



Macadamia Drying Ovens

*Designed and manufactured in Australia by
Thermoline*

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Proudly Family- Owned and Operated

Today, we remain a proud second-
generation family business



A family
owned
Australian
business



Macadamia Drying Ovens

Designed and Manufactured by **Thermoline**

These Dehydrating Ovens have been specifically designed by Thermoline for efficient drying of macadamia nuts. It features an adjustable air inlet which supplies fresh air into the chamber while an adjustable air exhaust vent removes moist air from the chamber. This system ensures maximum sample drying even when filled to capacity. The controller is preset to do a specific program which is recommended for the sampling of "nut-in-shell" and "kernel recovery" evaluations. Thermoline's heating technology provides a temperature accuracy of $\pm 2^{\circ}\text{C}$ at 70°C (unloaded and vents closed).

- **Models available:**

Thermoline offers Macadamia Drying Ovens in two models, the TD-500FM with a 500-liter capacity and the TD-700FM with a 700-liter capacity. Both ovens come with stainless steel shelves, with the TD-500FM having 10 shelves and the TD-700FM having 12.

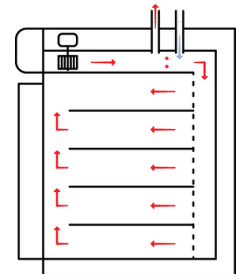


- **Digital Controller:**

The Omron E5CC uses an automated programmable microprocessor to control the temperature within $\pm 0.1^{\circ}\text{C}$. The bright LED display has a range of functions including high alarm, temperature calibration and programmable multi-setpoint functions.

- **Fan Forced Air Circulation:**

Fan-forced air circulation is a process of circulating air using a fan to distribute it evenly throughout the space. Thermoline's horizontal air flow blows dry air across each shelf for effective drying anywhere inside the oven. Heated air is blown down the rear of the oven where it is then forced over the shelf spaces via a perforated rear wall.



- **Stainless Steel Interior:**

Stainless steel is durable, easy to clean and corrosion-resistant, making it the perfect choice for high heat tasks. 316 marine-grade stainless steel is used here to ensure the most corrosive-resistant liner possible.

- **Australian Made:**

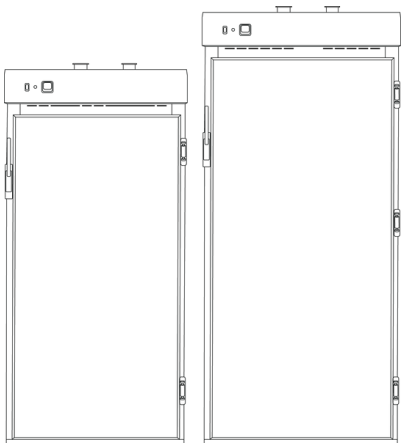
This range is designed and manufactured by Thermoline. We proudly promote and support the Australian Made logo.





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Dimensions

External

WxDxH (mm)

TD-500FM	TD-700FM
780x810x1680	780x810x1980

Note: Inlet and Exhaust ports extend the overall height of the ovens by approximately 40mm.

Internal

WxDxH (mm)

650x650x1200	650x650x1500
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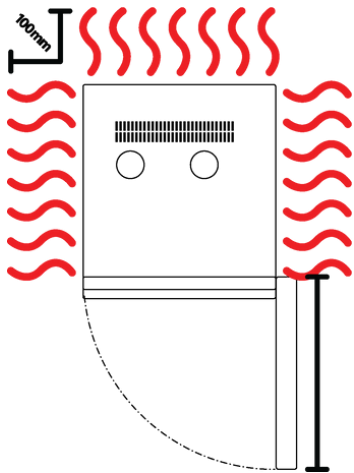
Clearance

Front (mm)

TD-500FM	TD-700FM
780	
100	
100	

Back (mm)

Sides (mm)



See our Volatile
Materials Oven Range.
The TD-AS1681.

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Technical Specification

TD-500FM

TD-700FM

Temperature Range	Ambient +10°C to 70°C	
Temperature Control Stability	+/- 0.1°C	
Temperature Uniformity	+/-2°C @ 70°C (unloaded and vents closed)	
Heater Power	1500W	
Electrical Requirement	10A/230V	
Nominal Capacity	500L	700L
Porthole Diameter	13mm	
Weight	170kg	190kg

Thermoline's entire range of dehydrating ovens can also be used (with customisations) if the 500 and 700 litre models are not suitable. This would allow for bench top models and even up to our large 2400 litre model if needed.



Expert Support Team

Our R&D, manufacturing, support, and sales teams are all in-house allowing for efficient collaboration

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Features

Shelves

TD-500FM

TD-700FM

10

12

Lockable Castors

✓

✓

Internal Fan

✓

✓

Omron E5CC-T

✓

✓

Solid Door

✓

✓

Fibreglass Insulation

✓

✓

Safety

Over Temperature Safety

✓

✓

Over Current Protection

✓

✓

Options

BMS Plug

No volt contact closure plug and socket connection to a Building Management System

Door Locks

Key lockable door locks

Customisable Port Hole

Add additional stainless steel 13mm port holes or choose 50mm port holes

The controller is preset with the following program using the Ormon E5CC-T

48 hrs. at 38°C

48 hrs. at 45°C

48 hrs. at 52°C

“As per the Recommended Standards for Sampling Nut-In-Shell and Kernel Recovery Evaluation”



We are proudly Australian owned

We will continue to invest in Australian manufacturing.

