



NutriFREEZE

"Enhancing Product Quality & Profits"

"Stainless Manual Short Cycle"

FREEZE DRYER



**2026
STANDARD**

MODEL FC-R 12.5

PRICED AT \$84,900

(30 POUNDS/16-24 HOURS)

The FC-R range of short cycle freeze dryers use conductive heat energy to efficiently drive ice crystals into water vapor. Conductive heat energy does not require high shelf temperatures.

This is the perfect freeze dryer for product development and small scale production. Freeze dry fruit, vegetables, meat, seafood, dairy, coffee, and more.

Some of the key features of this unit are:

- Fast drying of 30 pounds of product in 16-24 hours
- Instrumentation & controls: liquid crystal vacuum, and temperature displays. Refrigeration, vacuum pump, defrost, and heater switches on a touch sensitive membrane keypad with LEDs to show active functions.
- Fast initial freezing via conduction
- Tray area of 13.56 square feet
- Shelf spacing of 2.36 inches
- Chambers, shelves, and trays constructed of #304 food grade stainless steel

Built to exacting specifications at our ISO:9001 Factory.

CE Certified

TECHNICAL DATA

FC-R 12.5

CONTROL SYSTEM:	Manual Controls
ICE CONDENSER CAPACITY:	21 Quarts/24 Hrs
ICE CONDENSER PERFORMANCE:	44 Lbs/24 Hrs
ICE CONDENSER TEMPERATURE:	-58°F
DEFROSTING-END OF LOAD:	Hot Gas
NUMBER OF SHELVES:	5 + 1 (5 Trays), #304 SS
TOTAL SHELF AREA:	13.56 Square Feet
SHELF SPACING:	2.36" Shelf Spacing
SHELF TEMPERATURE:	-49°F/+140°F
REFRIGERATION:	Frigopol Compressor
REFRIGERANT:	R-404A (non-CFC)
COOLING SYSTEMS:	Air Cooled
VACUUM SYSTEM:	Kurt J Lesker RV 224
ELECTRICAL SPECIFICATIONS:	230/460 Volt, 60 Cycle, 3 Phase + Ground
AMPERAGE:	40 /20 Amp Dedicated Line
UNIT DIMENSIONS:	70 x 43.5 x 78.75 Inches L x W x H
WEIGHT:	1,540 Lbs



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