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INCREASED DRYING EFFICIENCY

Annotation. Dried fruits and vegetables are always in great demand among the possessor population. Food processing enterprises, schools, kindergartens, canteens, cafes and other catering enterprises usually buy fruit and vegetables drying devices and their practical application of useful information.

Keywords. Drying of vegetables and fruits, Vengerka, injection, steam, product, sterilisation chamber.

Drying vegetables and fruit is a cheap and very sophisticated way of storing them. Such tinned dried fruits are perfectly preserved, cool do not need rooms and do not take up a lot of space to purchase the appropriate equipment for the production of vegetables corresponds. Dryers for fruits and vegetables, providing high-quality drying, produce separate companies. One of them – "Feruza," manufacturers – "Vostok," "Pichuga" which use infrared radiation, people and absolutely harmless to the environment. Such rays penetrate into fruits and vegetables, which is well absorbed by the liquid tissues are not absorbed and thanks to this moisture is in low temperature (40-60°C) is purified. During such processing all the useful substances, vitamins, aroma and even colour are almost completely preserved. The drying time is set according to the product itself, taking into account the ambient temperature.

Dryer for fruits and vegetables "DRY" mainly contains warm air during the processing of medicinal herbs, root crops, fruits, fruit, used for drying mushrooms and quickly leaves the working tank with the help of a fan due to the release of high quality is ensured. Firm "Feruza" industrial drying plant "Nadezhda" with a load of products up to 50 kg semi-industrial drying ovens "Universal," "Universal-2," "Universal-3" and produces a mini-complex for infrared processing of agricultural products. Drying (bleaching, cleaning, washing, cutting, drying, " Natural sciences in the modern world: theoretical and practical scientific, distance, online confer-

ence "Research chopping, packaging, as well as weighing, the cost of this mini-complex several components).

"Elf-2M" for a full cycle of production of dried products You can buy a set of equipment from the company (Ryazan). Characteristics of the following two models can be seen in the table:

You get from Elf-2M only drying module IPKS-064 or Universal drying You can buy a cabinet. Sale of drying cabinet Shs-1 at JSC "Penzmash" You can get. Before starting drying it is necessary to prepare raw materials: sorting, sorting, removal of damaged, unripe and overripe items. Fruits and vegetables are thoroughly washed with running water, inedible parts (stems, peels, peeled from root cultures, etc.) are divided into circles, lines, lines, pieces. Drying raw materials in a solution of salt or citric acid store (5-10 g per 1 litre of water). Vegetables and fruits chopped bleached, laid in a thin layer and dried in special cabinets.

During drying there is a natural weight loss of the products. 1kg yield of dried products from raw materials is given below: each type of vegetable has its own drying technology. For example, ripe beetroot and carrots before drying after 30 minutes of hot water to boil, then cut and dried. Several drying methods exist for apples (depending on the variety). Small pears in sugar syrup (1 litre of water) 150-180 g sugar) can be dried completely, and large pears are dried into several parts.

Wengerka is better dried from plums (you can do anything) intermittently in several stages. Dried to prevent blackening of apricots during drying fumigated for an hour (2 g of sulfur per 1 kg of apricots), then fumigation 70 Dry at a temperature up to ° C. Some fruits and vegetables are immediately known at one temperature dried in cabinets, the rest are pre-dried in the sun and then dried, the rest are first lightly dried in cabinets, then in the sun, then dried again in cabinets at low temperature.

You can sell fruit and vegetables (except your own) to the summer population, rural population, in villages you can buy. Apples, plums, carrots in fruit years, barley is usually very cheap. If possible, buy fruit in southern regions. It is advisable to grow herbs (barley, parsley, celery, etc.) in your farmhouse

Dried fruit is not only good for beriberi in cold season remedies, but also cooked foods, meat dishes and other is a tasty ingredient to add. On your own, in vitrinastore 9 " Natural sciences in the modern world: theoretical and practical scientific, distance, online conference "Research fruit dryer purchased with delivery in the online shop take advantage. Dryers are available in two types.

Convection food dryers:

These are budget devices designed for small catering enterprises. The principle of operation of the device - pre-washed fruits, vegetables and berries lay the equipment on a plate, then connect it to the electrical network. To eat for even drying it is necessary to periodically change plates that when using hot air the working process is carried out evenly distribution. In this case, the products are one of the vitamins loses part, slightly changes their colour and taste. Infrared dryers Here for the processing of products uses infrared rays, which are different have a length and enter the thickness of the fruit, etc. up to 10 mm.

Drying of vegetables, fruit, fruit, mushrooms: Drying receiver for loading raw materials into the processing line for the production of freeze dried products from the hopper we can offer various types of equipment, such as dried vegetables, fruit or mushrooms into a dried bag. Drying vegetables and fruit from the main stream of raw materials long storage and dryness of poor quality agricultural products concentrates – instant soups, cereals, mashed potatoes and dry to be used as a base for the production of other allows the product to be processed.

In the process of technological processing vegetables and fruits lose from 80% to 95% of the original mass, raw depending on the type of material and technological requirements moisture content can be reduced by 90%. In general, the technological parameters of the drying complex of vegetables and fruits scheme is as follows.

Table

Product Name	Humidity, %	Drying time, hour
Grape	35	2-4
Apple	20	1-2
Apricot	30	2-4
Dates	40	4-6
Fig	25	1-2

Drying line for drying vegetables, fruits and mushrooms. Drying line for drying vegetables and fruits, including tomatoes and mushrooms calculated. Working principle of drying chamber: drying injection and gradually increase the moisture content of the product characteristics of the dried product and is a natural process to maintain proper quality. Machine with back inflator and air heating system sections.

This type of drying allows you to achieve for you the same drying that provides an average moisture content on the final product between 70 - 90% reduces to. Steam drying chamber for vegetables 10 " Natural sciences in the modern world: theoretical and practical scientific, remote, online conference on section with temperature from 75 ° C to 135 ° C can be made in the form of a 3-part tunnel in the temperature range. Drying in the

process of which vegetables or fruit on a conveyor belt passing from one part to another, gradually reduces its moisture. Tunnel type steam chamber for drying fruits and vegetables.

Fruit and vegetable drying line options include:

1. Moisture meter sensor
2. Power supply and stabilisation system
3. Sensor cooling system

Depending on the commodity and process requirements we choose chambers of different capacity different drying options, as well as the final product - frozen dried fruit and vegetables packaging machines we can do it. Information is available on request.

Agriculture Dryers for meat, grain, fruit and vegetables, herbs and tea, nuts and mushrooms, fodder, seafood and cheese well. Machines to remove excess moisture, dust and other harmful substances ensures the purification of impurities. High-tech agriculture operation of drying equipment at a sufficient price efficiency, versatility, uniform heating of the product over the entire area.

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