

the future of cooking



FD55-4 Clifton freeze dryer



Shown with FD300 chamber

FD55-4 *Clifton* freezdryer - freeze dryer system

This cutting edge benchtop freeze dryer, known as the Clifton Freeze dryer, offers sophistication and simplicity of use. It allows innovation in texture, flavour and appearance. Through experimentation and creativity you have the opportunity to be unique in the industry. Create your own flaked or powdered mushrooms, bananas, tomatoes, strawberries etc, giving full flavour and unusual mouthfeel and use as components to compliment your own culinary creativity.

Added to stocks, sauces and other prepared meals, the freeze dried items will rehydrate to be almost as fresh as the day they were first prepared. Make and blend your own freeze dried components as opposed to buying them.

Bulk prepared components have an extended shelf life when properly stored in airtight containers. Freeze drying does not usually cause shrinkage or toughening.

In addition, flavours, smells and nutritional content remains unchanged. Freeze drying also causes less damage to the food item than other dehydration methods which use heat and can change the properties of the foodstuff.

Freeze dried products can be rehydrated (reconstituted) quickly and easily.

If a freeze dried substance is sealed in a vacuumed, airtight container (eg vacuum bag) which prevents the reabsorption of moisture, the food may be stored at room temperature without refrigeration, and be protected against spoilage.

The freeze drying process involves prefreezing in the condenser or a suitable freezer.

This converts water to ice and the vacuum process removes the ice as vapour without going through the liquid stage - this process is called sublimation.



General

FD55-4	Clifton freeze dryer with pump and condenser operating to -55°C Complete with FD300 chamber.
Dimensions (mm)	Clifton freeze dryer unit - 500d x 400w x 520h Allow 50mm at front of drain tap and 180mm at rear of vacuum valve and pump tube attachment.
FD300	300mm acrylic chamber with rack, 3 x shelves and 3 x 250mm dia stainless steel trays and plain lid.
Dimensions (mm)	Chamber unit - 300d x 480h

Accessories

FD300V4	300mm acrylic chamber with rack, 3 x shelves and 3 x 250mm dia stainless steel trays Lid features 4 off 3/4" rubber valves to allow connection to flasks. (Flasks are additional.)
FDT	Trolley system on which the unit can be mounted for ease of movement around kitchen
1 Year Warranty	

Additional shelves, racks, trays and flasks are available from Clifton Food Range®.