

APPROXIMATE BATCH DRYING TIMES

Batch Topdry 24' with 15 h.p. 36" Fan & Heater, & 3 h.p. 18" Inline Centrifugal Aeration Fan

Time in Decimal hours not Hours and Minutes (1 hour 30 minutes = 1.5)

FOR BARLEY dried to 13% at 70 deg. Ambient Temperature. Aproximate for other Small Grains

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.	Adjust Temperatures
14.0		1.74	1.42	1.20	1.05	0.90	0.80	0.70	according to grain quality. Maximum temperature for Wheat and Soybeans is 160 degrees. BARLEY ?
15.0		2.47	2.01	1.70	1.50	1.30	1.15	1.00	
16.0		3.11	2.53	2.14	1.89	1.64	1.46	1.28	
17.0		3.8	3.0	2.6	2.3	2.0	1.8	1.6	
18.0		4.4	3.6	3.0	2.7	2.3	2.1	1.8	
19.0		5.0	4.1	3.5	3.1	2.7	2.4	2.1	
20.0		5.7	4.6	3.9	3.5	3.0	2.7	2.4	
21.0		6.3	5.2	4.4	3.9	3.3	3.0	2.7	
22.0		7.0	5.7	4.8	4.3	3.7	3.3	3.0	
23.0		7.7	6.2	5.3	4.7	4.0	3.6	3.2	
24.0		8.3	6.8	5.7	5.1	4.4	3.9	3.5	Milo is a very Dirty and chaff is very flammable. Constant monitoring and Cleaning is required to keep fire hazards to a minimum.
25.0		9.0	7.3	6.2	5.5	4.7	4.3	3.8	
26.0		9.9	8.0	6.8	6.0	5.1	4.7	4.2	
27.0		10.7	8.7	7.4	6.5	5.6	5.1	4.5	
28.0		11.5	9.4	7.9	7.0	6.0	5.5	4.9	
29.0		12.4	10.1	8.5	7.5	6.5	5.9	5.2	
30.0		13.2	10.8	9.1	8.0	6.9	6.3	5.6	
31.0		14.2	11.5	9.8	8.6	7.4	6.7	6.0	
32.0		15.0	12.2	10.3	9.1	7.8	7.1	6.4	
33.0		15.9	12.9	10.9	9.6	8.3	7.5	6.7	
34.0		16.8	13.6	11.5	10.1	8.7	7.9	7.1	
35.0		17.6	14.3	12.1	10.6	9.2	8.3	7.5	
Approx. Moisture Control Setting		107.5	106.3	105.0	103.8	102.5	101.3	100.0	

Moisture Control Settings are for Corn and need to be tested before use

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 15 h.p. 36" Fan & Heater, & 3 h.p. 18" Inline Centrifugal Aeration Fan

Time in Decimal hours not Hours and Minutes (1 hour 30 minutes = 1.5)

FOR MILO WHEAT or SOYBEANS dried to 13% at 70 deg. Ambient Temperature

Moisture Content		120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.	Adjust Temperatures
14.0		3.05	2.48	2.10	1.85	1.60	1.45	1.30	according to grain quality. Maximum temperature for Wheat and Soybeans is 160 degrees.
15.0		4.54	3.69	3.12	2.75	2.38	2.15	1.92	
16.0		5.62	4.57	3.87	3.41	2.95	2.67	2.38	
17.0		6.7	5.5	4.6	4.1	3.5	3.2	2.8	
18.0		7.8	6.3	5.4	4.7	4.1	3.7	3.3	
19.0		8.9	7.2	6.1	5.4	4.7	4.2	3.8	
20.0		10.0	8.1	6.9	6.1	5.3	4.7	4.2	
21.0		11.1	9.0	7.7	6.8	5.9	5.3	4.7	
22.0		12.3	10.0	8.5	7.5	6.5	5.8	5.2	
23.0		13.4	10.9	9.3	8.2	7.1	6.4	5.7	
24.0		14.6	11.9	10.1	8.9	7.7	6.9	6.2	
25.0		15.8	12.8	10.9	9.6	8.3	7.5	6.7	
26.0		17.2	14.0	11.8	10.5	9.2	8.2	7.3	
27.0		18.7	15.2	12.8	11.5	10.2	9.0	7.9	
28.0		20.1	16.4	13.8	12.5	11.1	9.8	8.5	
29.0		21.6	17.5	14.8	13.4	12.1	10.6	9.1	
30.0		23.0	18.7	15.8	14.4	13.0	11.4	9.7	
31.0		24.7	20.1	17.0	15.5	13.9	12.2	10.4	
32.0		26.2	21.3	18.0	16.4	14.8	12.9	11.1	
33.0		27.7	22.5	19.0	17.3	15.6	13.7	11.7	
34.0		29.2	23.7	20.1	18.3	16.5	14.4	12.3	
35.0		30.6	24.9	21.1	19.2	17.3	15.1	12.9	
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WARNING At plenum temperatures below 140 extreme outside Ambient Temperature and Humidity may affect drying times

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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 30 h.p. Fan & Heater, & 7 h.p. Inline Centrifugal Aeration Fan

Time in Decimal hours not Hours and Minutes (1 hour 30 minutes = 1.5)

FOR MILO WHEAT or SOYBEANS dried to 13% at 70 deg. Ambient Temperature

Moisture Content	120 deg.	130 deg.	140 deg.	150 deg.	160 deg.	170 deg.	180 deg.	Adjust Temperatures according to grain quality. Maximum temperature for Wheat and Soybeans is 160 degrees.
14.0	2.73	2.22	1.88	1.66	1.43	1.30	1.17	
15.0	4.10	3.33	2.82	2.49	2.15	1.94	1.73	
16.0	5.16	4.20	3.55	3.13	2.71	2.45	2.18	
17.0	6.2	5.1	4.3	3.8	3.3	3.0	2.6	
18.0	7.3	5.9	5.0	4.4	3.8	3.5	3.1	
19.0	8.4	6.8	5.7	5.1	4.4	4.0	3.5	
20.0	9.4	7.7	6.5	5.7	5.0	4.5	4.0	
21.0	10.5	8.5	7.2	6.3	5.5	5.0	4.4	
22.0	11.5	9.3	7.9	7.0	6.0	5.5	4.9	
23.0	12.5	10.2	8.6	7.6	6.6	6.0	5.3	
24.0	13.6	11.0	9.3	8.2	7.1	6.4	5.8	
25.0	14.6	11.9	10.1	8.9	7.7	6.9	6.2	
26.0	15.9	12.9	10.9	9.7	8.4	7.6	6.8	
27.0	17.2	14.0	11.8	10.4	9.0	8.2	7.3	
28.0	18.5	15.0	12.7	11.2	9.7	8.8	7.9	
29.0	19.8	16.1	13.6	12.0	10.4	9.4	8.4	
30.0	21.1	17.2	14.5	12.8	11.1	10.0	9.0	
31.0	22.6	18.4	15.6	13.7	11.9	10.7	9.6	
32.0	24.0	19.5	16.5	14.5	12.6	11.4	10.2	
33.0	25.4	20.6	17.5	15.4	13.3	12.0	10.8	
34.0	26.7	21.7	18.4	16.2	14.0	12.7	11.3	
35.0	28.1	22.8	19.3	17.0	14.7	13.3	11.9	
Approx. Moisture Control Setting	107.5	106.3	105.0	103.8	102.5	101.3	100.0	Milo is a very Dirty and chaff is very flammable. Constant monitoring and Cleanings required to keep fire hazards to a minimum.
Test and Adjust	Moisture Control Settings are for Corn and need to be tested before use							

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