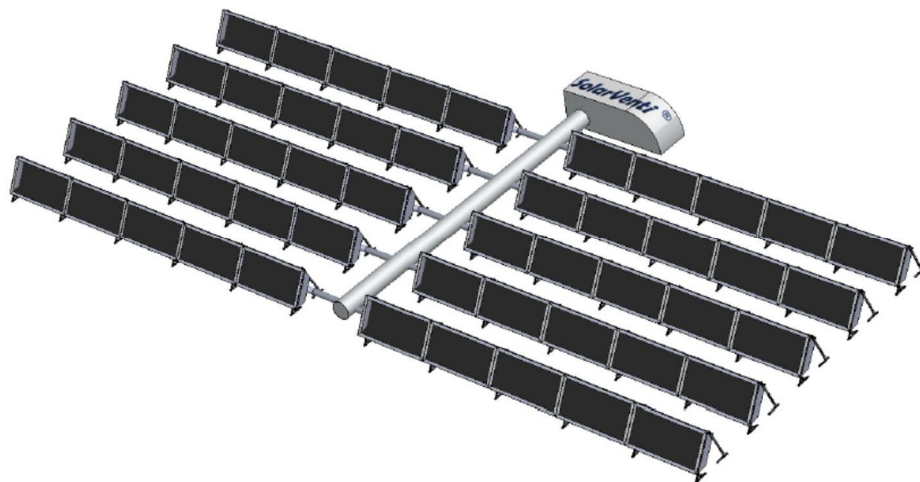


# SVPro Hazelnut

## Safe, fast, and clean

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

Easily and effectively dry the outer shell to recover perfect quality kernels, using dehumidified airflow, and slow and gentle drying temperatures of around 31-38°C,



## Hazelnut processing



## The perfect nut kernel

For optimum results, hazelnuts are best processed at moderate temperatures. Clean and dry from harvesting, fresh nuts are slowly dried to 6-8% over 7-10 days.

Research has shown that the speed of drying isn't critical to achieving quality, but that relative humidity must be kept below 55%.

## Scaled to size; extend as needed

SVPro Hazelnut 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 Hazelnut 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.

