

F50

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 & blast freezing. 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.

*dependant on product



Food



Lab



Pharma

Technical Data

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	5.2m ²
Shelf Spacing	37mm
Chamber Temperature	-50°C to +90°C
Cooling systems	Water or Air cooled
Refrigeration	88m ³ /h Compressor
Unit Dimensions (H x W x L)	2.1m x 1.7m x 3m
Refrigerant	R404A
Vacuum	Pfeiffer Duo 35
Chamber Dimensions	850mm id x 1500mm
Power Supply	380-415v 20a 3~
Control System	Automatic Control

