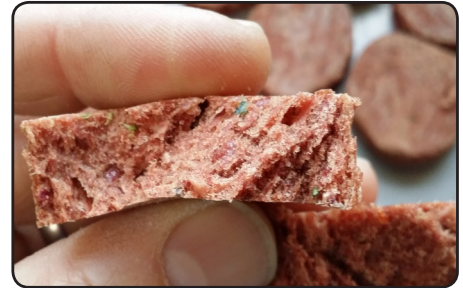


## The Cuddon GPC (CO<sub>2</sub>/R744) freeze dryers Quality Freeze Dryers For Pet Food Manufacturers

Cuddon Freeze Dry have been designing and building quality freeze dryers since 1963. Installed globally, our freeze drying solutions are highly respected in the Pet Food industry for delivering premium freeze dried products which retain their nutrients, enzyme activity, smell and taste even, in raw products.

### New CO<sub>2</sub>/R744 range

Designed specifically for use with the environmentally compliant refrigerant gas Carbon Dioxide (CO<sub>2</sub>), also referred to as R744, the new GPC range of Cuddon Freeze Dryers is designed with environmental sustainability, high performance, consistency of results, reduced maintenance and whole of life costs at the very core, making it one of the most advanced commercial freeze dryers on the market.



Cuddon freeze dryers are fully compliant with food manufacturing specifications. Easy to clean and built entirely of stainless steel; you can be sure of a hygienic environment for your quality products.

These batch style conductive commercial scale freeze dryers deliver consistent high quality lyophilised products. The liquid filled shelves ensures fine control of sublimation temperature with minimal heat; an energy saving measure as well as risk mitigation against scorching or burning of the product that can be associated with radiant freeze dryers. Batch freeze drying on specially designed anodised aluminium food grade trays enables absolute flexibility of use for different product types and unrivalled quality control of product batches.



Designed to run with minimal maintenance hence optimising operational availability, the Cuddon Freeze Dryer GPC range minimises the environmental footprint of your freeze dry operations, while also delivering significant Whole of Life Cost (WOLC) savings against previous models without any loss in performance or drying quality..

Our turn-key solution includes build, installation, commissioning, training and 12 months warranty. If required, our design team can personalize the specification to meet your design needs. We provide technical support for Cuddon freeze dryers worldwide for life.



Come and talk with us  
about your next project.  
[sales@cuddonfreezedry.com](mailto:sales@cuddonfreezedry.com)



Cuddon Freeze Dry | P: +64 3 578 4299 | [sales@cuddonfreezedry.com](mailto:sales@cuddonfreezedry.com)

## Cuddon Freeze Dry Range

### General purpose model:

- Shelf temperature range from  $-35^{\circ}\text{C}$  to  $70^{\circ}\text{C}$
- Ice coil temperature  $-40^{\circ}\text{C}$  or lower
- Easy clean - CIP option
- 2 x sets of alum product trays
- Excess Heat Recovery option (FD600 & above)
- Touch screen HMI
- Standalone ORMON controls
- Double door—FD1200 and up
- Manufactured 304 stainless steel
- Environmentally neutral  $\text{CO}_2$  refrigerant

### Cuddon FD1800GPC

336 trays,  $170.5\text{m}^2$  tray area  
1800kg ice trap capacity  
540kg output per batch based on 1800kg input @30% moisture content

### Cuddon FD1200GPC

224 trays /  $113.7\text{m}^2$  tray area  
1200kg ice trap capacity  
360kg output per batch based on 1800kg input @30% moisture content



For detailed dryer specification, scan the QR Code to head to our product page



### Cuddon FD600GPC

112 trays /  $56.8$  tray area  
600kg ice trap capacity  
180kg output per batch based on 600kg input @30% moisture content

### Cuddon FD100GPC

18 trays -  $9.1\text{m}^2$  tray area  
100kg ice trap capacity  
30kg output per batch based on 100kg input @30% moisture content