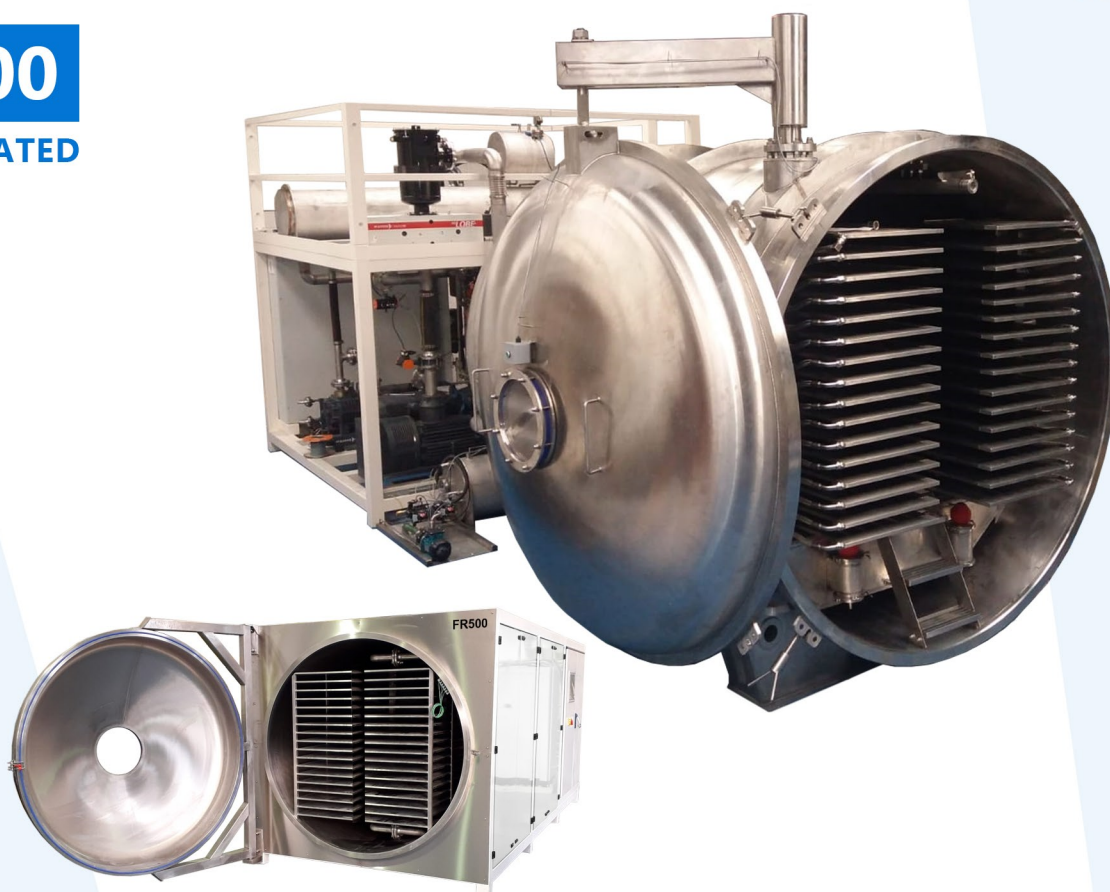


## FR-500

AUTOMATED

Fast Drying  
CapabilityContinuous  
DefrostRadiant  
Heating System

## Key Features

The FR series utilises radiative heating to evenly & efficiently provide heat during the drying cycle. The machines are loaded with pre-frozen product via a rapid load/unload trolley system to fully fit in your production process from cold store to dry store.

The unit includes a continuous ice condenser defrost system that prevents the need to defrost the unit between batches.

The FR-500 is ideal for large-scale product development and medium-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

## FR-500

Ice Condenser Capacity	Continuous Defrost
Ice Condenser Temperature	-55°C
Defrost	Cold steam
Number of Trays	180
Tray Area	50m <sup>2</sup>
Shelf Spacing	60mm
Chamber Temperature	Up to 130°C
Cooling systems	Water
Refrigeration	2 Screw Compressors
Refrigerant	R404A
Vacuum	Hena 401S & Okta 600
Chamber Dimensions	2500mm id x 3000mm
Power Supply	380-415v 3~
Control System	Automatic Control
Loading System	Cassette Trolley

**FROZEN IN TIME**  
Manufacturers of freeze driers and vacuum cold traps

