

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 18' with 1 12 h.p. 36" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

**18' diameter Top Drys are Non Standard Special Order Systems**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.4	0.4	0.4	0.3	0.3	0.3
17.0	0.9	0.9	0.8	0.7	0.7	0.6	0.5
18.0	1.4	1.3	1.2	1.1	1.0	0.9	0.8
19.0	1.9	1.7	1.6	1.4	1.3	1.2	1.1
20.0	2.3	2.1	1.9	1.8	1.6	1.5	1.3
21.0	2.5	2.3	2.1	1.9	1.8	1.6	1.4
22.0	2.7	2.5	2.3	2.1	2.0	1.8	1.6
23.0	3.0	2.7	2.5	2.3	2.1	1.9	1.7
24.0	3.2	2.9	2.7	2.5	2.3	2.1	1.9
25.0	3.5	3.2	2.9	2.7	2.5	2.3	2.0
26.0	3.9	3.6	3.3	3.0	2.8	2.5	2.2
27.0	4.4	4.0	3.7	3.4	3.1	2.8	2.5
28.0	4.8	4.4	4.0	3.7	3.4	3.1	2.7
29.0	5.3	4.8	4.4	4.1	3.7	3.3	3.0
30.0	5.7	5.2	4.8	4.4	4.0	3.6	3.2
31.0	6.1	5.6	5.1	4.7	4.3	3.9	3.4
32.0	6.5	5.9	5.5	5.0	4.5	4.1	3.6
33.0	6.9	6.3	5.8	5.3	4.8	4.3	3.8
34.0	7.3	6.6	6.1	5.6	5.1	4.6	4.1
35.0	7.6	7.0	6.4	5.9	5.3	4.8	4.3
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 21' with 1 15 h.p. 36" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.5	0.4	0.4	0.4	0.3	0.3
17.0	1.0	1.0	0.9	0.8	0.8	0.7	0.6
18.0	1.6	1.4	1.3	1.2	1.1	1.0	0.9
19.0	2.1	1.9	1.7	1.6	1.5	1.3	1.1
20.0	2.5	2.3	2.1	2.0	1.8	1.6	1.4
21.0	2.8	2.6	2.3	2.2	2.0	1.8	1.5
22.0	3.1	2.8	2.6	2.4	2.2	1.9	1.7
23.0	3.4	3.1	2.8	2.6	2.3	2.1	1.8
24.0	3.7	3.3	3.1	2.8	2.5	2.2	2.0
25.0	3.9	3.6	3.3	3.0	2.7	2.4	2.1
26.0	4.4	4.0	3.7	3.4	3.0	2.7	2.4
27.0	4.8	4.4	4.1	3.7	3.4	3.0	2.6
28.0	5.3	4.8	4.4	4.1	3.7	3.3	2.9
29.0	5.8	5.3	4.8	4.4	4.1	3.6	3.1
30.0	6.2	5.7	5.2	4.8	4.4	3.9	3.4
31.0	6.7	6.1	5.6	5.1	4.7	4.2	3.6
32.0	7.1	6.4	5.9	5.5	5.0	4.4	3.9
33.0	7.5	6.8	6.3	5.8	5.3	4.7	4.1
34.0	7.9	7.2	6.6	6.1	5.6	4.9	4.3
35.0	8.3	7.5	6.9	6.4	5.9	5.2	4.5
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 24 ' with 1 15 h.p. 36" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.6	0.6	0.5	0.5	0.4	0.4	0.3
17.0	1.2	1.1	1.0	0.9	0.8	0.8	0.7
18.0	1.9	1.7	1.6	1.4	1.2	1.1	1.0
19.0	2.4	2.2	2.0	1.8	1.6	1.5	1.3
20.0	3.0	2.7	2.5	2.3	2.0	1.8	1.6
21.0	3.3	3.0	2.8	2.5	2.2	2.0	1.8
22.0	3.6	3.3	3.0	2.8	2.5	2.2	2.0
23.0	3.9	3.6	3.3	3.0	2.7	2.5	2.2
24.0	4.2	3.9	3.5	3.3	3.0	2.7	2.4
25.0	4.5	4.1	3.8	3.5	3.2	2.9	2.6
26.0	5.1	4.6	4.3	3.9	3.6	3.2	2.9
27.0	5.6	5.1	4.7	4.4	4.0	3.6	3.2
28.0	6.2	5.6	5.2	4.8	4.4	3.9	3.4
29.0	6.7	6.1	5.6	5.2	4.8	4.3	3.7
30.0	7.3	6.6	6.1	5.7	5.2	4.6	4.0
31.0	7.8	7.1	6.5	6.1	5.6	4.9	4.3
32.0	8.3	7.6	6.9	6.4	5.9	5.2	4.5
33.0	8.8	8.0	7.3	6.8	6.3	5.5	4.8
34.0	9.2	8.4	7.7	7.2	6.6	5.8	5.1
35.0	9.7	8.8	8.1	7.5	6.9	6.1	5.3
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below 140 extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 24' with 1 15 h.p. 40" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.5	0.4	0.4	0.3	0.3	0.3
17.0	1.0	0.9	0.8	0.8	0.7	0.6	0.5
18.0	1.5	1.4	1.2	1.1	1.0	0.9	0.8
19.0	2.0	1.8	1.6	1.5	1.3	1.2	1.1
20.0	2.4	2.2	2.0	1.8	1.6	1.5	1.3
21.0	2.7	2.4	2.2	2.0	1.8	1.6	1.4
22.0	2.9	2.7	2.4	2.2	2.0	1.8	1.6
23.0	3.2	2.9	2.7	2.4	2.2	2.0	1.7
24.0	3.4	3.1	2.9	2.6	2.4	2.1	1.9
25.0	3.7	3.4	3.1	2.9	2.6	2.3	2.0
26.0	4.1	3.8	3.5	3.2	2.9	2.6	2.3
27.0	4.6	4.2	3.8	3.5	3.2	2.9	2.5
28.0	5.0	4.6	4.2	3.9	3.6	3.2	2.8
29.0	5.4	4.9	4.5	4.2	3.9	3.5	3.0
30.0	5.9	5.3	4.9	4.6	4.2	3.8	3.3
31.0	6.3	5.7	5.3	4.9	4.5	4.0	3.5
32.0	6.7	6.1	5.6	5.2	4.8	4.3	3.8
33.0	7.0	6.4	5.9	5.5	5.0	4.5	4.0
34.0	7.4	6.8	6.2	5.8	5.3	4.8	4.2
35.0	7.8	7.1	6.5	6.1	5.6	5.0	4.4
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below 140 extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 24' with 1 20 h.p. 42" Fan & Heater, & h.p. Inline Centrifugal Aeration Fan

**20 H.P. Fans are no longer available**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.4	0.4	0.4	0.3	0.3	0.3
17.0	0.9	0.9	0.8	0.7	0.7	0.6	0.5
18.0	1.4	1.3	1.2	1.1	1.0	0.9	0.8
19.0	1.9	1.7	1.6	1.4	1.3	1.2	1.1
20.0	2.3	2.1	1.9	1.8	1.6	1.5	1.3
21.0	2.5	2.3	2.1	1.9	1.8	1.6	1.4
22.0	2.7	2.5	2.3	2.1	2.0	1.8	1.6
23.0	3.0	2.7	2.5	2.3	2.1	1.9	1.7
24.0	3.2	2.9	2.7	2.5	2.3	2.1	1.9
25.0	3.5	3.2	2.9	2.7	2.5	2.3	2.0
26.0	3.9	3.6	3.3	3.0	2.8	2.5	2.2
27.0	4.4	4.0	3.7	3.4	3.1	2.8	2.5
28.0	4.8	4.4	4.0	3.7	3.4	3.1	2.7
29.0	5.3	4.8	4.4	4.1	3.7	3.3	3.0
30.0	5.7	5.2	4.8	4.4	4.0	3.6	3.2
31.0	6.1	5.6	5.1	4.7	4.3	3.9	3.4
32.0	6.5	5.9	5.5	5.0	4.5	4.1	3.6
33.0	6.9	6.3	5.8	5.3	4.8	4.3	3.8
34.0	7.3	6.6	6.1	5.6	5.1	4.6	4.1
35.0	7.6	7.0	6.4	5.9	5.3	4.8	4.3
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 27' with 1 15 h.p. 36" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

**27' diameter Top Drys are Non Standard Special Order Systems**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.7	0.6	0.6	0.5	0.5	0.4	0.4
17.0		1.3	1.2	1.1	1.0	0.9	0.9	0.8
18.0		2.0	1.8	1.7	1.5	1.4	1.3	1.2
19.0		2.6	2.4	2.2	2.0	1.8	1.7	1.6
20.0		3.2	2.9	2.7	2.5	2.2	2.1	2.0
21.0		3.6	3.3	3.0	2.7	2.5	2.3	2.2
22.0		3.9	3.6	3.3	3.0	2.7	2.6	2.4
23.0		4.3	3.9	3.6	3.3	3.0	2.8	2.7
24.0		4.7	4.3	3.9	3.6	3.2	3.1	2.9
25.0		5.0	4.6	4.2	3.9	3.5	3.3	3.1
26.0		5.6	5.1	4.7	4.3	4.0	3.7	3.5
27.0		6.3	5.7	5.2	4.8	4.4	4.1	3.8
28.0		6.9	6.3	5.8	5.3	4.9	4.5	4.2
29.0		7.5	6.8	6.3	5.8	5.3	4.9	4.5
30.0		8.1	7.4	6.8	6.3	5.8	5.4	4.9
31.0		8.7	7.9	7.3	6.8	6.2	5.7	5.3
32.0		9.2	8.4	7.7	7.2	6.6	6.1	5.6
33.0		9.8	8.9	8.2	7.6	7.0	6.4	5.9
34.0		10.3	9.4	8.6	8.0	7.3	6.8	6.2
35.0		10.8	9.9	9.1	8.4	7.7	7.1	6.5
<b>Approx. Moisture Control Setting</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**Test and Adjust**

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 27' with 1 15 h.p. 40" Fan & Heater, & h.p. Inline Centrifugal Aeration Fan

**27' diameter Top Drys are Non Standard Special Order Systems**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.5	0.5	0.4	0.4	0.3	0.3
17.0	1.1	1.0	0.9	0.9	0.8	0.7	0.6
18.0	1.6	1.5	1.4	1.3	1.2	1.0	0.9
19.0	2.1	2.0	1.8	1.7	1.6	1.3	1.1
20.0	2.6	2.4	2.2	2.1	1.9	1.7	1.4
21.0	2.9	2.7	2.5	2.3	2.1	1.9	1.6
22.0	3.2	3.0	2.7	2.5	2.3	2.1	1.8
23.0	3.6	3.2	3.0	2.7	2.5	2.3	2.0
24.0	3.9	3.5	3.2	3.0	2.7	2.5	2.2
25.0	4.2	3.8	3.5	3.2	2.9	2.7	2.4
26.0	4.7	4.3	3.9	3.6	3.3	3.0	2.6
27.0	5.2	4.7	4.3	4.0	3.6	3.3	2.9
28.0	5.7	5.2	4.8	4.4	4.0	3.6	3.1
29.0	6.2	5.6	5.2	4.8	4.3	3.9	3.4
30.0	6.7	6.1	5.6	5.2	4.7	4.2	3.6
31.0	7.2	6.5	6.0	5.5	5.0	4.4	3.9
32.0	7.6	6.9	6.4	5.9	5.3	4.7	4.1
33.0	8.0	7.3	6.7	6.2	5.6	5.0	4.3
34.0	8.5	7.7	7.1	6.5	6.0	5.3	4.6
35.0	8.9	8.1	7.5	6.9	6.3	5.5	4.8
<b>Approx. Moisture Control Setting</b> <b>Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 27' with 1 20 h.p. 42" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

**27' diameter Top Dries are Non Standard Special Order Systems**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.5	0.5	0.4	0.4	0.4	0.3	0.3
17.0		1.0	1.0	0.9	0.8	0.8	0.7	0.6
18.0		1.6	1.4	1.3	1.2	1.1	1.0	0.9
19.0		2.1	1.9	1.7	1.6	1.5	1.3	1.1
20.0		2.5	2.3	2.1	2.0	1.8	1.6	1.4
21.0		2.8	2.6	2.4	2.2	2.0	1.8	1.6
22.0		3.1	2.9	2.6	2.4	2.2	2.0	1.7
23.0		3.4	3.1	2.9	2.6	2.4	2.1	1.9
24.0		3.7	3.4	3.1	2.9	2.6	2.3	2.0
25.0		4.1	3.7	3.4	3.1	2.8	2.5	2.2
26.0		4.5	4.1	3.8	3.5	3.2	2.8	2.5
27.0		5.0	4.6	4.2	3.9	3.5	3.1	2.7
28.0		5.5	5.0	4.6	4.2	3.9	3.4	3.0
29.0		6.0	5.5	5.0	4.6	4.2	3.7	3.2
30.0		6.4	5.9	5.4	5.0	4.6	4.1	3.5
31.0		6.9	6.3	5.8	5.4	4.9	4.3	3.8
32.0		7.3	6.7	6.1	5.7	5.2	4.6	4.0
33.0		7.8	7.1	6.5	6.0	5.5	4.9	4.2
34.0		8.2	7.5	6.8	6.3	5.8	5.1	4.4
35.0		8.6	7.8	7.2	6.7	6.1	5.4	4.7
Approx. Moisture Control Setting		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**20 H.P. Fans are no longer available**

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.



# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 27' with 1 30 h.p. 42" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

**27' diameter Top Dries are Non Standard Special Order Systems**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.5	0.4	0.4	0.4	0.3	0.3
17.0	1.0	0.9	0.8	0.8	0.8	0.6	0.5
18.0	1.5	1.4	1.2	1.2	1.1	1.0	0.8
19.0	2.0	1.8	1.6	1.6	1.5	1.3	1.1
20.0	2.4	2.2	2.0	1.9	1.8	1.6	1.3
21.0	2.7	2.4	2.2	2.1	2.0	1.7	1.5
22.0	3.0	2.7	2.5	2.3	2.2	1.9	1.6
23.0	3.2	3.0	2.7	2.5	2.3	2.1	1.8
24.0	3.5	3.2	3.0	2.7	2.5	2.2	1.9
25.0	3.8	3.5	3.2	3.0	2.7	2.4	2.1
26.0	4.3	3.9	3.6	3.3	3.0	2.7	2.3
27.0	4.7	4.3	4.0	3.7	3.4	3.0	2.6
28.0	5.2	4.7	4.3	4.0	3.7	3.3	2.8
29.0	5.6	5.1	4.7	4.4	4.1	3.6	3.1
30.0	6.1	5.6	5.1	4.8	4.4	3.9	3.3
31.0	6.5	6.0	5.5	5.1	4.7	4.1	3.5
32.0	6.9	6.3	5.8	5.4	5.0	4.4	3.8
33.0	7.3	6.7	6.1	5.7	5.3	4.6	4.0
34.0	7.7	7.0	6.5	6.0	5.6	4.9	4.2
35.0	8.1	7.4	6.8	6.3	5.9	5.1	4.4
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below 140 extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 27' with 1 40 h.p. 42" Fan & Heater, & 3 h.p. Inline Centrifugal Aeration Fan

**27' diameter Top Dries are Non Standard Special Order Systems**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.4	0.4	0.4	0.3	0.3	0.3	0.2
17.0		0.9	0.8	0.8	0.7	0.6	0.6	0.5
18.0		1.3	1.2	1.1	1.0	0.9	0.8	0.7
19.0		1.8	1.6	1.5	1.3	1.2	1.1	1.0
20.0		2.1	2.0	1.8	1.7	1.5	1.4	1.2
21.0		2.4	2.2	2.0	1.8	1.7	1.5	1.3
22.0		2.6	2.4	2.2	2.0	1.9	1.7	1.5
23.0		2.9	2.6	2.4	2.2	2.0	1.8	1.6
24.0		3.1	2.8	2.6	2.4	2.2	2.0	1.8
25.0		3.3	3.1	2.8	2.6	2.4	2.2	1.9
26.0		3.7	3.4	3.1	2.9	2.7	2.4	2.1
27.0		4.2	3.8	3.5	3.2	3.0	2.6	2.3
28.0		4.6	4.2	3.8	3.5	3.2	2.9	2.5
29.0		5.0	4.5	4.2	3.8	3.5	3.1	2.7
30.0		5.4	4.9	4.5	4.2	3.8	3.4	2.9
31.0		5.8	5.3	4.8	4.4	4.1	3.6	3.1
32.0		6.1	5.6	5.1	4.7	4.3	3.8	3.3
33.0		6.5	5.9	5.4	5.0	4.6	4.0	3.5
34.0		6.8	6.2	5.7	5.3	4.8	4.2	3.7
35.0		7.2	6.5	6.0	5.5	5.1	4.5	3.9
<b>Approx. Moisture Control Setting Test and Adjust</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 27' with 2 15 h.p. 36" Fans & Heaters, & 3 h.p. Inline Centrifugal Aeration Fan

**27' diameter Top Drys are Non Standard Special Order Systems**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.4	0.4	0.4	0.3	0.3	0.3
17.0	0.9	0.9	0.8	0.7	0.7	0.6	0.5
18.0	1.4	1.3	1.2	1.1	1.0	0.9	0.8
19.0	1.9	1.7	1.6	1.4	1.3	1.2	1.1
20.0	2.3	2.1	1.9	1.8	1.6	1.5	1.3
21.0	2.6	2.3	2.1	2.0	1.8	1.6	1.4
22.0	2.8	2.6	2.4	2.2	2.0	1.8	1.6
23.0	3.1	2.9	2.6	2.4	2.2	2.0	1.7
24.0	3.4	3.1	2.9	2.6	2.4	2.1	1.9
25.0	3.7	3.4	3.1	2.9	2.6	2.3	2.0
26.0	4.1	3.7	3.4	3.2	2.9	2.6	2.2
27.0	4.5	4.1	3.8	3.5	3.2	2.8	2.5
28.0	4.9	4.5	4.1	3.8	3.4	3.1	2.7
29.0	5.3	4.9	4.5	4.1	3.7	3.3	3.0
30.0	5.7	5.2	4.8	4.4	4.0	3.6	3.2
31.0	6.1	5.6	5.1	4.7	4.3	3.9	3.4
32.0	6.5	5.9	5.5	5.0	4.5	4.1	3.6
33.0	6.9	6.3	5.8	5.3	4.8	4.3	3.8
34.0	7.3	6.6	6.1	5.6	5.1	4.6	4.1
35.0	7.6	7.0	6.4	5.9	5.3	4.8	4.3
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 30' with 1 15 h.p. 36" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.8	0.7	0.7	0.6	0.6	0.5	0.5
17.0		1.6	1.5	1.4	1.3	1.2	1.1	1.0
18.0		2.5	2.2	2.1	1.9	1.7	1.6	1.5
19.0		3.2	2.9	2.7	2.5	2.3	2.1	2.0
20.0		3.9	3.6	3.3	3.1	2.8	2.6	2.4
21.0		4.4	4.0	3.7	3.4	3.1	2.9	2.7
22.0		4.8	4.4	4.0	3.7	3.4	3.2	2.9
23.0		5.2	4.8	4.4	4.1	3.8	3.5	3.2
24.0		5.7	5.2	4.7	4.4	4.1	3.8	3.4
25.0		6.1	5.6	5.1	4.8	4.4	4.1	3.7
26.0		6.8	6.2	5.7	5.3	4.9	4.5	4.2
27.0		7.6	6.9	6.3	5.9	5.4	5.0	4.6
28.0		8.3	7.6	7.0	6.4	5.8	5.5	5.1
29.0		9.1	8.3	7.6	7.0	6.3	5.9	5.5
30.0		9.8	8.9	8.2	7.5	6.8	6.4	6.0
31.0		10.5	9.6	8.8	8.0	7.3	6.9	6.4
32.0		11.1	10.2	9.3	8.5	7.7	7.3	6.8
33.0		11.8	10.7	9.9	9.0	8.2	7.7	7.2
34.0		12.4	11.3	10.4	9.5	8.6	8.1	7.6
35.0		13.0	11.9	10.9	10.0	9.1	8.5	8.0
<b>Approx. Moisture Control Setting Test and Adjust</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 30' with 1 15 h.p. 40" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.7	0.6	0.6	0.5	0.5	0.4	0.4
17.0		1.3	1.2	1.1	1.0	0.9	0.8	0.8
18.0		2.0	1.8	1.7	1.5	1.4	1.2	1.1
19.0		2.6	2.4	2.2	2.0	1.8	1.6	1.5
20.0		3.2	2.9	2.7	2.5	2.2	2.0	1.8
21.0		3.6	3.3	3.0	2.7	2.5	2.2	2.0
22.0		3.9	3.6	3.3	3.0	2.7	2.4	2.2
23.0		4.3	3.9	3.6	3.3	3.0	2.7	2.3
24.0		4.7	4.3	3.9	3.6	3.2	2.9	2.5
25.0		5.0	4.6	4.2	3.9	3.5	3.1	2.7
26.0		5.6	5.1	4.7	4.3	3.9	3.5	3.0
27.0		6.2	5.7	5.2	4.8	4.3	3.9	3.4
28.0		6.8	6.2	5.7	5.2	4.8	4.2	3.7
29.0		7.4	6.8	6.2	5.7	5.2	4.6	4.1
30.0		8.0	7.3	6.7	6.2	5.6	5.0	4.4
31.0		8.6	7.8	7.2	6.6	6.0	5.4	4.7
32.0		9.1	8.3	7.6	7.0	6.4	5.7	5.0
33.0		9.6	8.8	8.1	7.4	6.7	6.0	5.3
34.0		10.1	9.3	8.5	7.8	7.1	6.3	5.6
35.0		10.6	9.7	8.9	8.2	7.5	6.7	5.9
<b>Approx. Moisture Control Setting Test and Adjust</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 30' with 1 20 h.p. 42" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

**20 H.P. Fans are no longer available**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.6	0.6	0.5	0.5	0.4	0.4	0.3
17.0	1.2	1.1	1.0	1.0	0.9	0.8	0.7
18.0	1.9	1.7	1.6	1.4	1.3	1.2	1.0
19.0	2.4	2.2	2.0	1.9	1.7	1.5	1.3
20.0	3.0	2.7	2.5	2.3	2.1	1.9	1.6
21.0	3.3	3.0	2.8	2.6	2.3	2.1	1.8
22.0	3.7	3.3	3.1	2.8	2.6	2.3	2.0
23.0	4.0	3.6	3.3	3.1	2.8	2.5	2.2
24.0	4.3	3.9	3.6	3.3	3.1	2.7	2.4
25.0	4.7	4.3	3.9	3.6	3.3	3.0	2.6
26.0	5.3	4.8	4.4	4.1	3.7	3.3	2.9
27.0	5.9	5.3	4.9	4.5	4.1	3.7	3.2
28.0	6.4	5.9	5.4	5.0	4.5	4.0	3.5
29.0	7.0	6.4	5.9	5.4	4.9	4.4	3.8
30.0	7.6	7.0	6.4	5.9	5.3	4.7	4.1
31.0	8.2	7.5	6.9	6.3	5.7	5.0	4.4
32.0	8.7	7.9	7.3	6.7	6.0	5.3	4.7
33.0	9.2	8.4	7.7	7.0	6.4	5.6	4.9
34.0	9.7	8.8	8.1	7.4	6.7	6.0	5.2
35.0	10.2	9.3	8.5	7.8	7.1	6.3	5.5
<b>Approx. Moisture Control Setting</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**Test and Adjust**

**WARNING** At plenum temperatures below 140 extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 30 ' with 1 30 h.p. 42" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.6	0.5	0.5	0.5	0.4	0.4	0.3
17.0		1.2	1.1	1.0	0.9	0.8	0.7	0.6
18.0		1.8	1.6	1.5	1.4	1.2	1.1	0.9
19.0		2.3	2.1	2.0	1.8	1.6	1.4	1.2
20.0		2.9	2.6	2.4	2.2	2.0	1.8	1.5
21.0		3.2	2.9	2.6	2.4	2.2	2.0	1.7
22.0		3.4	3.1	2.9	2.7	2.4	2.2	1.9
23.0		3.7	3.4	3.1	2.9	2.7	2.4	2.0
24.0		4.0	3.7	3.4	3.1	2.9	2.6	2.2
25.0		4.3	3.9	3.6	3.4	3.1	2.8	2.4
26.0		4.8	4.4	4.1	3.8	3.5	3.1	2.7
27.0		5.4	4.9	4.5	4.2	3.8	3.4	3.0
28.0		5.9	5.4	5.0	4.6	4.2	3.7	3.3
29.0		6.5	5.9	5.4	5.0	4.5	4.1	3.6
30.0		7.0	6.4	5.9	5.4	4.9	4.4	3.9
31.0		7.6	6.9	6.3	5.8	5.3	4.7	4.2
32.0		8.0	7.3	6.7	6.1	5.6	5.0	4.4
33.0		8.5	7.7	7.1	6.5	5.9	5.3	4.7
34.0		8.9	8.1	7.5	6.8	6.2	5.6	4.9
35.0		9.4	8.6	7.9	7.2	6.5	5.9	5.2
<b>Approx. Moisture Control Setting</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>
<b>Test and Adjust</b>								

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 30' with 1 40 h.p. 42" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.5	0.5	0.4	0.4	0.4	0.3	0.3
17.0		1.0	1.0	0.9	0.8	0.8	0.7	0.6
18.0		1.6	1.4	1.3	1.2	1.1	1.0	0.9
19.0		2.1	1.9	1.7	1.6	1.5	1.3	1.1
20.0		2.5	2.3	2.1	2.0	1.8	1.6	1.4
21.0		2.8	2.6	2.3	2.2	2.0	1.8	1.5
22.0		3.1	2.8	2.6	2.4	2.2	1.9	1.7
23.0		3.4	3.1	2.8	2.6	2.3	2.1	1.8
24.0		3.7	3.3	3.1	2.8	2.5	2.2	2.0
25.0		3.9	3.6	3.3	3.0	2.7	2.4	2.1
26.0		4.4	4.0	3.7	3.4	3.0	2.7	2.4
27.0		4.8	4.4	4.1	3.7	3.4	3.0	2.6
28.0		5.3	4.8	4.4	4.1	3.7	3.3	2.9
29.0		5.8	5.3	4.8	4.4	4.1	3.6	3.1
30.0		6.2	5.7	5.2	4.8	4.4	3.9	3.4
31.0		6.7	6.1	5.6	5.1	4.7	4.2	3.6
32.0		7.1	6.4	5.9	5.5	5.0	4.4	3.9
33.0		7.5	6.8	6.3	5.8	5.3	4.7	4.1
34.0		7.9	7.2	6.6	6.1	5.6	4.9	4.3
35.0		8.3	7.5	6.9	6.4	5.9	5.2	4.5
<b>Approx. Moisture Control Setting</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**Test and Adjust**

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.



# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 30' with 2 15 h.p. 36" Fans & Heaters, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.4	0.4	0.4	0.4	0.3	0.3
17.0	0.9	0.9	0.8	0.8	0.8	0.7	0.6
18.0	1.4	1.3	1.2	1.2	1.1	1.0	0.9
19.0	1.9	1.7	1.6	1.5	1.5	1.3	1.1
20.0	2.3	2.1	1.9	1.9	1.8	1.6	1.4
21.0	2.6	2.4	2.2	2.1	2.0	1.8	1.5
22.0	2.9	2.7	2.5	2.3	2.2	1.9	1.7
23.0	3.3	3.0	2.7	2.5	2.3	2.1	1.8
24.0	3.6	3.3	3.0	2.8	2.5	2.2	2.0
25.0	3.9	3.6	3.3	3.0	2.7	2.4	2.1
26.0	4.4	4.0	3.7	3.4	3.0	2.7	2.4
27.0	4.8	4.4	4.1	3.7	3.4	3.0	2.6
28.0	5.3	4.8	4.4	4.1	3.7	3.3	2.9
29.0	5.8	5.3	4.8	4.4	4.1	3.6	3.1
30.0	6.2	5.7	5.2	4.8	4.4	3.9	3.4
31.0	6.7	6.1	5.6	5.1	4.7	4.2	3.6
32.0	7.1	6.4	5.9	5.5	5.0	4.4	3.9
33.0	7.5	6.8	6.3	5.8	5.3	4.7	4.1
34.0	7.9	7.2	6.6	6.1	5.6	4.9	4.3
35.0	8.3	7.5	6.9	6.4	5.9	5.2	4.5
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 1 15 h.p. 36" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		1.0	0.9	0.8	0.8	0.7	0.7	0.7
17.0		2.0	1.9	1.7	1.6	1.4	1.4	1.4
18.0		3.0	2.8	2.6	2.3	2.1	2.1	2.1
19.0		4.0	3.7	3.4	3.1	2.8	2.8	2.8
20.0		4.9	4.5	4.1	3.8	3.4	3.4	3.4
21.0		5.5	5.0	4.6	4.2	3.8	3.8	3.8
22.0		6.0	5.5	5.1	4.6	4.2	4.2	4.1
23.0		6.6	6.0	5.5	5.1	4.6	4.5	4.5
24.0		7.2	6.6	6.0	5.5	5.0	4.9	4.8
25.0		7.8	7.1	6.5	6.0	5.4	5.3	5.2
26.0		8.7	7.9	7.3	6.7	6.1	5.9	5.8
27.0		9.6	8.8	8.1	7.4	6.7	6.6	6.4
28.0		10.6	9.6	8.8	8.1	7.4	7.2	7.1
29.0		11.5	10.5	9.6	8.8	8.0	7.9	7.7
30.0		12.4	11.3	10.4	9.6	8.7	8.5	8.3
31.0		13.3	12.2	11.1	10.2	9.3	9.1	8.9
32.0		14.1	12.9	11.8	10.9	9.9	9.7	9.4
33.0		14.9	13.6	12.5	11.5	10.5	10.2	10.0
34.0		15.7	14.4	13.2	12.1	11.0	10.8	10.5
35.0		16.5	15.1	13.8	12.7	11.6	11.3	11.0
<b>Approx. Moisture Control Setting</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**Test and Adjust**

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 1 15 h.p. 40" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.8	0.7	0.7	0.6	0.6	0.6	0.5
17.0		1.6	1.5	1.4	1.3	1.2	1.1	1.1
18.0		2.5	2.2	2.1	1.9	1.7	1.7	1.6
19.0		3.2	2.9	2.7	2.5	2.3	2.2	2.1
20.0		3.9	3.6	3.3	3.1	2.8	2.7	2.6
21.0		4.4	4.0	3.7	3.4	3.1	3.0	2.9
22.0		4.8	4.4	4.1	3.8	3.4	3.3	3.2
23.0		5.3	4.8	4.4	4.1	3.8	3.6	3.5
24.0		5.8	5.3	4.8	4.5	4.1	3.9	3.8
25.0		6.2	5.7	5.2	4.8	4.4	4.3	4.1
26.0		7.0	6.4	5.8	5.4	4.9	4.8	4.6
27.0		7.7	7.1	6.5	6.0	5.5	5.3	5.1
28.0		8.5	7.8	7.1	6.6	6.0	5.8	5.5
29.0		9.3	8.5	7.8	7.2	6.6	6.3	6.0
30.0		10.0	9.2	8.4	7.8	7.1	6.8	6.5
31.0		10.8	9.8	9.0	8.3	7.6	7.3	7.0
32.0		11.4	10.4	9.6	8.8	8.1	7.7	7.4
33.0		12.1	11.0	10.1	9.3	8.5	8.2	7.8
34.0		12.7	11.6	10.6	9.8	9.0	8.6	8.2
35.0		13.3	12.2	11.2	10.3	9.5	9.1	8.7
<b>Approx. Moisture Control Setting</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**Test and Adjust**

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 1 20 h.p. 42" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

**20 H.P. Fans are no longer available**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.8	0.7	0.7	0.6	0.6	0.5	0.5
17.0		1.6	1.5	1.3	1.2	1.1	1.1	1.0
18.0		2.4	2.2	2.0	1.8	1.7	1.6	1.5
19.0		3.1	2.9	2.6	2.4	2.2	2.1	2.0
20.0		3.8	3.5	3.2	3.0	2.7	2.6	2.4
21.0		4.3	3.9	3.6	3.3	3.0	2.8	2.7
22.0		4.7	4.3	4.0	3.6	3.3	3.1	3.0
23.0		5.2	4.7	4.3	4.0	3.6	3.4	3.2
24.0		5.6	5.1	4.7	4.3	3.9	3.7	3.5
25.0		6.1	5.6	5.1	4.7	4.2	4.0	3.8
26.0		6.8	6.2	5.7	5.2	4.7	4.5	4.3
27.0		7.5	6.8	6.3	5.7	5.2	5.0	4.7
28.0		8.2	7.5	6.8	6.3	5.7	5.4	5.2
29.0		8.9	8.1	7.4	6.8	6.2	5.9	5.6
30.0		9.6	8.7	8.0	7.4	6.7	6.4	6.1
31.0		10.2	9.3	8.6	7.9	7.2	6.9	6.5
32.0		10.9	9.9	9.1	8.4	7.6	7.3	6.9
33.0		11.5	10.5	9.6	8.8	8.1	7.7	7.3
34.0		12.1	11.0	10.1	9.3	8.5	8.1	7.7
35.0		12.7	11.6	10.6	9.8	8.9	8.5	8.1
<b>Approx. Moisture Control Setting Test and Adjust</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 1 30 h.p. 42" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.7	0.7	0.6	0.6	0.5	0.5	0.4
17.0	1.4	1.3	1.2	1.1	1.0	0.9	0.8
18.0	2.2	2.0	1.8	1.7	1.6	1.4	1.2
19.0	2.8	2.6	2.4	2.2	2.0	1.8	1.6
20.0	3.5	3.2	2.9	2.7	2.5	2.3	2.0
21.0	3.9	3.6	3.3	3.0	2.8	2.5	2.2
22.0	4.3	3.9	3.6	3.4	3.1	2.8	2.4
23.0	4.8	4.3	4.0	3.7	3.4	3.0	2.7
24.0	5.2	4.7	4.3	4.0	3.7	3.3	2.9
25.0	5.6	5.1	4.7	4.4	4.0	3.6	3.1
26.0	6.3	5.7	5.3	4.9	4.5	4.0	3.5
27.0	6.9	6.3	5.8	5.4	5.0	4.4	3.8
28.0	7.6	7.0	6.4	5.9	5.4	4.8	4.2
29.0	8.3	7.6	6.9	6.4	5.9	5.2	4.5
30.0	9.0	8.2	7.5	7.0	6.4	5.7	4.9
31.0	9.6	8.8	8.0	7.5	6.9	6.1	5.3
32.0	10.2	9.3	8.5	7.9	7.3	6.4	5.6
33.0	10.8	9.8	9.0	8.4	7.7	6.8	5.9
34.0	11.3	10.4	9.5	8.8	8.1	7.2	6.2
35.0	11.9	10.9	10.0	9.3	8.5	7.5	6.5
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power** ON, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 1 40 h.p. 42" Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.7	0.6	0.6	0.5	0.5	0.4	0.4
17.0	1.3	1.2	1.1	1.0	0.9	0.8	0.8
18.0	2.0	1.8	1.7	1.5	1.4	1.2	1.1
19.0	2.6	2.4	2.2	2.0	1.8	1.6	1.5
20.0	3.2	2.9	2.7	2.5	2.2	2.0	1.8
21.0	3.6	3.3	3.0	2.7	2.5	2.2	2.0
22.0	3.9	3.6	3.3	3.0	2.7	2.4	2.2
23.0	4.3	3.9	3.6	3.3	3.0	2.7	2.3
24.0	4.7	4.3	3.9	3.6	3.2	2.9	2.5
25.0	5.0	4.6	4.2	3.9	3.5	3.1	2.7
26.0	5.6	5.1	4.7	4.3	3.9	3.5	3.0
27.0	6.2	5.7	5.2	4.8	4.3	3.9	3.4
28.0	6.8	6.2	5.7	5.2	4.8	4.2	3.7
29.0	7.4	6.8	6.2	5.7	5.2	4.6	4.1
30.0	8.0	7.3	6.7	6.2	5.6	5.0	4.4
31.0	8.6	7.8	7.2	6.6	6.0	5.4	4.7
32.0	9.1	8.3	7.6	7.0	6.4	5.7	5.0
33.0	9.6	8.8	8.1	7.4	6.7	6.0	5.3
34.0	10.1	9.3	8.5	7.8	7.1	6.3	5.6
35.0	10.6	9.7	8.9	8.2	7.5	6.7	5.9
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 2 15 h.p. 36" Fans & Heaters, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.6	0.6	0.5	0.5	0.4	0.4	0.3
17.0		1.3	1.2	1.1	1.0	0.9	0.8	0.7
18.0		1.9	1.8	1.6	1.5	1.3	1.2	1.0
19.0		2.5	2.3	2.1	1.9	1.7	1.5	1.3
20.0		3.1	2.8	2.6	2.4	2.1	1.9	1.6
21.0		3.4	3.1	2.9	2.6	2.4	2.1	1.8
22.0		3.8	3.4	3.2	2.9	2.6	2.3	2.0
23.0		4.1	3.7	3.4	3.2	2.9	2.6	2.3
24.0		4.4	4.1	3.7	3.4	3.1	2.8	2.5
25.0		4.8	4.4	4.0	3.7	3.4	3.1	2.7
26.0		5.4	4.9	4.5	4.2	3.8	3.4	3.0
27.0		6.0	5.5	5.0	4.6	4.2	3.8	3.3
28.0		6.6	6.0	5.5	5.1	4.6	4.1	3.6
29.0		7.2	6.5	6.0	5.5	5.0	4.5	3.9
30.0		7.8	7.1	6.5	6.0	5.4	4.8	4.2
31.0		8.3	7.6	7.0	6.4	5.8	5.1	4.5
32.0		8.8	8.1	7.4	6.8	6.1	5.5	4.8
33.0		9.3	8.5	7.8	7.2	6.5	5.8	5.0
34.0		9.8	9.0	8.2	7.5	6.8	6.1	5.3
35.0		10.3	9.4	8.7	7.9	7.2	6.4	5.6
<b>Approx. Moisture Control Setting</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**Test and Adjust**

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 2 15 h.p. 40" Fans & Heaters, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.5	0.5	0.4	0.4	0.4	0.3	0.3
17.0		1.0	1.0	0.9	0.8	0.8	0.7	0.6
18.0		1.6	1.4	1.3	1.2	1.1	1.0	0.9
19.0		2.1	1.9	1.7	1.6	1.5	1.3	1.1
20.0		2.5	2.3	2.1	2.0	1.8	1.6	1.4
21.0		2.8	2.6	2.3	2.2	2.0	1.8	1.6
22.0		3.1	2.8	2.6	2.4	2.2	2.0	1.7
23.0		3.4	3.1	2.8	2.6	2.4	2.1	1.9
24.0		3.7	3.3	3.1	2.8	2.6	2.3	2.0
25.0		3.9	3.6	3.3	3.1	2.8	2.5	2.2
26.0		4.4	4.0	3.7	3.4	3.1	2.8	2.5
27.0		4.9	4.5	4.1	3.8	3.5	3.1	2.7
28.0		5.4	4.9	4.5	4.2	3.8	3.4	3.0
29.0		5.9	5.3	4.9	4.5	4.2	3.7	3.2
30.0		6.3	5.8	5.3	4.9	4.5	4.0	3.5
31.0		6.8	6.2	5.7	5.3	4.8	4.3	3.8
32.0		7.2	6.6	6.0	5.6	5.1	4.5	4.0
33.0		7.6	6.9	6.4	5.9	5.4	4.8	4.2
34.0		8.0	7.3	6.7	6.2	5.7	5.1	4.4
35.0		8.4	7.7	7.1	6.5	6.0	5.3	4.7
<b>Approx. Moisture Control Setting Test and Adjust</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.



# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 2 20 h.p. Fans & Heaters, & 7 h.p. Inline Centrifugal Aeration Fan

**20 H.P. Fans are no longer available**

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0	0.5	0.5	0.4	0.4	0.4	0.3	0.3
17.0	1.0	0.9	0.8	0.8	0.8	0.6	0.5
18.0	1.5	1.4	1.2	1.2	1.1	1.0	0.8
19.0	2.0	1.8	1.6	1.6	1.5	1.3	1.1
20.0	2.4	2.2	2.0	1.9	1.8	1.6	1.3
21.0	2.7	2.4	2.2	2.1	2.0	1.7	1.5
22.0	3.0	2.7	2.5	2.3	2.2	1.9	1.6
23.0	3.2	3.0	2.7	2.5	2.3	2.1	1.8
24.0	3.5	3.2	3.0	2.7	2.5	2.2	1.9
25.0	3.8	3.5	3.2	3.0	2.7	2.4	2.1
26.0	4.3	3.9	3.6	3.3	3.0	2.7	2.4
27.0	4.8	4.4	4.0	3.7	3.4	3.0	2.6
28.0	5.3	4.8	4.4	4.1	3.7	3.3	2.9
29.0	5.7	5.2	4.8	4.4	4.1	3.6	3.1
30.0	6.2	5.7	5.2	4.8	4.4	3.9	3.4
31.0	6.7	6.1	5.6	5.1	4.7	4.2	3.6
32.0	7.1	6.4	5.9	5.5	5.0	4.4	3.9
33.0	7.5	6.8	6.3	5.8	5.3	4.7	4.1
34.0	7.9	7.2	6.6	6.1	5.6	4.9	4.3
35.0	8.3	7.5	6.9	6.4	5.9	5.2	4.5
<b>Approx. Moisture Control Setting Test and Adjust</b>	<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

**WARNING** At plenum temperatures below **140** extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less than a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.

# APPROXIMATE BATCH DRYING TIMES

Batch Topdry 36' with 2 30 h.p. 42" Fans & Heaters, & 7 h.p. Inline Centrifugal Aeration Fan

FOR CORN dried to 15% at 45 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.
16.0		0.5	0.4	0.4	0.4	0.3	0.3	0.3
17.0		0.9	0.9	0.8	0.7	0.6	0.6	0.5
18.0		1.4	1.3	1.2	1.1	0.9	0.9	0.8
19.0		1.9	1.7	1.6	1.4	1.2	1.1	1.1
20.0		2.3	2.1	1.9	1.7	1.5	1.4	1.3
21.0		2.5	2.3	2.1	1.9	1.7	1.6	1.4
22.0		2.7	2.5	2.3	2.1	1.9	1.7	1.6
23.0		3.0	2.7	2.5	2.3	2.1	1.9	1.7
24.0		3.2	2.9	2.7	2.5	2.3	2.1	1.9
25.0		3.5	3.2	2.9	2.7	2.5	2.3	2.0
26.0		3.9	3.6	3.3	3.0	2.8	2.5	2.2
27.0		4.3	3.9	3.6	3.4	3.1	2.8	2.5
28.0		4.8	4.3	4.0	3.7	3.4	3.1	2.7
29.0		5.2	4.7	4.3	4.0	3.7	3.3	3.0
30.0		5.6	5.1	4.7	4.4	4.0	3.6	3.2
31.0		6.0	5.5	5.0	4.7	4.3	3.9	3.4
32.0		6.4	5.8	5.3	4.9	4.5	4.1	3.6
33.0		6.7	6.2	5.6	5.2	4.8	4.3	3.8
34.0		7.1	6.5	6.0	5.5	5.1	4.6	4.1
35.0		7.5	6.8	6.3	5.8	5.3	4.8	4.3
<b>Approx. Moisture Control Setting</b>		<b>107.5</b>	<b>106.3</b>	<b>105.0</b>	<b>103.8</b>	<b>102.5</b>	<b>101.3</b>	<b>100.0</b>

Test and Adjust

**WARNING** At plenum temperatures below 140 extreme outside Ambient Temperature and Humidity may affect drying times

1. Turn **Control Power ON**, wait until screen goes to temperature readout.
2. Set **Drying Time** to tenths of an hour. Also **Cooling Time**, set for .1 if you are not cooling in upper chamber.
3. Use **Control Power** Switch to **Stop Dryer** if necessary.
4. **Refill drying chamber one half way through the Drying time.** Neglecting to do this will allow Drying Air to escape and will greatly reduce efficiency and increase drying time.

**Last Fill.** At the end of the season you may have less then a full drying chamber of product to dry. Remember the **Drying Chamber must be full to operate correctly.** Release only enough of the previous batch to allow all but a little to refill for shrink to enter the chamber. Dry and then Cool and either dump or store in chamber.