

# Solar Drier User Guide

Following points should be kept in mind while using a solar drier for drying/dehydration of fruits & vegetables:

- While drying / dehydrating fruits & vegetables, don't keep temperatures in the drying chamber too low or too high. Temperatures too low may result in the growth of bacteria on the produce. Temperatures too high will result in the produce being cooked instead of dried.
- The fruits and vegetables should be dried /dehydrated between 50 and 60 degrees Celsius.
- You can begin drying/dehydrating your produce at higher temperatures, but turn the temperature down after the first hour or so. The last hour or so of drying time should be turned down on a lower setting.
- Fruits and vegetables must be dried/dehydrated in single layers on trays. In order to meet the food safety standards, always use trays made of stainless steel or wood. You must turn the produce and rotate the trays regularly (at least after each 2 to 3 hours) while the produce is drying.
- Suitable temperatures for drying fruit and vegetables are as follows:
  - Vegetables: **54 degrees Celsius**
  - Fruits: **57 degrees Celsius**
- It usually takes vegetables 8-20 hours to dry, and fruit 12-48 hours. Depending on outside drying conditions, drying times may take longer.
- In order to enable you to check and control the temperatures in the drying chamber a thermostat and exhaust fans are provided in the drying chamber of the solar drier. When exhaust fans are turned on the temperature in the solar chamber will drop and vice versa.
- Air filters provided in drier must be cleaned/dusted or washed at least once in a week in order to prevent blockage of the air filter and (or) dust coming in the drying chamber.
- When storing your dried product, keep in mind that no moisture should be allowed to enter the container. Dried produce absorbs moisture from the air, so the storage container must be airtight. Some acceptable storage containers are jars and plastic bags. Store your containers of dried produce in a cool, dark, dry place. 15 degrees Celsius or below is best.

The above-mentioned guidelines are based upon general principles of dehydration and ASF shall not be held liable for any risk, loss, or damage whatsoever that may arise during the process.



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