

DISCOVER
freeze drying

**FREEZE DRYING FOR
*OUTDOOR LIVING***

✓ **EASY TO
REHYDRATE**

✓ **DELICIOUS &
NUTRITIOUS**

✓ **LASTS UP TO
25 YEARS**



THE PERFECT SOLUTION

Preserve your garden produce, create the perfect emergency food supply, make camping meals, and enjoy healthy snacks! Unlike other methods of food preservation, freeze drying does not shrink or toughen the food, and retains flavor, color, and nutrition.



Great Taste

Your family will love freeze-dried food because it tastes just like fresh – because it is!



Shelf Life

Freeze-dried food will last up to 25 years. It is perfect for home food storage.



Nutrition

Freeze drying maintains 97% of the nutritional value of fresh food.



Versatility

Freeze drying works great for fruits, vegetables, meat, fish, dairy, eggs, ice cream, and even fully-cooked meals.



Save

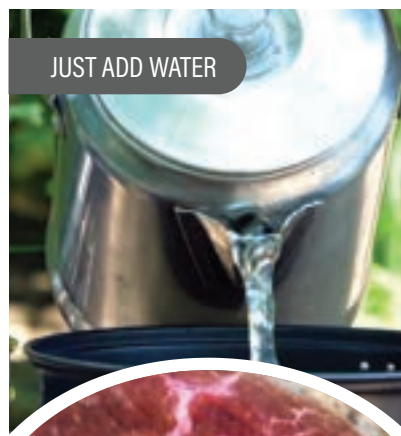
Food you freeze dry at home will look and taste better than store-bought freeze-dried food, and it's much less expensive!



EASY TO REHYDRATE



JUST ADD WATER



MEAT REHYDRATES QUICKLY -
RIGHT BACK TO FRESH!



USE FRUITS AND VEGETABLES
JUST LIKE YOU WOULD FRESH



FREEZE DRYING FITS *your lifestyle*

➤ HUNTING & FISHING



Avid hunters and fishermen can end up with too much meat or fish all at once. Now you can freeze dry any extra, whether cooked or raw. When you rehydrate the food, you won't know the difference between fresh and freeze dried.

➤ CAMPING



There is no reason why you shouldn't enjoy your favorite meals at your next campsite. You can freeze dry lightweight, easy-to-prepare meals that will taste fantastic. In fact, you can eat as well in the wild as you do at home.

➤ GARDENING



Keep your home-grown fruits and vegetables fresh for years and years. Freeze drying at home is the very best way to preserve your garden harvest. It truly is the gardener's best friend.

➤ HIKING & BACKPACKING



Freeze dry your favorite food and enjoy it on the trail during your next hike or backpacking adventure. It is lightweight and easy to prepare (just add hot water). Take your favorite homemade or restaurant meals.

➤ EMERGENCY PREP



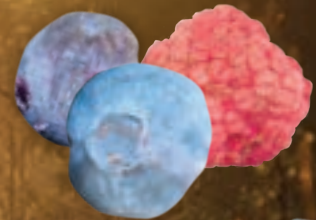
There is no better way to prepare for an emergency than with a home freeze dryer. Freeze-dried food is perfect for emergency food supplies, bug out bags, 72-hour kits, and other survival packs.

➤ ON THE ROAD



RV and trailer food should be delicious, lightweight, easy-to-prepare, and not require refrigeration. Freeze drying at home allows you to easily create weeks' worth of food for the next time you decide to hit the road.

HEAD OUT FOR ADVENTURE WITH DELICIOUS, ENERGIZING FOOD





A SIZE FOR **EVERY BUDGET**



SMALL

16.5" W x 18.5" D x 25" H

FOOD PER BATCH:

Fresh: 4-7 LBS

Freeze Dried: 1-1.5 GAL

MEDIUM

18" W x 21.25" D x 28.5" H

FOOD PER BATCH:

Fresh: 7-10 LBS

Freeze Dried: 1.5-2.5 GAL

LARGE

20.25" W x 23.75" D x 30.75" H

FOOD PER BATCH:

Fresh: 12-16 LBS

Freeze Dried: 2-3.5 GAL

X-LARGE

23.25" W x 33.7" D x 35.6" H

FOOD PER BATCH:

Fresh: 30-40 LBS

Freeze Dried: 7-10 GAL



EAT BETTER IN THE OUTDOORS THAN YOU WOULD AT HOME!

PRESERVE, *then* SERVE!

HOW LONG DOES FREEZE-DRIED FOOD LAST?

COMPARED TO OTHER PRESERVATION METHODS:

FREEZE DRIED	UP TO 25 YEARS
DEHYDRATED	1 TO 4 YEARS
CANNED	APPROX. 3 YEARS
FROZEN	APPROX. 2 YEARS

