

home freeze drying



THE **PERFECT** SOLUTION

Preserve your garden produce, create the perfect emergency food supply, make camping meals, and enjoy healthy snacks! Unlike other methods of food preservation, freeze drying does not shrink or toughen the food, and retains flavor, color, and nutrition.



Great Taste

Your family will love freeze-dried food because it tastes just like fresh because it is!



Shelf Life

Freeze-dried food will last up to 25 years. It is perfect for home food



Nutrition

Freeze drying maintains 97% of the nutritional value of fresh food.



Versatility

Freeze drying works great for fruits, vegetables, meat, fish, dairy, eggs, ice cream, and even fully-cooked meals.



Save

Food you freeze dry at home will look and taste better than store-bought freeze-dried food, and it's much less expensive!







FREEZE DRYING FITS your lifestyle

HEALTHY LIVING



Support your healthy lifestyle, preserve food for special diets, and prevent food waste. Your favorite fresh foods can be ready when you are. You and your family will love the healthy snacks you can make with a home freeze dryer.

→ PET FOOD



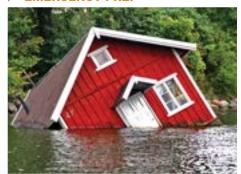
Feeding your pets homemade freeze-dried food is a great way to keep them healthy. Freeze drying at home lets you provide food for your pet at a fraction of the cost.

→ OUTDOORS



Freeze dry your own food at home for your next hike, backpacking adventure, hunting trip, or campout. It is lightweight, has no preservatives, and tastes better than anything else that will fit in your backpack.

EMERGENCY PREP



There is no better way to prepare for an emergency than with a home freeze dryer. Freeze-dried food is perfect for emergency food supplies, bug out bags, 72-hour kits, and other survival packs.

→ GARDENING



Keep your home-grown fruits and vegetables fresh for years and years. Freeze drying at home is the very best way to preserve your garden harvest. It truly is the gardener's best friend.

→ FOOD STORAGE



Perfectly preserve all your favorite foods with very little effort. Easily create a home food supply that is tastier, healthier, and more diverse than any other food preservation methods.





A SIZE FOR EVERY BUDGET









SMALL

16.5" W x 18.5" D x 25" H
FOOD PER BATCH:
Fresh: 6-9 LBS
Freeze Dried: 1.5-2 GAL

MEDIUM

18" W x 21.25" D x 28.5" H FOOD PER BATCH:

Fresh: 10-15 LBS Freeze Dried: 2-3,5 GAL

LARGE

20.25" W x 23.75" D x 30.75" H

FOOD PER BATCH: Fresh: 18-23 LBS Freeze Dried: 4-6 GAL

X-LARGE

23.25" W x 33.7" D x 35.6" H

FOOD PER BATCH:

Fresh: 35-45 LBS Freeze Dried: 8-12 GAL



PRESERVE, then SERVE!

ALL HOME FREEZE DRYERS

include:







HOW LONG DOES FREEZE-DRIED FOOD LAST?

COMPARED TO OTHER PRESERVATION METHODS:

UP TO 25 YEARS
1 TO 4 YEARS
APPROX. 3 YEARS
APPROX. 2 YEARS