

- 1. Harvest Right has created the world's first high quality, affordable Home Freeze Dryer.
- 2. Anything comparable is complicated and very, very expensive (\$20,000 or more).
- 3. Large capacity. With it, a person is able to freeze dry 1 ½ to 2 gallons of food (two number 10 cans) at a time. In a year, if the unit is used three to four times a week, one can easily freeze dry 250 to 400 gallons of food, about 1400 lbs of food.
- 4. The freeze dryer is smart. It will dry any food without requiring human interaction. It essentially senses the moisture in the food and will automatically dry it until the process is complete.
- 5. It takes about a day to freeze dry a batch. Additionally, the food in a batch can be mixed. That means you can freeze dry any combination of food (i.e., you might put apples on one shelf, meat on another, ice cream on another and corn on another).

6. The freeze drying process is as follows:

- Prepare your food, place it on trays, and put the trays in the freeze dryer.
- Simply press the start button and everything else is automatic.
 - · Cools the food to between -30°F and -50°F.
 - · Creates a vacuum around the food.
 - · Gently warms the food in this ultra cold, vacuum environment.
 - The frozen water in the food then sublimates off as a gas.
 - The system monitors the amount of water in the food and will turn itself off and beep at the user when finished.
 - 7. Freeze drying is much better than canning or dehydrating. The food does not shrink or change in size, the color does not change, nor does the taste and nutritional value change. Freeze dried food is wonderful.
 - 8. Rehydrating the food is easy. Just adding water will cause most foods to rehydrate in minutes.
- 9. Harvest Right's Home Freeze Dryer is inexpensive to operate compared to other freeze dryers in the marketplace. It plugs into a 110 volt outlet and draws at peak about 17 amps, but on the average about 9 to 11 amps of power per hour. A dedicated 20 amp circuit is

10. A vacuum pump comes with the freeze dryer. This unit uses 3 cups of mineral oil that should be replaced periodically.