

**Note:** In case of machine being unattended at completion of cycle, the duration of the final section is set at 999 minutes. However, it is not necessary to run the final section for 999 minutes. At any time during the final section, the user can remove the dried materials from the freeze dryer.

Parameters (Temp,°C/Time,min)		Fruit & Vegetable	Meat	Fruit Juice	Milk	Seafood	Microbial Products & Strain	Flower & Blueberry	Leaf	Soup	Offal
Pre-Freezing Time (Hr)		10	10	10	10	10	10	10	10	10	10
Section 1	Temp/Time	-30/120	-30/120	-30/120	-30/120	-30/120	-30/120	-30/120	-30/120	-30/120	-30/120
Section 2	Temp/Time	-10/120	-10/120	-20/60	-30/60	-20/60	-30/30	-33/60	-30/60	-30/60	-20/60
Section 3	Temp/Time	-5/60	0/60	-10/120	-25/60	-10/120	-25/60	-32/60	-25/60	-25/60	-10/120
Section 4	Temp/Time	0/60	20/60	-5/120	-20/60	0/120	-20/60	-30/60	-20/60	-20/60	0/60
Section 5	Temp/Time	10/60	30/30	10/120	-15/60	10/60	-15/60	-28/60	-15/120	-15/120	10/120
Section 6	Temp/Time	20/30	40/30	20/30	-10/180	20/30	-10/180	-26/60	-10/240	-10/180	20/30
Section 7	Temp/Time	30/30	50/30	30/60	-5/60	30/30	-5/60	-23/60	-5/120	-5/60	30/30
Section 8	Temp/Time	55/720	60/600	45/800	0/60	55/800	0/60	-20/120	0/60	0/60	50/750
Section 9	Temp/Time	45/180	45/180	40/180	5/60	45/180	5/60	-18/120	5/30	5/30	55/180
Section 10	Temp/Time	25/999	35/999	25/999	10/120	30/999	10/120	-15/120	10/60	10/120	45/999
Section 11	Temp/Time				15/60		15/30	-13/120	20/30	15/60	
Section 12	Temp/Time				20/60		20/30	-10/240	30/60	20/30	
Section 13	Temp/Time				25/30		25/30	-8/120	40/300	30/30	
Section 14	Temp/Time				30/30		30/30	-5/120	45/240	40/300	
Section 15	Temp/Time				35/600		35/600	-3/120	35/999	50/800	
Section 16	Temp/Time				25/999		25/999	0/180		40/999	
Section 17	Temp/Time							3/240			
Section 18	Temp/Time							5/300			
Section 19	Temp/Time							7/120			
Section 20	Temp/Time							4/999			

\*A video training course is available upon request.

