



FREEZE DRYER FACT SHEET

Harvest Right Freeze Dryer Premium Medium HRFD-P-M

1. Harvest Right has created the world's first high quality, affordable In-Home Freeze Dryer.
2. Anything comparable is hard to operate and very expensive (\$20,000.00 or more).
3. Dimensions are: 18" W x 21.25" D x 28.5" H
4. Large capacity, 7-10 lbs. of food at a time. In a year, if the unit is used three or four times a week one can easily freeze dry up to 1,450 lbs. of food.
5. The freeze dryer uses smart technology in order to dry any food without human interaction. It effectively senses the moisture in the food and will automatically dry it until the process is complete.
6. It takes approximately 24 hours to freeze dry a batch. Additionally, the food in a batch can be mixed. That means you can freeze dry any combination of foods (i.e., you might put apples on one shelf, meat on another, ice cream on another and corn on another).
7. The freeze dry process is as follows:
 - a. Prepare your food, place it on trays, and put the trays in the Freeze Dryer.
 - b. Simply press the power-on switch and everything else is automatic
 - i. Cools the food to between -40°F and -50°F
 - ii. Creates a vacuum around the food.
 - iii. Gently warms the food in this ultra cold, vacuum environment.
 - iv. The frozen water in the food then sublimates off as a gas.
 - v. The system monitors the amount of water in the food and will turn itself off and signals the user when finished.
8. Freeze drying offers advantages over 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. No preservatives are required. Freeze dried food is lightweight, easily rehydrates, and tastes great!
9. Adding water causes it to rehydrate in minutes, sometimes instantly.
10. Harvest Right's In-Home Freeze Dryer is inexpensive to operate. It plugs into 110 volt outlets and may be used on circuits with 15-amp breakers and draws about 7 amps of power (about 700 watts).