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.

This ensures the machines can slot into a fast paced production environment with ease.

The F-250 is ideal for large scale product development and medium scale production 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





