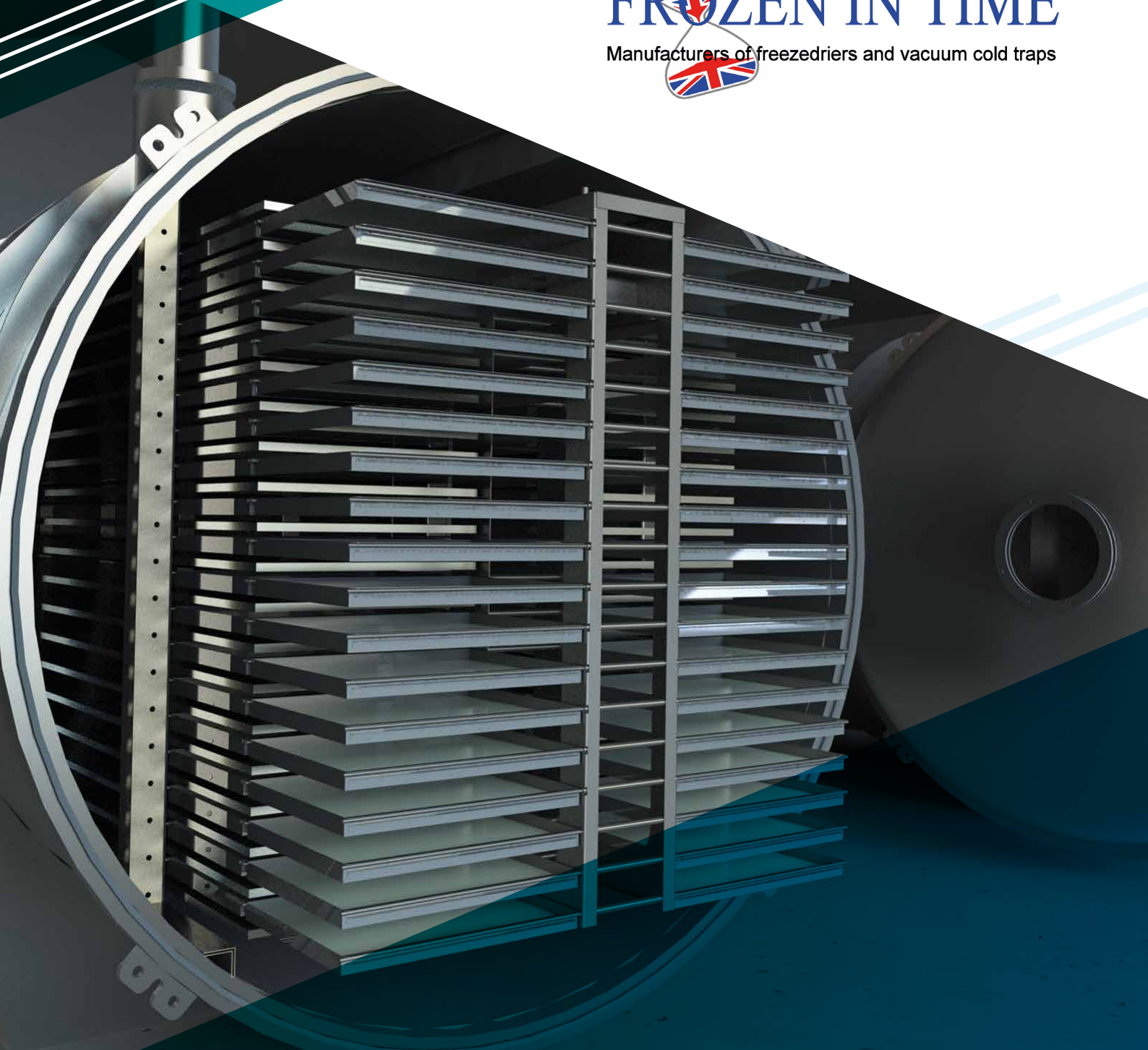
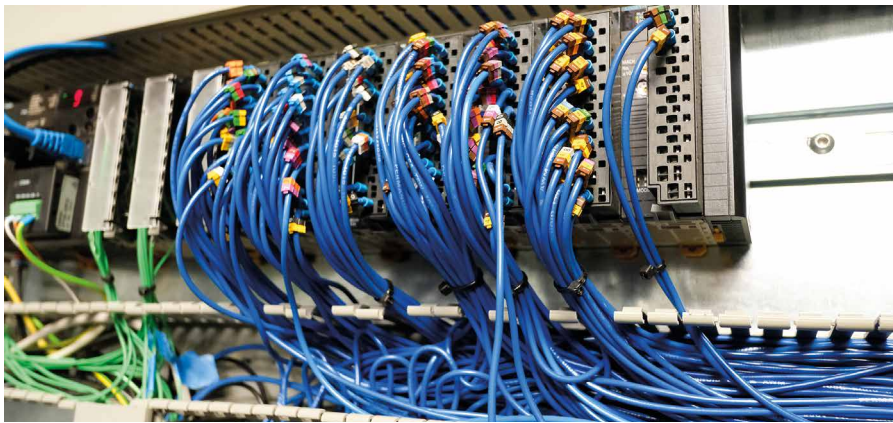


Leading the Way in Freeze Dryer Manufacturing



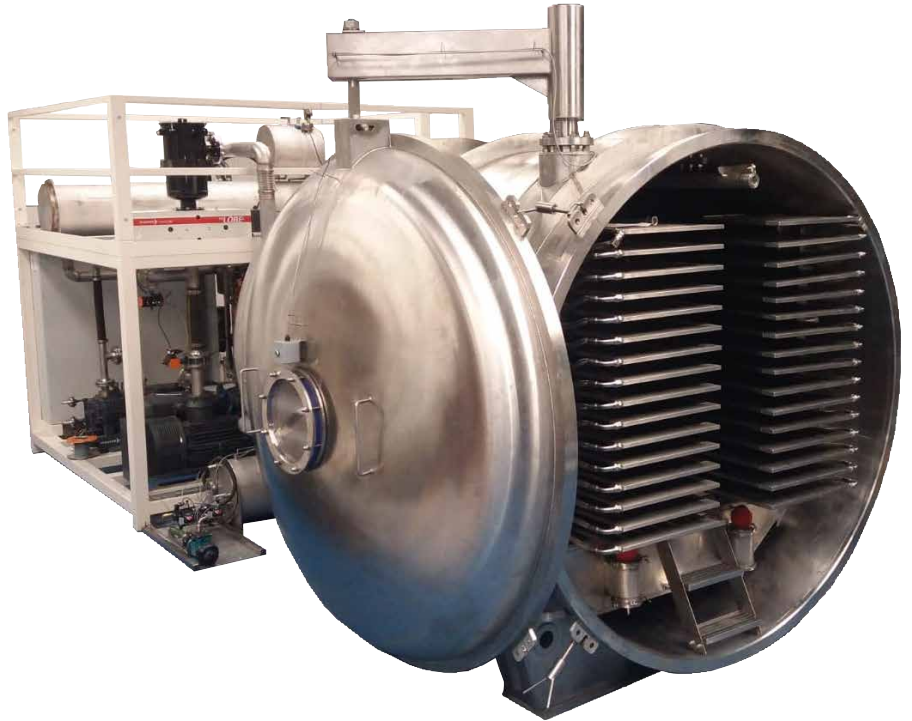


WELCOME TO FROZEN IN TIME

Leading the Way in Freeze Dryer Manufacturing

Introducing Frozen in Time Ltd, a leading UK-based manufacturer specialising in the design, development, and production of high-quality freeze driers and vacuum cold traps since 1992.

With over three decades of experience, we have established a global reputation for delivering reliable and efficient freeze-drying solutions across various industries, including food processing, pharmaceuticals, and research laboratories.



ABOUT US

Helping businesses succeed by providing them with innovative and effective solutions

Experience You Can Trust

For over 25 years, Frozen in Time has been designing and manufacturing freeze dryers for customers around the world. From small-scale operations to large industrial projects, we've delivered tailored solutions across a wide range of sectors.

Outstanding Value

Our machines combine high-end performance with exceptional value for money. We are proud to offer some of the most competitively priced commercial freeze dryers on the global market, without ever compromising on quality, reliability, or results.

Built in the UK, Built to Last

Every freeze dryer is manufactured in our ISO 9001-accredited facility here in the UK. Using only premium materials and engineered by our team of specialists, Frozen in Time equipment is designed for durability and dependable performance.

Support That Goes Further

Customer service is at the heart of everything we do. Each machine is backed by a comprehensive 12-month warranty and full worldwide after-sales support. Wherever you are, you can count on us to provide fast, personal assistance and solutions when you need them most.



OUR EXPERTISE

At Frozen in Time Ltd, we specialise in designing and manufacturing a wide range of freeze dryers tailored to various applications including small scale, laboratory and industrial applications.

Our solutions are engineered to meet high standards of performance and durability, from food preservation and pharmaceuticals to scientific research and niche industrial processes, including document recovery and historical artefacts preservation.

All our machines offer:

- **Advanced Technology:** Equipped with control systems for precise operation and data logging
- **Energy Efficiency:** Engineered to minimize energy consumption while maximising output
- **Scalability:** Available in various sizes to accommodate both small-scale and large-scale operations
- **User-Friendly Interface:** Intuitive controls that simplify operation
- **Robust Construction:** Built with components from industry leading brands to ensure long-lasting performance and reliability.

We pride ourselves on our comprehensive understanding of the freeze-drying process. Our team of skilled engineers and designers work collaboratively to create machines that meet the specific needs of our clients. From initial consultation to installation and training, and after-sales support, we ensure that each project is handled with the utmost professionalism and attention to detail.



THE F-SERIES MACHINES

These machines are designed to handle a diverse range of freeze-drying projects with ease and excellence.

Our F-Series freeze dryers are designed for food and industrial processes, offering capacities ranging from 5kg to 1500kg, and bigger if required.

Our F and FC range of machines facilitate the entire process from initial freezing to final drying in a single, pre-programmed cycle.

F series features:

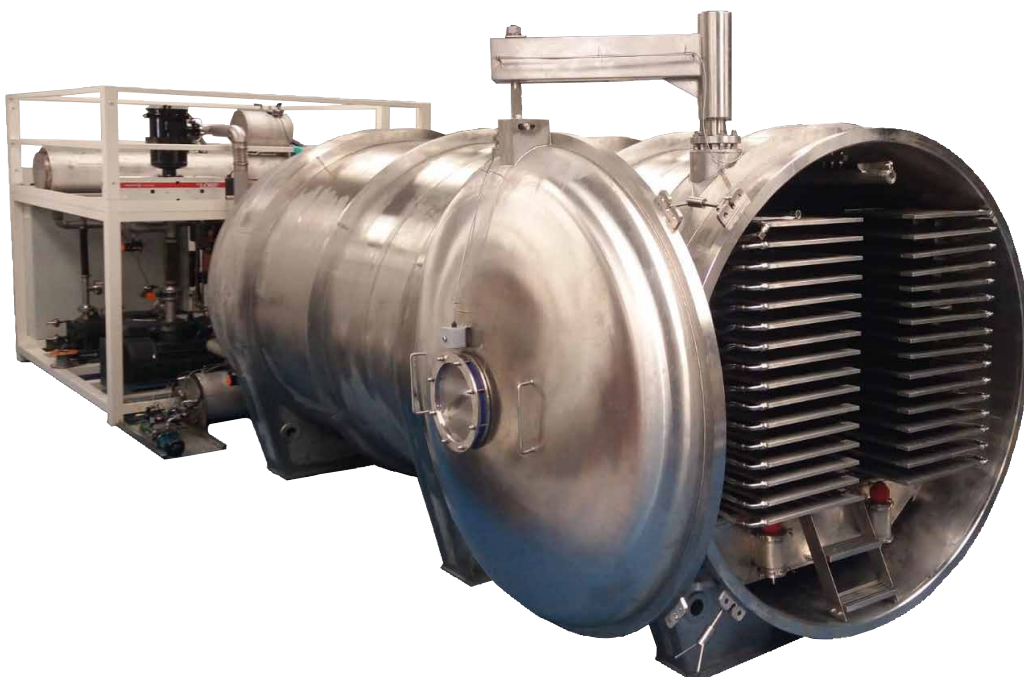
- Bulk conduction tray drying
- Available with CIP
- Product freezing
- Fully automated programmable recipe to ensure repeatability
- PC touchscreen HMI with remote access and data logging.



FR series features:

- Bulk radiant tray drying
- Quick tray cassette loading
- Fully automated programmable recipe to ensure repeatability
- PC touchscreen HMI with remote access and data logging.

Our FR machines utilise radiant heat to your pre-frozen products, enabling a faster production turnaround.



THE HS/HSL - SERIES MACHINES

Our HS range includes a variety of models suitable for pharmaceutical, biological, clean room, pilot and test production use.

Features include:

- Shelf stoppering
- Variable shelf spacing
- Condenser and product chamber separation with isolation valve
- Standalone or clean room compatible
- Fully automated programmable recipe to ensure repeatability
- PC touchscreen HMI with remote access and data logging
- Available with CIP
- Available with Capacitance Baratron Manometer.

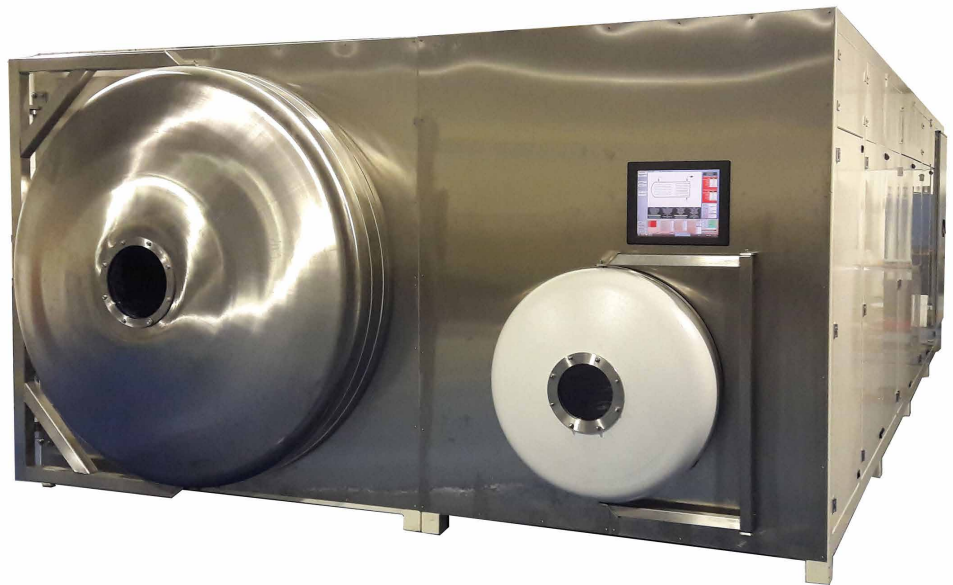


THE D-SERIES MACHINES

Our D-Series are well suited for archaeological preservation, recovery of water damaged items, documents and flower preservation.

Size ranges to suit all requirements.

We specialise in the bespoke design and manufacture to suit all requirements, and have a proven track record of building large machines.



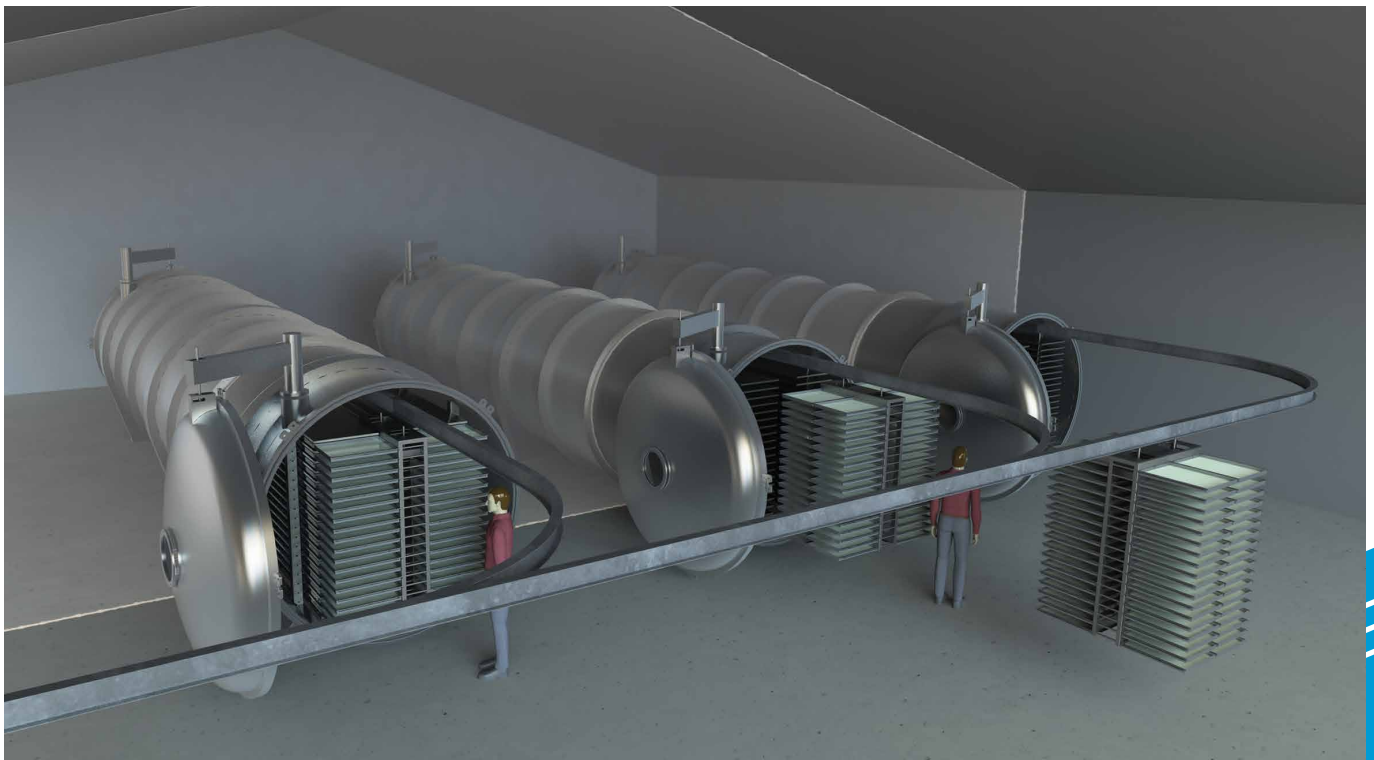
Our D21-85 assists in the preservation of recovered sea wrecks. The chamber is 2.1m in diameter, and 8.5m long, with a slidable trolley to allow artefacts to be stored safely during the drying process.

BESPOKE SOLUTIONS

Understanding the unique requirements of different industries, Frozen In Time Ltd offers bespoke freeze-drying solutions tailored to your specific needs. Our team of experts works closely with you to design and develop custom machinery that integrates into your processes. We provide:

- Custom Design: Tailored solutions that match your exact specifications and requirements
- Consultation: Professional guidance and advice to optimize your freeze-drying operations
- Comprehensive Support: Ongoing technical support and maintenance to ensure optimal performance and continuity
- Adaptable design at economical pricing.

Our bespoke offering is ideal for niche applications where standard solutions may not suffice. We are dedicated to providing you with the perfect freeze-drying system that enhances efficiency and productivity to achieve the results you require.



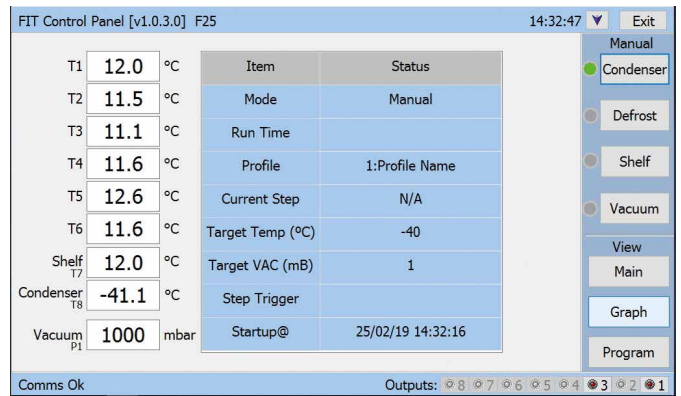
CONTROL SYSTEMS

Our freeze dryers are available with either a semi-automated control system or a fully automated PC-PLC system, allowing you to choose the best option for your specific application.

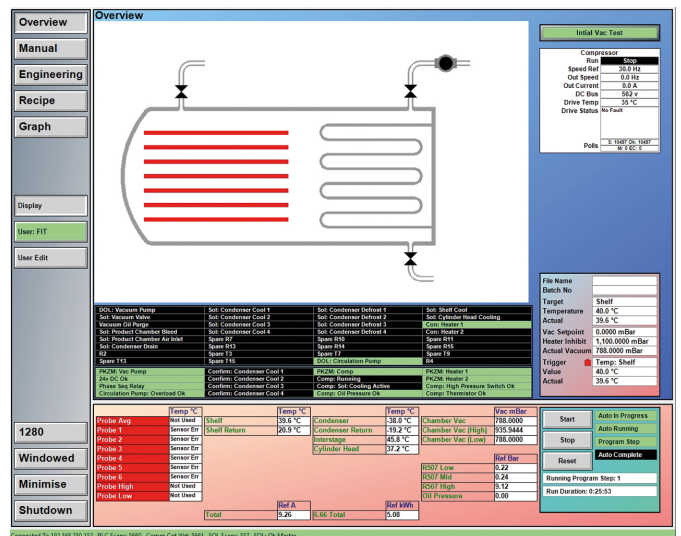
The semi-automated system provides automated control over key process parameters, making it a cost-effective choice for lower cost applications.

In contrast, the PLC system offers full automation and flexibility, making it ideal for pharmaceutical, biotechnology, and production applications.

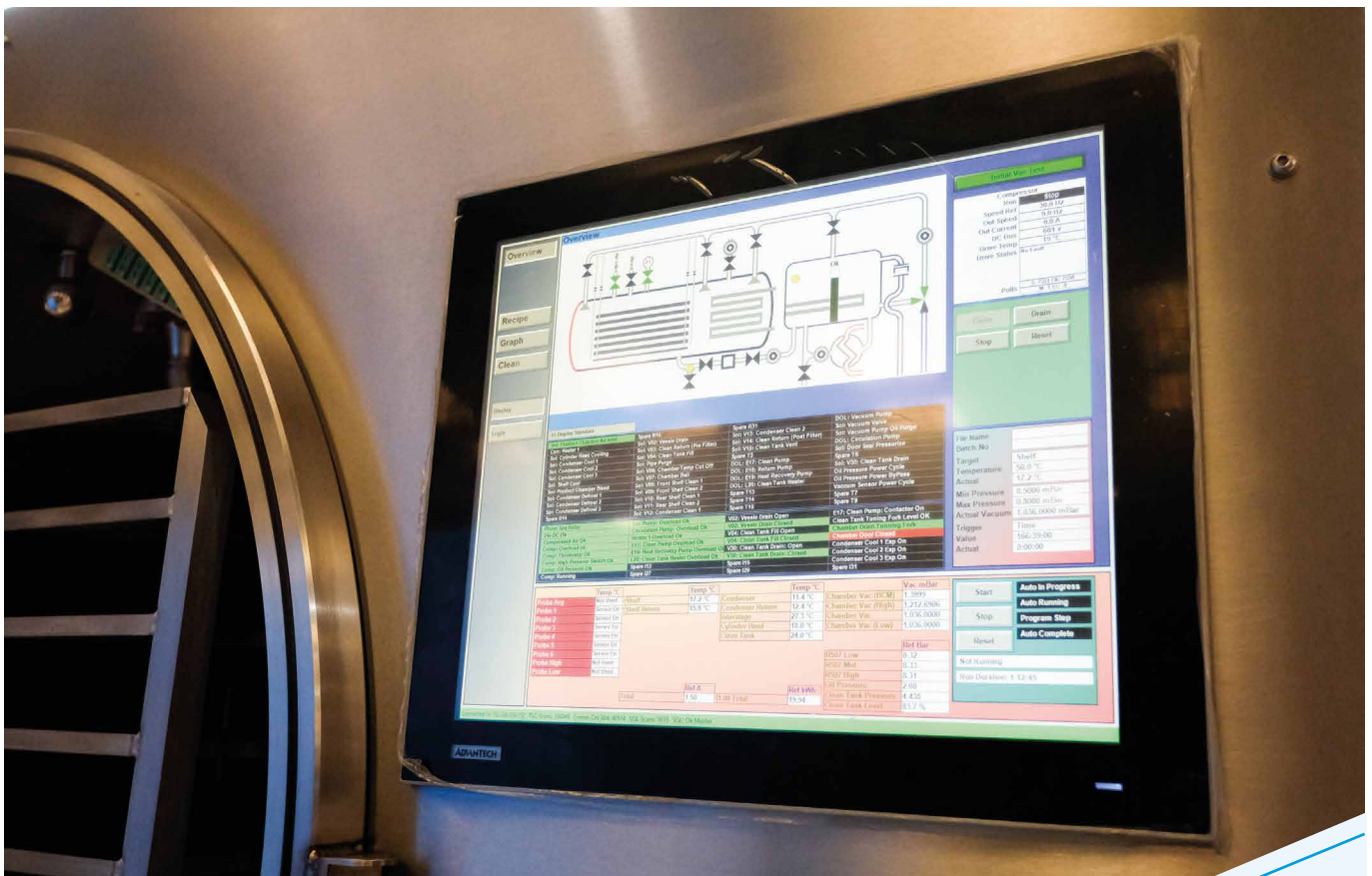
Both systems provide data logging, remote access for monitoring and control, and live graphing and recipe profiles.



Semi-automated system



Fully-automated system



QUALITY ASSURANCE AND SUPPORT

All our machines are designed and manufactured in the UK at our ISO:9001 accredited facility, ensuring the highest standards of quality and reliability.

We provide a comprehensive 12-month warranty and a full after-sales support service. After installation we will offer operator training, and for clients with in-house service engineers, we offer training to equip them with the necessary skills for equipment maintenance.

We also give free online support and technical assistance over the phone after the warranty period has expired.



Advanced technology

Equipped with control systems for precise operation and data logging.



Energy efficiency

Engineered to minimize energy consumption while maximising output.



Scalable

Available in various sizes to accommodate both small-scale and large-scale operations.



User-friendly interface

Intuitive controls that simplify operation.



Robust construction

Built with components from industry leading brands to ensure long-lasting performance and reliability.



CONTACT US

If you are looking to enhance your freeze-drying capabilities, look no further than Frozen In Time Ltd.

Our team is ready to assist you in finding the perfect freeze-drying solution for your business.

Thank you for choosing Frozen In Time Ltd.

For more information about our products and services, please contact:

 info@freezedriers.com

 **01347 878 158**

www.freezedriers.com