



CD8 HOME  Freeze Dryer
Safe & Automatic Commercial Grade
Home Freeze Drying

Healthy Eating | Food Certainty | Active Lifestyle | Save Money & The Planet | Emergency Readiness





Food Safety without compromise. Cryodry's CD8 Home has been designed and tested with food safety in mind. CD8 Home has received HACCP International Certification. All food contact materials used in our drying chamber are certified food safe. Our unique sandwich shelf stack design eliminates the need for heater adhesives preventing your food from potential exposure to VOC, which are often linked to health risk.



For your peace of mind, the CryoDry® CD8 Home offers certification according to UL (USA), CSA (Canada), CE (Europe) and RCM (Australia/New Zealand). Freeze dryers need to meet highest safety standards to prevent hazards like electrical shock, fires or personal injury.



Buy once and buy well. CryoDry freeze dryers are designed and built to commercial grade with durability at its core. We exclusively use proven components of highest quality. All components are qualified through vigorous lifecycle testing. Our refrigerant R290 has a proven track record in the global kitchen appliance industry. We build your dryer with utmost quality focus.



Successful drying runs first time. Using the CD8 Home is ultra simple. Cut your food to size, place food on the trays, load the trays into the drying chamber, select autodry and press start. The dryer will tell you when the job is done. Our advanced dryness detection is industry leading.

CAPACITY

- Benchmark Size-to-Capacity Ratio
- Ice Condenser Volume 11 litres
- Up to 8,100 cm² shelf area for large loads
- Maximum food capacity 9.8 kg at 80% water content

autodry

Our innovative autodry mode is perfect for beginners who do not want to setup their own drying programs. The program uses an advanced algorithm and precise pressure control. Experienced users can tailor auto-dry parameters to their preference.

COMPACT & ERGONOMIC

The CD8 Home sits comfortably on most kitchen benches. With its ergonomic design it enables easy access for loading and unloading. Power switch, drain and interfaces are within easy reach.

FAST DRYING

The advanced vacuum control system optimises the drying process pressure and saves more than 30% of drying time.



FLEXIBILITY

5, 7 or 9 heated shelf stack option with shelf distances up to 33 mm. True plug-and-play shelf stack options to suit your needs.



PUMP OPTIONS

Our vacuum pump options offer market leading performance, lowest energy consumption and class leading service intervals for lowest cost of ownership.



NATURAL REFRIGERANT

Use of R290 is environmentally friendly, with minimal carbon footprint and ultra-low greenhouse warming potential (GWP). Guaranteed long term availability (unlike ozone depleting CFC and HCFC). Easy and affordable service.



REMOTE CONTROL

- Real Time Full Control via any web browser
- SMS and Email Status Notifications
- Over-The-Air Software Updates
- CryoDry Remote Support
- Works on WIFI and Internet

FOOD PROTECTION

Our power outage recovery function retains cycle progress and re-starts automatically after power outages. Our power buffer enables continuous operation in transient power outages. In case of other errors your food is automatically refrozen to prevent spoilage.

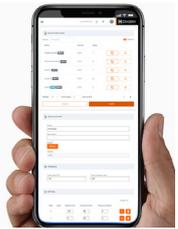
SAVE ELECTRICITY COST

Save money with every batch you do. The market leading power consumption of CD8 Home can save you as much as 50% on electricity cost through use of high efficiency components and clever process control.

CANDY MODE

Candy Mode enables energy saving operation as well as faster drying times. Candy can be done in as little as 45 minutes.



WEB BROWSER REMOTE CONTROL


The CryoDry Console Web Browser Remote Control allows users to access, monitor, control and remote program the CD8 Home remotely via local WIFI or via the Internet. The CryoDry Console is compatible with any device and operating system. It works through any standard web browser without the need for special software or app.

CRYODRY REMOTE SUPPORT

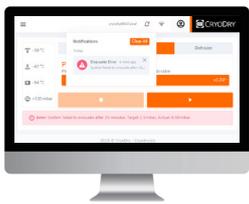

Expert support, just a click away, whether it's troubleshooting, fault diagnosis or application advice, CryoDry's expert support team is ready to assist you remotely. Quick, efficient and just a click away. We are here to keep your CD8 Home operating at its best.

SMS AND EMAIL STATUS NOTIFICATIONS


Stay informed, wherever you are. Receive real-time alerts, for example, when a run finishes, power is interrupted or an unexpected event occurs. React quickly and keep your freeze-drying on track.

RECIPE MODE


The CD8 Home Controller supports recipe creation and editing of up to 3 recipes, with the ability to name, version and track recipes over time. Optimised runs can be converted into reusable programs and a graphical preview helps users review steps before starting a run. Recipe usage tracking also supports process consistency and record keeping.

OVER-THE-AIR SOFTWARE AND FIRMWARE UPDATES


CD8 Home notifies users when software or firmware updates are available. Updates can be installed directly via the internet, ensuring your system stays up to date with the latest features, improvements and fixes, without the need for manual updates or service calls.

SPECIFICATIONS 

REFRIGERATION	
Typical Product Capacity	9.6 kg at 80% moisture
Total Condenser Volume	11 litres
Ice Condenser Capacity	8 kg
Condenser Performance	4 kg per 24 hours
Ice Condenser Temperature	< -45 °C
Refrigerant	R290
Defrost Function	Shelf heating
VACUUM	
Ultimate Vacuum	1.5 x 10 ⁻¹ mbar
SHELVES	
Number of Shelves	5
Shelf Stack Options	9 and 7 shelves
Inter-shelf Distance	9 Shelves 16 mm
	7 Shelves 22 mm
	5 Shelves 33 mm

Tray Size	200 x 450 x 15 mm
Minimum Shelf Temperature	-40 °C
Maximum Shelf Temperature	+60 °C

POWER REQUIREMENTS

Electrical	AC 120V 14A 50/60Hz
	AC 220-240V 8A 50/60Hz (Not for UL-mark)
Maximum Vacuum Pump Current	AC120V, 50/60Hz; 2.8A AC220-240V, 50/60Hz; 1.6A

INTERFACES

Interfaces	USB-A, Wi-Fi
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SIZE AND WEIGHTS

External Dimensions (DxWxH)	770 x 748 x 507 mm
Weight	87 kg
Noise Level	54 dB(A)

