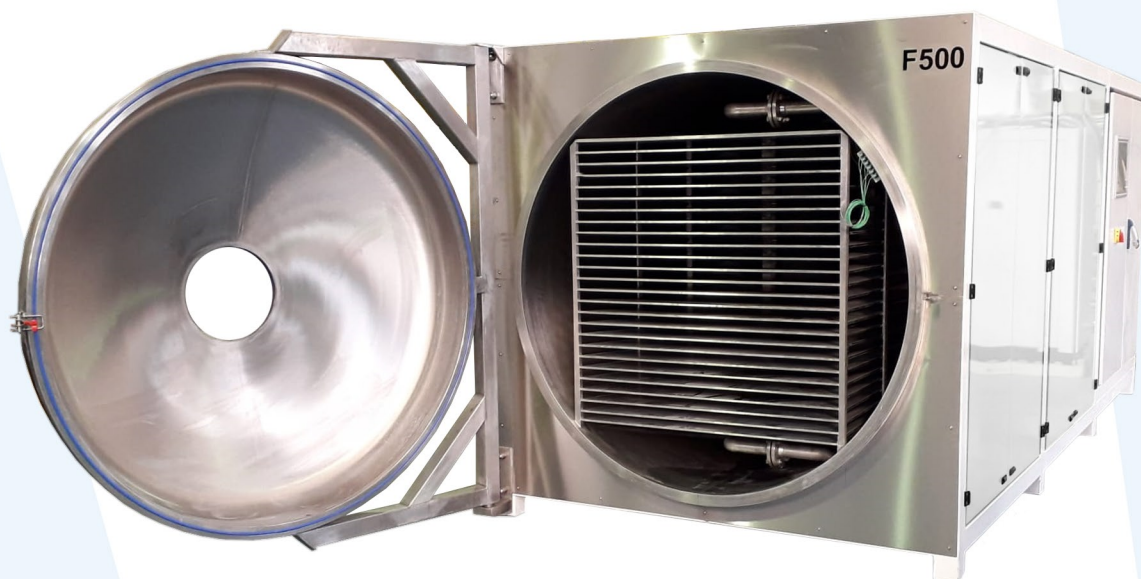


F500



**Fast Drying
Capability**



**Fast Product
Freezing**



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 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-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



Lab



Pharma

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
Refrigeration	Frascold Screw Compressor
Unit Dimensions (H x W x L)	2.4m x 2.4m x 7m
Refrigerant	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

FROZEN IN TIME
Manufacturers of freeze driers and vacuum cold traps