

# **PARKER FREEZE DRY INC.**

**Parker Freeze Dry Inc.  
720 Great American Pkw.  
Pulaski, WI (USA) 54162**

**Our Freeze Dryers have... Rapid Fire Technology!  
Our rapid fire technology shoots out loads quickly  
and cost effectively**



*Our machines are versatile, easy to use and most importantly, affordable, all designed to preserve food and maintain the integrity of the original product.*

**Rapid Fire  
FREEZE DRY  
Technology**



*When you choose Parker Freeze Dry you get a company that:*

- *Has been in business for over 30 years*
- *Understands what the customer wants*
- *Uses Rapid Fire Technology*
- *Is Versatile*
- *Has Easy to Use Freeze Dry Machines*
- *Affordable Freeze Dry Machines*



1000 lb. cap. / 5 carts / 135 trays



2000 lb. cap. / 6 carts / 270 trays

# **PARKER FREEZE DRY INC.**

**For all questions, please contact us by:**

**Phone: (636) 387-7703**

**Website: [www.parkerfreezedry.com](http://www.parkerfreezedry.com)**

**Email: [info@parkerfreezedry.com](mailto:info@parkerfreezedry.com)**



**Kuddo's 2000 lb. cap. / 6 carts / 252 trays**

**Our best selling machine:**  
 Kuddo's 9-378-3000 has 378 trays with a median capacity of 3000 pounds.

**We offer 4 sizes of Freeze Dryers:**  
 Kuddo's 400 median lb. cap. / 2 carts / 50 trays  
 Kuddo's 1000 median lb. cap. / 5 carts / 125 trays  
 Kuddo's 2000 median lb. cap. / 6 carts / 252 trays  
 Kuddo's 3000 median lb. cap. / 9 carts / 378 trays



**Kuddo's 9-378-3000**



The 1.25 inch spread between our trays keeps the product level with the edge of the tray.

Products are finished faster because of a level tray. You can load a tray today and unload it tomorrow, an 18 hour turnaround. Our machines have greater throughput because of reduced drying time efficiencies.

Our driers, which are ISO-accreditation ready in the PLC, capable of gathering all the information necessary, were designed after considering the factors necessary for bulk food freeze-drying. Most of our customers use a set point of 95-105 degrees for freeze drying food, a set point they can use for just about every operation.

**And there's no need to worry about the triple point, Parker Freeze Driers navigate below the triple point.**

The only maintenance you have to do is change the Vacuum pump filters and the oil in the pumps every 7-12 months

Parker Freeze Dry offers training to all of its customers on every aspect of the machine operation.

We primarily service the food, nutraceuticals, and health food industries but can freeze dry just about anything you can fit on our trays.



**Auto Defrost - Before**

**Auto Defrost**

Our auto defrost feature can defrost plates to have you back up and running in about an hour.



**Auto Defrost - After**

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