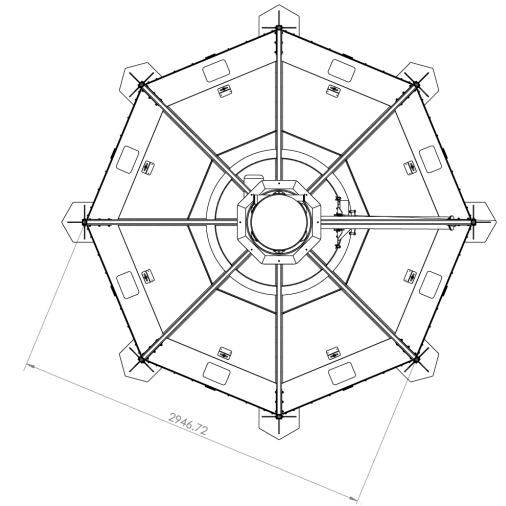


BUILT-IN SOVDA LIFT
For the effortless coffee loading

STORE GREEN OR ROASTED COFFEE

Convey coffee to your roaster or packing facility



Multiple Hopper
Options to Choose

EIGHT CHAMBERS
For storing coffee

WEIGHING HOPPER
For measuring coffee for roasts and blends

CENTRALIZED CONTROL STATION
With touchscreen controls to command all aspects of Silo

PRODUCT SPECS OVERVIEW

- Storage Capacity: 1000 liters x 8 segments
 - Green: ~4800 kg (~10580 lbs)
 - Roasted: ~2830 kg (~6240 lbs)
- Width: 2.95 meters
- Height: 3.0-3.3 meters (depending on options)
- Loading Speed: ~15kg/min
- Unloading Speed: ~15kg/min
- Food grade stainless steel construction
- Utilities:
 - Electric: Single phase, 2400 watts
 - 220v, 50hz
 - OR--
 - 240v, 60Hz
 - Compressed Air:
 - 90 psi (~0.6MPa) at 0.1 cfm (0.16 m³/h)

Basic

Efficient Coffee Storage Solution

Plus

Efficient Coffee Storage with
Inventory measurements

Capacity

Eight segments - 1,000 liters each

Green: ~4800 kg (~10580 lbs) Roasted: ~2830 kg (~6240 lbs) med. roast

Loading

Made possible through Sovda Lift. Customizations possible.

Standard Cyclone

Reliable conveyance in a shorter package

Precision Cyclone

weights and record coffee as it enters

Height

3 Meters

3.3 meters

Automated Storage
Measurement

Load Rate

15 kg/min

12 kg/min

Unload Rate

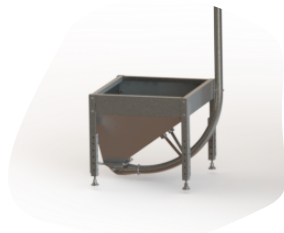
15 kg/min

15 kg/min



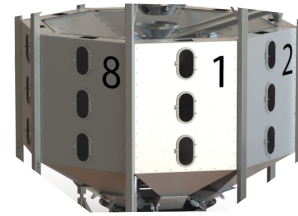
1. Load Coffee

Place coffee into the loading hopper, select the chamber you'd like to load, and let Silo do the rest. Silo Plus measures and records the amount of coffee conveyed and held in each chamber.



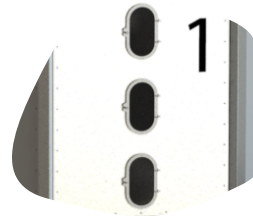
We offer a variety of hoppers to meet your needs, including:

- Hoppers of various sizes
- With and without roasted coffee destoning capabilities
- With or without weight scale readout



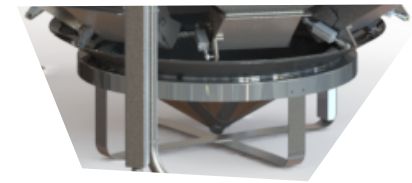
2. Store coffee

Store your roasted or green coffee in eight separated, 1000 liter capacity, chambers. You can store eight separate varieties or use multiple chambers for a particularly large lot.



Large windows provide a look into Silo's storage chambers.

Hinged, these windows allow you to gain access to pull small samples and for blowing chambers out with compressed air



3. Measure & Convey

When it comes time to take your coffee out of storage, use Silo to weigh coffee dispensed from any combination of 1-8 chambers. This makes quick work of pre-roast green portioning or automating blend recipes.



Leveraging Sovda's Quickfill technology, Silo is able to achieve increased unload speed and accuracy.

This means less time waiting, more time doing.