1/2" PLYWOOD DOOR

AIR EXHAUST
3" dia. port

2 1/2"

1/2" PLYWOOD DOOR

AIR EXHAUST
3" dia. port

2 1/2"

LEFT SIDE SECTION VIEW scale 3"=1'-0"

SUGGESTION:
INSTALL ALL WIRING BEFORE INSTALLING AIR DUCTS.

REMOTE SENSING BULB FOR THERMOSTAT

1/8" SLOTS

PLENUM CHAMBER

REMOVABLE BACK PANEL (LINE W/ ALUM. FOIL)

1/45 HP DAYTON MOD. #1 2 C7.B1, 115 v. - 2870 RPM; R. 80 cfm. @ 1/2" s.p. - fan & motor (constant run)

1KW-10 V. CONE-TYPE RESIST HEATING ELEMENTS
2-5"x4"x16 ga.sht. metal shields
2 1/8" dia.
intake port

110 V. SURFACE MOUNT PORCELAIN SOCKET

HEAT SHIELDS (ea. side)

THERMOSTAT (range -55 / 175 F)
HEATING ONLY

BACK - SECTION VIEW "PLENUM"

CAUTION:
HEAT SHIELDS MUST BE INSTALLED TO MINIMIZE FIRE HAZARD.

FRUIT DRIER
PLAN NO. 731001
COOPERATIVE EXTENSION SERVICE
Sheet 2 of 6
University of Arkansas
Division of Agriculture
U.S. Department of Agriculture Cooperating
NOTE:
ALL JOINTS IN AIR DUCTS & PLENUM CHAMBER SHOULD BE CAULKED.
FRUIT DRYING PROCEDURE

APPLES:
A. PEEL, CORE, & SLICE IN 1/4 RINGS
B. DIP FRUIT IN BLEACHING SOLUTION* FOR 2 MINUTES.
C. PLACE PREPARED FRUIT IN LARGE PLASTIC BAG, SEAL, & REFRIGERATE OVER-NIGHT FOR BEST RESULTS.
D. PLACE FRUIT EVENLY IN TRAYS, & PLACE TRAYS IN DRIER.
E. SET THERMOSTAT @ 105°F
F. DRY TO 15-20% MOISTURE W.B.
G. APPX. TIME REQ. TEMP. OUTSIDE AIR

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<th>HRS.</th>
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<td>9 - 10</td>
<td>70</td>
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<td>7 - 8</td>
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PEACHES:
A. PEEL, PIT, & SLICE INTO 1/4 sections
B. AS ABOVE
E. SET THERMOSTAT @ 145°F
F. DRY TO 15-20% MOISTURE W.B.
G. APPX. TIME REQ. TEMP. OUTSIDE AIR

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* for bleaching agent use:
3 level teaspoons of 60% SODIUM BISULFITE PER QT. OF WATER.

NOTE: CIRCUIT: 120 V.-20 A. MIN.

△ NOTE (INSERTED SCREEN WIRE LINING IS SUGGESTED TO REDUCE THE POSSIBILITY OF FRUIT CONTACTING GALV HARDWARE CLOTH.)
Disclaimer

This site makes available conceptual plans that can be helpful in developing building layouts and selecting equipment for various agricultural applications. These plans may be outdated and do not necessarily represent the most current technology, construction codes, or agricultural practices. They are not construction plans and do not replace the need for competent design assistance in developing safe, legal and well-functioning agricultural building system. The University of Arkansas Cooperative Extension Service, the United States Department of Agriculture and none of the cooperating land-grant universities warranty these plans.