

Our dedicated food and industrial freeze drying range, the F series are ideal for large scale operations where the entire freeze drying process is completed in a single machine from freezing to final product. All units can be configured to suit your site, production requirements and budget.











F25 **AUTOMATED**





Fast Product Freezing





Key Features

F-Series driers are designed for food & industrial processes. The entire process from initial freezing to final drying can be done in a single pre-programmed cycle.

The F-Series can perform initial freezing of the product quickly via conduction & blast freezing. This ensures the machines can slot into a fast paced production environment with ease.

The F-25 is ideal for medium scale product development and small-scale production activities. The machine is designed to freeze dry 25kg* of product over a 16-24 hour period.

*dependant on product







| Technical Data | F-25 |
|-----------------------------|------------------------------|
| Ice Condenser Capacity | 40kg |
| Ice Condenser Performance | 30kg /24h |
| Ice Condenser Temperature | -55°c |
| Defrost | Hot Gas |
| Number of Shelves | 6+1 |
| Shelf Area | 2.6m² |
| Shelf Spacing | 60mm |
| Chamber Temperature | -45°c to +80°c |
| Cooling systems | Air cooled |
| Refigeration | 46m³/h Compressor |
| Unit Dimensions (H x W x L) | 2m x 1.4m x 2.1m |
| Refirigerant | R404A |
| Vacuum | Kurt J Lesker RV224 |
| Chamber Dimensions | 750mm id x 1250mm |
| Power Supply | 380-415v 20a 3∼ |
| Control System | Automatic or Manual Controls |















Fast Drying Capability



Fast Product Freezing

Key Features

F-Series driers are designed for food & industrial processes. The entire process from initial freezing to final drying can be done in a single pre-programmed cycle.

The F-Series can perform initial freezing of the product quickly via conduction & blast freezing. This ensures the machines can slot into a fast paced production environment with ease.

The F-50 is ideal for medium scale product development and small-scale production activities. The machine is designed to freeze dry 50kg* of product over a 16-24 hour period.

*dependant on product







| Technical Data | F-50 |
|-----------------------------|---------------------|
| Ice Condenser Capacity | 75kg |
| Ice Condenser Performance | 60kg /24h |
| Ice Condenser Temperature | -60°c |
| Defrost | Hot Gas |
| Number of Shelves | 9+1 |
| Shelf Area | 5.2m² |
| Shelf Spacing | 37mm |
| Chamber Temperature | -50°c to +90°c |
| Cooling systems | Water or Air cooled |
| Refigeration | 88m³/h Compressor |
| Unit Dimensions (H x W x L) | 2.1m x 1.7m x 3m |
| Refirigerant | R404A |
| Vacuum | Pfeiffer Duo 35 |
| Chamber Dimensions | 850mm id x 1500mm |
| Power Supply | 380-415v 20a 3∼ |
| Control System | Automatic Control |







F100

AUTOMATED







Fast Drying Capability



Fast Product Freezing



Key Features

F-Series driers are designed for food & industrial processes. The entire process from initial freezing to final drying can be done in a single pre-programmed cycle.

The F-Series can perform initial freezing of the product quickly via conduction & blast freezing. This ensures the machines can slot into a fast paced production environment with ease.

The F-100 is ideal for medium scale product development and medium-scale production activities. The machine is designed to freeze dry 100kg* of product over a 16-24 hour period.

*dependant on product







| Technical Data | F-100 |
|-----------------------------|---------------------|
| Ice Condenser Capacity | 150kg |
| Ice Condenser Performance | 130kg /24h |
| Ice Condenser Temperature | -60°c |
| Defrost | Hot Gas |
| Number of Shelves | 13+1 |
| Shelf Area | 10.4m² |
| Shelf Spacing | 30mm |
| Chamber Temperature | -50°c to +90°c |
| Cooling systems | Water or Air Cooled |
| Refigeration | 155m³/h Compressor |
| Unit Dimensions (H x W x L) | 2.1m x 1.8m x 3.6m |
| Refirigerant | R404A |
| Vacuum | Pfeiffer Duo 65 |
| Chamber Dimensions | 1268mm id x 2000mm |
| Power Supply | 380-415v 63a 3∼ |
| Control System | Automatic Control |







F250

AUTOMATED



Fast Product Freezing



High Capacity



Fast Drying Capability



Key Features

F-Series driers are designed for food & industrial processes. The entire process from initial freezing to final drying can be done in a single pre-programmed cycle.

The F-Series can perform initial freezing of the product quickly via conduction & blast freezing. This ensures the machines can slot into a fast paced production environment with ease.

The F-250 is ideal for large scale product development medium scale production and activities. The machine is designed to freeze dry 250kg* of product over a 16-24 hour period.

*dependant on product







| Technical Data | F-250 |
|-----------------------------|--------------------------|
| Ice Condenser Capacity | Continuous Defrost |
| Ice Condenser Temperature | -60°c |
| Defrost | Cold Steam |
| Number of Shelves | 19+1 |
| Shelf Area | 25m² |
| Shelf Spacing | 36mm |
| Chamber Temperature | -50°c to +90°c |
| Cooling systems | Water or Air Cooled |
| Refigeration | 403m³/h Compressor |
| Unit Dimensions (H x W x L) | 2.1m x 2.2m x 5m |
| Refirigerant | R404A |
| Vacuum | Henna 301R (P3) Okta 300 |
| Chamber Dimensions | 1500mm id x 1500mm |
| Power Supply | 380-415v 125a 3~ |
| Control System | Automatic Control |







F500











High Capacity

Key Features

F-Series driers are designed for food & industrial processes. The entire process from initial freezing to final drying can be done in single pre-programmed cycle.

The F-Series can perform initial freezing of the product quickly via conduction. This ensures the machines can slot into a fast paced production environment with ease.

The F-500 is ideal for large scale product development and large scale production activities. The machine is designed to freeze dry 500kg* of product over a 16-24 hour period.

*dependant on product



Food





| Technical Data | F-500 |
|-----------------------------|---------------------------|
| Defrost System | Continuous Defrost |
| Ice Condenser Temperature | -55°c |
| Defrost | Cold Steam |
| Number of Shelves | 25+1 |
| Shelf Area | 50.4m² |
| Shelf Spacing | 38mm |
| Chamber Temperature | -50°c to +80°c |
| Refrigeration Cooling | Water Cooled |
| Refigeration | Frascold Screw Compressor |
| Unit Dimensions (H x W x L) | 2.4m x 2.4m x 7m |
| Refirigerant | R404A |
| Vacuum | Henna 401 & Okta 500 |
| Chamber Dimensions | 2000mm id x 2000mm |
| Power Supply | 380-415v 250a 3∼ |
| Control System | Automatic Control |
| Circulation Pump | 2 x Magdrive 401PW |







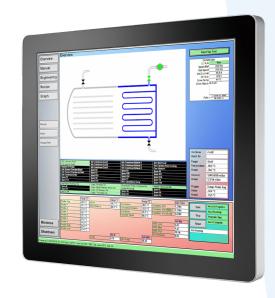
CONTROL SYSTEMS

AUTOMATED SCADA SYSTEM

High performance touch screen Scada system combined with an Omron PLC. This enables advanced recipes to be written and implemented into an Automatic Freeze Drying cycle, ensuring consistency & user error avoidance.

The system also provides the operator with detailed information on pressures, temperatures & valve positions, as well as advanced options & graph output.

Our automated systems have on-going technical support, as well as remote operation & troubleshooting via a stable internet connection.



- 17" & 19" Screens available •
- Anti-scratch, 10 point Multi-touch surface
 - Fanless Intel Core i7 CPU •
 - Mini PCIe expansion slots for WiFi/4G
 - 250gb SSD & USB 3.0 •
 - IP65 Front Panel Protection •

MANUAL LCD DISPLAY

- LCD Display •
- RS232 Application for Data Logging
 - Manually operated valve controls
 - Step change controls •



Manual touch keypad with LCD vacuum & temperature displays as well as manually operated valves. This system is supplied with a RS232 computer application that can log data and control step changes giving it a simplified computer led programmed profile to follow.

The manual system is ideal for slow process freeze-drying, and processes where less user input & information tracking is required. The operating system is updateable with a removable PIC chip, and Frozen in Time provides on-going technical support as required.





