

Flavorwise

————— Make Flavor Consistent —————

The Post-Harvest Pains

Flavorwise Post-Harvest Processing Cabinet



Climate Fluctuating Badly, Not Having a Stable Temp / Humidity.
ComeOut: Overdried - Mold - Hay Smell. **WE HAVE SOLUTION**





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The Flavorwise Smart Drying & Curing Cabinet was specifically designed to automate the entire post-harvest process. Its intelligent climate control system handles **drying, curing, and storage** in a single unit, independently regulating temperature, humidity, air circulation, and fresh air exchange.

Unlike traditional drying in a grow tent, this method creates consistently stable conditions, which significantly improves the **preservation of terpenes**, cannabinoids, and natural aromas. The result is reproducible harvests of **consistently high quality**.

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WE MASTER

Five Variables. One Outcome.

Temperature

Precise thermal control determines enzyme activity and moisture-loss rate throughout every post-harvest stage.

Airflow

Air circulation delivers moistures. Efficient airflow architecture ensures uniform drying and curing across every rack.

Time

Time during curing allows enzymes to break down chlorophyll and convert compounds, smoothing out flavor and stabilizing the harvested crop..

Humidity

Relative humidity governs surface drying speed, terpene preservation and the prevention of mould or over-drying.

Space

Cabinet volume and rack layout define loading capacity and air-path geometry, directly affecting environmental consistency.



One Cabinet. Three Stages.

16–22°C / 60–72°F
52–62% RH
Recommended: 7 days
Ideal for moisture removal and
initial drying of harvested material.

Drying

15–20°C / 59–68°F
55–62% RH
Long-term preservation at stable,
low-humidity conditions.

Storage

Curing

16–22°C / 60–72°F
55–65% RH
Recommended: 28 days
Slow humidity-controlled curing to
develop and stabilise flavour.

Product Specifications

200L gross volume · 172L net capacity
502 × 575 × 1275 mm / 19.8W × 22.6D × 50.2H in
gross weight: Approx. 59.5 kg / 132.2 lb
Packaged shipping weight: 70kg/154.3 lb

- Voltage: 110V / 220V, 60 Hz ·
Output: max 75W
Ambient range: 5–40°C / 41–104°F
Operating noise: approx. 38 dB
- Integrated humidity & dehumidification system
Inverter compressor support
Precision sensor-driven climate control



Package Contents

Each Flavorwise unit ships as a complete, ready-to-operate package.

Main Unit

- × 1 Flavorwise cabinet
- × 1 Carbon filter module

Racks & Fittings

- × 10 Removable wire racks
- × Glass curing jar

Water & Drainage

- × 1 Water tank 5.5L

Documentation

- × 1 User manual (EN)

Core Working Components

Sensing & Climate Control

Precision temperature and humidity sensors monitor cabinet conditions continuously, paired with an inverter compressor for responsive, energy-efficient climate regulation.

Heating & Airflow

A PTC heater provides stable, safe supplemental warmth. Variable-speed 3D vortex fans distribute conditioned air uniformly across upper, middle and lower zones throughout each stage.

Moisture Management

A 5.5L internal water tank captures condensate during drying and serves as a humidity source during curing. An integrated evaporation system routes excess moisture outside the cabinet.

Control Logic

Intelligent control logic coordinates all subsystems — sensors, compressor, heater and fans — to maintain verified operating parameters across Drying, Curing and Storage stages automatically.



Largest Capacity. Flexible Loading.

Flavorwise delivers a spacious 172L net capacity, purpose-built for larger small-batch harvests that demand consistent, repeatable results throughout every stage.



10 removable wire racks support both laying and hanging, dried trimming and wet trimming workflows, giving growers the flexibility to load product in the format that suits their harvest.



Designed for serious small-batch operations — maximise usable space without compromising airflow, uniformity or environmental control.



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Multi-Path Airflow Architecture

Multiple independent airflow paths distribute conditioned air across the upper, middle, and lower zones of the cabinet. Vertical circulation works in tandem with horizontal distribution to eliminate stagnant pockets and maintain consistent temperature and humidity throughout every shelf level.

Uniform airflow across all zones ensures every rack receives the same environmental conditions — improving batch consistency and post-harvest quality.



Dual-Layer Condensate Management



During drying, moisture drawn from the harvest is condensed and collected into the integrated 5.5L water tank. When condensate exceeds the tank's capacity, the excess is automatically routed to the internal evaporation module and discharged safely outside the cabinet.

This dual-layer design minimises overflow and leak risk, ensuring a clean, controlled drying environment throughout the full cycle.





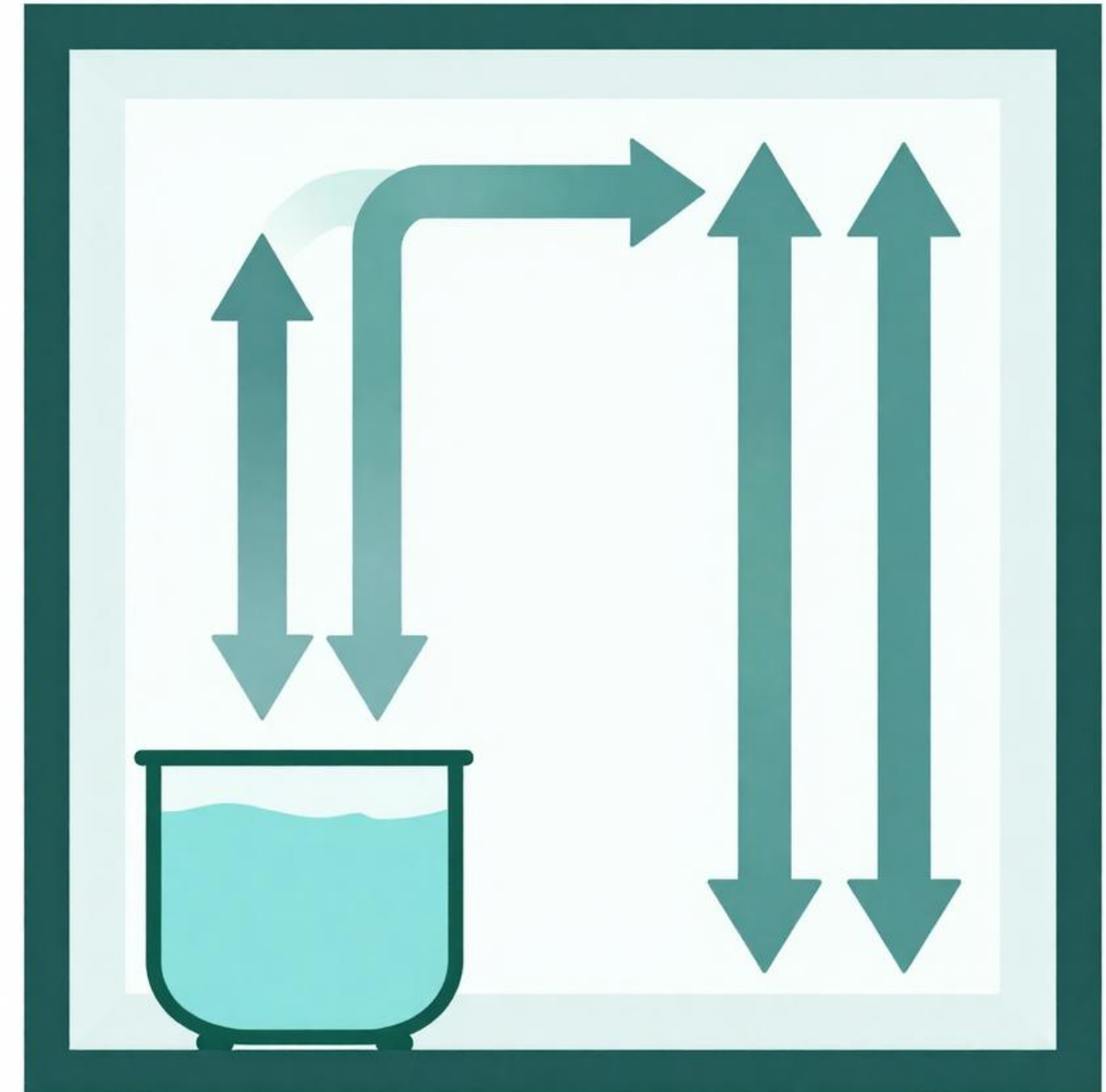
Active Humidity Recovery

During the curing stage, cabinet humidity is actively restored using water stored in the 5.5L integrated tank. A variable-speed 3D vortex fan continuously refreshes the air above the water surface, accelerating natural evaporation and returning moisture to the cabinet environment faster than passive water tray methods alone.

A faster response than passive tray or sponge evaporation when cabinet RH needs support. Precise, active humidity restoration — engineered to maintain the curing window without manual intervention.

A Closed Moisture Loop

Moisture extracted during drying stage is condensed and captured in the 5.5L internal tank. During curing, that stored water becomes an active humidity source — returning moisture to the cabinet precisely when it is needed. A single water volume serves both removal and recovery, forming a practical closed-loop moisture management architecture.





High-Density Odor Filtration

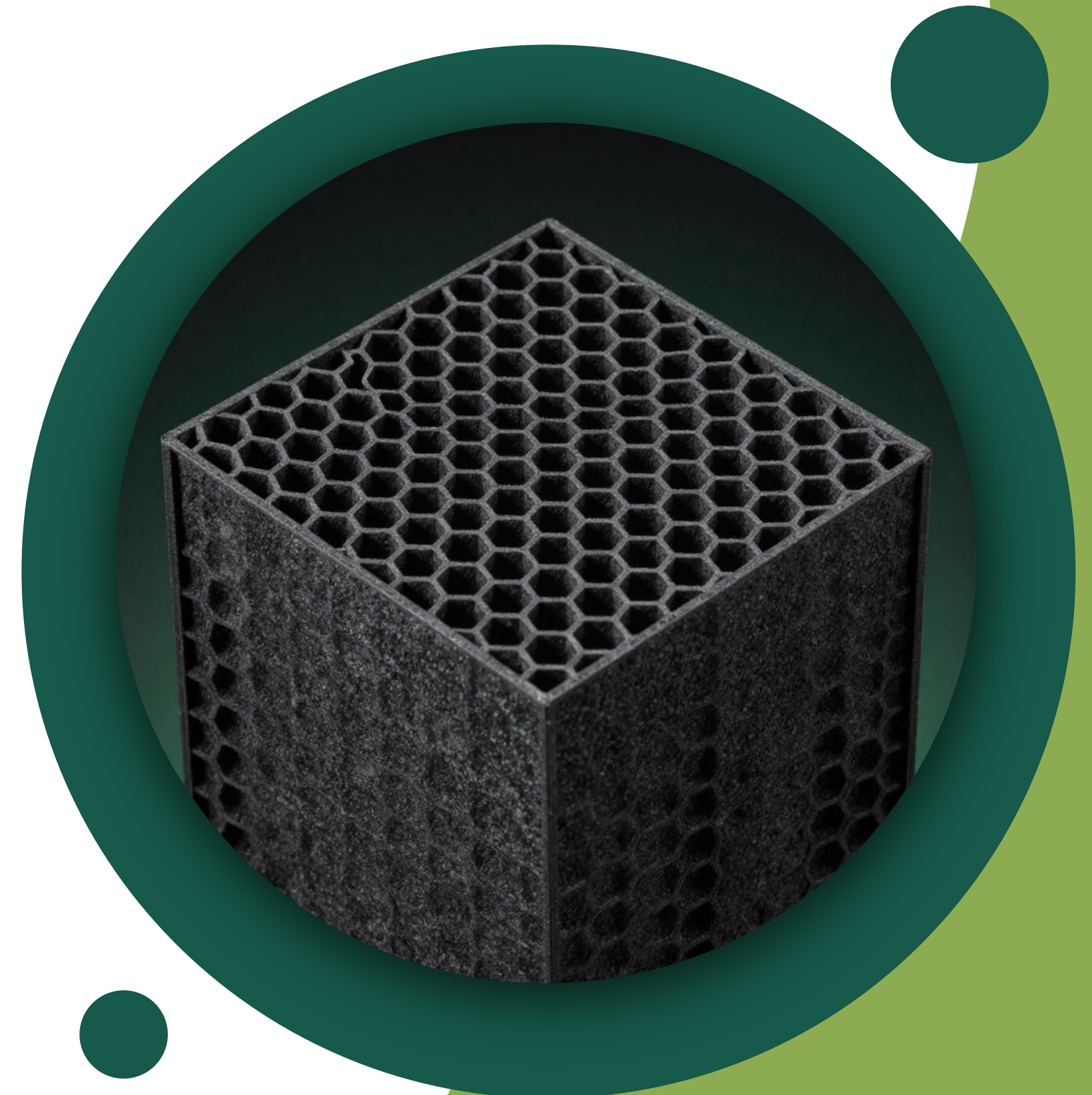
Flavorwise integrates a large-volume, high-density honeycomb activated-carbon filter designed for durable, low-maintenance odor control throughout the drying, curing and storage cycle.



Honeycomb activated-carbon structure maximises surface area for superior odor adsorption with minimal airflow restriction.



Long-service filter lifespan reduces maintenance intervals, keeping operating costs low and cabinet performance consistent over time.





Consistent Flavour. Stable Result.



Flavorwise is purpose-built for post-harvest excellence.



Hydro Supply Co.



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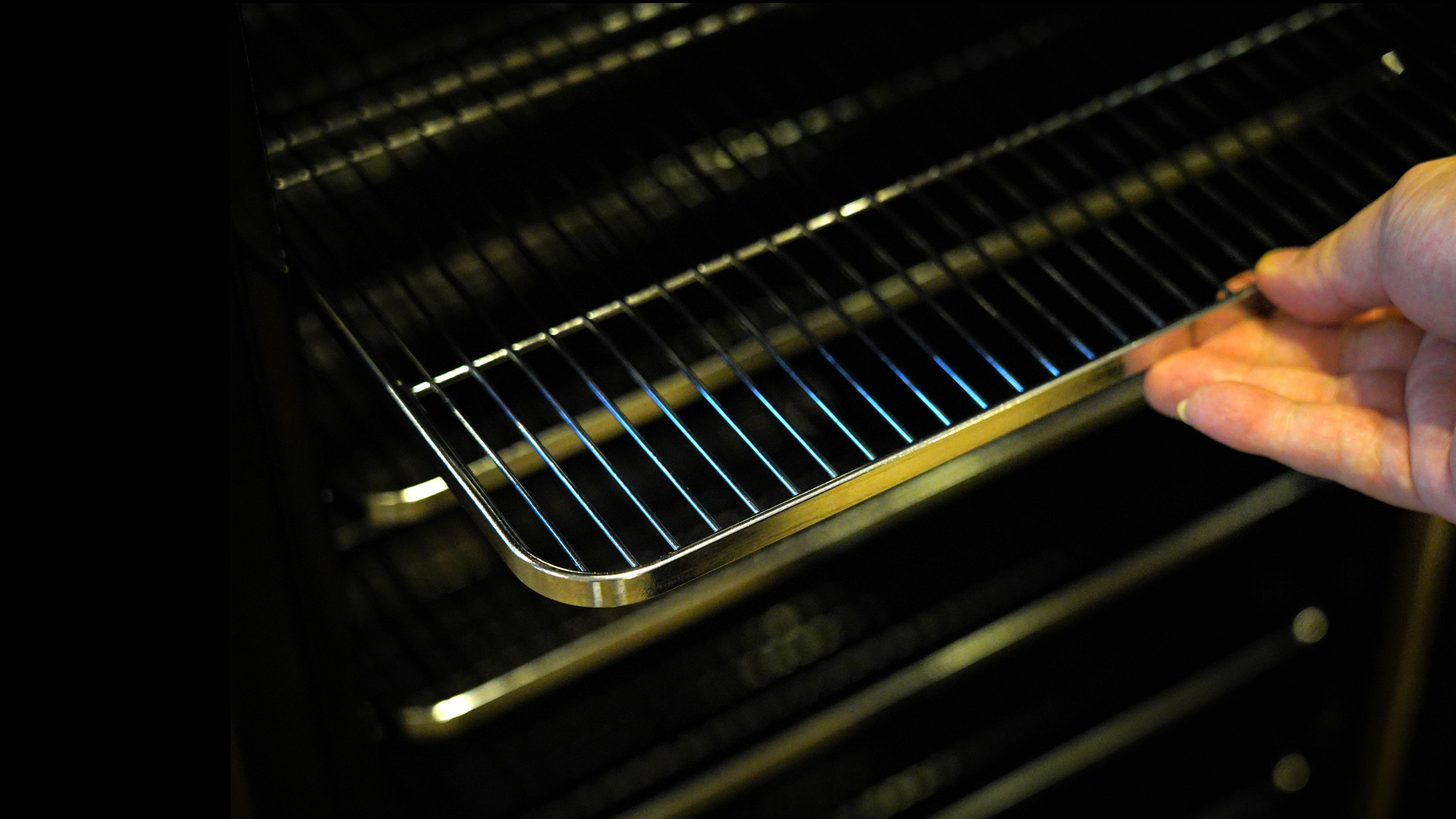


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Flavorwise

More Info

Product Quick View

<https://www.youtube.com/watch?v=9hLEGt9cCFQ>

Usage Tutorial:

<https://www.youtube.com/watch?v=C5Hv0vgDXQg>