F-13 **AUTOMATED**





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.

This ensures the machines can slot into a fast paced production environment with ease.

The F-13 is ideal for medium scale product development and small-scale production activities. The machine is designed to freeze dry 13kg* of product over a 16-24 hour period.

*dependant on product







Technical Data	F -13
Ice Condenser Capacity	2 Okg
Ice Condenser Performance	15kg /24h
Ice Condenser Temperature	-55°c
Defrost	Hot Gas
Number of Shelves	5 + 1
Shelf Area	1.3 m²
Shelf Spacing	60mm
Chamber Temperature	-45°c to +80°c
Cooling systems	Air cooled
Refigeration	20 m³/h Compressor
Unit Dimensions (H x W x L)	2m x 1 m x 2m
Refirigerant	R404A
Vacuum	Kurt J Lesker RV224
Chamber Dimensions	600mm id x 1400mm
Power Supply	380-415v 15a 3~ 240v 30a 1~
Control System	Automatic or Manual Controls





FROZEN IN TIME