

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

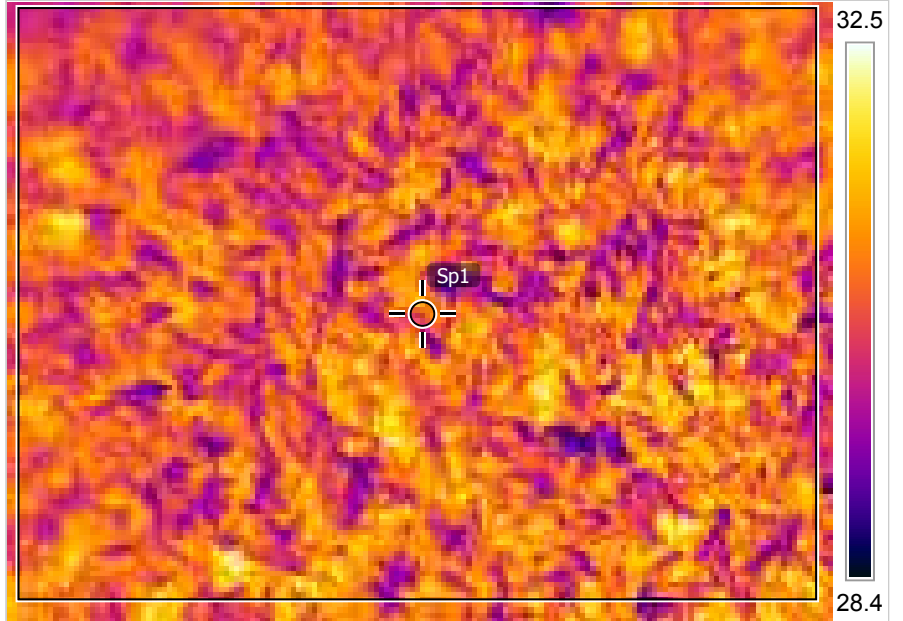
Measurements °C

19/07/2017 5:43:26 PM

Ar1	Max	32.5
	Min	28.4
	Average	30.6
Sp1		30.3

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\_0190.jpg

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DC\_0191.jpg

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

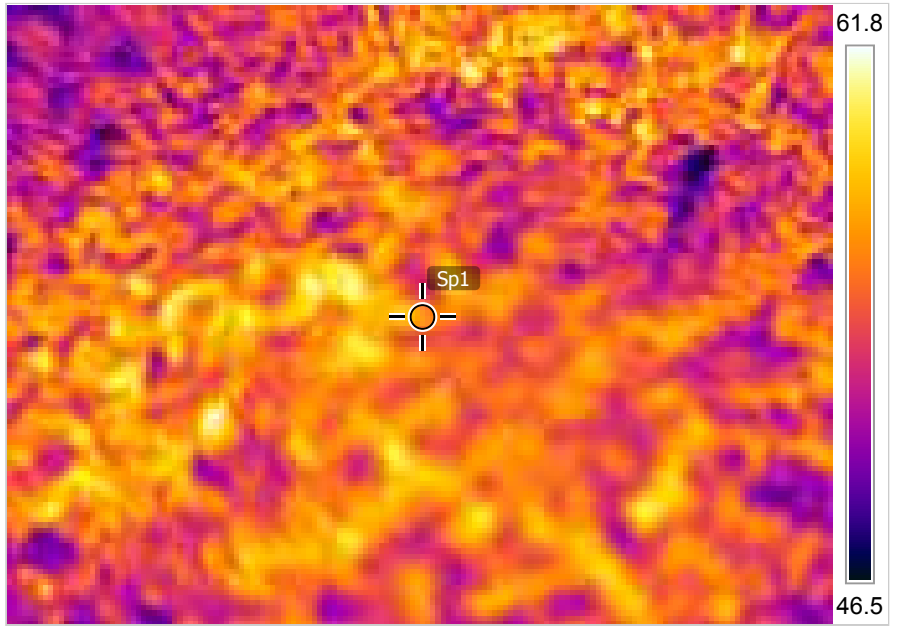
Measurements °C

Sp1	57.2
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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

19/07/2017 6:12:57 PM



IR\_0196.jpg

19/07/2017 6:12:57 PM



DC\_0197.jpg

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

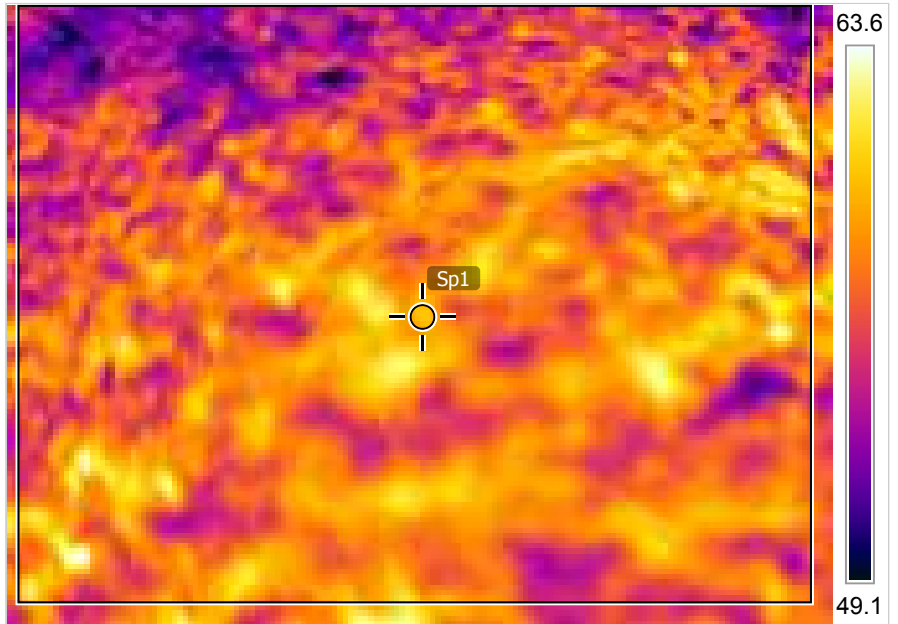
Measurements °C

19/07/2017 6:40:58 PM

Ar1	Max	64.4
	Min	47.8
	Average	57.1
Sp1		60.2

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\_0200.jpg

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DC\_0201.jpg

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

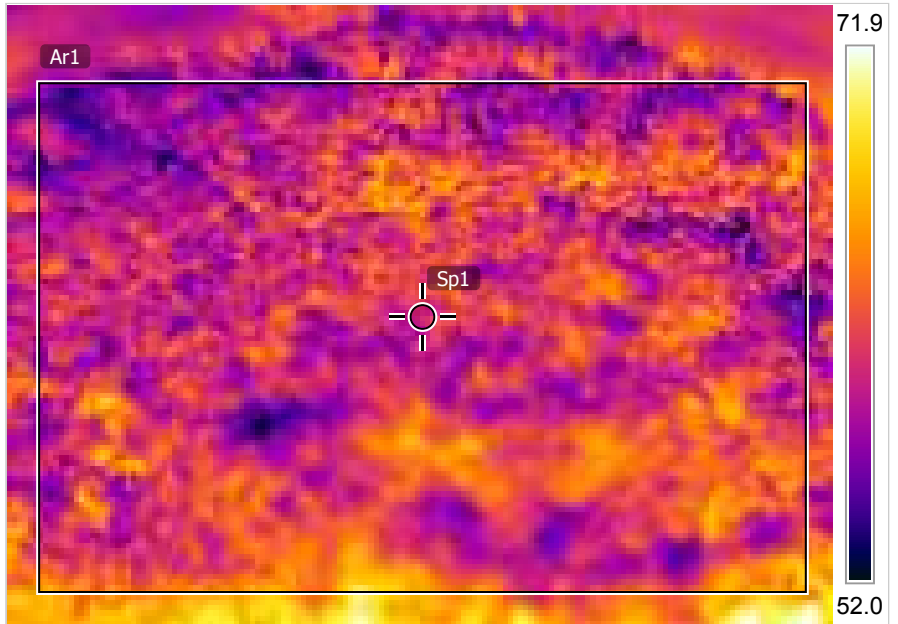
Measurements °C

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Ar1	Max	70.5
	Min	51.2
	Average	60.3
Sp1		59.8

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\_0206.jpg

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DC\_0207.jpg

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

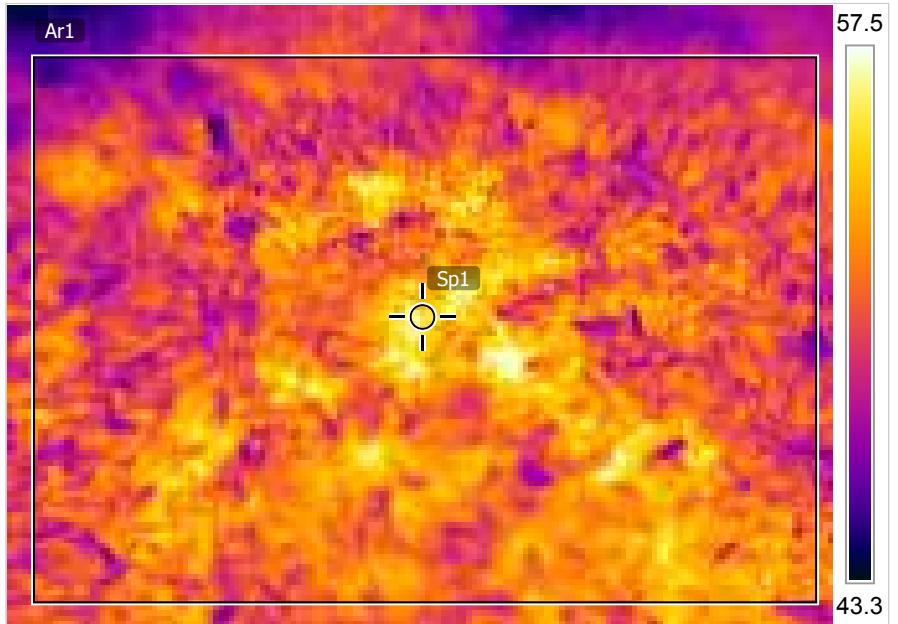
Measurements °C

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Ar1	Max	58.0
	Min	42.9
	Average	51.0
Sp1		56.0

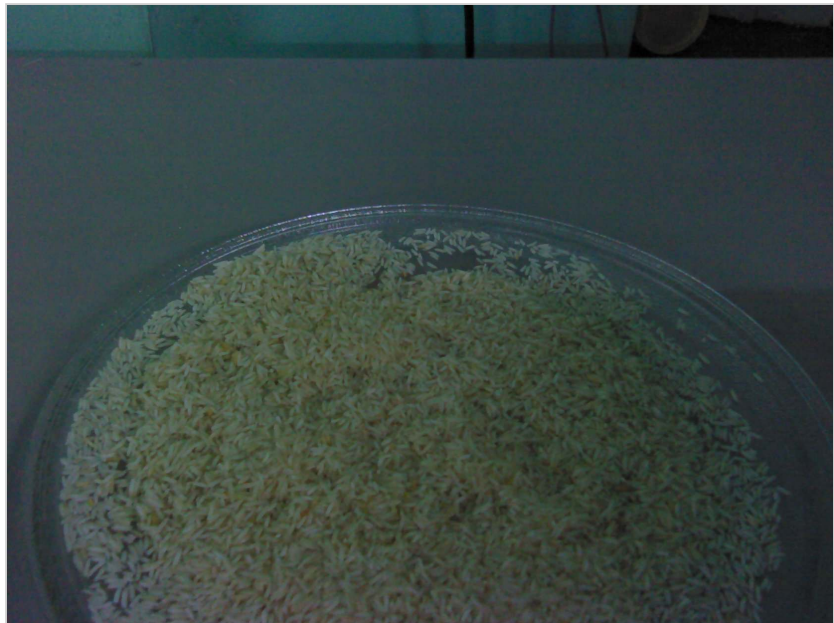
Parameters

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\_0218.jpg

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DC\_0219.jpg

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

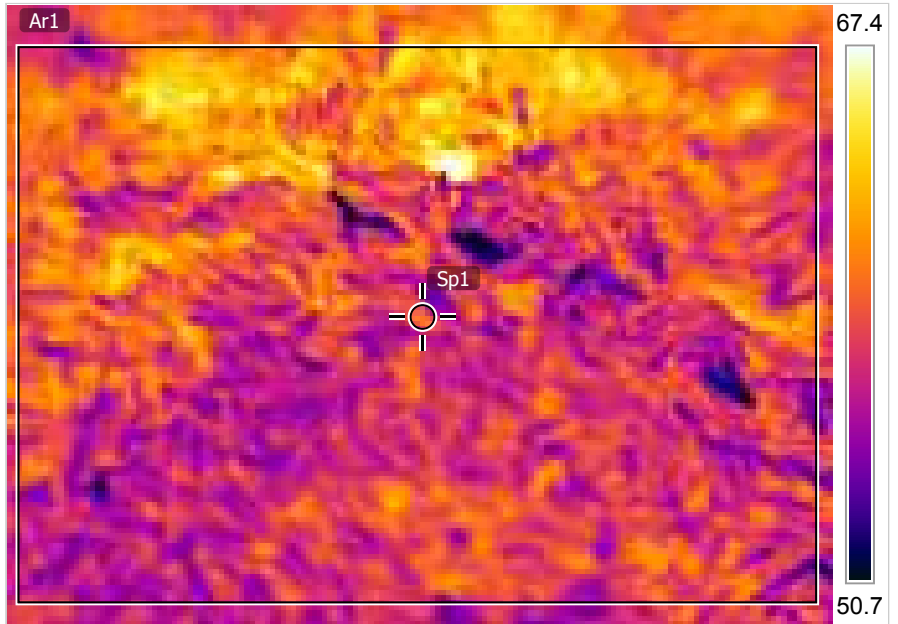
Measurements °C

20/07/2017 11:45:01 AM

Ar1	Max	68.5
	Min	49.6
	Average	58.6
Sp1		60.7

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\_0228.jpg

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DC\_0229.jpg

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

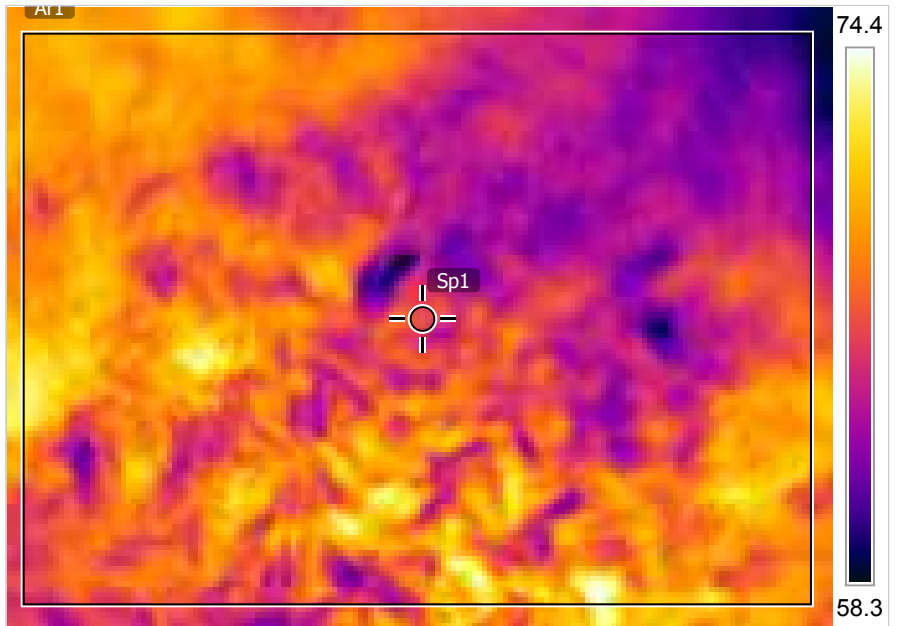
Measurements °C

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Ar1	Max	74.8
	Min	57.9
	Average	66.4
Sp1		66.5

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\_0240.jpg

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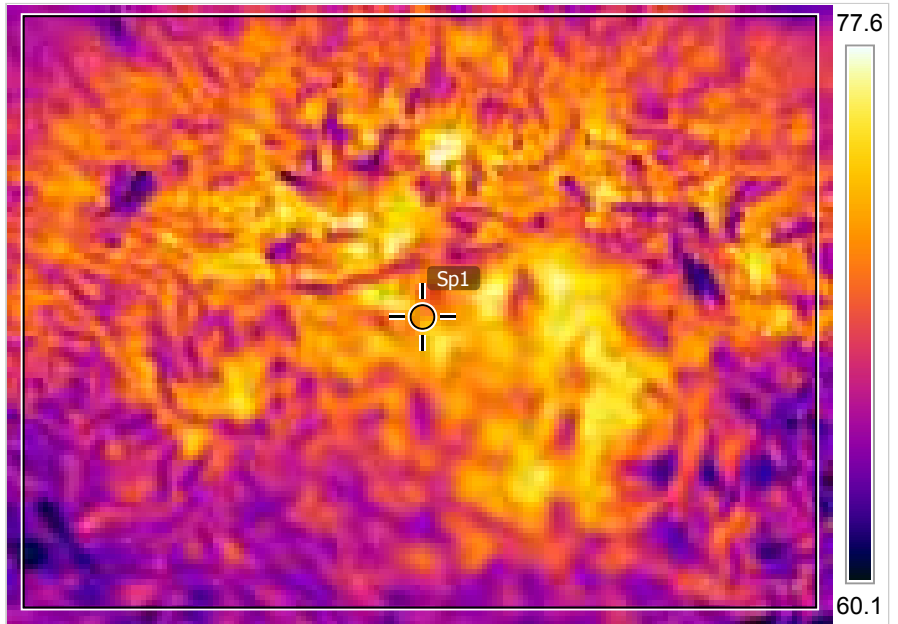
DC\_0241.jpg

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

Measurements °C 20/07/2017 12:44:48 PM

Ar1	Max	79.5
	Min	59.6
	Average	68.7
Sp1		71.8

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\_0248.jpg

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DC\_0249.jpg