

Table of the Drying Temperature & Time

The following temperature is just an example/standard.

Drying time depends on the quantity on the tray and thickness of the row material.

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

(Vegetable)



Mushroom

Total 24 hours

Process	SET
Temperature	40°C→50°C
Hour	11h → 13h
Damper	Full Open (1)

※ Quantity about 4kg per tray



Eggplant

Total 16 hours

Process	SET
Temperature	45°C
Hour	12 hours
Damper	Full Open (1)

※ Cut into 1/4 inches, Quantity about 4kg per tray

(Fruits)



Orange

Total 20 hours

Process	SET
Temperature	45°C→55°C
Hour	16h → 4h
Damper	Full Open (1)

※ Cut into 3-5mm



Tomato

Total 20 hours

Process	SET
Temperature	50°C→60°C
Hour	6h → 14h
Damper	1/2 Open (3)

※ Sliced into 1/4 inches



Strawberry (Sliced)

Total 16 hours

Process	SET
Temperature	45°C
Hour	16 hours
Damper	Full Open (1)

※ Cut into 5-10mm

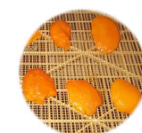


Pineapple (Sliced)

Total 20 hours

Process	SET
Temperature	45°C→50°C
Hour	5h → 15h
Damper	Full Open (1)

※ Cut into 1/4 inches



Mango

Total 20 hours

Process	SET
Temperature	45°C→50°C
Hour	5h → 15h
Damper	3/4 Open (2)

※ 100 pieces per tray



Grape (Raisins)

Total 48 hours

Process	SET
Temperature	60°C
Hour	48 hours
Damper	1/4 Open (4)

※ Quantity about 4kg



Fig

Total 24 hours

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

※ Cut in 4 pieces



Apple

Total 20 hours

Process	SET
Temperature	45°C
Hour	20 hours
Damper	1/2 Open (3)

※ Cut into 1/4 inches