

Food-graded Freeze Dryer

# Xiros Mikro GEN2

INTEGRATED VACUUM LEAK TEST  
TO PROTECT PRODUCT QUALITY

CE & HACCP CERTIFIED  
FOR FOOD-GRADE SAFETY

IMPROVED TEMPERATURE  
DISTRIBUTION AND ACCURACY



UPGRADED ENERGY EFFICIENCY FOR  
LOWER OPERATING COSTS

AUTOMATIC POWER-OUTAGE  
RECOVERY TO PREVENT BATCH LOSS



Holland  
Green  
Science



# Xiros Mikro GEN2

Freeze Dryer



The Xiros Mikro GEN2 is developed for high-end kitchens to small-scale food producers and growers. The GEN2 delivers precise freeze drying with a strong focus on food integrity and safety. Its design balances technical performance with ease of use, making advanced freeze drying accessible without compromising on standards.

## Food safety, engineered into every detail.

The Xiros Mikro GEN2 is designed, tested, and certified in accordance with HACCP principles. All materials in contact with food inside the drying chamber meet certified food-safety requirements.

A distinctive sandwich shelf stack architecture removes the need for heater adhesives. By eliminating these materials, the GEN2 reduces the risk of unwanted volatile compounds coming into contact with food.

The Xiros Mikro GEN2 is designed for creators who need professional freeze-drying performance in a compact, energy-efficient system. Whether you're preparing premium ingredients, developing small-batch products, or exploring long-term food preservation, the Xiros Mikro GEN2 gives you full control with reliable, repeatable results.

It's ideal for chefs, product developers, small labs, home-based producers, and preparedness enthusiasts who want industry level freeze-drying without the footprint of a large machine. With fast cycles, low noise, and an intelligent drying system, it fits perfectly into professional- and home kitchens, test environments and workshops.

## Specifications:

- Standard configuration includes 5 electrically heated shelves. Optional accessories with 3, 7 or 9 shelves are available and can be supplied with the unit or ordered separately.
- Total condenser volume = 11 litres
- Ice condensation capacity = 8kg
- Ice removal rate = 4 kg per 24 hours
- Ice condenser temperature -40 °C
- Minimum shelf temperature for freezing -40 °C
- Maximum shelf temperature for drying +60 °C
- Typical product capacity = 9,6 kg at 80% moisture
- Ultimate vacuum 0,15 mbar
- Refrigerant R290
- Noise level (without vacuum pump): 54 dB(A)

## Features & Benefits:

- CE certified and HACCP certified for food-grade safety
- Low-profile design for easy loading and unloading
- Commercial-grade, high-performance components designed for continuous 24/7 operation, with improved temperature distribution and accuracy.
- Industrial-grade vacuum fittings and connectors
- 1-year standard warranty, with optional extension up to 3 years
- Defrost function via heated shelves for faster turnaround
- Upgraded energy efficiency for lower operating costs
- Integrated vacuum leak test to protect product quality
- Automatic power-outage recovery to prevent batch loss

## Controller:

- USB-A & USB-B connectivity for software upgrades and data logging
- Fully programmable to suit specific applications
- Manual and automatic operation with programmable cycles (up to 16 steps)
- Save up to 12 renamable programs, each with 16 steps
- Special modes: Autodry and Candymode

## Technical details:

- SKU Number 20107002C-G
- Tray size 3 / 5 shelf 200 x 450 x 20 mm
- Tray size 7 shelf 200 x 450 x 15 mm
- Tray size 9 shelf 200 x 450 x 12 mm
- Inter shelf distance 16, 22, 33, 60 mm (Depending on shelf configuration)
- External dimensions 74,8 cm x 77 cm x 50,7 cm
- Weight 87 kg
- Power requirements AC 120V 14A 50/60Hz  
AC 220-240V 8A 50/60Hz  
(Not for UL-mark)
- Max. Vac. Pump Current AC 120V, 50/60Hz; 2.8A  
AC 220-240V, 50/60Hz; 1.6A