

F25**AUTOMATED**

**Fast Drying
Capability**



**Fast Product
Freezing**



Moveable



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-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



Food



Lab



Pharma

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
Refrigeration	46m³/h Compressor
Unit Dimensions (H x W x L)	2m x 1.4m x 2.1m
Refrigerant	R404A
Vacuum	Kurt J Lesker RV224
Chamber Dimensions	750mm id x 1250mm
Power Supply	380-415v 20a 3~
Control System	Automatic or Manual Controls

FROZEN IN TIME
Manufacturers of freeze driers and vacuum cold traps