

F-13

AUTOMATED



Fast Drying Capability



Fast Product Freezing



Moveable



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



Food



Lab



Pharma

Technical Data

F-13

Ice Condenser Capacity	20kg
Ice Condenser Performance	15kg /24h
Ice Condenser Temperature	-55°C
Defrost	Hot Gas
Number of Shelves	5 + 1
Shelf Area	1.3m ²
Shelf Spacing	60mm
Chamber Temperature	-45°C to +80°C
Cooling systems	Air cooled
Refrigeration	20m ³ /h Compressor
Unit Dimensions (H x W x L)	2m x 1m x 2m
Refrigerant	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
Manufacturers of freeze driers and vacuum cold traps



WolfLabs

Pricing on any accessories shown can be found by keying the part number into the search box on our website.

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

www.wolflabs.co.uk

Tel : 01759 301142

Fax : 01759 301143

sales@wolflabs.co.uk

Please contact us if this literature doesn't answer all your questions.