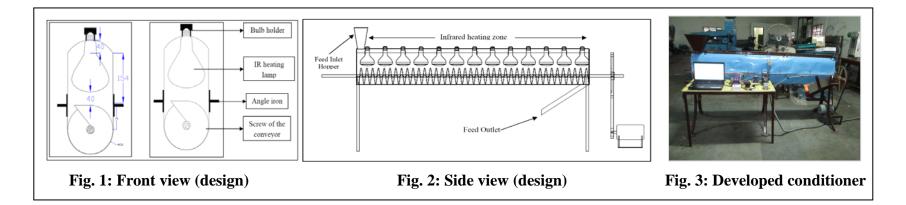
Rapid Cashew Kernel Conditioning Machine and Method Thereof

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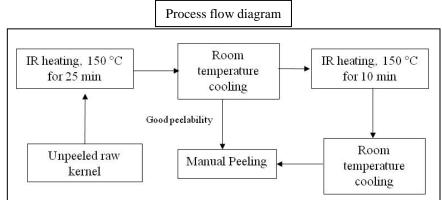


Abstract of invention:

Cashew nut processing involves hot air conditioning of shelled unpeeled cashew kernels, for easy peeling. Hot air conditioning is time consuming and not environmentally friendly, since air is heated by burning fuel wood or cashew shells. This rapid conditioning unit was developed to reduce the processing time and environmental impact. Now conditioning is possible within 1-1.5 hours without any pollution.

Novel features:

- ❖ It is easy to use, rapid in operation and environment friendly
- ❖ It is a low cost, compact machine and can be easily fabricated
- Conditioning of cashew kernels can be done by 1 hour, which is much faster than conventional method



Applications

Cashew nut processing unit is used to reduce the man power, processing time and increase the profitability of the facility.