



NutriFREEZE

"Enhancing Product Quality & Profits"

**"Stainless Manual Short Cycle"
FREEZE DRYER**

**2025
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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