

# 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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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 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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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 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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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. 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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting		107.5	106.3	105.0	103.8	102.5	101.3	100.0

Test and Adjust

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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 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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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. 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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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
Approx. Moisture Control Setting Test and Adjust		107.5	106.3	105.0	103.8	102.5	101.3	100.0

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 in not in use.
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.