life.
- Applications: Fruits, vegetables, ready meals, pet food.
- Key specifications: 20-200m² drying area, 200-3000kg/batch capacity, -50°C freezing, 80°C heating.
- Advantages: Energy efficient (60% saving), PLC control, stainless steel construction.

VACUUM FRYERS

Low-Temperature Vacuum Frying Solutions



- Vacuum frying process: Low-temperature frying (80-120°C) in vacuum environment (-0.092 to -0.098 MPa).
- Benefits: Reduced oil absorption (<15%), nutrient preservation, crispy texture.
- Applications: Fruit chips, vegetable chips, meat, seafood.
- Key specifications: 100-300kg/batch capacity, automated control.



Industrial Machinery Catalog: Product Specifications

FREEZE DRYERS & VACUUM FRYERS SERIES



Model	Drying Area	Capacity (kg/batch)	Power	Dimensions (mm)
QS-FD20	20m ²	200-300	35kW	4500x1300x1400



Model	Drying Area	Capacity (kg/batch)	Power	Dimensions (mm)
QS-FD100	100m ²	1000-1500	135kW	7000x4000x2300



Model	Drying Area	Capacity (kg/batch)	Power	Dimensions (mm)
QS-FD200	207.36m ²	2000-3000	135kW	12000x4000x2300



Model	Capacity (kg/batch)	Vacuum Level (MPa)	Oil Temp (°C)	Dimensions (mm)
QS-VF100	100	-0.092 to -0.098	80-100	2000x2400x4000



Model	Capacity (kg/batch)	Vacuum Level (MPa)	Oil Temp (°C)	Dimensions (mm)
QS-VF150	150	-0.092 to -0.098	80-100	2000x2400x4000

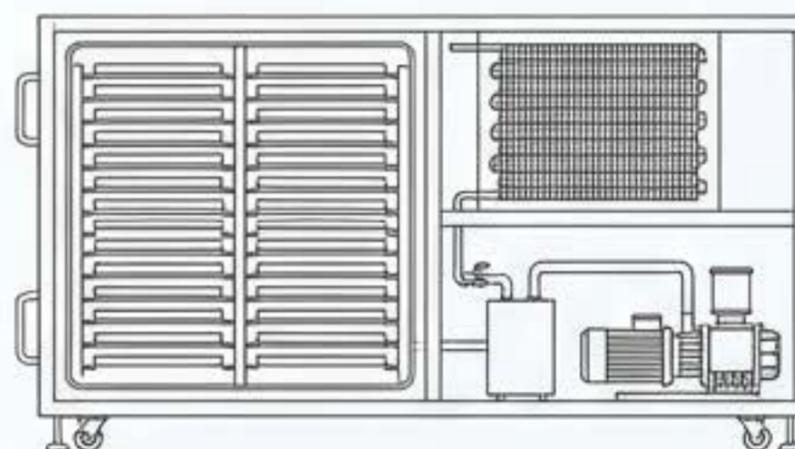


Model	Capacity (kg/batch)	Vacuum Level (MPa)	Oil Temp (°C)	Dimensions (mm)
QS-VF300	300	-0.092 to -0.098	80-100	2000x2400x4000

QS-FD20 Vacuum Freeze Dryer

Square design, 20.16m² drying area, 200-300kg/batch capacity

Dimensions 4500x1300x1400mm
Power 35kW
Drying area 20.16 m ²
Trays 84 aluminum alloy trays (400x600x28mm)
Vacuum system Roots pump 540m ³ /h + screw pump 250m ³ /h
Vacuum level <10Pa
Freezing temperature -50°C
Freezing temperature -50°C
Heating temperature 0-80°C
Drying cycle 24-48 hours



- Four-channel independent heating control
- 60% energy savings
- Stainless steel construction (SUS304)
- PLC control system (Siemens S7-200 + HMI)
- Double-stage compressor (R404A/507 refrigerant)

Product Advantages



Rapid drying cycle
(24-48 hours)



High energy efficiency
(60% savings)



Uniform drying results



Four independent
heating circuits



Low maintenance
requirements



Stainless steel
corrosion-resistant
construction



Advanced vacuum
system (10-30Pa)



Cold trap temperature:
-40 to -50°C

Applications

Ideal for:
Freeze-dried fruits and vegetables
Ready-to-eat meals
Pet food production
Coffee and tea processing



Fruits &
Vegetables



Ready-to-Eat
Meals



Pet Food



Coffee & Tea
Processing

Technical Support

Global service network, 24/7 support,
installation training, spare parts availability



Contact us at: zhangjiajieyy@gmail.com | Whatsapp: +86 17872942165

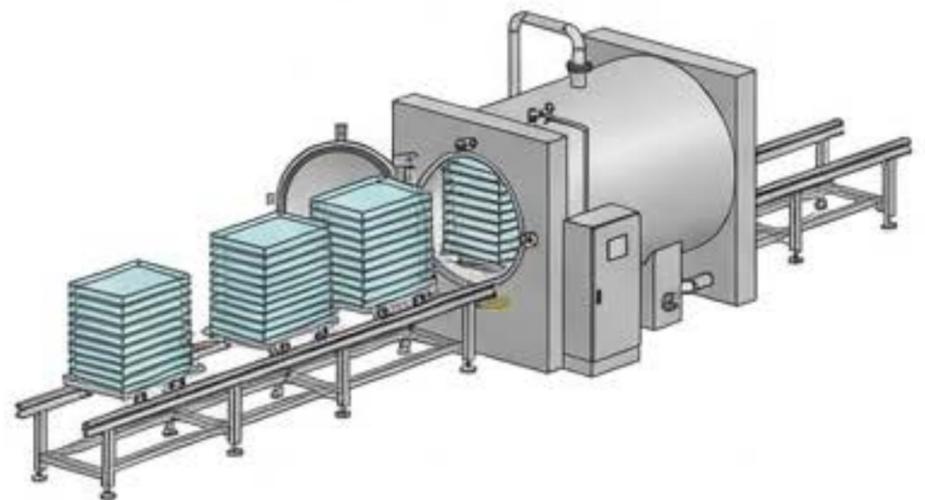
QS-FD100

Vacuum Freeze Dryer

Rail-type design, 103.68m² drying area,
1000-1500kg/batch capacity

Technical Specifications

Dimensions	7000x4000x2300mm
Power	135kW
Drying area	103.68 m ²
Trays	432 aluminum alloy trays (400x600x28mm)
Vacuum system	Roots pump 600L/S + screw pump 580m ³ /h
Vacuum level	<10Pa
Freezing temperature	-60°C
Heating temperature	0-80°C
Drying cycle	24-48 hours



Key Features

- Four-way independent heating control
- High vacuum for product shape preservation
- Stainless steel construction (SUS304 mirror finish)
- PLC control system (Siemens S7-200 + V4 HMI)
- Ultra-low temperature compressor (-60°C)
- Bilingual Chinese/English interface

Product Advantages



Large drying area (103.68 m²) for high throughput



Four independent heating circuits for simultaneous production



High vacuum preservation of product shape



Ultra-low temperature compressor (-60°C) for energy efficiency



Stainless steel mirror finish interior for hygienic processing



Advanced vacuum system (600L/S Roots pump)



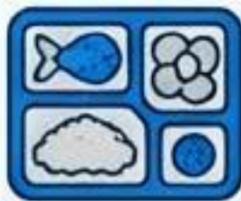
60% energy savings

Applications

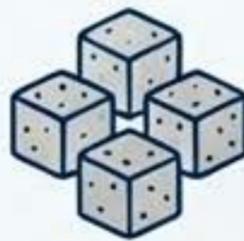
Ideal for a wide range of industrial processing needs, delivering premium quality and efficiency.



Large-scale freeze-dried fruits and vegetables processing



Premium ready-to-eat meals production



Frozen yogurt cubes manufacturing



Pet food industry



Industrial food processing



Technical Support

Comprehensive support system ensuring optimal performance and peace of mind.



Global service network



24/7 support, installation training, spare parts, after-sales service



OS-FD100

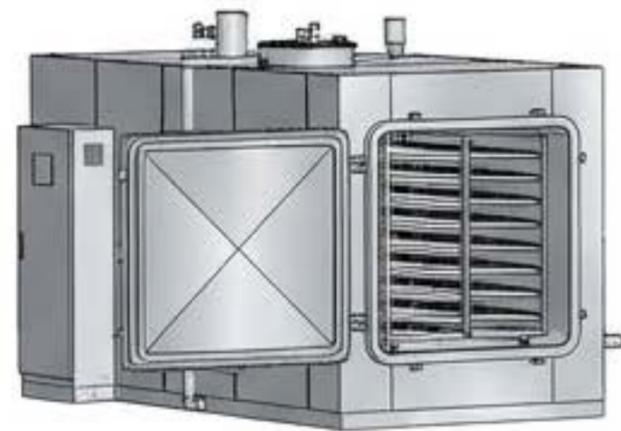
Whatsapp:+86 17872942165



QS-FD200 Vacuum Freeze Dryer

Rail-type design, 207.36m² drying area, 2000-3000kg/batch capacity.

Technical Specifications	Value
Dimensions	12000x4000x2300mm
Power	135kW
Drying Area	207.36 m ²
Trays	864 aluminum alloy trays (400x600x28mm)
Vacuum System	2 Roots pumps 600L/S + 2 screw pumps 580m ³ /h
Vacuum Level	<10Pa
Freezing Temperature	-60°C
Heating Temperature	0-80°C
Drying Cycle	24-48 hours



- Four independent heating circuits
- Largest capacity in the series (207.36 m²)
- Oversized copper-tube cold trap for efficient moisture capture
- Stainless steel construction (SUS304)
- PLC control system (Siemens S7-200 + HMI)
- Double-stage compressor (-60°C)
- Front-loading design for clean zone separation

PRODUCT ADVANTAGES

- Maximum drying area (207.36 m²) for ultra-high throughput
- Four independent heating circuits for maximum production flexibility
- Front-loading square door design for clean/dirty zone separation
- Ultra-low temperature compressor (-60°C) with energy savings
- Advanced vacuum system (2 Roots pumps, 2 screw pumps)
- Oversized copper-tube cold trap for efficient moisture capture
- Stainless steel construction (SUS304 mirror finish)
- 60% energy efficiency



APPLICATIONS

Ideal for:



Large-scale industrial freeze-drying operations



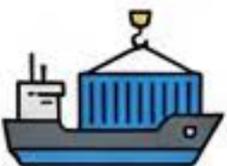
High-volume fruit and vegetable processing



Premium pet food manufacturing



Large-scale food processing facilities



Export-grade production



TECHNICAL SUPPORT

Global service network, 24/7 support, installation training, spare parts, after-sales service, international certifications



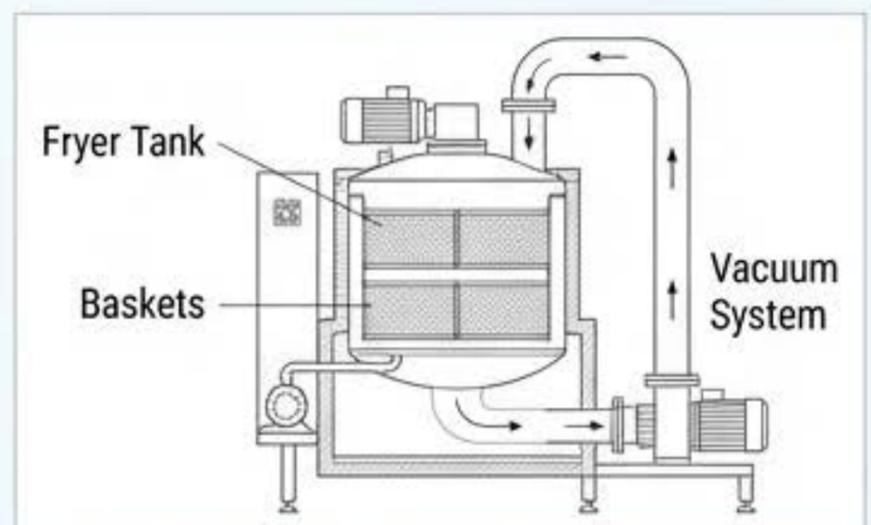
GLOBAL SERVICE NETWORK

QS-VF100 Vacuum Fryer

Low-temperature vacuum
frying system,
100kg/batch capacity

TECHNICAL SPECIFICATIONS

Dimensions	2000x2400x4000mm
Power	11.0 kW (total equipment power)
Batch capacity	100kg (raw material)
Output	30-50kg/batch
Vacuum level	-0.092 to -0.098 MPa
Oil temperature	80-100°C
De-oiling system	4.0 kW motor 100-750 n/min speed
Baskets	2 x 1050mm diameter 550mm height
Control system	Delta PLC + Kunlun Tongtai HMI



KEY FEATURES

- Low-temperature frying (80-100°C) preserves nutrients
- Vacuum environment (-0.092 to -0.098 MPa) reduces oil absorption
- Oil content control: 13-20% in finished product
- Stainless steel construction (6.0mm inner body, 50mm insulation)
- Fully automatic operation
- High oil recovery rate

Product Advantages

- Low-temperature frying (80-100°C) preserves food nutrition
- Vacuum environment (-0.092 to -0.098 MPa) reduces oil absorption to <15%
- High oil recovery rate for cost savings
- Uniform heating with no burning or scorching
- Crispy texture while maintaining natural color and flavor
- Fully automatic operation with PLC control
- Stainless steel construction (6.0mm inner body)
- Complies with HACCP food safety standards

Applications

Ideal for:

Fruit chips: apples, bananas, kiwi, pineapples, strawberries

Vegetable chips: carrots, pumpkins, garlic, mushrooms

Meat and seafood: beef, fish fillets, shrimp, octopus

Nuts and legumes: green peas, broad beans

Healthy snack production



Technical Support

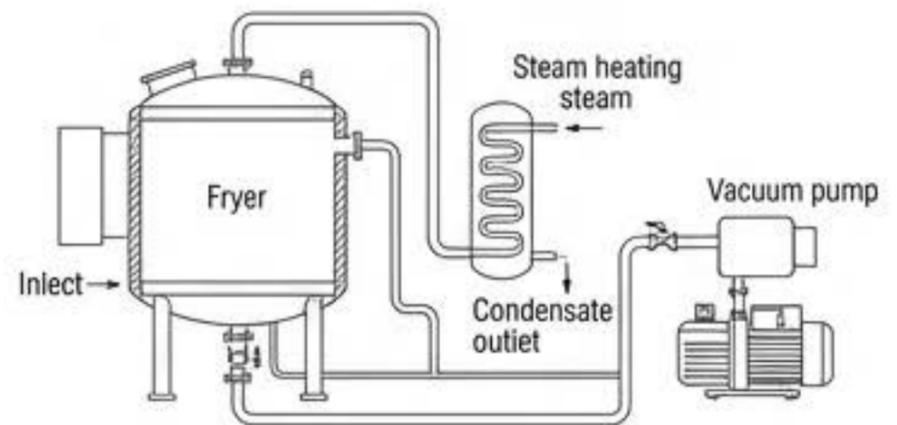
Global service network, 24/7 support, installation training, spare parts, after-sales service



QS-VF150 Vacuum Fryer

Low-temperature vacuum frying system, 150kg/batch capacity

Dimensions	2000x2400x4000mm
Power	16 kW (total equipment power)
Batch capacity	150kg (raw material)
Output	30-50kg/batch
Processing cycle	25-80 minutes
Vacuum level	-0.092 to -0.098 MPa
Oil temperature	80-100°C
Steam heating	150 kg/h at 0.4-0.8 MPa
De-oiling system	4.0 kW motor, 100-750 n/min speed
Baskets	2 x 904mm x 406mm
Control system	Delta PLC + Kunlun Tongtai HMI



- Low-temperature frying (80-100°C) preserves nutrients
- Vacuum environment (-0.092 to -0.098 MPa) for oil reduction
- Oil content control: 13-20% in finished product
- Steam heating system for energy efficiency
- Stainless steel construction (6.0mm inner body, 50mm insulation)
- Fully automatic operation with PLC control
- High oil recovery rate

PRODUCT ADVANTAGES

30%

- **Low-temperature frying (80-100°C)** preserves food nutrition and color
- **Vacuum environment (-0.092 to -0.098 MPa)** reduces oil absorption to <15%
- **Steam heating system** for energy efficiency and cost savings
- **Oil content control:** 13-20% in finished product
- **High oil recovery rate** for sustainable operation
- **Uniform heating** with no burning or scorching
- **Crispy texture** while maintaining natural flavor
- **Fully automatic operation** with PLC control
- **Stainless steel construction (6.0mm inner body)**
- **Complies with HACCP food safety standards**

APPLICATIONS

35%

Ideal for a wide range of food processing, delivering healthy and high-quality products.



Large-scale fruit chips production



Vegetable chips manufacturing



Meat and seafood frying



Healthy snack production



Industrial food processing

TECHNICAL SUPPORT

35%

Our commitment extends beyond the product with comprehensive support.

- Global service network with 24/7 support
- Professional installation and operator training
- Readily available spare parts
- Responsive after-sales service

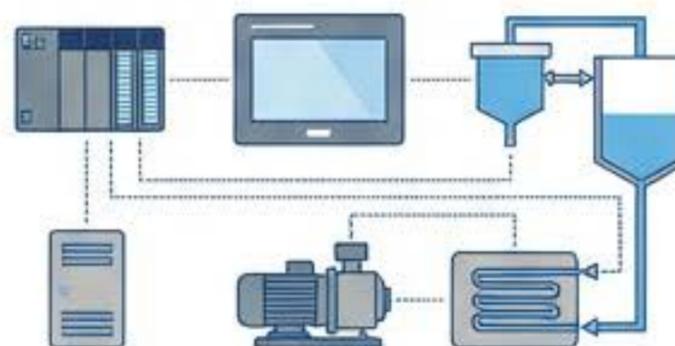


QS-VF300 Vacuum Fryer

Low-temperature vacuum frying system, 300kg/batch capacity, automated control system.

Technical Specifications

Dimensions	2000x2400x4000mm
Power	16 kW (total equipment power)
Batch capacity	300kg (raw material)
Output	30-50kg/batch
Processing cycle	25-80 minutes
Vacuum level	-0.092 to -0.098 MPa
Oil temperature	80-100°C
Steam heating	150 kg/h at 0.4-0.8 MPa
De-oiling system	4.0 kW motor, 100-750 n/min speed
Baskets	2 x 904mm x 406mm
Control system	Delta PLC + Kunlun Tongtai HMI with automated control



Advanced Control & Vacuum System

Key Features

- Maximum batch capacity (300kg) for high-throughput production
- Low-temperature frying (80-100°C) preserves nutrients
- Vacuum environment (-0.092 to -0.098 MPa) for oil reduction
- Oil content control: 13-20% in finished product
- High oil recovery rate for cost savings
- Stainless steel construction (6.0mm inner body, 50mm insulation)
- Fully automatic operation with advanced PLC control system
- Touch-screen HMI for easy operation
- Complies with HACCP food safety standards

QS-VF300 VACUUM FRYER - PRODUCT ADVANTAGES & APPLICATIONS

Product Advantages



- Maximum batch capacity (300kg) for ultra-high throughput production



- Low-temperature frying (80-100°C) preserves food nutrition and color



- Vacuum environment (-0.092 to -0.098 MPa) reduces oil absorption to <15%



- Oil content control: 13-20% in finished product



- High oil recovery rate for sustainable operation



- Uniform heating with no burning or scorching



- Crispy texture while maintaining natural flavor



- Fully automatic operation with advanced PLC control system



- Touch-screen HMI for easy operation



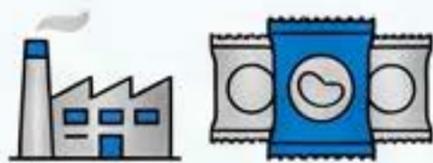
- Stainless steel construction (6.0mm inner body)



- Complies with HACCP food safety standards

Applications

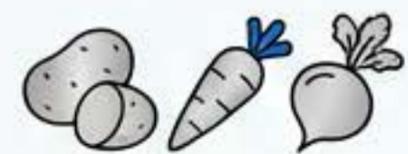
Ideal for:



Large-scale industrial snack production



High-volume fruit chips manufacturing



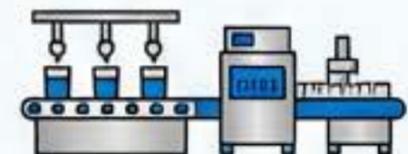
Vegetable chips processing



Meat and seafood frying



Healthy snack production for export markets



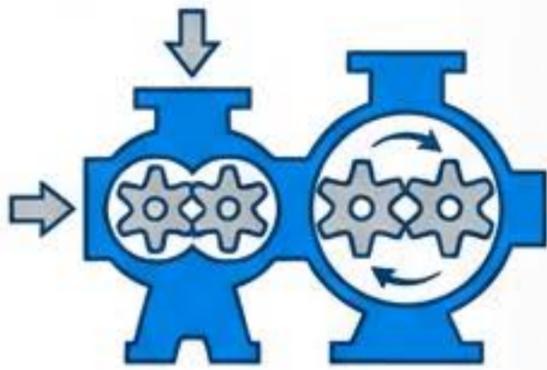
Industrial food processing facilities

Technical Support

Global service network, 24/7 support, installation training, spare parts, after-sales service



Core Technologies



Vacuum System

High-performance vacuum pumps (Roots + Screw), rapid vacuum pumping, low noise, high vacuum levels (<10Pa).



Automation Control

Siemens S7-200 PLC + HMI, four independent heating circuits, bilingual Chinese/English interface, real-time monitoring.

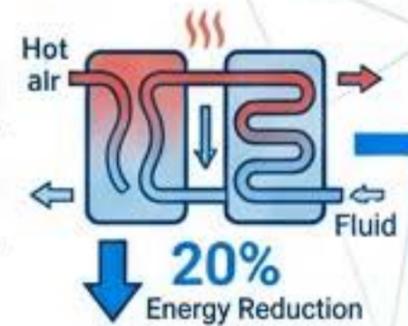


Energy Efficiency

60% energy savings compared to traditional methods, heat recovery systems, optimized compressor control.

Innovation Features

Heat recovery system
reducing energy consumption by 20%



Stainless steel construction
(SUS304) for food safety and durability

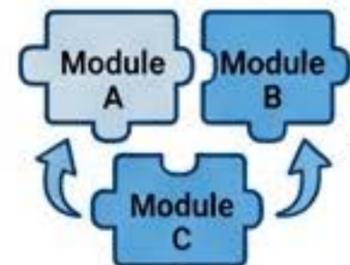


Advanced vacuum technology maintaining product shape and quality



PLC control systems
ensuring precise temperature and pressure control

Modular design
for easy maintenance and upgrades

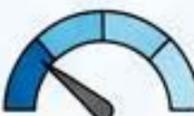
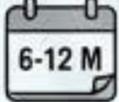


Food-grade silicone seals
for hygiene

Performance Comparison

FREEZE DRYERS (FD)

HOT AIR DRYING (HAD)

Nutrient Retention	 FD: 95% 	>	 HAD: 70% 
Drying Time	 FD: 24-48 hours	>	 HAD: 72-96 hours
Water Activity (a_w)	FD: 0.05 a_w 	>	 HAD: 0.15 a_w
Color Preservation	 FD: Excellent	>	 HAD: Moderate
Flavor Retention	 FD: Excellent	>	 HAD: Moderate
Shelf Life	 FD: 12-18 months	>	 HAD: 6-12 months
Energy Consumption	 FD: 30% 	>	 HAD: 100% 

TOP SECTION
40%

R&D Investment

MIDDLE SECTION
30%



Continuous investment in research and development



Collaboration with leading universities and institutions



Multiple patents and proprietary technologies



Regular product innovation and improvement



Technology transfer from Europe and Japan

BOTTOM SECTION

Environmental Commitment

30%



Low carbon emissions design



Energy-efficient systems (60% savings)



Waste water treatment systems



Sustainable manufacturing practices



Eco-friendly materials and construction

Case Study 1: European Vegetable Processor

Customer: Anonymous European fruit and vegetable processing company

Challenge: Need for efficient freeze-drying solution for premium dried vegetables

Solution: Implemented QS-FD100 freeze dryer

Results:

- * Production capacity increased by 50%
- * Export quality improved significantly
- * Nutrient retention: 95%
- * Shelf life extended to 18 months
- * Energy consumption reduced by 30%



Case Study 2: Southeast Asian Fruit Snack Manufacturer

Customer: Anonymous Southeast Asian snack company

Challenge: Need for healthy, low-fat fruit chip production

Solution: Implemented QS-VF300 vacuum fryer

Results:

- * Product shelf life extended to 12 months
- * Oil content reduced to 13-15%
- * Production capacity: 300kg/batch
- * Export compliance achieved
- * Customer satisfaction increased



Case Study 3: Middle Eastern Ready Meal Producer

Customer: Anonymous Middle Eastern food company

Challenge:

Need for high-quality freeze-dried ready meal production

Solution:

Implemented QS-FD200 freeze dryer

Results:

- ✓ Production capacity: **2000-3000kg/batch**
- ✓ Drying time: **24-48 hours**
- ✓ Product quality met international standards
- ✓ Export markets expanded to **15+ countries**
- ✓ Customer feedback: **Excellent product quality**
- ✓ Return on investment: **18 months**

Before/After Comparison



Before
(Raw Ready Meals)



After
(Freeze-Dried Ready Meals)

Technical Support Success Story

Global Service Network Support

- ✓ 24/7 online support
- ✓ Rapid response time (<2 hours)
- ✓ On-site installation and training
- ✓ Spare parts availability (**90% within 48 hours**)
- ✓ Remote diagnostics and troubleshooting
- ✓ Regular maintenance programs
- ✓ After-sales service: **100% customer satisfaction**



- ✓ **Green Markers** indicate certified global support centers.

Our comprehensive support ensures maximum uptime and reliable operation worldwide.

Global Service Network

24/7 online support, overseas agents, installation training, spare parts supply.



Contact Information

Company:

Supreme Beast Intelligent Machinery (Shanghai) Co., Ltd.

Email:

zhangjiajieyy@gmail.com

WhatsApp/WeChat:

+86 17872942165

Address:

Shanghai, China

Name:

Company:

Email:

Phone:

Message:

Submit

Customized Solutions

Tailored equipment specifications based on customer requirements.

- Custom drying area configurations
- Special material handling requirements
- Unique processing needs
- Export compliance assistance
- After-sales service packages.



**SUPREME BEAST
INTELLIGENT
MACHINERY**
Shanghai Co., Ltd.

Leading Freeze Drying & Vacuum Frying Solutions

Innovative Technology, Global Quality

Whatsapp/Wechat: +86 17872942165

☎ +86 17872942165

✉ zhangjiajieyy@gmail.com

📍 Shanghai, China

Contact us for customized solutions

