



HARVESTRIGHT

HOME FREEZE DRYER

AMAZING TECHNOLOGY,
A MUST FOR EVERY
SELF-RELIANT FAMILY

BEST PRESERVATION METHOD

More stable than dehydrated, bottled, or canned foods freeze dried food has an extremely long shelf life - as much as 25 years - and preserves freshness, nutrition, color and taste.

Traditional dehydration and canning methods require high temperatures that degrade flavor, texture and nutritional content.

EASY-TO-USE AND MAINTAIN

Harvest Right's home Freeze Dryer is small enough to fit on your countertop and brings the ability to freeze dry large amounts of food.



User-Friendly Just Press "Start"!

*Preserves freshness, nutrition,
color & taste. Food retains
97% of its nutritional value.*



PRESERVE THE FOOD YOUR FAMILY LOVES



Make Healthy, Tasty,
Inexpensive Snacks



Make Freeze Dried Jello, Ice
Cream, Creamsicles & More!

With so many options for freeze drying, you can choose to eat healthier, make the most of your meals and leftovers, and preserve your garden harvest.

This product is perfect for people who want to avoid processed foods, have allergies or are gluten intolerant. Create freeze dried foods and meals that you can enjoy any time.

WHAT WILL FREEZE DRY?

Fruits



Vegetables



Meats



Dairy



Desserts



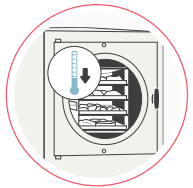
Meals



A wide variety of fruits, vegetables and meats, such as tomatoes, apples, avocados, bananas, strawberries, peaches, green beans, peppers, onions, potatoes, spinach, shrimp, pork, beef, lobster, and many more.

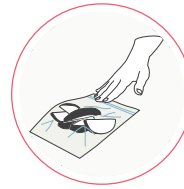
Even your favorite meals can be freeze dried, lasagna, rice dishes, cheese macaroni, chili, beef stew, chicken a la king, casseroles, spaghetti, steak, pork chops, pasta sauces, or scrambled eggs – just to name a few.

HOW IT WORKS



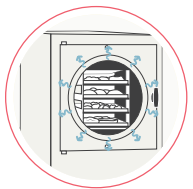
STEP 1

Fresh or cooked foods are placed on the shelves where they are frozen to -40°F or colder.



STEP 3

When completely dry, food is removed from the freeze dryer and sealed in moisture and oxygen proof packaging to ensure freshness until opened.



STEP 2

Once the food is frozen, the freeze dryer creates a powerful vacuum around the food. As the food is slightly warmed, the ice in the food sublimates and changes directly from a solid to a gas. That water vapor is then discarded.



STEP 4

When you are ready to eat the food, simply add water. It will regain its original fresh flavor, aroma, texture and appearance!

EAT HEALTHY, FEEL BETTER

There is a world of difference between food that has been freeze dried at home and food that has been commercially canned or packaged. Nearly everything we purchase at the grocery store is full of preservatives and food additives. Now you can preserve fresh fruits, vegetables, and complete meals at home with your own freeze dryer, completely free of preservatives. It's easy—no mess, no fuss!

