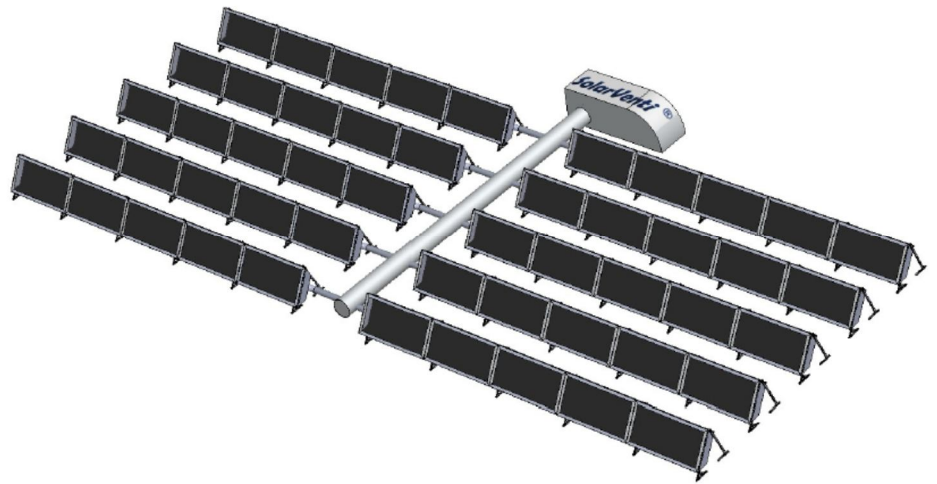


SVPro Macadamia

Safe, fast, and clean

Gentle air drying, safe and clean, for initial processing of macadamia nuts.

Quickly and effectively dry the outer shell from harvest moisture content of 30% to 1.5-3.0%, permitting recovery of the perfect, undamaged kernels.



Macadamia drying



The perfect nut kernel

Carefully controlling drying rates, moisture content, and relative humidity are critical to producing quality kernels.

Too fast, and the kernels lose moisture and structure, and case hardening can occur.

In high humidity (typically >60% RH) macadamias cannot be adequately dried, returning to moisture equilibrium with their storage environment.

Scaled to size; extend as needed

SVPro Macadamia drying systems are modular, and can be scaled to suit the size of your operation whether a small processor or a commercial operator.

And our SVPro Macadamia solutions can be integrated into existing drying processes easily and effectively.

Environmentally friendly

The SVPro Macadamia series offer temperature and humidity controlled air drying. Systems can be self powered, working all the time the sun is shining. Each solution consists of an air collector, a dehumidifier, and a distribution fan. Solar voltaic panels can power the fans, or grid-connect for faster processing and greater control.

