F50 Freeze Drier













## **Fast Product** Freezing



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-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.

<sup>\*</sup>dependant on product







<b>Technical Data</b>	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







FRØZEN IN TIME Manufacturers of freeze driers and vacuum cold traps