

FR-100

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-100 is ideal for large-scale product development and medium-scale production activities. The machine is designed to freeze dry 100kg* of product over a 16-24 hour period.

*dependant on product



Food



Lab



Pharma

Technical Data

FR-100

Ice Condenser Capacity	Continuous Defrost
Ice Condenser Temperature	-55°C
Defrost	Cold steam
Number of Trays	20
Tray Area	8m ²
Shelf Spacing	70mm
Chamber Temperature	Up to 130°C
Cooling systems	Water
Refrigeration	Two-stage Frascold
Unit Dimensions (H x W x L)	2.1m x 2m 3m
Refrigerant	R404A
Vacuum	Pfeiffer Duo 65
Chamber Dimensions	1100mm id x 2000mm
Power Supply	380-415v 63a 3~
Control System	Automatic Control
Loading System	Cassette Trolley

FROZEN IN TIME
Manufacturers of freeze driers and vacuum cold traps

