

PROCESS: DRYING OF CHICKPEAS IN
 CONVEYORISED MICROWAVE
 #Temperature profile before drying

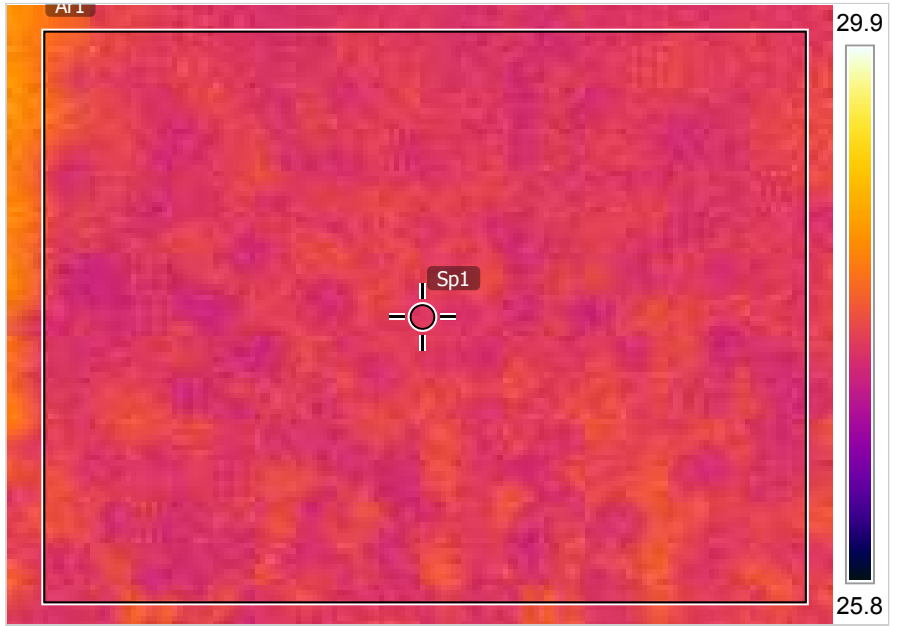
Measurements °C

20/07/2017 10:35:41 AM

Ar1	Max	28.3
	Min	27.2
	Average	27.6
Sp1		27.6

Parameters

Emissivity	0.95
Refl. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0210.jpg

20/07/2017 10:35:41 AM



DC_0211.jpg

PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 11 MINUTES
 #Temperature profile after drying in 1 pass

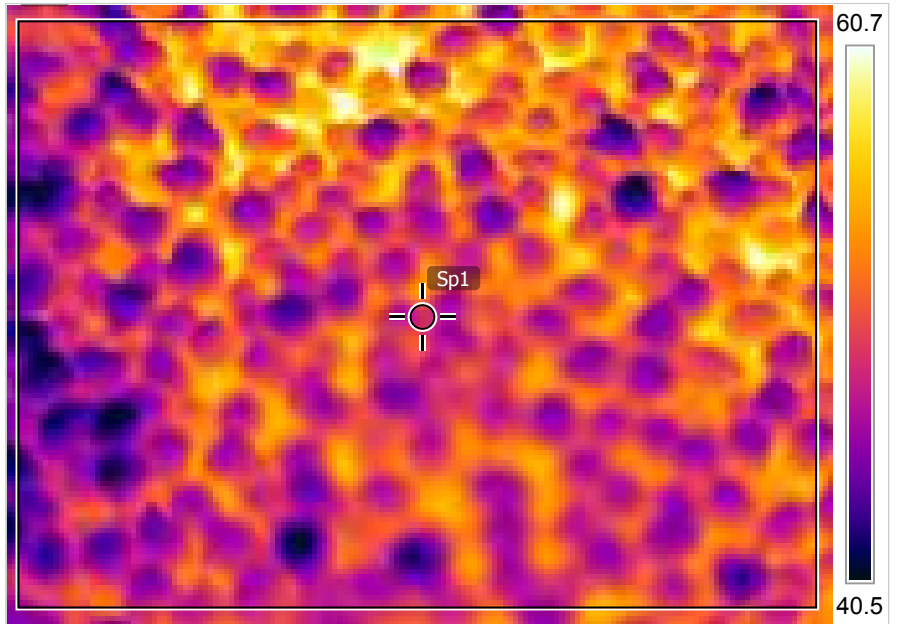
Measurements °C

20/07/2017 11:19:52 AM

Ar1	Max	62.5
	Min	40.1
	Average	49.7
Sp1		48.6

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0220.jpg

20/07/2017 11:19:52 AM



DC_0221.jpg

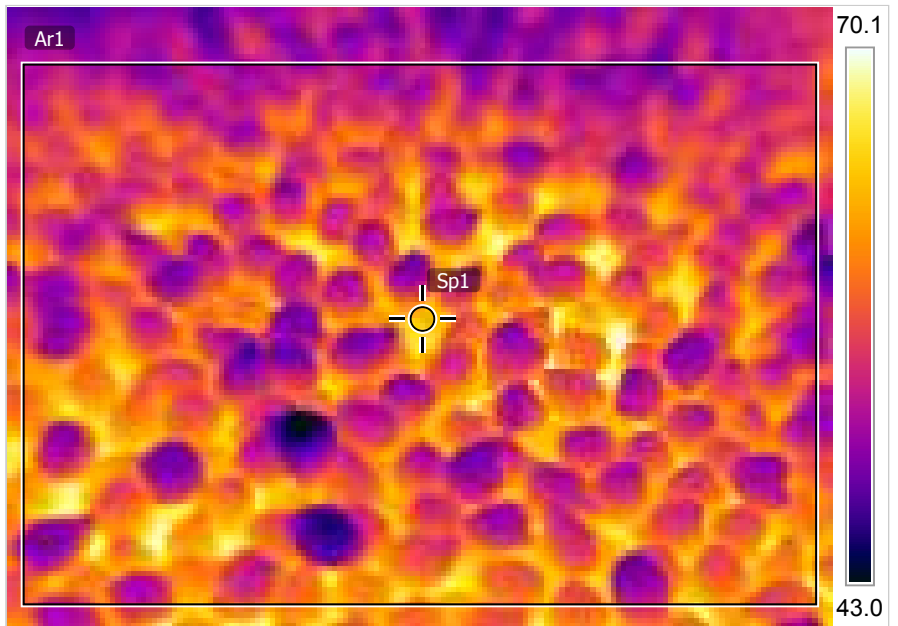
PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 22 MINUTES
 #Temperature profile after drying in 2 passes

Measurements °C 20/07/2017 11:49:13 AM

Ar1	Max	72.0
	Min	42.4
	Average	56.4
Sp1		62.9

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0232.jpg

20/07/2017 11:49:13 AM



DC_0233.jpg

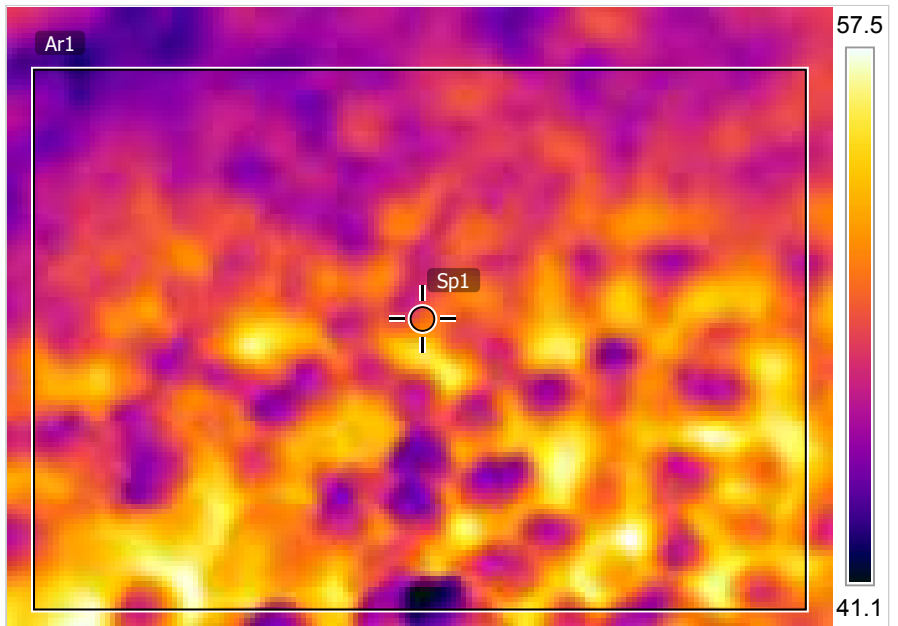
PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 33 MINUTES
 #Temperature profile after drying in 3 passes

Measurements °C 20/07/2017 12:20:58 PM

Ar1	Max	57.9
	Min	40.4
	Average	49.5
Sp1		49.9

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0244.jpg

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DC_0245.jpg

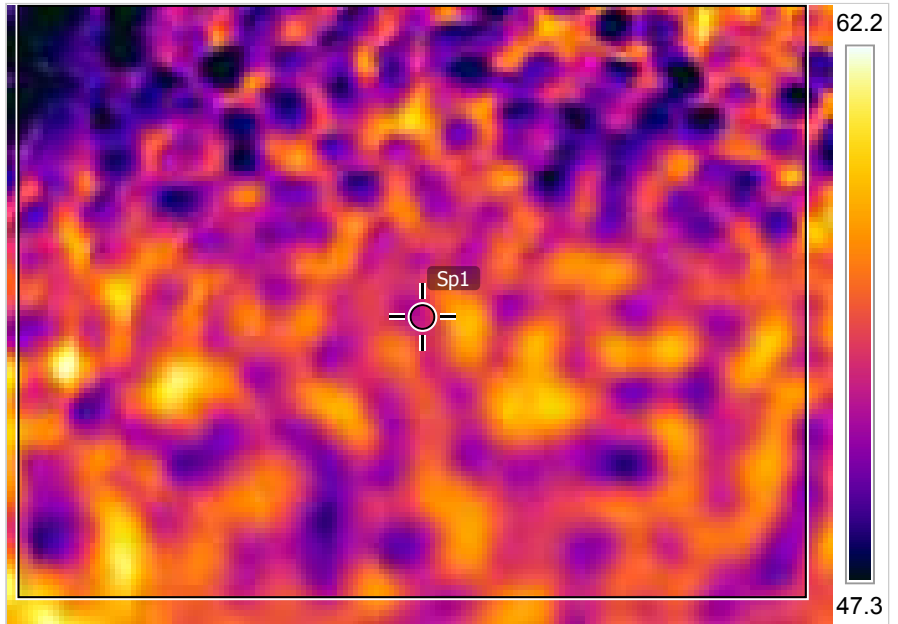
PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 44 MINUTES
 #Temperature profile after drying in 4 passes

Measurements °C 20/07/2017 12:51:34 PM

Ar1	Max	63.4
	Min	43.9
	Average	53.2
Sp1		52.5

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0256.jpg

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DC_0257.jpg

PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 55 MINUTES
 #Temperature profile after drying in 5 passes

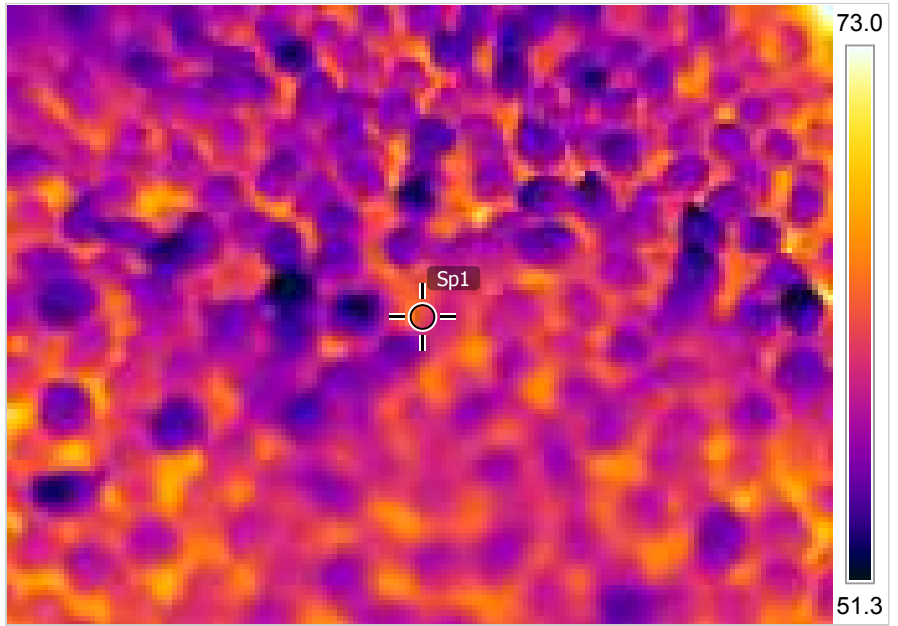
Measurements °C

20/07/2017 1:18:02 PM

Sp1	61.1
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Parameters

Emissivity	0.95
Refl. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0260.jpg

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DC_0261.jpg

PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 66 MINUTES
 #Temperature profile after drying in 6 passes

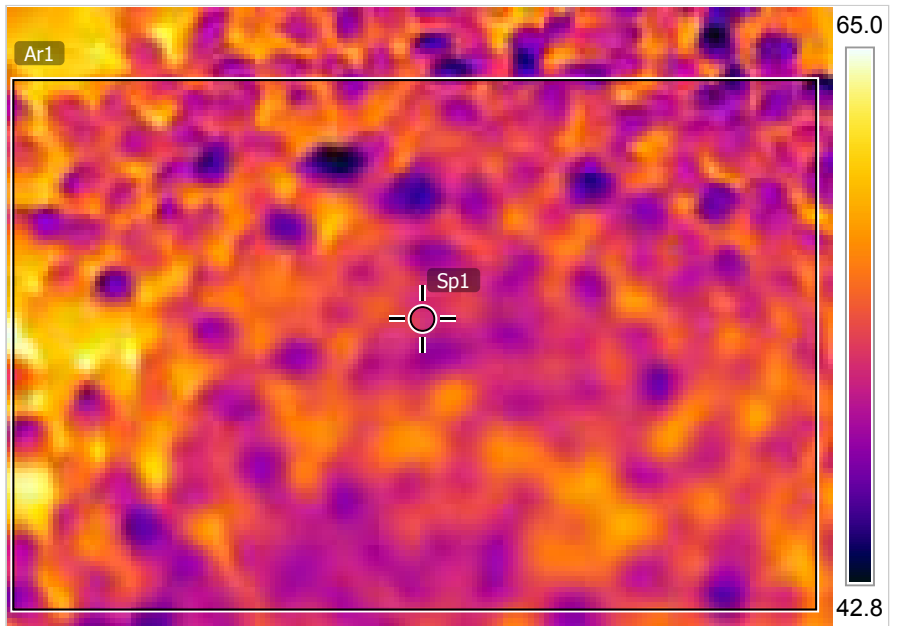
Measurements °C

Ar1	Max	65.1
	Min	41.4
	Average	53.1
Sp1		52.4

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1

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IR_0270.jpg

20/07/2017 1:49:09 PM



DC_0271.jpg

PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 77 MINUTES
 #Temperature profile after drying in 7 passes

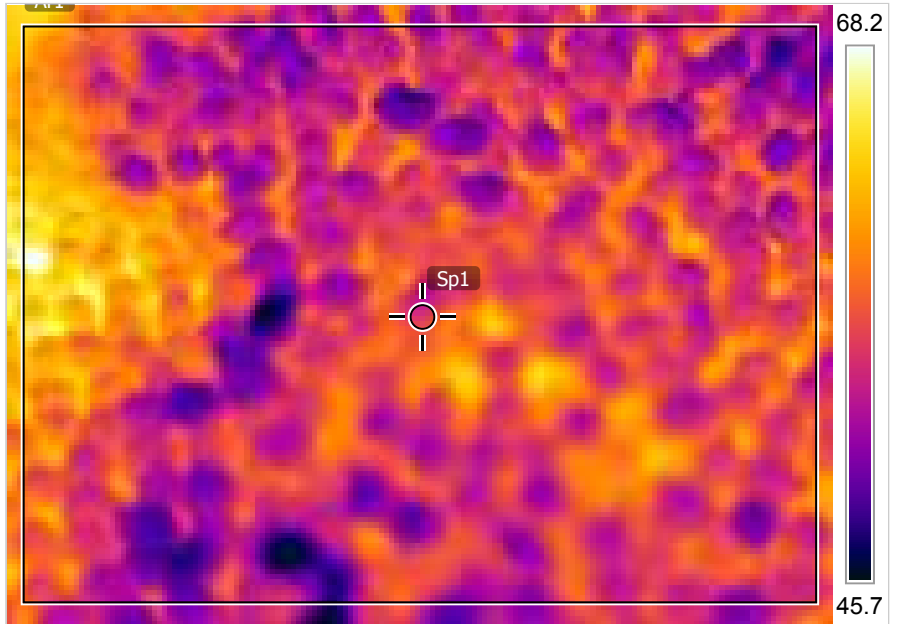
Measurements °C

Ar1	Max	69.2
	Min	45.0
	Average	55.7
Sp1		55.6

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1

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IR_0278.jpg

20/07/2017 2:18:21 PM



DC_0279.jpg

PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 99 MINUTES
 #Temperature profile after drying in 9 passes

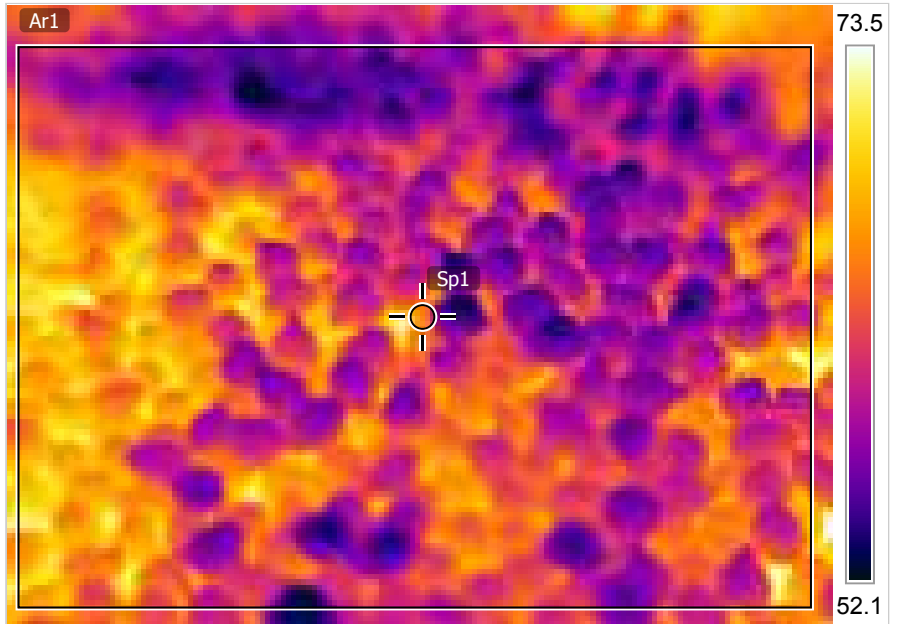
Measurements °C

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Ar1	Max	73.8
	Min	51.2
	Average	61.5
Sp1		65.6

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0286.jpg

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DC_0287.jpg

PROCESS: DRYING OF SOKED CHICKPEAS IN CONVEYORISED MICROWAVE FOR 121 MINUTES
 #Temperature profile after drying in 11 passes

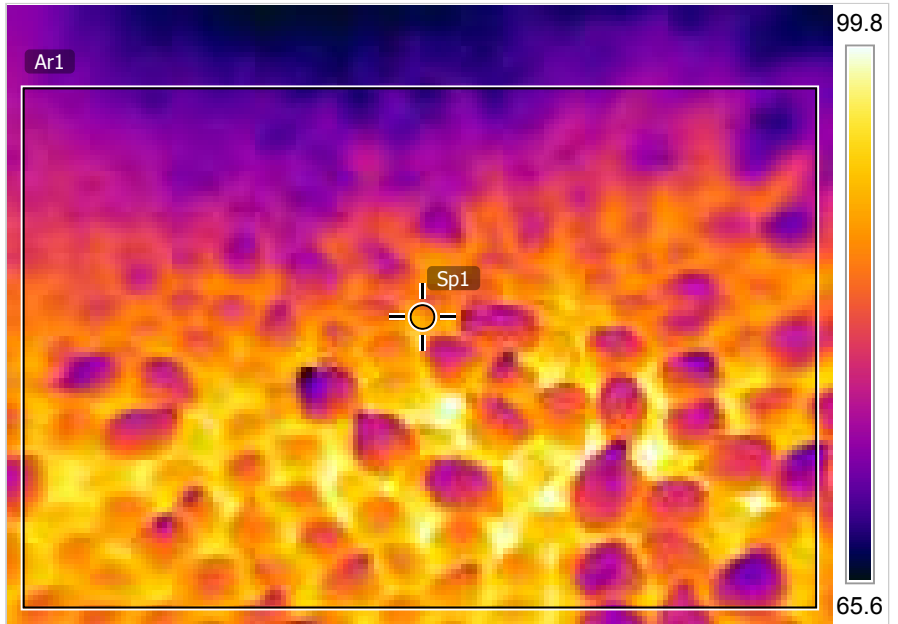
Measurements °C

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Ar1	Max	101.0
	Min	65.4
	Average	83.7
Sp1		88.4

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR_0302.jpg

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DC_0303.jpg