**FOOD FREEZEDRIER PAGE**

**1.Small Food Freeze Dryers**

**FOOD FREEZER DHF/DLF Range; 9 Models available, 1kg to 10kg fresh food capacity.**

[**CLICK HERE to view the Range**](https://www.dynapumps.com.au/theme/dynapumps2019comau/assets/public/File/Dynavac_DHFDLFFreezeDryer.pdf)

***SPECIAL OFFER: FHF400 [4 kg] Commercial Quality Food Freeze Dryer, including Mega-Max 4 heavy duty vacuum pump! Suitable for Home Use!
$9,599.00 + GST (+ delivery)***

[***CLICK HERE for***](https://www.dynapumps.com.au/theme/dynapumps2019comau/assets/public/File/Dynavac_DHFDLFFreezeDryer.pdf) ***Data Sheet***

**Product Features**

**MODEL: FHF400 [4 kg]**

* + Lowest cycle time, saves energy
	+ Large [0.66kW] refrigeration unit for fastest drying cycle
	+ MEGAMAX 4, 9.6 m³/h heavy duty, high vacuum pump for faster drying cycle
	+ The vacuum pump is the most important component of the freeze Drier system. If high vacuum can not be maintained, the cycle time will blow out and the process may fail
	+ MEGAMAX 4 vacuum pump with all features essential to successful Freeze Drying:
		- Gas ballast system to minimise oil-changes and internal corrosion
		- Automatic inlet isolation valve to protect in case of power failure
		- Forced oil lubrication,
		- 2-stage rotary-vane pumping mechanism for consistent high vacuum level
		- Large oil-level sight glass for assessment of oil condition.
	+ 25 mm KF type high vacuum hose and fittings for fastest drying cycle
	+ Rapidly processes up to 4kg of fresh products per cycle
	+ Automatic processor, with 5 built-in recipes (modifiable) for optimum quality and cycle time
	+ Colour LCD Touchscreen, simple to program and operate
	+ -40C refrigerated chamber
	+ 4 x Thermostatically heated shelves with 4 x stainless steel trays for food safety and easy cleaning
	+ Clear acrylic glass door with direct observation of process
	+ Perfect for freeze-drying fruits, vegetables, meats, dairy products, meals, desserts, and small-scale use in laboratory and pharmaceutical industry.
	+ 4 x Lockable caster/stands to ensure manoeuvrability and level installation
	+ Built to Australian electrical standard
	+ [**CLICK HERE to view the Range**](https://www.dynapumps.com.au/theme/dynapumps2019comau/assets/public/File/Dynavac_DHFDLFFreezeDryer.pdf)
	+ [**CLICK HERE to view the Formula/Recipe sheet for Various Food Products**](https://www.dynapumps.com.au/theme/dynapumps2019comau/assets/public/Image/fd/ParameterSettingFD.pdf)
	+ [**CLICK HERE to view the Quick Installation & Operation Guide**](https://www.dynapumps.com.au/theme/dynapumps2019comau/assets/public/Image/fd/Dynavac_DHF400_600.pdf)
	+ [**CLICK HERE to view Food Freeze Dryer videos**](https://www.dynapumps.com.au/products-services/food-freeze-dryer-videos)

[**Enquire Now**](https://www.dynapumps.com.au/product-enquiry?product_name=Food%20Freeze%20Dryers%20%20%20%20%20SKU999)

**2. Pilot and Production Scale Food Freeze Dryers**

[**CLICK HERE to view the Range**](https://www.dynapumps.com.au/theme/dynapumps2019comau/assets/public/File/Dynavac_DHFDLFFreezeDryer.pdf)