

F100

AUTOMATED



High Capacity



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.

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



Food



Lab



Pharma

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
Refrigeration	155m³/h Compressor
Unit Dimensions (H x W x L)	2.1m x 1.8m x 3.6m
Refrigerant	R404A
Vacuum	Pfeiffer Duo 65
Chamber Dimensions	1268mm id x 2000mm
Power Supply	380-415v 63a 3~
Control System	Automatic Control

