

Which freeze dryer is right for me?

Small Freeze Dryer:

- Capacity of each batch is about 1 gallon (4 to 6 lbs. of fresh food)
- In a year, one can easily freeze dry 200 batches (200 gallons or 900 lbs. of food)

Medium Freeze Dryer:

- Capacity of each batch is about 2 gallons (7 to 10 lbs. of fresh food)
- In a year, one can easily freeze dry 200 batches (400 gallons or 1500 lbs. of food)

Large Freeze Dryer:

- Capacity of each batch is about 3.5 gallons (12 to 16 lbs. of fresh food)
- In a year, one can easily freeze dry 200 batches (700 gallons or 2500 lbs. of food)

How does the freeze dryer work?

The entire process is automatic.

1. Raw or cooked foods are placed in the freeze dryer where they are frozen to between -30 degrees and -50 degrees Fahrenheit.
2. Once frozen, the freeze dryer creates a vacuum in the food chamber.
3. As the food is gradually warmed, the water turns to vapor and evaporates out of the food (sublimation).
4. When dry, the freeze dryer notifies the user that the process is complete by sounding an audible beep.
5. You can then remove the freeze dried food from the dryer and place it in vacuum-sealed containers that are moisture and oxygen proof (preferably a mylar pouch or a can) to ensure freshness until opened.
6. When water is added to the food, it regains its original fresh flavor, aroma, texture, and appearance!

What size are the freeze dryers and how much do they weigh?

Small 16.5" W x 18.5" D x 25" H Color: 61 lbs. Stainless: 68 lbs.

Medium 18" W x 21.25" D x 28.5" H Color: 112 lbs. Stainless: 133 lbs.

Large 20.25 " W x 23.75" D x 30.75" H Color: 138 lbs. Stainless: 161 lbs.

What type of food can be freeze dried?

You truly can freeze-dry almost anything. All kinds of fruits, vegetables and meats taste wonderful when freeze dried. That includes things like tomatoes, apples, bananas, strawberries, peaches, green beans, peppers, onions, potatoes, spinach, shrimp, pork, beef, turkey and even ice cream.

Your favorite meals that include meat may be easily freeze dried. Foods like lasagna, rice dishes, cheese macaroni, chili, beef stew, chicken a la king, casseroles, shrimp, lobster, pulled pork, pasta sauces or scrambled eggs are perfect for this process.

You will find that it is a delight to experiment with different foods and meals in your freeze dryer. A great way to start is by picking meals that are already favorites in your home.

How much food can be freeze dried with each batch?

Small

4-7 lbs. of fresh food will fit in our small freeze dryer. That amount of food will typically fill 1.0 to 1.5 gallons (1 to 1.5 #10 cans) of food per batch. It is not uncommon for customers to freeze dry 900 lbs. of fresh food in just 1 year.

Medium

7-10 pounds of fresh food will fit in our standard size freeze dryer. That amount of food will typically fill 1.5 to 2.5 gallons (1.5 to 2.5 #10 cans) of food per batch. It is not uncommon for customers to freeze dry 1,500 lbs. of fresh food in just 1 year.

Large

12-16 pounds of fresh food will fit in our large freeze dryer. That amount of food will typically fill 3.5 gallons (3.5 #10 cans) of food per batch. It is not uncommon for customers to freeze dry 2,200 lbs. of fresh food in just 1 year.

How long does it take to freeze dry each batch?

It typically takes between 20 to 40 hours to complete the process. Food type and quantity will affect the freeze-dry cycle. Things like meat, peas and corn dry quickly, while squash and watermelon can take longer. The thickness of the food slices will affect the cycle time too.

Most importantly, your machine senses when the food is ready (alerting you with a beep) so you don't have to guess when to stop the freeze-dry cycle.

Is it OK to freeze things prior to placing in the freeze dryer?

Yes! It is a great idea to put frozen products into your freeze dryer. Your machine will accept pre-frozen foods and cool them even further, to around -40 degrees F.

What components make up a freeze dryer?

The freeze dryer unit itself as well as a high-quality vacuum pump that sits outside the freeze dryer.

What maintenance is required for a freeze dryer?

The freeze dryer itself requires little to no maintenance. However, as shown below, all freeze dryers come with a high quality vacuum pump, which requires some maintenance, mainly adding and draining oil.

The vacuum pump comes equipped with an initial supply of oil. There are 3 cups of oil in a vacuum pump that need to be changed regularly to keep a freeze dryer running efficiently. This is a simple process, and requires little effort.

Each freeze dryer also includes a stand-alone oil filter. The filter cleans the oil and allows you to keep reusing your oil as if it were new. Using filtered oil in each batch is a great way to save money and be more eco-friendly, while also helping your vacuum pump perform as efficiently as possible

What type of power do the freeze dryers use? How much will it cost to run?

Harvest Right has taken every precaution to make this appliance run as affordably as possible.

Small and Medium

Our small and standard freeze dryers use a standard 110 volt outlet.

At peak, the freeze dryer draws about 16 amps, but on the average about 9 to 11 amps (990-1210 watts) of power per hour. A dedicated 20 amp circuit is recommended. Your freeze dryer will cost an estimated \$1.25-\$2.80 a day, depending on power costs in your area.

Large

Our large freeze dryer requires a 110 volt (NEMA 5-20) outlet

At peak, the large freeze dryer draws about 16 amps, but on the average about 10 amps (1500 watts) of power per hour. A dedicated 20 amp circuit is required. Your freeze dryer will cost an estimated \$2.00-\$3.00 a day, depending on power costs in your area.

What type of warranty and tech support is offered?

3-Year Limited Warranty

All sales of Harvest Right Freeze Dryers after February 1, 2019, are covered by this warranty.

<https://harvestright.com/return-policy-warranty>

How does the scientific freeze dryer work?

Harvest Right scientific freeze dryers are remarkable, and a perfect addition to any laboratory. Our scientific freeze dryer can be completely customized with your preferred processes. You can have multiple manageable profiles, each providing the ability to automatically power on and off the condensing unit and the vacuum pump in conjunction with ascending, controlled temperature and time settings.

