

Table of the Drying Temperature

The following temperature is just an example/standard.

Drying time depends on the quantity on the tray and thickness of the goods.

Please record the real data, and create your own table.

(Vegetable)

Mushroom (Whole)



Total 24 hours

Process	SET
Temperature	50°C
Hour	24hours
Damper (Automatic)	Full Open(1)

※ Quantity about 7kg per tray before drying and 0.7kg per tray after drying

Mushroom (Sliced)



Total 12 hours

Process	SET
Temperature	50°C
Hour	12hours
Damper (Automatic)	Full Open(1)

※ Quantity about 4kg per tray before drying and 0.4kg per tray after drying

Onion



Total 12 hours

Process	SET
Temperature	70 °C
Hour	10hours
Damper (Automatic)	1/2 Open(3)

※ Quantity about 4kg per tray before drying and 0.2kg per tray after drying

Sweet Potato



Total 20 hours

Process	SET
Temperature	40°C
Hour	20hours
Damper (Automatic)	1/4 Open(4)

※ Steamed Potato, peeled and cut into 1/2 inches.
 ※ Quantity is about 2kg per tray before drying and 0.5kg per tray after drying

Mukhiya



Total 20 hours

Process	SET
Temperature	40°C
Hour	20hours
Damper (Automatic)	1/2 Open

※ Cut into 1/2 inches
 ※ Quantity about 4kg per tray before drying and 0.4kg per tray after drying

Tomato



Total 24 hours

Process	SET
Temperature	45°C
Hour	24hours
Damper (Automatic)	1/2 Open

※ Sliced into 1/4 inches
 ※ Quantity about 4kg per tray before drying and 0.4kg per tray after drying

(FRUITS)

Mango



Total 24 hours

Process	SET
Temperature	45°C
Hour	24hours
Damper (Automatic)	1/2 Open

※ 100 pieces per tray
 ※ Quantity is about 4kg per tray before drying and 1kg per tray after drying

Grape (Raisins)



Total 24 hours

Process	SET
Temperature	65°C
Hour	24hours
Damper (Automatic)	1/4 Open

※ Quantity is about 4kg per tray before drying and 1kg per tray after drying

Fig



Total 24 hours

Process	SET
Temperature	45°C
Hour	24hours
Damper (Automatic)	1/4 Open

※ Cut in 4 pieces
 ※ Quantity is about 4kg per tray before drying and 1kg per tray after drying

Apple



Total 20 hours

Process	SET
Temperature	40°C
Hour	20hours
Damper (Automatic)	1/4 Open

※ Cut into 1/4 inches
 ※ Quantity is about 4kg per tray before drying and 0.4kg per tray after drying