

HNZXIB FD-05H

HNZXIB ZZKD FD-05H Vacuum Freeze Dryer User Manual

Model: FD-05H | Brand: HNZXIB

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your HNZXIB ZZKD FD-05H Vacuum Freeze Dryer. Please read this manual thoroughly before using the appliance to ensure proper function and longevity. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (110V, 60Hz).
- Do not operate the freeze dryer with a damaged power cord or plug.
- Keep hands and foreign objects away from moving parts and hot/cold surfaces during operation.
- Ensure adequate ventilation around the unit to prevent overheating.
- Only use special vacuum pump oil as specified for the vacuum pump.
- Do not attempt to open the chamber door or vacuum valve during the freeze-drying process unless instructed.
- Keep children and pets away from the appliance during operation.

3. SETUP

3.1 Unpacking

Carefully remove all packaging materials. Inspect the freeze dryer for any signs of damage during transit. Retain packaging for potential future transport or service.

3.2 Component Identification

Familiarize yourself with the main components of your freeze dryer:

PRODUCT STRUCTURE

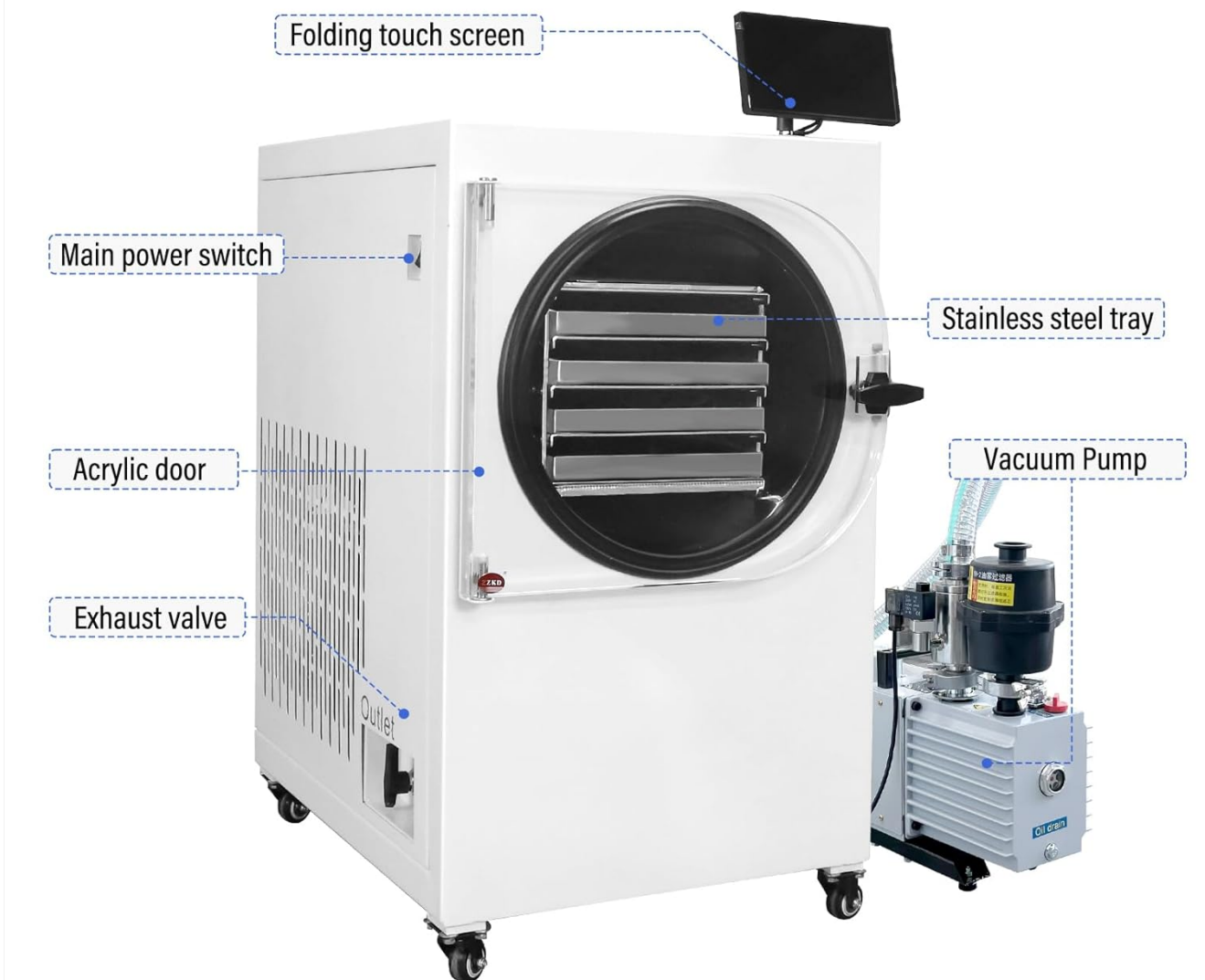


Image: Product Structure. This diagram highlights key components including the folding touch screen, main power switch, acrylic door, exhaust valve, stainless steel trays, and the external vacuum pump.

- **Folding Touch Screen:** For controlling and monitoring the freeze-drying process.
- **Main Power Switch:** To turn the unit on/off.
- **Acrylic Door:** Transparent door for viewing the chamber contents.
- **Exhaust Valve:** Used to release air from the chamber.
- **Stainless Steel Trays:** Four food-grade trays for holding items to be freeze-dried.
- **Vacuum Pump:** External unit connected to create the vacuum.

3.3 Vacuum Pump Installation

Proper installation of the vacuum pump is crucial for effective freeze-drying. Ensure the vacuum pump is filled with special vacuum pump oil before use.

VACUUM PUMP INSTALLATION

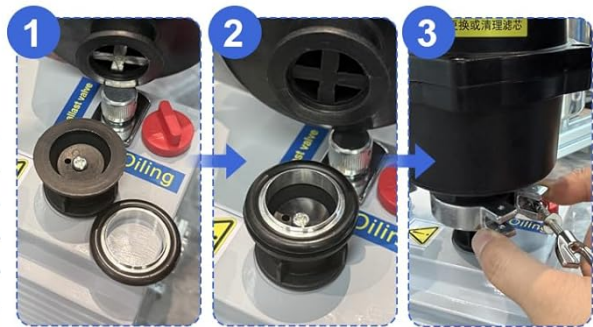


Electromagnetic Anti-backflow Device

Prevents oil backflow into the freeze dryer.

Oil Mist Filter

Prevents oil pollution of the environment and workplace.



Note: The installation steps for the electromagnetic anti-backflow device are the same.

Power connection for the vacuum pump



Image: Vacuum Pump Installation. This image illustrates the electromagnetic anti-backflow device and oil mist filter, which prevent oil contamination and pollution.

For a visual guide on vacuum pump setup and initial operation, please refer to the video below:

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Video: Home Freeze Dryer Operation. This video demonstrates the process of loading food, closing the door, initiating the freeze-drying cycle, important notes about vacuum pump oil, and the steps for ending the process and defrosting.

3.4 Power Connection

Connect the freeze dryer's power cord to a suitable 110V, 60Hz grounded electrical outlet. Ensure the main power switch is in the 'Off' position before connecting.

4. OPERATION

4.1 Preparing Food

Prepare your food items by washing, peeling, and slicing them into uniform pieces. Smaller, thinner pieces will freeze-dry more efficiently. Do not overload the trays.

LARGE STAINLESS STEEL TRAY



Image: Large Stainless Steel Trays. This image displays the four extra-large stainless steel trays, highlighting their dimensions and the 40mm layer spacing, suitable for various food types.

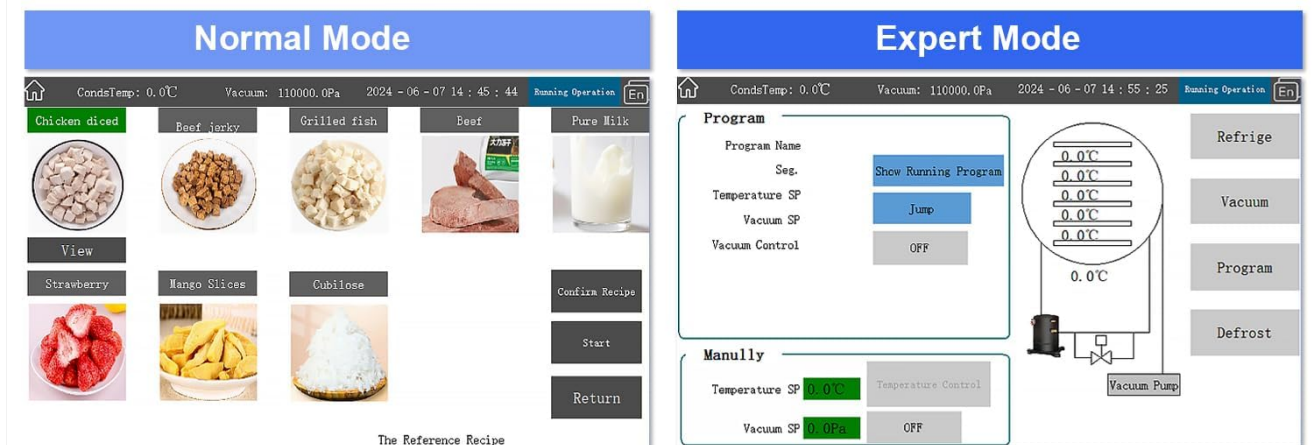
4.2 Loading Trays

Carefully place the prepared food onto the stainless steel trays. Slide the loaded trays into the freeze-drying chamber. Close and lock the acrylic door securely.

4.3 Starting Freeze-Drying

Turn on the main power switch. Use the folding touch screen to select your desired freeze-drying mode and recipe.

TWO FREEZE-DRYING MODES



Internal pre-made freeze-drying formula, directly select the corresponding freeze-drying process.

Freeze-dried formulas can be added and customized in expert mode.

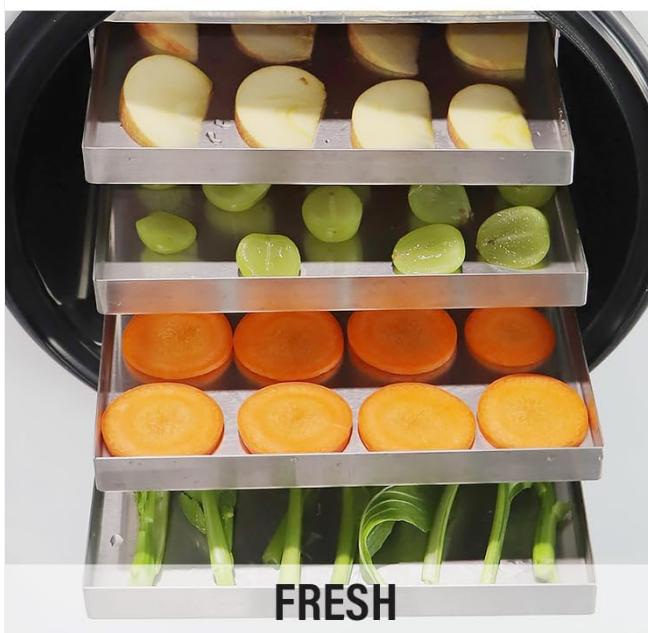


Image: Two Freeze-Drying Modes. This image shows the user interface with options for 'Normal Mode' (pre-made recipes) and 'Expert Mode' (customizable programs), along with visual examples of fresh and freeze-dried food. The freeze dryer offers two main modes:

- **Normal Mode:** Utilizes internal pre-made freeze-drying formulas for common items like fruits, vegetables, and meats. Simply select the corresponding recipe.
- **Expert Mode:** Allows users to add and customize freeze-drying formulas, providing precise control over temperature, ramp time, keep time, and vacuum settings.

For a demonstration of the software interface and recipe selection, watch the video below:

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Video: New Software Keep Updating. This video illustrates how to navigate the freeze dryer's software, select recipes, view program details, and modify settings in professional mode.

4.4 Monitoring Progress

The 7-inch touchscreen displays real-time information about the freeze-drying process, including temperature, vacuum level, and remaining time. You can monitor progress and make adjustments if necessary in Expert Mode.

4.5 Ending Freeze-Drying and Unloading Food

Once the freeze-drying cycle is complete, follow the instructions on the screen or refer to the 'Home Freeze Dryer Operation' video (Section 3.3) to safely turn off the machine and vacuum pump. Open the vacuum valve to release the air pressure in the chamber before unlocking and opening the door. Carefully remove the trays with the freeze-dried food.

PRODUCT DETAILS

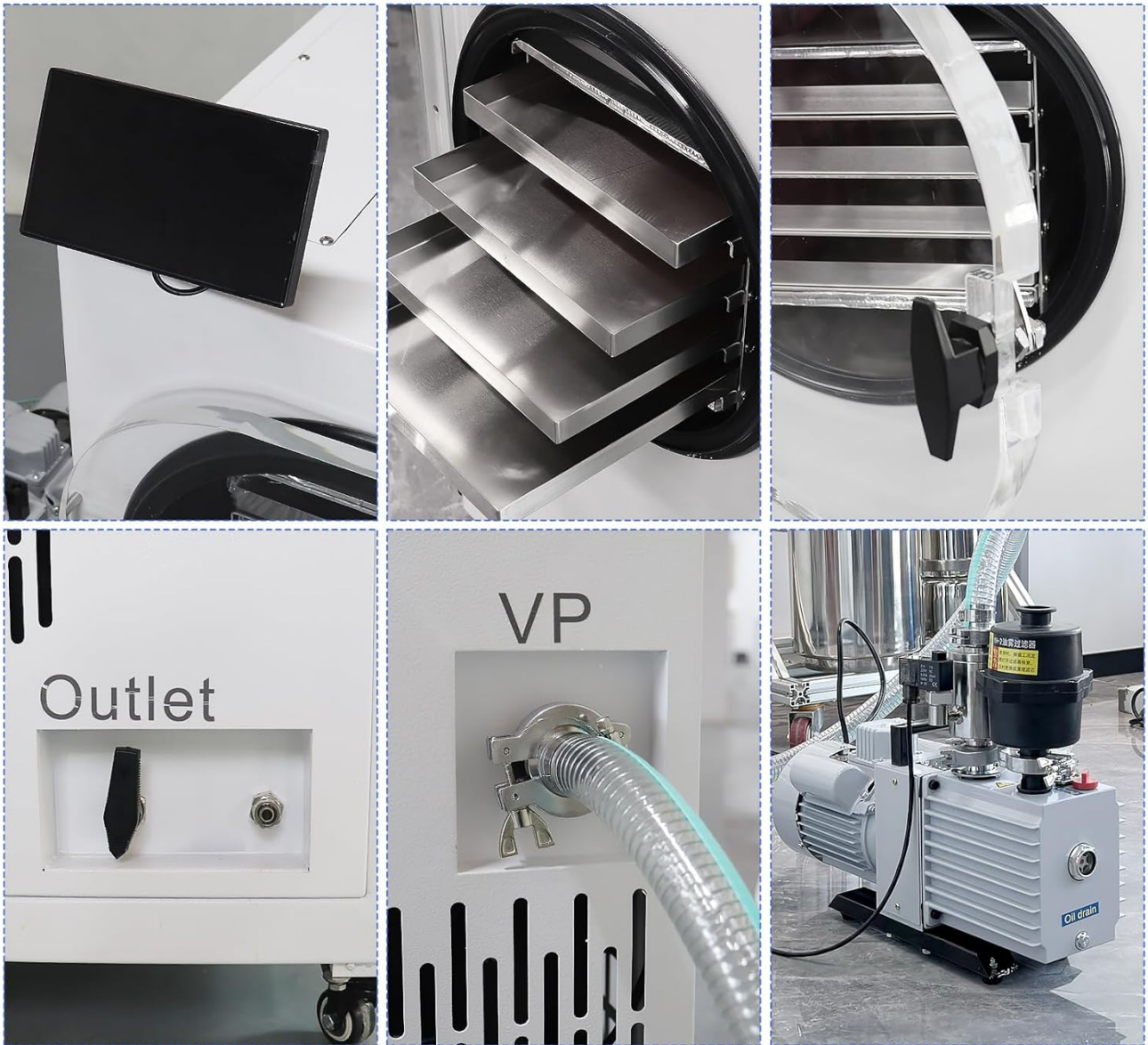


Image: Freeze-Drying Effect Display. This image showcases the results of freeze-drying various foods, demonstrating the texture and appearance of the finished products.

PRODUCT PARAMETERS

Model: FD-05H

Voltage: 110V 60HZ

Power: 1300W

Vacuum pump power: 550w

Vacuum degree <15PA

Freeze-drying area: 0.46 m²

Freeze-dried material: 3~5kg/6.6~11lbs

Cold trap limit temperature: -60°C/-76°F

Layer spacing: 40mm/1.57in

Tray size: 550 x 220 x 20mm

21.65 x 8.66 x 0.79in/ 4 pieces

Product size: 450 x 697x 785mm

17.7 x 27.4 x 30.9in

Product weight: 60kg/128lbs



Image: Comparison Before and After Freeze-Drying. This visual comparison highlights the change in appearance of various foods (carrots, dragon fruit, leafy greens, chicken, tomatoes, milk) before and after the freeze-drying process.

5. MAINTENANCE

5.1 Defrosting

The freeze dryer features an intelligent auto-defrost cycle. After a freeze-drying batch, the unit will automatically defrost. Ensure a container is placed under the outlet pipe to collect wastewater. Refer to the 'Home Freeze Dryer Operation' video (Section 3.3) for a demonstration of the defrosting process.

5.2 Cleaning

Regularly clean the stainless steel trays and the interior of the chamber with a damp cloth and mild detergent. Ensure all surfaces are dry before the next use. The unit is **not** dishwasher safe.

5.3 Vacuum Pump Maintenance

Periodically check the vacuum pump oil level and clarity. Change the vacuum pump oil as recommended by the manufacturer or if it appears cloudy or discolored. Ensure the oil mist filter is clean and functional.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For more complex problems, contact customer support.

Problem	Possible Cause	Solution
Unit does not power on	Power cord not connected; Main switch off; Power outage	Check power connection; Turn on main switch; Verify power supply
Vacuum not reaching target	Chamber door not sealed; Vacuum pump not connected/on; Low vacuum pump oil; Vacuum hose leak	Ensure door is locked; Check pump connection/power; Refill/change vacuum oil; Inspect hose for damage
Food not fully freeze-dried	Insufficient drying time; Incorrect recipe settings; Overloaded trays	Increase drying time; Adjust recipe parameters; Reduce food quantity per tray
Excessive noise from vacuum pump	Low oil level; Contaminated oil	Check and refill oil; Change vacuum pump oil

7. SPECIFICATIONS

Key technical specifications for the HNZXIB ZZKD FD-05H Vacuum Freeze Dryer:

Feature	Detail
Model Number	FD-05H
Brand	HNZXIB
Manufacturer	ZZKD
Material	Stainless Steel (Food Safe, Recyclable)
Color	White
Product Dimensions (D x W x H)	31.89"D x 17.72"W x 31.1"H (81cm D x 45cm W x 79cm H)
Item Weight	304.2 Pounds (138 kg)
Voltage	110 Volts
Operating Frequency	60 Hz
Wattage	1500 watts
Vacuum Pump Power	550 watts
Vacuum Degree	<15 Pa
Freeze-Drying Area	0.46 m ²
Freeze-Dried Material Capacity	3~5 kg / 6.6~11 lbs

Feature	Detail
Cold Trap Limit Temperature	-40°C to -60°C (-40°F to -76°F)
Number of Trays	4
Tray Size	550 x 220 x 20 mm (21.65 x 8.66 x 0.79 in)
Layer Spacing	40 mm (1.57 in)
Included Components	1x User Manual, 2x Tube Clips, 1x Vacuum Pump, 1x Vacuum Hose, 4x Trays

8. WARRANTY AND SUPPORT

Your HNZXIB ZZKD FD-05H Vacuum Freeze Dryer comes with a **1-year warranty**. For setup guidance, technical assistance, or any inquiries, round-the-clock customer support is available to ensure a worry-free home freeze-drying experience.

For further information or to contact support, please visit the [HNZXIB Store on Amazon](#).