

IRON COUNTY USU EXTENSION FREEZE DRYER USE INFORMATION



Preserve the Harvest
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FREEZE DRYER RENTAL

The purpose of the freeze dryer rental is to:

- Give the community the opportunity to learn more about freeze drying food.
- Freeze dry foods with a minimal charge.
- Decide if you would like to invest in a machine of your own.



HOW

Call Iron County USU Extension to reserve the freeze dryer.

- \$10 charge per batch
- Pick up trays in advance.
- Place frozen food on the trays and bring to the extension on your scheduled day.
- Staff will call you once your food is finished. You must pick up your food within 24 hours once it is done.
- Please bring a container to place your freeze dried food in. (mylar bag, canning jar, etc.)
- Wash and dry the trays at the USU Extension Office.

POLICIES

- No freeze-drying meat, spices or strong flavors.
- No commercial use (cannot re-sale what you dry)
- You must wash and dry trays after each use.
- You may sign up to use the freeze dryer up to 3 times per year depending on availability.
- Food must be started in the freeze dryer on Monday or Tuesday and picked up within 24 hours once it is finished.

Iron County USU Extension

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