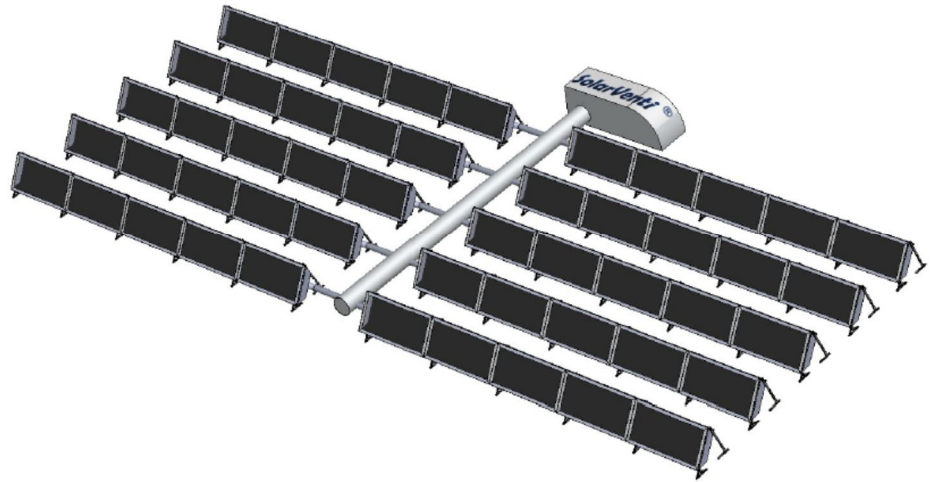


SVPro FruitDry

Quick, controlled drying of fruit

For safe and taint-free storage, very specific ranges of finished moisture content are needed for each fruit variety. Fully dried, 10-15% is typical, with finished moisture rates of up to 25-35% for semi-dry product.

With air drying rates of up to 120m³/h/tonne SVPro FruitDry solutions provide the best of natural air and low temperature drying techniques.



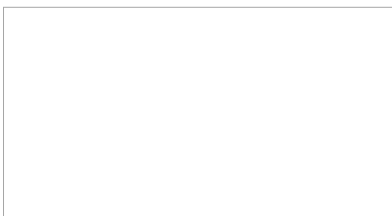
Fruit drying



Free to run, cost effective

With solutions that are powered naturally by the sun alone, through to low-energy installations with regulated climate control, there's a SVPro GrainDry solution suitable to nearly every situation.

Talk to your dealer about how we can help.



Avoiding processing flaws

Carefully controlling drying rates to achieve the desired moisture content is critical. Too much moisture, too slow drying, and bacteria, moulds and fermentation yeasts can thrive. Too dry, and crop yields and returns reduce, shrinkage and deformation occur.

With positive pressure, natural air flow, SVPro FruitDry solutions dehumidify and gently warm to enhance natural airflow and circulation throughout the drying process.

Scaled to size; extend as needed

SVPro FruitDry solutions are modular, and can be scaled to suit the size of your operation - whether a small processor or a large commercial operator. Stand-alone solutions, or integrate with existing drying infrastructure. Talk to us about how we can help.

