



Portable Dryer Drying Charts for All Models of Vision

Reference Manual

PNEG-1915

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Contents

Chapter 1 Drying Time Table	4
Drying Time Table.....1108 and D190	4
Drying Time Table.....1112 and D270	7
Drying Time Table.....1114 and D320	10
Drying Time Table.....1116 and D370	13
Drying Time Table.....1118 and D400	16
Drying Time Table.....1120 and D460	19
Drying Time Table.....1122 and D511	22
Drying Time Table.....1126 and D601	25
Drying Time Table.....1214 and 2120	28
Drying Time Table.....1214S and 2141	30
Drying Time Table.....1216 and 2122	32
Drying Time Table.....1218 and 2125	34
Drying Time Table.....1218S and 2181	36
Drying Time Table.....1220 and 2130	38
Drying Time Table.....1220S, D500 and 1220H, D490	40
Drying Time Table.....1222, 2132 and 1222H, D510	42
Drying Time Table.....1222S and 2221	44
Drying Time Table.....1226 and 2140	46
Drying Time Table.....1226S, D650 and 1226H, D600	48
Drying Time Table.....2314 and 3142	50
Drying Time Table.....2318 and 3182	53
Drying Time Table.....2320 and 3202	56
Drying Time Table.....2322 and 3222	59
Drying Time Table.....2326 and 3262	62
Drying Time Table.....2420 and 1000	65
Drying Time Table.....3414 and 4143	68
Drying Time Table.....3418 and 4183	71
Drying Time Table.....3420 and 4203	74
Drying Time Table.....3422 and 4223	77
Drying Time Table.....3426 and 4263	80
Drying Time Table.....3620 and 1500	83
Drying Time Table.....3626 and 2000	86
Chapter 2 Warranty	89

1. Drying Time Table

Drying Time Table.....1108 and D190

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	20	15	251						
18	15	27	15	219	24	15	234			
19	15	33	15	196	29	15	211	26	15	225
20	15	39	15	178	34	15	193	31	15	206
21	15	45	15	163	40	15	177	35	15	190
22	15	51	15	150	45	15	164	40	15	176
23	15	58	15	138	51	15	152	45	15	164
24	15	65	15	128	57	15	140	50	15	152
25	15	72	15	118	63	15	130	56	15	141
26	15	81	15	108	71	15	120	63	15	130
27	15	90	15	100	79	15	110	70	15	121
28	15	100	15	92	87	15	102	78	15	112
29	15	110	15	85	97	15	94	86	15	103
30	15	122	15	78	107	15	87	95	15	96
31	15	134	15	72	117	15	81	104	15	89
32	15	146	15	67	128	15	75	114	15	83
33	15	159	15	62	139	15	70	124	15	77
34	15	172	15	58	151	15	65	134	15	72
35	15	185	15	54	162	15	61	144	15	68

Drying table based on 100% meter roll speed of.....1126 BPH

Unload timer set for.....10.2 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	11	0	582	8	0	620			
19	17	16	0	439	14	0	475	12	0	508
20	17	21	0	362	19	0	396	17	0	427
21	17	26	0	314	23	0	345	21	0	373
22	17	31	0	278	27	0	307	24	0	334
23	17	36	0	251	31	0	278	28	0	303
24	17	40	0	228	35	0	253	31	0	277
25	17	45	0	207	40	0	230	35	0	253
26	17	51	0	188	44	0	210	39	0	231
27	17	57	0	171	50	0	192	44	0	211
28	17	63	0	156	55	0	175	49	0	193
29	17	71	0	142	62	0	159	55	0	176
30	17	79	0	129	69	0	145	61	0	161
31	17	87	0	118	76	0	132	68	0	147
32	17	96	0	107	84	0	121	75	0	135
33	17	106	0	99	93	0	111	82	0	124
34	17	116	0	91	101	0	103	90	0	114
35	17	126	0	84	110	0	95	98	0	106

*Represents the target moisture out of the dryer. Expected final moisture in the bin is 15.0%

Drying table based on 100% meter roll speed of.....1126 BPH

Unload timer set for.....10.2 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1108 and D190 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	100	11	1126						
19	17	64	16	719	73	14	822			
20	17	47	21	534	54	19	610	61	17	687
21	17	39	26	435	44	23	497	50	21	559
22	17	33	31	370	38	27	423	42	24	476
23	17	29	36	323	33	31	369	37	28	415
24	17	25	40	285	29	35	326	33	31	367
25	17	23	45	254	26	40	290	29	35	326
26	17	20	51	226	23	44	259	26	39	291
27	17	18	57	202	21	50	231	23	44	260
28	17	16	63	181	18	55	207	21	49	233
29	17	14	71	162	16	62	185	19	55	208
30	17	13	79	146	15	69	166	17	61	187
31	17	12	87	131	13	76	150	15	68	169
32	17	11	96	119	12	84	136	14	75	153
33	17	10	106	108	11	93	124	12	82	139
34	17	9	116	99	10	101	113	11	90	127
35	17	8	126	91	9	110	104	10	98	117

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....1126 BPH

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	33	15	196	29	15	213			
16	13	44	15	165	38	15	181	32	15	201
17	13	54	15	144	47	15	160	39	15	178
18	13	64	15	128	55	15	143	46	15	161
19	13	74	15	116	63	15	130	53	15	147
20	13	84	15	105	72	15	118	60	15	134
21	13	94	15	96	81	15	108	68	15	123
22	13	106	15	88	91	15	99	76	15	113
23	13	118	15	80	101	15	91	85	15	104

Drying table based on 100% meter roll speed of.....1126 BPH

Unload timer set for.....10.2 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1108 and D190 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	29	15	210	26	15	225			
16	13	39	15	179	34	15	193	30	15	207
17	13	48	15	157	42	15	171	37	15	184
18	13	56	15	141	49	15	154	44	15	166
19	13	65	15	127	57	15	140	50	15	152
20	13	74	15	116	64	15	128	57	15	139
21	13	83	15	106	73	15	117	64	15	128
22	13	93	15	97	81	15	108	72	15	118
23	13	104	15	89	91	15	99	81	15	108

Drying table based on 100% meter roll speed of.....1126 BPH

Unload timer set for.....10.2 minutes

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	38	27	428	44	23	499			
16	14	29	36	323	33	30	376	40	26	448
17	14	23	44	263	27	37	307	32	31	365
18	14	20	51	223	23	44	261	28	37	310
19	14	17	59	194	20	51	227	24	42	270
20	14	15	67	171	18	57	200	21	48	238
21	14	13	75	152	16	65	177	19	54	211
22	14	12	85	135	14	73	158	17	61	188

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....13.0%

Drying table based on 100% meter roll speed of.....1126 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1112 and D270

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
17	15	22	15	334						
18	15	29	15	290	25	15	311			
19	15	35	15	259	31	15	279	27	15	297
20	15	41	15	234	36	15	254	32	15	272
21	15	47	15	214	42	15	233	37	15	251
22	15	54	15	197	47	15	215	42	15	232
23	15	61	15	181	53	15	199	47	15	215
24	15	68	15	166	60	15	183	53	15	199
25	15	76	15	153	67	15	169	59	15	184
26	15	85	15	141	74	15	156	66	15	170
27	15	94	15	130	83	15	144	73	15	157
28	15	105	15	119	92	15	133	82	15	145
29	15	116	15	110	102	15	122	90	15	134
30	15	128	15	101	112	15	113	100	15	124
31	15	141	15	93	123	15	104	109	15	115
32	15	154	15	86	135	15	97	120	15	107
33	15	167	15	80	146	15	90	130	15	100
34	15	181	15	75	158	15	84	141	15	93
35	15	195	15	70	170	15	79	151	15	88

Drying table based on 100% meter roll speed of.....1688 BPH

Unload timer set for.....9.1 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
18	17	10	0	806	9	0	863			
19	17	17	0	596	15	0	648	13	0	696
20	17	23	0	487	20	0	534	18	0	578
21	17	28	0	418	24	0	462	22	0	502
22	17	33	0	370	28	0	410	25	0	447
23	17	37	0	332	33	0	369	29	0	404
24	17	42	0	300	37	0	334	33	0	367
25	17	48	0	272	42	0	304	37	0	335
26	17	53	0	247	47	0	277	41	0	305
27	17	60	0	224	52	0	252	46	0	278
28	17	67	0	204	58	0	229	52	0	253
29	17	74	0	185	65	0	208	58	0	230
30	17	83	0	168	72	0	189	64	0	210
31	17	92	0	153	80	0	172	71	0	192
32	17	101	0	140	89	0	158	79	0	175
33	17	111	0	128	98	0	145	87	0	161
34	17	122	0	118	107	0	133	95	0	148
35	17	132	0	109	116	0	123	103	0	138

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....1688 BPH

Unload timer set for.....9.1 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1112 and D270 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	91	10	1543						
19	17	55	17	920	62	15	1052			
20	17	40	23	684	46	20	781	52	18	879
21	17	33	28	556	38	24	636	42	22	715
22	17	28	33	474	32	28	541	36	25	609
23	17	24	37	413	28	33	472	31	29	531
24	17	22	42	365	25	37	417	28	33	469
25	17	19	48	325	22	42	371	25	37	417
26	17	17	53	290	20	47	331	22	41	372
27	17	15	60	259	18	52	296	20	46	333
28	17	14	67	232	16	58	265	18	52	298
29	17	12	74	208	14	65	237	16	58	267
30	17	11	83	186	13	72	213	14	64	240
31	17	10	92	168	11	80	192	13	71	216
32	17	9	101	152	10	89	174	12	79	196
33	17	8	111	138	9	98	158	11	87	178
34	17	7	122	127	9	107	145	10	95	163
35	17	7	132	117	8	116	133	9	103	150

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....1688 BPH

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	15	271	28	15	295			
16	13	43	15	229	37	15	251	31	15	278
17	13	53	15	200	45	15	221	38	15	247
18	13	62	15	178	53	15	199	45	15	223
19	13	71	15	161	61	15	180	51	15	203
20	13	81	15	146	69	15	164	58	15	186
21	13	91	15	133	78	15	150	66	15	171
22	13	102	15	122	88	15	138	74	15	157
23	13	114	15	111	98	15	126	82	15	144

Drying table based on 100% meter roll speed of.....1688 BPH

Unload timer set for.....9.1 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1112 and D270 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	15	291	25	15	312			
16	13	38	15	248	33	15	268	29	15	286
17	13	46	15	218	40	15	237	36	15	255
18	13	54	15	195	48	15	214	42	15	230
19	13	63	15	177	55	15	194	49	15	210
20	13	71	15	161	62	15	178	55	15	193
21	13	80	15	147	70	15	163	62	15	178
22	13	90	15	135	79	15	150	70	15	163
23	13	100	15	123	88	15	137	78	15	150

Drying table based on 100% meter roll speed of.....1688 BPH

Unload timer set for.....9.1 minutes

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	35	26	596	41	22	695			
16	14	27	34	449	31	29	524	37	25	624
17	14	22	42	366	25	36	427	30	30	509
18	14	18	50	311	22	42	363	26	36	432
19	14	16	57	270	19	49	316	22	41	376
20	14	14	65	238	16	55	278	20	47	331
21	14	13	73	212	15	62	247	17	52	294
22	14	11	82	189	13	70	220	16	59	262

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....13.0%

Drying table based on 100% meter roll speed of.....1688 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1114 and D320

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	22	15	390						
18	15	29	15	339	25	15	363			
19	15	35	15	302	31	15	326	27	15	347
20	15	41	15	273	36	15	297	32	15	318
21	15	47	15	250	42	15	272	37	15	293
22	15	54	15	229	47	15	251	42	15	271
23	15	61	15	211	53	15	232	47	15	251
24	15	68	15	194	60	15	214	53	15	232
25	15	76	15	179	67	15	197	59	15	215
26	15	85	15	164	74	15	182	66	15	199
27	15	94	15	151	83	15	168	73	15	184
28	15	105	15	139	92	15	155	82	15	170
29	15	116	15	128	102	15	143	90	15	157
30	15	128	15	118	112	15	132	100	15	145
31	15	141	15	109	123	15	122	109	15	134
32	15	154	15	101	135	15	113	120	15	125
33	15	167	15	94	146	15	105	130	15	116
34	15	181	15	88	158	15	98	141	15	109
35	15	195	15	82	170	15	92	151	15	102

Drying table based on 100% meter roll speed of.....1970 BPH

Unload timer set for.....9.1 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	10	0	941	9	0	1007			
19	17	17	0	695	15	0	756	13	0	812
20	17	23	0	568	20	0	623	18	0	675
21	17	28	0	488	24	0	539	22	0	586
22	17	33	0	432	28	0	478	25	0	522
23	17	37	0	387	33	0	431	29	0	472
24	17	42	0	350	37	0	390	33	0	429
25	17	48	0	318	42	0	355	37	0	391
26	17	53	0	288	47	0	323	41	0	356
27	17	60	0	262	52	0	294	46	0	324
28	17	67	0	238	58	0	267	52	0	295
29	17	74	0	216	65	0	243	58	0	269
30	17	83	0	196	72	0	221	64	0	245
31	17	92	0	178	80	0	201	71	0	224
32	17	101	0	163	89	0	184	79	0	205
33	17	111	0	149	98	0	169	87	0	188
34	17	122	0	137	107	0	156	95	0	173
35	17	132	0	127	116	0	144	103	0	161

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....1970 BPH

Unload timer set for.....9.1 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1114 and D320 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	91	10	1802						
19	17	55	17	1074	62	15	1228			
20	17	41	23	798	46	20	912	52	18	1026
21	17	33	28	649	38	24	742	42	22	835
22	17	28	33	553	32	28	632	36	25	711
23	17	24	37	482	28	33	551	31	29	620
24	17	22	42	426	25	37	487	28	33	548
25	17	19	48	379	22	42	433	25	37	487
26	17	17	53	338	20	47	386	22	41	435
27	17	15	60	302	18	52	345	20	46	388
28	17	14	67	270	16	58	309	18	52	347
29	17	12	74	242	14	65	277	16	58	311
30	17	11	83	218	13	72	249	14	64	280
31	17	10	92	196	11	80	224	13	71	252
32	17	9	101	178	10	89	203	12	79	228
33	17	8	111	161	9	98	185	11	87	208
34	17	7	122	148	9	107	169	10	95	190
35	17	7	132	136	8	116	155	9	103	175

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....1970 BPH

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	15	316	28	15	344			
16	13	43	15	267	37	15	293	31	15	325
17	13	53	15	233	45	15	258	38	15	288
18	13	62	15	208	53	15	232	45	15	260
19	13	71	15	188	61	15	210	51	15	237
20	13	81	15	171	69	15	192	58	15	217
21	13	91	15	156	78	15	175	66	15	200
22	13	102	15	142	88	15	161	74	15	183
23	13	114	15	130	98	15	147	82	15	169

Drying table based on 100% meter roll speed of.....1970 BPH

Unload timer set for.....9.1 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1114 and D320 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	15	340	25	15	364			
16	13	38	15	289	33	15	313	29	15	334
17	13	46	15	254	40	15	277	36	15	297
18	13	54	15	228	48	15	249	42	15	269
19	13	63	15	206	55	15	227	49	15	246
20	13	71	15	188	62	15	207	55	15	225
21	13	80	15	172	70	15	190	62	15	207
22	13	90	15	157	79	15	175	70	15	191
23	13	100	15	144	88	15	160	78	15	175

Drying table based on 100% meter roll speed of.....1970 BPH

Unload timer set for.....9.1 minutes

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	35	26	696	41	22	812			
16	14	27	34	524	31	29	612	37	25	728
17	14	22	42	427	25	36	499	30	30	594
18	14	18	50	363	22	42	424	26	36	504
19	14	16	57	316	19	49	368	22	41	439
20	14	14	65	278	16	55	325	20	47	386
21	14	13	73	247	15	62	288	17	52	343
22	14	11	82	220	13	70	257	16	59	306

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....13.0%

Drying table based on 100% meter roll speed of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1116 and D370

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	23	15	436						
18	15	30	15	377	26	15	405			
19	15	37	15	335	32	15	362	29	15	387
20	15	43	15	303	38	15	329	34	15	353
21	15	50	15	277	44	15	302	39	15	325
22	15	57	15	254	49	15	278	44	15	300
23	15	64	15	233	56	15	256	50	15	278
24	15	71	15	214	62	15	236	56	15	257
25	15	80	15	197	70	15	218	62	15	237
26	15	89	15	181	78	15	201	69	15	219
27	15	99	15	166	87	15	185	77	15	202
28	15	110	15	153	96	15	170	86	15	187
29	15	122	15	141	107	15	157	95	15	172
30	15	134	15	129	118	15	145	105	15	159
31	15	148	15	120	129	15	134	115	15	148
32	15	161	15	111	141	15	124	126	15	137
33	15	176	15	103	154	15	115	137	15	128
34	15	190	15	96	166	15	108	148	15	119
35	15	204	15	90	179	15	101	159	15	112

Drying table based on 100% meter roll speed of.....2251 BPH

Unload timer set for.....9.1 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	10	0	1048	9	0	1124			
19	17	18	0	770	15	0	839	14	0	902
20	17	24	0	627	21	0	689	18	0	747
21	17	29	0	538	25	0	595	23	0	648
22	17	34	0	475	30	0	527	27	0	576
23	17	39	0	426	34	0	474	30	0	519
24	17	44	0	385	39	0	429	34	0	472
25	17	50	0	349	44	0	390	39	0	429
26	17	56	0	316	49	0	355	43	0	391
27	17	63	0	287	55	0	322	49	0	356
28	17	70	0	260	61	0	293	54	0	324
29	17	78	0	236	68	0	266	61	0	295
30	17	87	0	214	76	0	242	68	0	268
31	17	96	0	195	84	0	220	75	0	245
32	17	106	0	178	93	0	201	83	0	224
33	17	117	0	163	102	0	185	91	0	206
34	17	128	0	150	112	0	170	99	0	190
35	17	139	0	139	122	0	158	108	0	176

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....2251 BPH

Unload timer set for.....9.1 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1116 and D370 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	87	10	1963						
19	17	52	18	1170	59	15	1337			
20	17	39	24	869	44	21	993	50	18	1118
21	17	31	29	707	36	25	808	40	23	909
22	17	27	34	602	31	30	688	34	27	774
23	17	23	39	525	27	34	600	30	30	675
24	17	21	44	464	24	39	530	27	34	597
25	17	18	50	413	21	44	472	24	39	531
26	17	16	56	368	19	49	421	21	43	473
27	17	15	63	329	17	55	376	19	49	423
28	17	13	70	294	15	61	336	17	54	379
29	17	12	78	264	13	68	302	15	61	339
30	17	11	87	237	12	76	271	14	68	305
31	17	9	96	214	11	84	244	12	75	275
32	17	9	106	193	10	93	221	11	83	249
33	17	8	117	176	9	102	201	10	91	226
34	17	7	128	161	8	112	184	9	99	207
35	17	7	139	148	8	122	169	8	108	191

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....2251 BPH

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	15	362	28	15	394			
16	13	43	15	305	37	15	335	31	15	371
17	13	53	15	267	45	15	295	38	15	329
18	13	62	15	238	53	15	265	45	15	297
19	13	71	15	215	61	15	240	51	15	271
20	13	81	15	195	69	15	219	58	15	249
21	13	91	15	178	78	15	200	66	15	228
22	13	102	15	162	88	15	184	74	15	210
23	13	114	15	148	98	15	168	82	15	193

Drying table based on 100% meter roll speed of.....2251 BPH

Unload timer set for.....9.1 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1116 and D370 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	15	388	25	15	416			
16	13	38	15	330	33	15	357	29	15	382
17	13	46	15	291	40	15	316	36	15	340
18	13	54	15	260	48	15	285	42	15	308
19	13	63	15	236	55	15	259	49	15	281
20	13	71	15	215	62	15	237	55	15	258
21	13	80	15	197	70	15	217	62	15	237
22	13	90	15	180	79	15	200	70	15	218
23	13	100	15	165	88	15	183	78	15	200

Drying table based on 100% meter roll speed of.....2251 BPH

Unload timer set for.....9.1 minutes

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	35	26	795	41	22	928			
16	14	27	34	600	31	29	699	37	25	833
17	14	22	42	489	25	36	570	30	30	679
18	14	18	50	415	22	42	484	26	36	577
19	14	16	57	361	19	49	421	22	41	501
20	14	14	65	318	16	55	371	20	47	442
21	14	13	73	282	15	62	329	17	52	392
22	14	11	82	252	13	70	294	16	59	350

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....13.0%

Drying table based on 100% meter roll speed of.....2251 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1118 and D400

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	22	15	528						
18	15	29	15	458	26	15	491			
19	15	36	15	408	32	15	440	28	15	469
20	15	42	15	369	37	15	401	33	15	429
21	15	49	15	337	43	15	368	38	15	395
22	15	55	15	309	48	15	339	43	15	365
23	15	62	15	285	55	15	313	49	15	338
24	15	70	15	262	61	15	289	54	15	313
25	15	78	15	241	68	15	266	61	15	290
26	15	87	15	222	76	15	245	68	15	268
27	15	97	15	204	85	15	226	75	15	247
28	15	108	15	187	94	15	208	84	15	228
29	15	119	15	172	104	15	192	93	15	211
30	15	132	15	159	115	15	177	102	15	195
31	15	145	15	147	126	15	164	112	15	181
32	15	158	15	136	138	15	152	123	15	168
33	15	172	15	126	150	15	142	134	15	157
34	15	186	15	118	163	15	132	145	15	146
35	15	200	15	110	175	15	124	156	15	138

Drying table based on 100% meter roll speed of.....2533 BPH

Unload timer set for.....9.8 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	10	0	1238	9	0	1322			
19	17	17	0	919	15	0	999	13	0	1071
20	17	23	0	753	20	0	826	18	0	892
21	17	28	0	649	25	0	715	22	0	777
22	17	33	0	574	29	0	636	26	0	693
23	17	38	0	516	34	0	573	30	0	627
24	17	43	0	467	38	0	520	34	0	570
25	17	49	0	424	43	0	473	38	0	520
26	17	55	0	385	48	0	431	43	0	474
27	17	61	0	350	54	0	392	48	0	433
28	17	68	0	318	60	0	356	53	0	394
29	17	76	0	288	67	0	324	59	0	359
30	17	85	0	262	74	0	295	66	0	327
31	17	94	0	239	82	0	269	73	0	299
32	17	104	0	218	91	0	246	81	0	273
33	17	115	0	200	100	0	226	89	0	251
34	17	125	0	184	110	0	208	97	0	232
35	17	136	0	170	119	0	193	106	0	215

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....2533 BPH

Unload timer set for.....9.8 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1118 and D400 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
18	17	96	10	2420						
19	17	57	17	1443	65	15	1649			
20	17	42	23	1072	48	20	1225	54	18	1378
21	17	34	28	872	39	25	997	44	22	1121
22	17	29	33	742	33	29	849	38	26	955
23	17	26	38	648	29	34	740	33	30	833
24	17	23	43	572	26	38	654	29	34	736
25	17	20	49	509	23	43	582	26	38	654
26	17	18	55	454	20	48	519	23	43	584
27	17	16	61	406	18	54	464	21	48	522
28	17	14	68	363	16	60	415	18	53	467
29	17	13	76	325	15	67	372	17	59	418
30	17	12	85	292	13	74	334	15	66	376
31	17	10	94	263	12	82	301	13	73	339
32	17	9	104	238	11	91	273	12	81	307
33	17	9	115	217	10	100	248	11	89	279
34	17	8	125	198	9	110	227	10	97	255
35	17	7	136	183	8	119	209	9	106	235

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....2533 BPH

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
15	13	32	15	434	28	15	472			
16	13	43	15	366	37	15	403	31	15	445
17	13	53	15	320	45	15	355	38	15	396
18	13	62	15	286	53	15	318	45	15	357
19	13	71	15	258	61	15	289	51	15	326
20	13	81	15	235	69	15	264	58	15	299
21	13	91	15	214	78	15	241	66	15	274
22	13	102	15	196	88	15	221	74	15	252
23	13	114	15	179	98	15	202	82	15	232

Drying table based on 100% meter roll speed of.....2533 BPH

Unload timer set for.....9.8 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1118 and D400 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	15	466	25	15	499			
16	13	38	15	397	33	15	429	29	15	458
17	13	46	15	349	40	15	380	36	15	408
18	13	54	15	313	48	15	342	42	15	369
19	13	63	15	284	55	15	312	49	15	337
20	13	71	15	259	62	15	285	55	15	310
21	13	80	15	237	70	15	262	62	15	285
22	13	90	15	217	79	15	240	70	15	262
23	13	100	15	198	88	15	220	78	15	241

Drying table based on 100% meter roll speed of.....2533 BPH

Unload timer set for.....9.8 minutes

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	38	26	960	44	22	1120			
16	14	29	34	724	33	29	844	40	25	1005
17	14	23	42	590	27	36	688	32	30	819
18	14	20	50	501	23	42	585	27	36	696
19	14	17	57	436	20	49	508	24	41	605
20	14	15	65	384	18	55	448	21	47	533
21	14	13	73	341	16	62	398	19	52	473
22	14	12	82	304	14	70	355	17	59	422

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....13.0%

Drying table based on 100% meter roll speed of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1120 and D460

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	22	15	587						
18	15	29	15	509	26	15	545			
19	15	36	15	453	32	15	489	28	15	521
20	15	42	15	410	37	15	445	33	15	477
21	15	49	15	375	43	15	408	38	15	439
22	15	55	15	344	48	15	376	43	15	406
23	15	62	15	316	55	15	347	49	15	376
24	15	70	15	291	61	15	321	54	15	348
25	15	78	15	268	68	15	296	61	15	322
26	15	87	15	246	76	15	273	68	15	298
27	15	97	15	226	85	15	251	75	15	275
28	15	108	15	208	94	15	232	84	15	254
29	15	119	15	191	104	15	213	93	15	235
30	15	132	15	176	115	15	197	102	15	217
31	15	145	15	163	126	15	182	112	15	201
32	15	158	15	151	138	15	169	123	15	187
33	15	172	15	140	150	15	157	134	15	174
34	15	186	15	131	163	15	147	145	15	163
35	15	200	15	123	175	15	138	156	15	153

Drying table based on 100% meter roll speed of.....2814 BPH

Unload timer set for.....9.8 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	10	0	1375	9	0	1469			
19	17	17	0	1021	15	0	1110	13	0	1190
20	17	23	0	837	20	0	917	18	0	992
21	17	28	0	721	25	0	795	22	0	863
22	17	33	0	638	29	0	706	26	0	770
23	17	38	0	573	34	0	636	30	0	696
24	17	43	0	519	38	0	578	34	0	633
25	17	49	0	471	43	0	526	38	0	578
26	17	55	0	428	48	0	478	43	0	527
27	17	61	0	389	54	0	435	48	0	481
28	17	68	0	353	60	0	396	53	0	438
29	17	76	0	320	67	0	360	59	0	399
30	17	85	0	291	74	0	328	66	0	364
31	17	94	0	265	82	0	299	73	0	332
32	17	104	0	242	91	0	273	81	0	304
33	17	115	0	222	100	0	251	89	0	279
34	17	125	0	204	110	0	231	97	0	258
35	17	136	0	189	119	0	214	106	0	239

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....2814 BPH

Unload timer set for.....9.8 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1120 and D460 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	96	10	2689						
19	17	57	17	1603	65	15	1832			
20	17	42	23	1191	48	20	1361	54	18	1531
21	17	34	28	969	39	25	1107	44	22	1246
22	17	29	33	825	34	29	943	38	26	1061
23	17	26	38	720	29	34	822	33	30	925
24	17	23	43	636	26	38	727	29	34	817
25	17	20	49	565	23	43	646	26	38	727
26	17	18	55	504	20	48	576	23	43	649
27	17	16	61	451	18	54	515	21	48	580
28	17	14	68	403	16	60	461	18	53	519
29	17	13	76	362	15	67	413	17	59	465
30	17	12	85	325	13	74	371	15	66	418
31	17	10	94	293	12	82	335	13	73	376
32	17	9	104	265	11	91	303	12	81	341
33	17	9	115	241	10	100	275	11	89	310
34	17	8	125	220	9	110	252	10	97	283
35	17	7	136	203	8	119	232	9	106	261

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....**15.0%**

Drying table based on 100% meter roll speed of.....**2814 BPH**

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	15	482	28	15	524			
16	13	43	15	407	37	15	447	31	15	495
17	13	53	15	356	45	15	394	38	15	439
18	13	62	15	318	53	15	354	45	15	397
19	13	71	15	287	61	15	321	51	15	362
20	13	81	15	261	69	15	293	58	15	332
21	13	91	15	238	78	15	268	66	15	305
22	13	102	15	217	88	15	245	74	15	280
23	13	114	15	198	98	15	225	82	15	258

Drying table based on 100% meter roll speed of.....**2814 BPH**

Unload timer set for.....**9.8 minutes**

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1120 and D460 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	15	518	25	15	554			
16	13	38	15	441	33	15	477	29	15	509
17	13	46	15	388	40	15	422	36	15	453
18	13	54	15	348	48	15	380	42	15	410
19	13	63	15	315	55	15	346	49	15	375
20	13	71	15	288	62	15	317	55	15	344
21	13	80	15	263	70	15	291	62	15	317
22	13	90	15	241	79	15	267	70	15	291
23	13	100	15	220	88	15	245	78	15	268

Drying table based on 100% meter roll speed of.....2814 BPH

Unload timer set for.....9.8 minutes

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	38	26	1067	44	22	1245			
16	14	29	34	804	33	29	938	40	25	1117
17	14	23	42	655	27	36	765	32	30	910
18	14	20	50	557	23	42	650	27	36	773
19	14	17	57	484	20	49	565	24	41	672
20	14	15	65	427	18	55	498	21	47	592
21	14	13	73	379	16	62	442	19	52	526
22	14	12	82	338	14	70	394	17	59	469

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....13.0%

Drying table based on 100% meter roll speed of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1122 and D511

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	22	15	643						
18	15	30	15	557	26	15	598			
19	15	36	15	496	32	15	536	28	15	571
20	15	43	15	449	37	15	488	33	15	522
21	15	49	15	410	43	15	447	38	15	481
22	15	56	15	376	49	15	412	43	15	445
23	15	63	15	346	55	15	380	49	15	412
24	15	70	15	319	62	15	351	55	15	381
25	15	79	15	293	69	15	324	61	15	352
26	15	88	15	269	77	15	298	68	15	326
27	15	98	15	248	86	15	275	76	15	301
28	15	109	15	228	95	15	253	84	15	278
29	15	120	15	209	105	15	234	93	15	257
30	15	133	15	193	116	15	216	103	15	237
31	15	146	15	178	127	15	199	113	15	220
32	15	159	15	165	139	15	185	124	15	204
33	15	173	15	153	151	15	172	135	15	190
34	15	187	15	143	164	15	161	146	15	178
35	15	201	15	134	176	15	151	157	15	167

Drying table based on 100% meter roll speed of.....3095 BPH

Unload timer set for.....9.8 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	10	0	1507	9	0	1610			
19	17	17	0	1118	15	0	1215	13	0	1303
20	17	23	0	916	20	0	1004	18	0	1086
21	17	29	0	789	25	0	870	22	0	945
22	17	34	0	698	29	0	773	26	0	843
23	17	39	0	627	34	0	696	30	0	762
24	17	44	0	567	38	0	632	34	0	693
25	17	49	0	515	43	0	575	38	0	632
26	17	55	0	468	48	0	523	43	0	576
27	17	62	0	425	54	0	476	48	0	526
28	17	69	0	386	60	0	433	54	0	479
29	17	77	0	350	67	0	394	60	0	436
30	17	86	0	318	75	0	359	67	0	398
31	17	95	0	290	83	0	327	74	0	363
32	17	105	0	265	92	0	299	82	0	332
33	17	115	0	243	101	0	274	90	0	305
34	17	126	0	223	110	0	253	98	0	281
35	17	137	0	207	120	0	234	106	0	261

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....3095 BPH

Unload timer set for.....9.8 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1122 and D511 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	95	10	2937						
19	17	57	17	1751	65	15	2001			
20	17	42	23	1301	48	20	1487	54	18	1672
21	17	34	29	1058	39	25	1210	44	22	1361
22	17	29	34	901	33	29	1030	37	26	1159
23	17	25	39	786	29	34	898	33	30	1011
24	17	22	44	694	26	38	794	29	34	893
25	17	20	49	618	23	43	706	26	38	794
26	17	18	55	551	20	48	630	23	43	708
27	17	16	62	492	18	54	563	20	48	633
28	17	14	69	441	16	60	504	18	54	566
29	17	13	77	395	15	67	451	16	60	508
30	17	11	86	355	13	75	405	15	67	456
31	17	10	95	320	12	83	365	13	74	411
32	17	9	105	289	11	92	331	12	82	372
33	17	9	115	263	10	101	301	11	90	338
34	17	8	126	241	9	110	275	10	98	310
35	17	7	137	222	8	120	253	9	106	285

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% meter roll speed of.....3095 BPH

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	15	530	28	15	577			
16	13	43	15	448	37	15	492	31	15	544
17	13	53	15	392	45	15	434	38	15	483
18	13	62	15	350	53	15	389	45	15	437
19	13	71	15	316	61	15	353	51	15	398
20	13	81	15	287	69	15	322	58	15	365
21	13	91	15	262	78	15	295	66	15	335
22	13	102	15	239	88	15	270	74	15	308
23	13	114	15	218	98	15	247	82	15	283

Drying table based on 100% meter roll speed of.....3095 BPH

Unload timer set for.....9.8 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1122 and D511 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	15	569	25	15	610			
16	13	38	15	485	33	15	524	29	15	560
17	13	46	15	427	40	15	464	36	15	499
18	13	54	15	383	48	15	418	42	15	451
19	13	63	15	347	55	15	381	49	15	412
20	13	71	15	316	62	15	349	55	15	379
21	13	80	15	289	70	15	320	62	15	348
22	13	90	15	265	79	15	293	70	15	320
23	13	100	15	242	88	15	269	78	15	295

Drying table based on 100% meter roll speed of.....3095 BPH

Unload timer set for.....9.8 minutes

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	38	26	1173	44	22	1369			
16	14	29	34	884	33	29	1032	40	25	1228
17	14	23	42	721	27	36	841	32	30	1001
18	14	20	50	613	23	42	715	27	36	851
19	14	17	57	533	20	49	621	24	41	740
20	14	15	65	469	18	55	547	21	47	652
21	14	13	73	417	16	62	486	19	52	579
22	14	12	82	372	14	70	433	17	59	516

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....13.0%

Drying table based on 100% meter roll speed of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1126 and D601

Corn...Dry and Cool (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
17	15	22	15	763						
18	15	29	15	661	26	15	709			
19	15	36	15	589	32	15	636	28	15	678
20	15	42	15	533	37	15	579	33	15	620
21	15	49	15	487	43	15	531	38	15	571
22	15	55	15	447	48	15	489	43	15	528
23	15	62	15	411	55	15	451	49	15	489
24	15	70	15	378	61	15	417	54	15	453
25	15	78	15	348	68	15	385	61	15	419
26	15	87	15	320	76	15	355	68	15	387
27	15	97	15	294	85	15	327	75	15	357
28	15	108	15	270	94	15	301	84	15	330
29	15	119	15	249	104	15	278	93	15	305
30	15	132	15	229	115	15	256	102	15	282
31	15	145	15	212	126	15	237	112	15	261
32	15	158	15	196	138	15	220	123	15	243
33	15	172	15	182	150	15	205	134	15	226
34	15	186	15	170	163	15	191	145	15	212
35	15	200	15	160	175	15	179	156	15	199

Drying table based on 85% meter roll speed of.....3080 BPH

Unload timer set for.....12 minutes

For a dryer with an unload extension:

Drying table based on 67% meter roll speed of.....2400 BPH

Unload timer set for.....15 minutes

Corn...Full Heat (Automatic Batch)

Moisture		190°F			210°F			230°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
18	17	10	0	1787	9	0	1909			
19	17	17	0	1328	15	0	1442	13	0	1547
20	17	23	0	1088	20	0	1193	18	0	1289
21	17	28	0	937	25	0	1033	22	0	1122
22	17	33	0	829	29	0	918	26	0	1001
23	17	38	0	745	34	0	827	30	0	905
24	17	43	0	674	38	0	751	34	0	823
25	17	49	0	612	43	0	683	38	0	751
26	17	55	0	556	48	0	622	43	0	685
27	17	61	0	505	54	0	566	48	0	625
28	17	68	0	459	60	0	515	53	0	569
29	17	76	0	416	67	0	468	59	0	519
30	17	85	0	379	74	0	426	66	0	473
31	17	94	0	345	82	0	389	73	0	432
32	17	104	0	315	91	0	355	81	0	395
33	17	115	0	289	100	0	326	89	0	363
34	17	125	0	266	110	0	301	97	0	335
35	17	136	0	246	119	0	279	106	0	311

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 85% meter roll speed of.....3080 BPH

Unload timer set for.....12 minutes

For a dryer with an unload extension:

Drying table based on 67% meter roll speed of.....2400 BPH

Unload timer set for.....15 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1126 and D601 (Continued)

Corn...Full Heat (Continuous Flow)

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	96	10	3495						
19	17	57	17	2084	65	15	2382			
20	17	42	23	1548	48	20	1769	54	18	1990
21	17	34	28	1260	39	25	1439	44	22	1619
22	17	29	33	1072	34	29	1226	38	26	1379
23	17	26	38	935	29	34	1069	33	30	1203
24	17	23	43	827	26	38	945	29	34	1063
25	17	20	49	735	23	43	840	26	38	945
26	17	18	55	656	20	48	749	23	43	843
27	17	16	61	586	18	54	670	21	48	753
28	17	14	68	524	16	60	599	18	53	674
29	17	13	76	470	15	67	537	17	59	604
30	17	12	85	422	13	74	483	15	66	543
31	17	10	94	381	12	82	435	13	73	489
32	17	9	104	344	11	91	394	12	81	443
33	17	9	115	313	10	100	358	11	89	403
34	17	8	125	287	9	110	328	10	97	369
35	17	7	136	264	8	119	302	9	106	339

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 85% meter roll speed of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% meter roll speed of.....2400 BPH

Wheat, Barley, Milo...Dry and Cool (Automatic Batch)

Moisture		140°F			155°F			175°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	15	627	28	15	682			
16	13	43	15	529	37	15	582	31	15	643
17	13	53	15	463	45	15	512	38	15	571
18	13	62	15	413	53	15	460	45	15	516
19	13	71	15	373	61	15	417	51	15	471
20	13	81	15	339	69	15	381	58	15	432
21	13	91	15	309	78	15	348	66	15	396
22	13	102	15	282	88	15	319	74	15	364
23	13	114	15	258	98	15	292	82	15	335

Drying table based on 85% meter roll speed of.....3080 BPH

Unload timer set for.....12 minutes

For a dryer with an unload extension:

Drying table based on 67% meter roll speed of.....2400 BPH

Unload timer set for.....15 minutes

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1126 and D601 (Continued)

Soybeans...Dry and Cool (Automatic Batch)

Moisture		120°F			130°F			140°F		
		Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)	Dry (Min.)	Cool (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	15	673	25	15	721			
16	13	38	15	573	33	15	620	29	15	662
17	13	46	15	504	40	15	549	36	15	589
18	13	54	15	452	48	15	495	42	15	533
19	13	63	15	410	55	15	450	49	15	487
20	13	71	15	374	62	15	412	55	15	447
21	13	80	15	342	70	15	378	62	15	412
22	13	90	15	313	79	15	347	70	15	379
23	13	100	15	286	88	15	318	78	15	348

Drying table based on 85% meter roll speed of.....**3080 BPH**

Unload timer set for.....**12 minutes**

For a dryer with an unload extension:

Drying table based on 67% meter roll speed of.....**2400 BPH**

Unload timer set for.....**15 minutes**

Wheat...Full Heat (Continuous Flow)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
15	14	38	26	1387	44	22	1618			
16	14	29	34	1045	33	29	1219	40	25	1452
17	14	23	42	852	27	36	994	32	30	1184
18	14	20	50	724	23	42	845	27	36	1005
19	14	17	57	629	20	49	734	24	41	874
20	14	15	65	555	18	55	647	21	47	770
21	14	13	73	492	16	62	574	19	52	684
22	14	12	82	439	14	70	512	17	59	610

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....**13.0%**

Drying table based on 85% meter roll speed of.....**3080 BPH**

For a dryer with an unload extension:

Drying table based on 67% meter roll speed of.....**2400 BPH**

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1214 and 2120

Corn...Dry and Cool

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	32	21	625	36	18	714			
18	15	24	27	471	27	24	538			
19	15	19	34	384	22	29	439	25	26	494
20	15	17	39	326	19	35	373	21	31	419
21	15	14	45	284	16	40	324	19	35	365
22	15	13	52	250	14	45	285	16	40	321
23	15	11	58	222	13	51	253	14	45	285
24	15	10	65	198	11	57	226	13	51	254
25	15	9	73	177	10	64	202	12	57	227
26	15	8	81	159	9	71	181	10	63	204
27	15	7	90	142	8	79	163	9	70	183
28	15	7	100	128	7	88	147	8	78	165
29	15	6	111	116	7	97	132	8	86	149
30	15	5	123	105	6	107	120	7	95	135
31	15	5	135	96	6	118	109	6	105	123
32	15	4	147	88	5	129	100	6	114	113
33	15	4	160	80	5	140	92	5	125	103
34	15	4	173	74	4	152	85	5	135	96
35	15	4	186	69	4	163	79	5	145	89

Corn...Full Heat

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	100	11	1970	100	10	1970			
19	17	61	16	1205	70	14	1377	79	12	1549
20	17	45	22	895	52	19	1023	58	17	1151
21	17	37	27	728	42	23	832	48	21	936
22	17	31	31	620	36	27	709	40	24	797
23	17	27	36	541	31	31	618	35	28	695
24	17	24	40	478	28	35	546	31	31	614
25	17	22	45	425	25	40	486	28	35	546
26	17	19	51	379	22	45	433	25	40	487
27	17	17	57	339	20	50	387	22	44	436
28	17	15	64	303	18	56	346	20	50	390
29	17	14	71	272	16	62	311	18	55	349
30	17	12	79	244	14	69	279	16	62	314
31	17	11	88	220	13	77	251	14	68	283
32	17	10	97	199	12	85	228	13	75	256
33	17	9	107	181	11	93	207	12	83	233
34	17	8	117	166	10	102	189	11	91	213
35	17	8	127	153	9	111	174	10	98	196

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1214 and 2120 (Continued)

Wheat, Barley, Milo...Dry and Cool

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	20	32	398	24	28	465	28	23	553
16	13	15	43	300	18	37	350	21	31	417
17	13	12	53	245	14	45	286	17	38	340
18	13	11	62	208	12	53	243	15	45	289
19	13	9	71	181	11	61	211	13	51	251
20	13	8	81	159	9	69	186	11	58	221
21	13	7	91	141	8	78	165	10	66	196
23	13	6	114	113	7	98	132	8	82	157
25	13	5	142	91	5	122	106	6	102	126

Soybeans...Dry and Cool

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	23	28	453	26	25	518	30	22	583
16	13	17	38	342	20	33	390	22	29	439
17	13	14	46	278	16	40	318	18	36	358
18	13	12	54	237	14	48	270	15	42	304
19	13	10	63	206	12	55	235	13	49	264
20	13	9	71	181	11	62	207	12	55	233
21	13	8	80	161	9	70	184	10	62	207
23	13	7	100	128	7	88	147	8	78	165
25	13	5	125	103	6	109	118	7	97	133

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	18	36	362	24	28	465	29	23	569
12	9	14	47	273	18	37	351	22	30	429
13	9	11	58	222	15	45	286	18	37	349
14	9	10	68	189	12	53	243	15	43	297
15	9	8	78	164	11	61	211	13	50	258
16	9	7	89	145	9	69	186	12	57	227
17	9	7	100	128	8	78	165	10	64	202
18	9	6	112	115	7	87	147	9	72	180
19	9	5	126	102	7	98	132	8	80	161

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1214S and 2141

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	14	25	387	16	22	452	18	19	516
18	15	10	34	292	12	29	340	14	25	389
19	15	8	42	238	10	36	277	11	31	317
20	15	7	49	202	8	42	236	10	37	269
21	15	6	56	176	7	48	205	8	42	234
22	15	6	64	155	6	55	181	7	48	206
23	15	5	72	137	6	62	160	7	54	183
24	15	4	81	123	5	69	143	6	60	163
25	15	4	90	110	5	77	128	5	68	146
26	15	3	100	98	4	86	115	5	75	131
27	15	3	112	88	4	96	103	4	84	118
28	15	3	124	80	3	106	93	4	93	106
29	15	3	137	72	3	118	84	3	103	96
30	15	2	152	65	3	130	76	3	114	87
32	15	2	182	54	2	156	63	3	137	72
35	15	2	230	43	2	197	50	2	173	57

Drying table based on 100% unload rate of.....2814 BPH

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	59	12	1670	69	10	1948	79	9	2226
19	17	35	20	995	41	17	1161	47	15	1327
20	17	26	27	739	31	23	863	35	20	986
21	17	21	33	602	25	28	702	29	25	802
22	17	18	39	512	21	33	598	24	29	683
23	17	16	44	447	19	38	521	21	33	596
24	17	14	50	395	16	43	461	19	38	526
25	17	12	56	351	15	48	410	17	42	468
26	17	11	63	313	13	54	365	15	47	418
27	17	10	71	280	12	60	327	13	53	373
28	17	9	79	250	10	68	292	12	59	334
29	17	8	88	224	9	75	262	11	66	299
30	17	7	98	202	8	84	235	10	73	269
32	17	6	120	165	7	103	192	8	90	219
35	17	4	157	126	5	134	147	6	117	168

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1214S and 2141 (Continued)

Wheat, Barley, Milo...Dry and Cool (#1 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	11	33	302	13	28	352	15	24	419
16	13	8	43	228	9	37	266	11	31	316
17	13	7	53	186	8	46	216	9	38	258
18	13	6	63	158	7	54	184	8	45	219
19	13	5	72	137	6	62	160	7	52	190
20	13	4	82	121	5	70	141	6	59	168
21	13	4	92	107	4	79	125	5	66	149
23	13	3	115	86	4	99	100	4	83	119
25	13	2	143	69	3	123	80	3	103	96

Soybeans...Dry and Cool (#1 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	12	29	342	14	25	391	16	22	440
16	13	9	38	258	10	33	295	12	30	332
17	13	7	47	210	9	41	240	10	36	270
18	13	6	55	179	7	48	204	8	43	230
19	13	6	64	155	6	56	178	7	49	200
20	13	5	72	137	6	63	156	6	56	176
21	13	4	81	122	5	71	139	6	63	156
23	13	3	102	97	4	89	111	4	79	125
25	13	3	126	78	3	111	89	4	98	100

Drying table based on 100% unload rate of.....2814 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	10	36	273	12	28	351	15	23	430
12	9	7	48	206	9	37	265	12	30	324
13	9	6	59	168	8	46	216	9	37	264
14	9	5	69	143	7	54	183	8	44	224
15	9	4	80	124	6	62	159	7	51	195
16	9	4	90	109	5	70	141	6	57	172
17	9	3	102	97	4	79	125	5	65	152
18	9	3	114	87	4	89	111	5	73	136
19	9	3	128	77	4	99	100	4	81	122

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1216 and 2122

Corn...Dry and Cool

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	34	20	768	39	17	878			
18	15	26	26	579	29	23	662			
19	15	21	32	472	24	28	539	27	25	607
20	15	18	38	401	20	33	458	23	29	515
21	15	15	43	349	18	38	398	20	34	448
22	15	14	49	307	16	43	351	18	38	395
23	15	12	55	273	14	48	312	16	43	351
24	15	11	62	243	12	54	278	14	48	313
25	15	10	69	217	11	61	249	12	54	280
26	15	9	77	195	10	68	223	11	60	251
27	15	8	86	175	9	75	200	10	67	225
28	15	7	95	158	8	83	180	9	74	203
29	15	6	106	143	7	92	163	8	82	183
30	15	6	116	129	7	102	148	7	91	166
31	15	5	128	118	6	112	134	7	99	151
32	15	5	140	108	5	122	123	6	109	138
33	15	4	152	99	5	133	113	6	118	127
34	15	4	165	91	5	144	104	5	128	118
35	15	4	177	85	4	155	97	5	138	109

Corn...Full Heat

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	100	11	2251	100	10	2251			
19	17	66	15	1481	75	13	1693	85	12	1904
20	17	49	21	1100	56	18	1258	63	16	1415
21	17	40	25	895	45	22	1023	51	20	1151
22	17	34	30	762	39	26	871	44	23	980
23	17	30	34	665	34	30	760	38	26	855
24	17	26	38	587	30	34	671	34	30	755
25	17	23	43	522	27	38	597	30	34	672
26	17	21	48	466	24	42	533	27	38	599
27	17	19	54	416	21	47	476	24	42	535
28	17	17	61	373	19	53	426	21	47	479
29	17	15	68	334	17	59	382	19	53	429
30	17	13	75	300	15	66	343	17	58	386
31	17	12	83	270	14	73	309	15	65	348
32	17	11	92	245	12	81	280	14	72	315
33	17	10	101	223	11	89	254	13	79	286
34	17	9	111	204	10	97	233	12	86	262
35	17	8	120	188	10	105	214	11	94	241

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% unload rate of.....2251 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1216 and 2122 (Continued)

Wheat, Barley, Milo...Dry and Cool

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	21	32	465	24	28	543	29	23	646
16	13	16	43	351	18	37	409	22	31	487
17	13	13	53	286	15	45	333	18	38	397
18	13	11	62	243	13	53	283	15	45	337
19	13	9	71	211	11	61	246	13	51	293
20	13	8	81	186	10	69	217	11	58	258
21	13	7	91	165	9	78	193	10	66	229
23	13	6	114	132	7	98	154	8	82	183
25	13	5	142	106	5	122	124	7	102	147

Soybeans...Dry and Cool

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	24	28	529	27	25	605	30	22	680
16	13	18	38	399	20	33	456	23	29	513
17	13	14	46	325	17	40	372	19	36	418
18	13	12	54	276	14	48	316	16	42	355
19	13	11	63	240	12	55	274	14	49	309
20	13	9	71	212	11	62	242	12	55	272
21	13	8	80	188	10	70	215	11	62	242
23	13	7	100	150	8	88	171	9	78	193
25	13	5	125	121	6	109	138	7	97	155

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	19	36	423	24	28	543	29	23	664
12	9	14	47	318	18	37	409	22	30	500
13	9	12	58	260	15	45	334	18	37	408
14	9	10	68	221	13	53	284	15	43	347
15	9	9	78	192	11	61	247	13	50	301
16	9	8	89	169	10	69	217	12	57	265
17	9	7	100	150	9	78	193	10	64	236
18	9	6	112	134	8	87	172	9	72	210
19	9	5	126	120	7	98	154	8	80	188

Drying table based on 100% unload rate of.....2251 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1218 and 2125

Corn...Dry and Cool

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	32	21	805	36	18	920			
18	15	24	27	607	27	24	694			
19	15	20	34	495	22	29	565	25	26	636
20	15	17	39	420	19	35	480	21	31	540
21	15	14	45	365	16	40	418	19	35	470
22	15	13	52	322	15	45	368	16	40	414
23	15	11	58	286	13	51	327	15	45	367
24	15	10	65	255	12	57	291	13	51	328
25	15	9	73	228	10	64	261	12	57	293
26	15	8	81	204	9	71	234	10	63	263
27	15	7	90	184	8	79	210	9	70	236
28	15	7	100	165	7	88	189	8	78	213
29	15	6	111	149	7	97	171	8	86	192
30	15	5	123	135	6	107	155	7	95	174
31	15	5	135	123	6	118	141	6	105	159
32	15	4	147	113	5	129	129	6	114	145
33	15	4	160	104	5	140	118	5	125	133
34	15	4	173	96	4	152	110	5	135	123
35	15	4	186	89	4	163	102	5	145	115

Corn...Full Heat

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	100	10	2533	100	9	2533			
19	17	61	16	1553	70	14	1775	79	12	1996
20	17	46	22	1154	52	19	1318	59	17	1483
21	17	37	27	938	42	23	1073	48	21	1207
22	17	32	31	799	36	27	913	41	24	1027
23	17	28	36	697	31	31	797	35	28	896
24	17	24	40	616	28	35	704	31	31	792
25	17	22	45	548	25	40	626	28	35	704
26	17	19	51	489	22	45	558	25	40	628
27	17	17	57	437	20	50	499	22	44	561
28	17	15	64	391	18	56	447	20	50	502
29	17	14	71	350	16	62	400	18	55	450
30	17	12	79	315	14	69	360	16	62	405
31	17	11	88	284	13	77	324	14	68	365
32	17	10	97	257	12	85	293	13	75	330
33	17	9	107	233	11	93	267	12	83	300
34	17	8	117	214	10	102	244	11	91	275
35	17	8	127	197	9	111	225	10	98	253

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1218 and 2125 (Continued)

Wheat, Barley, Milo...Dry and Cool

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	20	32	513	24	28	599	28	23	713
16	13	15	43	387	18	37	451	21	31	537
17	13	12	53	315	15	45	368	17	38	438
18	13	11	62	268	12	53	313	15	45	372
19	13	9	71	233	11	61	272	13	51	324
20	13	8	81	205	9	69	239	11	58	285
21	13	7	91	182	8	78	213	10	66	253
23	13	6	114	145	7	98	170	8	82	202
25	13	5	142	117	5	122	137	6	102	163

Soybeans...Dry and Cool

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	23	28	584	26	25	667	30	22	751
16	13	17	38	440	20	33	503	22	29	566
17	13	14	46	359	16	40	410	18	36	461
18	13	12	54	305	14	48	348	15	42	392
19	13	10	63	265	12	55	303	13	49	341
20	13	9	71	234	11	62	267	12	55	300
21	13	8	80	207	9	70	237	11	62	267
23	13	7	100	165	7	88	189	8	78	213
25	13	5	125	133	6	109	152	7	97	171

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	18	36	466	24	28	600	29	23	733
12	9	14	47	351	18	37	452	22	30	552
13	9	11	58	287	15	45	368	18	37	450
14	9	10	68	243	12	53	313	15	43	383
15	9	8	78	212	11	61	272	13	50	333
16	9	7	89	186	9	69	240	12	57	293
17	9	7	100	166	8	78	213	10	64	260
18	9	6	112	148	7	87	190	9	72	232
19	9	5	126	132	7	98	170	8	80	208

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1218S and 2181

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	18	25	517	21	21	603	24	18	689
18	15	14	33	390	16	28	455	18	24	519
19	15	11	40	318	13	34	371	15	30	423
20	15	10	47	270	11	40	315	13	35	360
21	15	8	54	235	10	46	274	11	41	313
22	15	7	61	207	9	53	241	10	46	276
23	15	7	69	184	8	59	214	9	52	245
24	15	6	78	164	7	66	191	8	58	218
25	15	5	87	146	6	74	171	7	65	195
26	15	5	97	131	5	83	153	6	73	175
27	15	4	108	118	5	92	138	6	81	157
28	15	4	120	106	4	102	124	5	90	142
29	15	3	132	96	4	113	112	5	99	128
30	15	3	146	87	4	125	101	4	109	116
32	15	3	175	72	3	150	84	3	131	97
35	15	2	222	57	2	190	67	3	166	76

Drying table based on 100% unload rate of.....2533 BPH

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	79	11	2230	92	10	2601	106	9	2973
19	17	47	19	1329	55	16	1551	63	14	1772
20	17	35	26	988	41	22	1152	47	19	1317
21	17	29	32	803	33	27	937	38	24	1071
22	17	24	37	684	28	32	798	32	28	912
23	17	21	43	597	25	36	696	28	32	796
24	17	19	48	527	22	41	615	25	36	703
25	17	17	54	469	19	46	547	22	41	625
26	17	15	61	418	17	52	488	20	46	558
27	17	13	68	374	15	58	436	18	51	498
28	17	12	76	334	14	65	390	16	57	446
29	17	11	85	300	12	73	350	14	63	400
30	17	10	94	269	11	81	314	13	71	359
32	17	8	116	220	9	99	256	10	87	293
35	17	6	151	168	7	129	196	8	113	224

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1218S and 2181 (Continued)

Wheat, Barley, Milo...Dry and Cool (#1 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	14	33	388	16	28	453	19	24	539
16	13	10	43	293	12	37	341	14	31	406
17	13	8	53	239	10	46	278	12	38	331
18	13	7	63	203	8	54	236	10	45	281
19	13	6	72	176	7	62	206	9	52	245
20	13	6	82	155	6	70	181	8	59	216
21	13	5	92	138	6	79	161	7	66	191
23	13	4	115	110	5	99	128	5	83	153
25	13	3	143	89	4	123	103	4	103	123

Soybeans...Dry and Cool (#1 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	16	29	440	18	25	503	20	22	566
16	13	12	38	332	13	33	379	15	30	426
17	13	10	47	270	11	41	309	12	36	348
18	13	8	55	230	9	48	263	10	43	295
19	13	7	64	200	8	56	228	9	49	257
20	13	6	72	176	7	63	201	8	56	226
21	13	6	81	156	6	71	179	7	63	201
23	13	4	102	125	5	89	142	6	79	160
25	13	4	126	100	4	111	115	5	98	129

Drying table based on 100% unload rate of.....2533 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	12	36	351	16	28	452	20	23	552
12	9	9	48	265	12	37	341	15	30	416
13	9	8	59	216	10	46	278	12	37	339
14	9	7	69	183	8	54	236	10	44	288
15	9	6	80	159	7	62	205	9	51	251
16	9	5	90	141	6	70	181	8	57	221
17	9	4	102	125	6	79	160	7	65	196
18	9	4	114	111	5	89	143	6	73	175
19	9	4	128	100	5	99	128	6	81	156

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1220 and 2130

Corn...Dry and Cool

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	33	20	940	38	17	1074			
18	15	25	26	708	29	23	809			
19	15	21	32	577	23	28	660	26	25	742
20	15	17	38	490	20	33	561	22	29	631
21	15	15	43	426	17	38	487	19	34	548
22	15	13	49	376	15	43	429	17	38	483
23	15	12	55	334	14	48	381	15	43	429
24	15	11	62	297	12	54	340	14	48	382
25	15	9	69	266	11	61	304	12	54	342
26	15	8	77	239	10	68	273	11	60	307
27	15	8	86	214	9	75	245	10	67	276
28	15	7	95	193	8	83	221	9	74	248
29	15	6	106	174	7	92	199	8	82	224
30	15	6	116	158	6	102	181	7	91	203
31	15	5	128	144	6	112	164	7	99	185
32	15	5	140	132	5	122	150	6	109	169
33	15	4	152	121	5	133	138	6	118	156
34	15	4	165	112	5	144	128	5	128	144
35	15	4	177	104	4	155	119	5	138	134

Corn...Full Heat

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	100	10	2814	100	9	2814			
19	17	64	15	1812	74	13	2071	83	12	2330
20	17	48	21	1346	55	18	1538	62	16	1731
21	17	39	25	1095	44	22	1252	50	20	1408
22	17	33	30	933	38	26	1066	43	23	1199
23	17	29	34	813	33	30	930	37	26	1046
24	17	26	38	719	29	34	821	33	30	924
25	17	23	43	639	26	38	730	29	34	822
26	17	20	48	570	23	42	652	26	38	733
27	17	18	54	510	21	47	582	23	42	655
28	17	16	61	456	19	53	521	21	47	586
29	17	15	68	409	17	59	467	19	53	525
30	17	13	75	367	15	66	420	17	58	472
31	17	12	83	331	13	73	378	15	65	425
32	17	11	92	300	12	81	342	14	72	385
33	17	10	101	272	11	89	311	12	79	350
34	17	9	111	249	10	97	285	11	86	320
35	17	8	120	229	9	105	262	10	94	295

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1220 and 2130 (Continued)

Wheat, Barley, Milo...Dry and Cool

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	20	32	569	24	28	664	28	23	790
16	13	15	43	429	18	37	500	21	31	596
17	13	12	53	350	14	45	408	17	38	486
18	13	11	62	297	12	53	347	15	45	413
19	13	9	71	258	11	61	301	13	51	359
20	13	8	81	228	9	69	265	11	58	316
21	13	7	91	202	8	78	236	10	66	281
23	13	6	114	161	7	98	188	8	82	224
25	13	5	142	130	5	122	151	6	102	180

Soybeans...Dry and Cool

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	23	28	647	26	25	740	30	22	832
16	13	17	38	488	20	33	558	22	29	627
17	13	14	46	398	16	40	455	18	36	511
18	13	12	54	338	14	48	386	15	42	434
19	13	10	63	294	12	55	336	13	49	378
20	13	9	71	259	11	62	296	12	55	333
21	13	8	80	230	9	70	263	10	62	295
23	13	7	100	183	7	88	209	8	78	236
25	13	5	125	148	6	109	169	7	97	190

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	19	34	545	25	26	701	30	21	856
12	9	15	45	411	19	35	528	23	29	645
13	9	12	55	335	15	43	430	19	35	526
14	9	10	65	284	13	50	366	16	41	447
15	9	9	74	247	11	58	318	14	47	389
16	9	8	84	218	10	66	280	12	54	342
17	9	7	95	193	9	74	249	11	61	304
18	9	6	107	173	8	83	222	10	68	271
19	9	5	119	154	7	93	198	9	76	242

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1220S, D500 and 1220H, D490

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
17	15	21	24	595	25	20	694	28	18	793
18	15	16	31	448	19	27	523	21	24	598
19	15	13	39	366	15	33	427	17	29	487
20	15	11	45	311	13	39	362	15	34	414
21	15	10	52	270	11	45	315	13	39	360
22	15	8	59	238	10	51	278	11	44	317
23	15	8	67	211	9	57	246	10	50	282
24	15	7	75	188	8	64	220	9	56	251
25	15	6	84	168	7	72	197	8	63	225
26	15	5	93	151	6	80	176	7	70	201
27	15	5	104	136	6	89	158	6	78	181
28	15	4	115	122	5	99	143	6	87	163
29	15	4	128	110	5	109	129	5	96	147
30	15	4	141	100	4	121	117	5	106	133
32	15	3	169	83	3	145	97	4	127	111
35	15	2	214	66	3	184	77	3	161	88

Drying table based on 100% unload rate of.....2814 BPH

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
18	17	91	11	2566	100	10	2814	100	9	2814
19	17	54	18	1530	63	16	1785	72	14	2040
20	17	40	25	1137	47	21	1326	54	19	1516
21	17	33	30	925	38	26	1079	44	23	1233
22	17	28	36	787	33	31	919	37	27	1050
23	17	24	41	687	28	35	801	33	31	916
24	17	22	46	607	25	40	708	29	35	809
25	17	19	52	540	22	45	630	26	39	720
26	17	17	59	481	20	50	562	23	44	642
27	17	15	66	430	18	56	502	20	49	574
28	17	14	73	385	16	63	449	18	55	513
29	17	12	82	345	14	70	403	16	61	460
30	17	11	91	310	13	78	362	15	68	413
32	17	9	112	253	10	96	295	12	84	337
35	17	7	146	194	8	125	226	9	109	258

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1220S, D500 and 1220H, D490 (Continued)

Wheat, Barley, Milo...Dry and Cool (#1 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
15	13	15	33	431	18	28	503	21	24	599
16	13	12	43	325	13	37	379	16	31	452
17	13	9	53	265	11	46	309	13	38	368
18	13	8	63	225	9	54	263	11	45	313
19	13	7	72	196	8	62	228	10	52	272
20	13	6	82	172	7	70	201	9	59	240
21	13	5	92	153	6	79	179	8	66	213
23	13	4	115	122	5	99	143	6	83	170
25	13	3	143	98	4	123	115	5	103	137

Soybeans...Dry and Cool (#1 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
15	13	17	29	489	20	25	559	22	22	629
16	13	13	38	369	15	33	421	17	30	474
17	13	11	47	300	12	41	343	14	36	386
18	13	9	55	255	10	48	292	12	43	328
19	13	8	64	222	9	56	254	10	49	285
20	13	7	72	196	8	63	223	9	56	251
21	13	6	81	174	7	71	198	8	63	223
23	13	5	102	138	6	89	158	6	79	178
25	13	4	126	112	5	111	127	5	98	143

Drying table based on 100% unload rate of.....2814 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
11	9	14	36	390	18	28	502	22	23	614
12	9	10	48	294	13	37	378	16	30	462
13	9	9	59	240	11	46	308	13	37	377
14	9	7	69	204	9	54	262	11	44	320
15	9	6	80	177	8	62	228	10	51	278
16	9	6	90	156	7	70	201	9	57	245
17	9	5	102	139	6	79	178	8	65	218
18	9	4	114	124	6	89	159	7	73	194
19	9	4	128	111	5	99	142	6	81	174

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1222, 2132 and 1222H, D510

Corn...Dry and Cool

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	32	21	997	37	18	1139			
18	15	24	28	751	28	24	859			
19	15	20	34	613	23	30	700	25	26	788
20	15	17	40	520	19	35	595	22	31	669
21	15	15	46	452	17	40	517	19	36	582
22	15	13	52	399	15	45	456	17	40	513
23	15	11	58	354	13	51	404	15	45	455
24	15	10	66	316	12	57	361	13	51	406
25	15	9	73	282	10	64	323	12	57	363
26	15	8	82	253	9	72	289	11	64	325
27	15	7	91	227	8	80	260	9	71	292
28	15	7	101	205	8	88	234	9	79	263
29	15	6	112	185	7	98	211	8	87	238
30	15	5	123	168	6	108	192	7	96	216
31	15	5	135	153	6	119	175	6	105	196
32	15	5	148	140	5	130	160	6	115	180
33	15	4	161	128	5	141	147	5	125	165
34	15	4	174	119	4	153	136	5	136	153
35	15	4	187	110	4	164	126	5	146	142

Corn...Full Heat

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	100	10	3095	100	9	3095			
19	17	62	16	1923	71	14	2197	80	13	2472
20	17	46	22	1428	53	19	1632	59	17	1836
21	17	38	27	1162	43	23	1328	48	21	1494
22	17	32	31	989	37	27	1131	41	24	1272
23	17	28	36	863	32	31	986	36	28	1110
24	17	25	41	763	28	36	872	32	32	980
25	17	22	46	678	25	40	775	28	36	872
26	17	20	51	605	22	45	691	25	40	778
27	17	17	57	541	20	50	618	22	45	695
28	17	16	64	484	18	56	553	20	50	622
29	17	14	72	434	16	63	496	18	56	558
30	17	13	80	390	14	70	445	16	62	501
31	17	11	88	351	13	77	401	15	69	451
32	17	10	98	318	12	85	363	13	76	409
33	17	9	107	289	11	94	330	12	83	372
34	17	9	117	264	10	103	302	11	91	340
35	17	8	127	244	9	111	278	10	99	313

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Drying table based on 100% unload rate of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1222, 2132 and 1222H, D510 (Continued)

Wheat, Barley, Milo...Dry and Cool

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	21	32	639	24	28	746	29	23	888
16	13	16	43	482	18	37	562	22	31	669
17	13	13	53	393	15	45	458	18	38	546
18	13	11	62	334	13	53	389	15	45	464
19	13	9	71	290	11	61	339	13	51	403
20	13	8	81	256	10	69	298	11	58	355
21	13	7	91	227	9	78	265	10	66	315
23	13	6	114	181	7	98	211	8	82	252
25	13	5	142	146	5	122	170	7	102	203

Soybeans...Dry and Cool

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	24	28	728	27	25	831	30	22	935
16	13	18	38	548	20	33	627	23	29	705
17	13	14	46	447	17	40	511	19	36	575
18	13	12	54	380	14	48	434	16	42	488
19	13	11	63	330	12	55	377	14	49	425
20	13	9	71	291	11	62	332	12	55	374
21	13	8	80	258	10	70	295	11	62	332
23	13	7	100	206	8	88	235	9	78	265
25	13	5	125	166	6	109	190	7	97	213

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	20	34	612	25	26	787	31	21	962
12	9	15	45	462	19	35	593	23	29	725
13	9	12	55	376	16	43	484	19	35	591
14	9	10	65	320	13	50	411	16	41	502
15	9	9	74	278	12	58	357	14	47	437
16	9	8	84	245	10	66	315	12	54	385
17	9	7	95	217	9	74	280	11	61	342
18	9	6	107	194	8	83	249	10	68	305
19	9	6	119	173	7	93	223	9	76	273

Drying table based on 100% unload rate of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1222S and 2221

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	23	24	636	26	21	742	30	18	848
18	15	17	32	479	20	28	559	23	24	639
19	15	14	40	391	16	34	456	19	30	521
20	15	12	47	332	14	40	387	16	35	442
21	15	10	54	288	12	46	337	14	40	385
22	15	9	61	254	11	52	297	12	46	339
23	15	8	69	226	9	59	263	11	52	301
24	15	7	77	201	8	66	235	10	58	268
25	15	6	86	180	7	74	210	9	65	240
26	15	6	96	161	7	82	188	8	72	215
27	15	5	107	145	6	92	169	7	80	193
28	15	5	119	131	5	102	152	6	89	174
29	15	4	131	118	5	113	138	6	99	157
30	15	4	145	107	4	124	125	5	109	143
32	15	3	174	89	4	149	104	4	131	119
35	15	2	220	70	3	189	82	3	165	94

Drying table based on 100% unload rate of.....2814 BPH

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
18	17	97	11	2742	114	10	3199	130	8	3656
19	17	58	19	1635	68	16	1907	77	14	2179
20	17	43	26	1214	50	22	1417	58	19	1619
21	17	35	31	988	41	27	1153	47	24	1317
22	17	30	37	841	35	32	981	40	28	1122
23	17	26	42	734	30	36	856	35	32	978
24	17	23	48	648	27	41	756	31	36	864
25	17	20	54	577	24	46	673	27	40	769
26	17	18	60	514	21	52	600	24	45	686
27	17	16	67	460	19	58	536	22	51	613
28	17	15	75	411	17	65	480	19	57	548
29	17	13	84	369	15	72	430	17	63	492
30	17	12	94	331	14	80	386	16	70	442
32	17	10	115	270	11	98	315	13	86	360
35	17	7	150	207	9	128	242	10	112	276

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1222S and 2221 (Continued)

Wheat, Barley, Milo...Dry and Cool (#1 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	17	33	475	20	28	554	23	24	659
16	13	13	43	358	15	37	417	18	31	497
17	13	10	53	292	12	46	340	14	38	405
18	13	9	63	248	10	54	289	12	45	344
19	13	8	72	215	9	62	251	11	52	299
20	13	7	82	190	8	70	221	9	59	264
21	13	6	92	168	7	79	197	8	66	234
23	13	5	115	134	6	99	157	7	83	187
25	13	4	143	108	4	123	126	5	103	150

Soybeans...Dry and Cool (#1 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	19	29	538	22	25	615	25	22	692
16	13	14	38	405	16	33	463	19	30	521
17	13	12	47	331	13	41	378	15	36	425
18	13	10	55	281	11	48	321	13	43	361
19	13	9	64	244	10	56	279	11	49	314
20	13	8	72	215	9	63	246	10	56	277
21	13	7	81	191	8	71	218	9	63	246
23	13	5	102	152	6	89	174	7	79	196
25	13	4	126	123	5	111	140	6	98	158

Drying table based on 100% unload rate of.....2814 BPH

Canola...Dry and Cool (#1 Cooling)

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	15	36	430	20	28	552	24	23	675
12	9	12	48	324	15	37	416	18	30	509
13	9	9	59	264	12	46	339	15	37	415
14	9	8	69	224	10	54	288	13	44	352
15	9	7	80	195	9	62	251	11	51	306
16	9	6	90	172	8	70	221	10	57	270
17	9	5	102	152	7	79	196	9	65	240
18	9	5	114	136	6	89	175	8	73	214
19	9	4	128	122	6	99	156	7	81	191

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1226 and 2140

Corn...Dry and Cool

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
17	15	33	20	1221	38	17	1396			
18	15	25	26	921	29	23	1052			
19	15	21	32	751	23	28	858	26	25	965
20	15	17	38	638	20	33	729	22	29	820
21	15	15	43	554	17	38	634	19	34	713
22	15	13	49	488	15	43	558	17	38	628
23	15	12	55	434	14	48	496	15	43	558
24	15	11	62	387	12	54	442	14	48	497
25	15	9	69	346	11	61	395	12	54	445
26	15	8	77	310	10	68	354	11	60	399
27	15	8	86	279	9	75	318	10	67	358
28	15	7	95	251	8	83	287	9	74	323
29	15	6	106	227	7	92	259	8	82	291
30	15	6	116	206	6	102	235	7	91	264
31	15	5	128	187	6	112	214	7	99	241
32	15	5	140	171	5	122	196	6	109	220
33	15	4	152	157	5	133	180	6	118	202
34	15	4	165	145	5	144	166	5	128	187
35	15	4	177	135	4	155	154	5	138	174

Corn...Full Heat

Moisture		190°F			210°F			230°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
18	17	100	10	3658	100	9	3658			
19	17	64	15	2356	74	13	2692	83	12	3029
20	17	48	21	1750	55	18	2000	62	16	2250
21	17	39	25	1424	44	22	1627	50	20	1831
22	17	33	30	1212	38	26	1385	43	23	1559
23	17	29	34	1057	33	30	1209	37	26	1360
24	17	26	38	934	29	34	1068	33	30	1201
25	17	23	43	831	26	38	950	29	34	1068
26	17	20	48	741	23	42	847	26	38	953
27	17	18	54	662	21	47	757	23	42	852
28	17	16	61	593	19	53	677	21	47	762
29	17	15	68	531	17	59	607	19	53	683
30	17	13	75	477	15	66	545	17	58	614
31	17	12	83	430	13	73	492	15	65	553
32	17	11	92	389	12	81	445	14	72	501
33	17	10	101	354	11	89	405	12	79	455
34	17	9	111	324	10	97	370	11	86	417
35	17	8	120	298	9	105	341	10	94	384

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....**15.0%**

Drying table based on 85% unload rate of.....**3080 BPH**

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....**2400 BPH**

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1226 and 2140 (Continued)

Wheat, Barley, Milo...Dry and Cool

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	20	32	740	24	28	863	28	23	1027
16	13	15	43	557	18	37	650	21	31	774
17	13	12	53	454	14	45	530	17	38	631
18	13	11	62	386	12	53	450	15	45	536
19	13	9	71	336	11	61	392	13	51	466
20	13	8	81	296	9	69	345	11	58	411
21	13	7	91	263	8	78	306	10	66	365
23	13	6	114	209	7	98	244	8	82	291
25	13	5	142	169	5	122	197	6	102	234

Soybeans...Dry and Cool

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	23	28	842	26	25	962	30	22	1082
16	13	17	38	634	20	33	725	22	29	815
17	13	14	46	517	16	40	591	18	36	665
18	13	12	54	439	14	48	502	15	42	565
19	13	10	63	382	12	55	436	13	49	491
20	13	9	71	336	11	62	385	12	55	433
21	13	8	80	299	9	70	341	11	62	384
23	13	7	100	238	7	88	272	8	78	306
25	13	5	125	192	6	109	219	7	97	247

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	19	34	708	25	26	911	30	21	1113
12	9	15	45	534	19	35	686	23	29	839
13	9	12	55	435	15	43	560	19	35	684
14	9	10	65	370	13	50	475	16	41	581
15	9	9	74	321	11	58	413	14	47	505
16	9	8	84	283	10	66	364	12	54	445
17	9	7	95	251	9	74	323	11	61	395
18	9	6	107	224	8	83	288	10	68	352
19	9	5	119	201	7	93	258	9	76	315

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....1226S, D650 and 1226H, D600

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
17	15	21	24	765	24	21	892	28	18	1020
18	15	16	32	576	18	27	672	21	24	768
19	15	13	39	470	15	33	548	17	29	626
20	15	11	46	399	13	39	466	15	34	532
21	15	9	53	347	11	45	405	13	40	463
22	15	8	60	306	10	51	357	11	45	408
23	15	7	68	271	9	58	317	10	51	362
24	15	7	76	242	8	65	282	9	57	323
25	15	6	85	217	7	73	253	8	63	289
26	15	5	94	194	6	81	226	7	71	259
27	15	5	105	174	6	90	203	6	79	233
28	15	4	117	157	5	100	183	6	88	209
29	15	4	129	142	5	111	166	5	97	189
30	15	4	142	129	4	122	150	5	107	172
32	15	3	171	107	3	147	125	4	128	143
35	15	2	217	85	3	186	99	3	162	113

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
18	17	90	11	3298	100	10	3658	100	9	3658
19	17	54	19	1966	63	16	2294	72	14	2622
20	17	40	25	1461	47	22	1704	53	19	1948
21	17	32	31	1188	38	26	1387	43	23	1585
22	17	28	36	1012	32	31	1181	37	27	1349
23	17	24	42	883	28	36	1030	32	31	1177
24	17	21	47	780	25	40	910	28	35	1040
25	17	19	53	694	22	45	809	25	40	925
26	17	17	59	619	20	51	722	23	44	825
27	17	15	66	553	18	57	645	20	50	737
28	17	14	74	495	16	64	577	18	56	660
29	17	12	83	443	14	71	517	16	62	591
30	17	11	92	398	13	79	465	15	69	531
32	17	9	113	325	10	97	379	12	85	433
35	17	7	147	249	8	126	291	9	110	332

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....1226S, D650 and 1226H, D600 (Continued)**Wheat, Barley, Milo...Dry and Cool (#1 Cooling)**

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
15	13	15	33	561	18	28	654	21	24	779
16	13	12	43	423	13	37	493	16	31	587
17	13	9	53	345	11	46	402	13	38	479
18	13	8	63	293	9	54	342	11	45	407
19	13	7	72	255	8	62	297	10	52	353
20	13	6	82	224	7	70	262	9	59	311
21	13	5	92	199	6	79	232	8	66	277
23	13	4	115	159	5	99	185	6	83	221
25	13	3	143	128	4	123	149	5	103	178

Soybeans...Dry and Cool (#1 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
15	13	17	29	636	20	25	727	22	22	817
16	13	13	38	479	15	33	548	17	30	616
17	13	11	47	391	12	41	446	14	36	502
18	13	9	55	332	10	48	379	12	43	427
19	13	8	64	289	9	56	330	10	49	371
20	13	7	72	254	8	63	291	9	56	327
21	13	6	81	226	7	71	258	8	63	290
23	13	5	102	180	6	89	206	6	79	231
25	13	4	126	145	5	111	166	5	98	186

Drying table based on 85% unload rate of.....**3080 BPH****For a dryer with an unload extension:**Drying table based on 67% unload rate of.....**2400 BPH****Canola...Dry and Cool**

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
11	9	15	34	535	19	27	688	23	22	841
12	9	11	45	403	14	35	519	17	29	634
13	9	9	56	329	12	43	423	14	35	517
14	9	8	66	279	10	51	359	12	42	439
15	9	7	75	243	9	59	312	10	48	382
16	9	6	86	214	8	67	275	9	55	336
17	9	5	96	190	7	75	244	8	61	299
18	9	5	108	169	6	84	218	7	69	266
19	9	4	121	152	5	94	195	7	77	238

Drying table based on 85% unload rate of.....**3080 BPH****For a dryer with an unload extension:**Drying table based on 67% unload rate of.....**2400 BPH**

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2314 and 3142

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	36	25	703	42	22	820	48	19	937
18	15	27	34	530	31	29	618	36	25	706
19	15	22	42	432	26	36	504	29	31	576
20	15	19	49	367	22	42	428	25	37	489
21	15	16	56	319	19	48	372	22	42	425
22	15	14	64	281	17	55	328	19	48	375
23	15	13	72	250	15	62	291	17	54	333
24	15	11	81	223	13	69	260	15	60	297
25	15	10	90	199	12	77	232	13	68	265
26	15	9	100	178	11	86	208	12	75	238
27	15	8	112	160	9	96	187	11	84	214
28	15	7	124	144	9	106	168	10	93	193
29	15	7	137	130	8	118	152	9	103	174
30	15	6	152	118	7	130	138	8	114	158
32	15	5	182	98	6	156	115	7	137	131
35	15	4	230	78	5	197	91	5	173	104

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
18	15	44	34	857						
19	15	35	42	699	41	36	815	47	31	932
20	15	30	49	594	35	42	693	40	37	792
21	15	26	56	516	31	48	602	35	42	688
22	15	23	64	455	27	55	531	31	48	606
23	15	20	72	404	24	62	471	27	54	538
24	15	18	81	360	21	69	420	24	60	480
25	15	16	90	322	19	77	376	22	68	429
26	15	15	100	289	17	86	337	20	75	385
27	15	13	112	259	15	96	303	18	84	346
28	15	12	124	234	14	106	273	16	93	312
29	15	11	137	211	13	118	246	14	103	281
30	15	10	152	191	11	130	223	13	114	255
32	15	8	182	159	9	156	186	11	137	212
35	15	6	230	126	7	197	147	9	173	168

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2314 and 3142 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
19	17	100	20	1970	100	19	1970			
20	17	77	27	1526	90	23	1780	100	20	1970
21	17	63	33	1242	74	28	1449	84	25	1655
22	17	54	39	1057	63	33	1233	72	29	1410
23	17	47	44	922	55	38	1076	62	33	1230
24	17	41	50	815	48	43	951	55	38	1086
25	17	37	56	725	43	48	845	49	42	966
26	17	33	63	646	38	54	754	44	47	862
27	17	29	71	578	34	60	674	39	53	770
28	17	26	79	517	31	68	603	35	59	689
29	17	24	88	463	27	75	540	31	66	618
30	17	21	98	416	25	84	486	28	73	555
32	17	17	120	340	20	103	396	23	90	453
35	17	13	157	260	15	134	304	18	117	347

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	33	548	32	28	640	39	24	762
16	13	21	43	413	24	37	482	29	31	574
17	13	17	53	337	20	46	393	24	38	468
18	13	15	63	286	17	54	334	20	45	398
19	13	13	72	249	15	62	290	18	52	346
20	13	11	82	219	13	70	256	15	59	305
21	13	10	92	195	12	79	227	14	66	270
23	13	8	115	155	9	99	181	11	83	216
25	13	6	143	125	7	123	146	9	103	174

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2314 and 3142 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	29	622	36	25	710	41	22	799
16	13	24	38	469	27	33	536	31	30	602
17	13	19	47	382	22	41	437	25	36	491
18	13	16	55	325	19	48	371	21	43	417
19	13	14	64	282	16	56	322	18	49	363
20	13	13	72	249	14	63	284	16	56	320
21	13	11	81	221	13	71	252	14	63	284
23	13	9	102	176	10	89	201	11	79	226
25	13	7	126	142	8	111	162	9	98	182

Drying table based on 100% unload rate of.....1970 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	25	36	496	32	28	638	40	23	780
12	9	19	48	374	24	37	481	30	30	588
13	9	15	59	305	20	46	392	24	37	479
14	9	13	69	259	17	54	333	21	44	407
15	9	11	80	225	15	62	290	18	51	354
16	9	10	90	199	13	70	255	16	57	312
17	9	9	102	176	12	79	227	14	65	277
18	9	8	114	157	10	89	202	13	73	247
19	9	7	128	141	9	99	181	11	81	221

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2318 and 3182

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
17	15	37	25	939	43	21	1095	49	18	1252
18	15	28	33	708	33	28	826	37	24	943
19	15	23	40	577	27	34	673	30	30	769
20	15	19	47	490	23	40	572	26	35	653
21	15	17	54	426	20	46	497	22	41	568
22	15	15	61	375	17	53	438	20	46	501
23	15	13	69	333	15	59	389	18	52	444
24	15	12	78	297	14	66	347	16	58	396
25	15	10	87	266	12	74	310	14	65	354
26	15	9	97	238	11	83	278	13	73	318
27	15	8	108	214	10	92	250	11	81	285
28	15	8	120	193	9	102	225	10	90	257
29	15	7	132	174	8	113	203	9	99	232
30	15	6	146	158	7	125	184	8	109	211
32	15	5	175	132	6	150	153	7	131	175
35	15	4	222	104	5	190	121	5	166	139

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
18	15	45	33	1145						
19	15	37	40	933	43	34	1089	49	30	1244
20	15	31	47	793	37	40	925	42	35	1057
21	15	27	54	689	32	46	804	36	41	919
22	15	24	61	607	28	53	709	32	46	810
23	15	21	69	539	25	59	629	28	52	719
24	15	19	78	481	22	66	561	25	58	641
25	15	17	87	430	20	74	502	23	65	573
26	15	15	97	386	18	83	450	20	73	514
27	15	14	108	346	16	92	404	18	81	462
28	15	12	120	312	14	102	364	16	90	416
29	15	11	132	282	13	113	329	15	99	376
30	15	10	146	256	12	125	298	13	109	341
32	15	8	175	213	10	150	248	11	131	284
35	15	7	222	168	8	190	196	9	166	224

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2318 and 3182 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
% In	% Out*	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
19	17	100	20	2533	100	19	2533			
20	17	80	26	2038	94	22	2378	100	20	2533
21	17	65	32	1658	76	27	1934	87	24	2211
22	17	56	37	1412	65	32	1647	74	28	1882
23	17	49	43	1232	57	36	1437	65	32	1642
24	17	43	48	1088	50	41	1269	57	36	1451
25	17	38	54	968	45	46	1129	51	41	1290
26	17	34	61	863	40	52	1007	45	46	1151
27	17	30	68	771	36	58	900	41	51	1029
28	17	27	76	690	32	65	805	36	57	920
29	17	24	85	619	28	73	722	33	63	825
30	17	22	94	556	26	81	649	29	71	741
32	17	18	116	453	21	99	529	24	87	605
35	17	14	151	347	16	129	405	18	113	463

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
% In	% Out	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
15	13	28	33	705	32	28	823	39	24	979
16	13	21	43	531	24	37	620	29	31	738
17	13	17	53	433	20	46	505	24	38	602
18	13	15	63	368	17	54	429	20	45	511
19	13	13	72	320	15	62	373	18	52	444
20	13	11	82	282	13	70	329	15	59	392
21	13	10	92	250	12	79	292	14	66	348
23	13	8	115	200	9	99	233	11	83	277
25	13	6	143	161	7	123	188	9	103	223

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2318 and 3182 (Continued)

Soybeans...Dry and Cool (#1 and #2 cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	29	799	36	25	913	41	22	1028
16	13	24	38	602	27	33	689	31	30	775
17	13	19	47	491	22	41	561	25	36	631
18	13	16	55	417	19	48	477	21	43	536
19	13	14	64	363	16	56	415	18	49	466
20	13	13	72	320	14	63	365	16	56	411
21	13	11	81	284	13	71	324	14	63	365
23	13	9	102	226	10	89	259	11	79	291
25	13	7	126	182	8	111	208	9	98	234

Drying table based on 100% unload rate of.....2533 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	25	36	638	32	28	821	40	23	1003
12	9	19	48	481	24	37	619	30	30	756
13	9	15	59	392	20	46	504	24	37	616
14	9	13	69	333	17	54	428	21	44	524
15	9	11	80	290	15	62	372	18	51	455
16	9	10	90	255	13	70	328	16	57	401
17	9	9	102	227	12	79	291	14	65	356
18	9	8	114	202	10	89	260	13	73	318
19	9	7	128	181	9	99	232	11	81	284

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2320 and 3202

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	38	24	1081	45	20	1261	51	18	1441
18	15	29	31	814	34	27	950	39	24	1086
19	15	24	39	664	28	33	775	31	29	885
20	15	20	45	564	23	39	658	27	34	752
21	15	17	52	490	20	45	572	23	39	654
22	15	15	59	432	18	51	504	20	44	576
23	15	14	67	384	16	57	448	18	50	511
24	15	12	75	342	14	64	399	16	56	456
25	15	11	84	306	13	72	357	14	63	408
26	15	10	93	274	11	80	320	13	70	366
27	15	9	104	246	10	89	288	12	78	329
28	15	8	115	222	9	99	259	11	87	296
29	15	7	128	201	8	109	234	10	96	267
30	15	6	141	182	8	121	212	9	106	242
32	15	5	169	151	6	145	177	7	127	202
35	15	4	214	120	5	184	140	6	161	159

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
18	15	47	31	1318						
19	15	38	39	1074	45	33	1253			
20	15	32	45	913	38	39	1065	43	34	1217
21	15	28	52	794	33	45	926	38	39	1058
22	15	25	59	699	29	51	816	33	44	932
23	15	22	67	621	26	57	724	29	50	828
24	15	20	75	554	23	64	646	26	56	738
25	15	18	84	495	21	72	578	23	63	660
26	15	16	93	444	18	80	518	21	70	592
27	15	14	104	399	17	89	465	19	78	532
28	15	13	115	359	15	99	419	17	87	479
29	15	12	128	324	13	109	379	15	96	433
30	15	10	141	294	12	121	343	14	106	392
32	15	9	169	245	10	145	286	12	127	327
35	15	7	214	194	8	184	226	9	161	258

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2320 and 3202 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
19	17	100	19	2814	100	20	2814			
20	17	83	25	2346	97	21	2737	100	20	2814
21	17	68	30	1909	79	26	2227	90	23	2545
22	17	58	36	1625	67	31	1896	77	27	2167
23	17	50	41	1418	59	35	1654	67	31	1890
24	17	45	46	1252	52	40	1461	59	35	1670
25	17	40	52	1114	46	45	1299	53	39	1485
26	17	35	59	994	41	50	1159	47	44	1325
27	17	32	66	888	37	56	1036	42	49	1184
28	17	28	73	795	33	63	927	38	55	1059
29	17	25	82	712	30	70	831	34	61	950
30	17	23	91	640	27	78	746	30	68	853
32	17	19	112	522	22	96	609	25	84	696
35	17	14	146	400	17	125	467	19	109	533

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	33	783	32	28	914	39	24	1088
16	13	21	43	591	24	37	689	29	31	820
17	13	17	53	481	20	46	562	24	38	669
18	13	15	63	409	17	54	477	20	45	568
19	13	13	72	356	15	62	415	18	52	494
20	13	11	82	313	13	70	365	15	59	435
21	13	10	92	278	12	79	324	14	66	386
23	13	8	115	222	9	99	259	11	83	308
25	13	6	143	179	7	123	208	9	103	248

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2320 and 3202 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	29	888	36	25	1015	41	22	1142
16	13	24	38	669	27	33	765	31	30	861
17	13	19	47	546	22	41	624	25	36	702
18	13	16	55	464	19	48	530	21	43	596
19	13	14	64	403	16	56	461	18	49	518
20	13	13	72	355	14	63	406	16	56	457
21	13	11	81	315	13	71	360	14	63	405
23	13	9	102	251	10	89	287	11	79	323
25	13	7	126	203	8	111	231	9	98	260

Drying table based on 100% unload rate of.....2814 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	25	36	709	32	28	912	40	23	1114
12	9	19	48	535	24	37	687	30	30	840
13	9	15	59	436	20	46	560	24	37	685
14	9	13	69	370	17	54	476	21	44	582
15	9	11	80	322	15	62	414	18	51	506
16	9	10	90	284	13	70	365	16	57	446
17	9	9	102	252	12	79	324	14	65	396
18	9	8	114	225	10	89	289	13	73	353
19	9	7	128	201	9	99	258	11	81	316

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2322 and 3222

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
17	15	37	24	1154	44	21	1347	50	18	1539
18	15	28	32	870	33	28	1015	37	24	1160
19	15	23	40	709	27	34	828	31	30	946
20	15	19	47	603	23	40	703	26	35	803
21	15	17	54	524	20	46	611	23	40	699
22	15	15	61	462	17	52	539	20	46	615
23	15	13	69	410	15	59	478	18	52	546
24	15	12	77	365	14	66	426	16	58	487
25	15	11	86	327	12	74	381	14	65	436
26	15	9	96	293	11	82	342	13	72	391
27	15	9	107	263	10	92	307	11	80	351
28	15	8	119	237	9	102	277	10	89	316
29	15	7	131	214	8	113	250	9	99	286
30	15	6	145	194	7	124	227	8	109	259
32	15	5	174	162	6	149	189	7	131	216
35	15	4	220	128	5	189	149	6	165	170

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
18	15	45	32	1408						
19	15	37	40	1148	43	34	1339	49	30	1530
20	15	32	47	975	37	40	1137	42	35	1300
21	15	27	54	848	32	46	989	37	40	1130
22	15	24	61	747	28	52	871	32	46	996
23	15	21	69	663	25	59	774	29	52	884
24	15	19	77	591	22	66	690	25	58	788
25	15	17	86	529	20	74	617	23	65	705
26	15	15	96	474	18	82	553	20	72	632
27	15	14	107	426	16	92	497	18	80	568
28	15	12	119	384	14	102	448	17	89	512
29	15	11	131	347	13	113	404	15	99	462
30	15	10	145	314	12	124	367	14	109	419
32	15	8	174	262	10	149	305	11	131	349
35	15	7	220	207	8	189	241	9	165	276

Drying table based on 100% unload rate of.....**3095 BPH**

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2322 and 3222 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
19	17	100	20	3095	100	18	3095			
20	17	81	26	2506	94	22	2924	100	20	3095
21	17	66	31	2039	77	27	2379	88	24	2719
22	17	56	37	1736	65	32	2025	75	28	2315
23	17	49	42	1514	57	36	1767	65	32	2019
24	17	43	48	1338	50	41	1561	58	36	1784
25	17	38	54	1190	45	46	1388	51	40	1587
26	17	34	60	1062	40	52	1238	46	45	1415
27	17	31	67	949	36	58	1107	41	51	1265
28	17	27	75	849	32	65	990	37	57	1132
29	17	25	84	761	29	72	888	33	63	1014
30	17	22	94	684	26	80	797	29	70	911
32	17	18	115	558	21	98	651	24	86	743
35	17	14	150	427	16	128	498	18	112	570

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	27	34	833	31	29	971	37	24	1156
16	13	20	45	628	24	38	732	28	32	872
17	13	17	55	512	19	47	597	23	40	711
18	13	14	65	435	16	56	507	20	47	604
19	13	12	75	378	14	64	441	17	54	525
20	13	11	85	333	13	73	388	15	61	462
21	13	10	95	296	11	82	345	13	69	411
23	13	8	119	236	9	102	275	11	86	327
25	13	6	148	190	7	127	222	9	107	264

Drying table based on 100% unload rate of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2322 and 3222 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	30	30	944	35	26	1079	39	23	1213
16	13	23	40	711	26	35	813	30	31	915
17	13	19	49	580	21	43	663	24	38	746
18	13	16	57	493	18	50	563	20	44	633
19	13	14	66	428	16	58	490	18	51	551
20	13	12	75	377	14	65	431	16	58	485
21	13	11	84	335	12	74	383	14	65	431
23	13	9	105	267	10	92	305	11	82	344
25	13	7	131	215	8	115	246	9	102	277

Drying table based on 100% unload rate of.....3095 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	25	36	780	32	28	1003	40	23	1226
12	9	19	48	588	24	37	756	30	30	924
13	9	15	59	479	20	46	616	24	37	753
14	9	13	69	407	17	54	524	21	44	640
15	9	11	80	354	15	62	455	18	51	556
16	9	10	90	312	13	70	401	16	57	490
17	9	9	102	277	12	79	356	14	65	435
18	9	8	114	247	10	89	318	13	73	388
19	9	7	128	221	9	99	284	11	81	347

Drying table based on 100% unload rate of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2326 and 3262

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
17	15	38	24	1395	45	21	1628	51	18	1860
18	15	29	32	1052	34	27	1227	38	24	1402
19	15	23	39	857	27	33	1000	31	29	1143
20	15	20	46	728	23	39	850	27	34	971
21	15	17	53	633	20	45	739	23	40	844
22	15	15	60	558	18	51	651	20	45	744
23	15	14	68	495	16	58	578	18	51	660
24	15	12	76	442	14	65	515	16	57	589
25	15	11	85	395	13	73	461	14	63	527
26	15	10	94	354	11	81	413	13	71	472
27	15	9	105	318	10	90	371	12	79	424
28	15	8	117	287	9	100	334	10	88	382
29	15	7	129	259	8	111	302	9	97	345
30	15	6	142	235	7	122	274	9	107	313
32	15	5	171	195	6	147	228	7	128	261
35	15	4	217	154	5	186	180	6	162	206

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
18	15	47	32	1702						
19	15	38	39	1387	44	33	1618			
20	15	32	46	1178	38	39	1375	43	34	1571
21	15	28	53	1025	33	45	1195	37	40	1366
22	15	25	60	903	29	51	1053	33	45	1204
23	15	22	68	801	26	58	935	29	51	1069
24	15	20	76	715	23	65	834	26	57	953
25	15	17	85	639	20	73	746	23	63	852
26	15	16	94	573	18	81	669	21	71	764
27	15	14	105	515	16	90	601	19	79	687
28	15	13	117	464	15	100	541	17	88	618
29	15	11	129	419	13	111	489	15	97	559
30	15	10	142	380	12	122	443	14	107	506
32	15	9	171	316	10	147	369	12	128	422
35	15	7	217	250	8	186	292	9	162	333

Drying table based on 85% unload rate of.....**3080 BPH**

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....**2400 BPH**

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2326 and 3262 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
19	17	100	20	3658	100	21	3658			
20	17	83	25	3029	97	22	3534	100	20	3658
21	17	67	31	2464	79	26	2875	90	23	3286
22	17	57	36	2098	67	31	2448	76	27	2798
23	17	50	42	1830	58	36	2135	67	31	2441
24	17	44	47	1617	52	40	1887	59	35	2156
25	17	39	53	1438	46	45	1678	52	40	1918
26	17	35	59	1283	41	51	1497	47	44	1711
27	17	31	66	1147	37	57	1338	42	50	1529
28	17	28	74	1026	33	64	1197	37	56	1368
29	17	25	83	920	29	71	1073	34	62	1226
30	17	23	92	826	26	79	964	30	69	1102
32	17	18	113	674	21	97	786	25	85	899
35	17	14	147	516	16	126	602	19	110	689

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	28	33	1023	33	28	1194	39	24	1421
16	13	21	43	771	25	37	900	29	31	1071
17	13	17	53	629	20	46	734	24	38	873
18	13	15	63	534	17	54	623	20	45	742
19	13	13	72	464	15	62	542	18	52	645
20	13	11	82	409	13	70	477	16	59	568
21	13	10	92	363	12	79	424	14	66	505
23	13	8	115	290	9	99	338	11	83	402
25	13	6	143	233	7	123	272	9	103	324

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2326 and 3262 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	29	1160	36	25	1326	41	22	1491
16	13	24	38	874	27	33	999	31	30	1124
17	13	19	47	713	22	41	815	25	36	916
18	13	17	55	606	19	48	692	21	43	779
19	13	14	64	526	16	56	602	19	49	677
20	13	13	72	464	14	63	530	16	56	596
21	13	11	81	412	13	71	471	14	63	529
23	13	9	102	328	10	89	375	12	79	422
25	13	7	126	265	8	111	302	9	98	340

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	25	36	926	33	28	1191	40	23	1456
12	9	19	48	698	25	37	898	30	30	1097
13	9	16	59	569	20	46	732	24	37	894
14	9	13	69	484	17	54	622	21	44	760
15	9	11	80	420	15	62	541	18	51	661
16	9	10	90	370	13	70	476	16	57	582
17	9	9	102	329	12	79	423	14	65	517
18	9	8	114	293	10	89	377	13	73	461
19	9	7	128	262	9	99	337	11	81	412

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2420 and 1000

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	45	23	1249	53	20	1457	60	17	1665
18	15	34	31	941	40	26	1098	45	23	1255
19	15	28	38	768	32	32	895	37	28	1023
20	15	24	44	652	27	38	761	31	33	869
21	15	20	51	567	24	44	661	27	38	756
22	15	18	58	499	21	50	583	24	43	666
23	15	16	65	443	19	56	517	21	49	591
24	15	14	73	395	17	63	461	19	55	527
25	15	13	82	354	15	70	413	17	61	472
26	15	11	91	317	13	78	370	15	68	423
27	15	10	102	285	12	87	332	14	76	380
28	15	9	113	257	11	97	299	12	85	342
29	15	8	125	232	10	107	270	11	94	309
30	15	8	138	210	9	118	245	10	103	280
32	15	6	165	175	7	142	204	8	124	233
35	15	5	209	138	6	179	161	7	157	184

Drying table based on 100% unload rate of.....2772 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....2420 and 1000 (Continued)

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
19	15	42	38	1151						
20	15	35	44	978	41	38	1141			
21	15	31	51	850	36	44	992	41	38	1134
22	15	27	58	749	32	50	874	36	43	999
23	15	24	65	665	28	56	776	32	49	887
24	15	21	73	593	25	63	692	29	55	791
25	15	19	82	531	22	70	619	26	61	707
26	15	17	91	476	20	78	555	23	68	634
27	15	15	102	427	18	87	499	21	76	570
28	15	14	113	385	16	97	449	19	85	513
29	15	13	125	348	15	107	406	17	94	464
30	15	11	138	315	13	118	368	15	103	420
32	15	9	165	262	11	142	306	13	124	350
35	15	7	209	207	9	179	242	10	157	276

Drying table based on 100% unload rate of.....2772 BPH

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
19	17	100	20	2772						
20	17	86	24	2386	100	21	2772	100	20	2772
21	17	70	30	1941	82	26	2265	93	22	2589
22	17	60	35	1653	70	30	1929	80	26	2204
23	17	52	40	1442	61	34	1682	69	30	1923
24	17	46	45	1274	54	39	1486	61	34	1699
25	17	41	51	1133	48	44	1322	54	38	1511
26	17	36	57	1011	43	49	1179	49	43	1348
27	17	33	64	903	38	55	1054	43	48	1204
28	17	29	72	808	34	61	943	39	54	1078
29	17	26	80	724	30	69	845	35	60	966
30	17	23	89	651	27	76	759	31	67	868
32	17	19	109	531	22	93	619	26	82	708
35	17	15	142	407	17	122	475	20	107	542

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....2420 and 1000 (Continued)

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	32	33	886	37	28	1033	44	24	1230
16	13	24	43	668	28	37	779	33	31	927
17	13	20	53	544	23	46	635	27	38	756
18	13	17	63	462	19	54	539	23	45	642
19	13	15	72	402	17	62	469	20	52	558
20	13	13	82	354	15	70	413	18	59	492
21	13	11	92	314	13	79	367	16	66	437
23	13	9	115	251	11	99	293	13	83	348
25	13	7	143	202	9	123	236	10	103	281

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	36	29	1004	41	25	1147	47	22	1291
16	13	27	38	757	31	33	865	35	30	973
17	13	22	47	617	25	41	705	29	36	793
18	13	19	55	524	22	48	599	24	43	674
19	13	16	64	456	19	56	521	21	49	586
20	13	14	72	401	17	63	459	19	56	516
21	13	13	81	356	15	71	407	17	63	458
23	13	10	102	284	12	89	325	13	79	366
25	13	8	126	229	9	111	262	11	98	294

Drying table based on 100% unload rate of.....2772 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	29	36	802	37	28	1031	45	23	1260
12	9	22	48	604	28	37	777	34	30	950
13	9	18	59	493	23	46	633	28	37	774
14	9	15	69	419	19	54	538	24	44	658
15	9	13	80	364	17	62	468	21	51	572
16	9	12	90	321	15	70	412	18	57	504
17	9	10	102	285	13	79	366	16	65	447
18	9	9	114	254	12	89	326	14	73	399
19	9	8	128	227	11	99	292	13	81	357

Drying table based on 100% unload rate of.....2772 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3414 and 4143

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	73	25	1443	85	22	1683	98	19	1924
18	15	55	34	1087	64	29	1269	74	25	1450
19	15	45	42	887	53	36	1034	60	31	1182
20	15	38	49	753	45	42	879	51	37	1004
21	15	33	56	655	39	48	764	44	42	873
22	15	29	64	577	34	55	673	39	48	769
23	15	26	72	512	30	62	598	35	54	683
24	15	23	81	457	27	69	533	31	60	609
25	15	21	90	409	24	77	477	28	68	545
26	15	19	100	366	22	86	427	25	75	488
27	15	17	112	329	19	96	384	22	84	439
28	15	15	124	296	18	106	346	20	93	395
29	15	14	137	268	16	118	312	18	103	357
30	15	12	152	243	14	130	283	16	114	324
32	15	10	182	202	12	156	236	14	137	269
35	15	8	230	160	9	197	186	11	173	213

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
20	15	51	49	1004						
21	15	44	56	873	52	48	1019			
22	15	39	64	769	46	55	897			
23	15	35	72	683	40	62	797	46	54	911
24	15	31	81	609	36	69	711	41	60	812
25	15	28	90	545	32	77	636	37	68	726
26	15	25	100	488	29	86	570	33	75	651
27	15	22	112	439	26	96	512	30	84	585
28	15	20	124	395	23	106	461	27	93	527
29	15	18	137	357	21	118	417	24	103	476
30	15	16	152	324	19	130	378	22	114	432
32	15	14	182	269	16	156	314	18	137	359
35	15	11	230	213	13	197	248	14	173	284

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3414 and 4143 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
20	17	100	30	1970						
21	17	95	33	1869	100	30	1970			
22	17	81	39	1591	94	33	1856	100	30	1970
23	17	70	44	1388	82	38	1619	94	33	1851
24	17	62	50	1226	73	43	1431	83	38	1635
25	17	55	56	1091	65	48	1272	74	42	1454
26	17	49	63	973	58	54	1135	66	47	1297
27	17	44	71	869	51	60	1014	59	53	1159
28	17	39	79	778	46	68	908	53	59	1037
29	17	35	88	697	41	75	814	47	66	930
30	17	32	98	626	37	84	731	42	73	835
32	17	26	120	511	30	103	596	35	90	681
35	17	20	157	392	23	134	457	27	117	522

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	57	33	1126	67	28	1313	79	24	1563
16	13	43	43	848	50	37	990	60	31	1178
17	13	35	53	692	41	46	807	49	38	961
18	13	30	63	588	35	54	686	41	45	816
19	13	26	72	511	30	62	596	36	52	710
20	13	23	82	450	27	70	525	32	59	625
21	13	20	92	400	24	79	466	28	66	555
23	13	16	115	319	19	99	372	22	83	443
25	13	13	143	257	15	123	300	18	103	357

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3414 and 4143 (Continued)

Soybeans...Dry and Cool (#1 and #2 cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	65	29	1276	74	25	1458	83	22	1641
16	13	49	38	962	56	33	1099	63	30	1236
17	13	40	47	784	45	41	896	51	36	1008
18	13	34	55	666	39	48	761	43	43	856
19	13	29	64	579	34	56	662	38	49	745
20	13	26	72	510	30	63	583	33	56	656
21	13	23	81	453	26	71	518	30	63	582
23	13	18	102	361	21	89	413	24	79	465
25	13	15	126	291	17	111	333	19	98	374

Drying table based on 100% unload rate of.....1970 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	52	36	1019	66	28	1310	81	23	1601
12	9	39	48	768	50	37	987	61	30	1207
13	9	32	59	626	41	46	805	50	37	984
14	9	27	69	532	35	54	684	42	44	836
15	9	23	80	462	30	62	595	37	51	727
16	9	21	90	407	27	70	524	32	57	640
17	9	18	102	362	24	79	465	29	65	568
18	9	16	114	323	21	89	415	26	73	507
19	9	15	128	289	19	99	371	23	81	453

Drying table based on 100% unload rate of.....1970 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3418 and 4183

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	76	25	1927	89	21	2248	101	18	2569
18	15	57	33	1452	67	28	1694	76	24	1936
19	15	47	40	1184	55	34	1381	62	30	1579
20	15	40	47	1006	46	40	1173	53	35	1341
21	15	35	54	875	40	46	1020	46	41	1166
22	15	30	61	770	35	53	899	41	46	1027
23	15	27	69	684	32	59	798	36	52	912
24	15	24	78	610	28	66	712	32	58	813
25	15	22	87	546	25	74	637	29	65	728
26	15	19	97	489	23	83	571	26	73	652
27	15	17	108	439	20	92	513	23	81	586
28	15	16	120	396	18	102	462	21	90	528
29	15	14	132	358	16	113	417	19	99	477
30	15	13	146	324	15	125	378	17	109	432
32	15	11	175	270	12	150	315	14	131	360
35	15	8	222	213	10	190	249	11	166	284

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
21	15	46	54	1166						
22	15	41	61	1027	47	53	1199			
23	15	36	69	912	42	59	1064	48	52	1216
24	15	32	78	813	37	66	949	43	58	1085
25	15	29	87	728	34	74	849	38	65	970
26	15	26	97	652	30	83	761	34	73	870
27	15	23	108	586	27	92	684	31	81	781
28	15	21	120	528	24	102	616	28	90	704
29	15	19	132	477	22	113	556	25	99	636
30	15	17	146	432	20	125	504	23	109	576
32	15	14	175	360	17	150	420	19	131	480
35	15	11	222	284	13	190	332	15	166	379

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3418 and 4183 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
20	17	100	31	2533						
21	17	99	32	2496	100	31	2533			
22	17	84	37	2125	98	32	2479	100	31	2533
23	17	73	43	1854	85	36	2163	98	32	2472
24	17	65	48	1638	75	41	1911	86	36	2184
25	17	58	54	1456	67	46	1699	77	41	1942
26	17	51	61	1299	60	52	1516	68	46	1732
27	17	46	68	1161	53	58	1355	61	51	1548
28	17	41	76	1039	48	65	1212	55	57	1385
29	17	37	85	931	43	73	1086	49	63	1242
30	17	33	94	837	39	81	976	44	71	1116
32	17	27	116	683	31	99	796	36	87	910
35	17	21	151	523	24	129	610	28	113	697

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	57	33	1447	67	28	1688	79	24	2010
16	13	43	43	1091	50	37	1273	60	31	1515
17	13	35	53	889	41	46	1037	49	38	1235
18	13	30	63	755	35	54	881	41	45	1049
19	13	26	72	657	30	62	766	36	52	912
20	13	23	82	579	27	70	675	32	59	804
21	13	20	92	514	24	79	599	28	66	714
23	13	16	115	410	19	99	478	22	83	569
25	13	13	143	330	15	123	385	18	103	458

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3418 and 4183 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	65	29	1641	74	25	1875	83	22	2109
16	13	49	38	1236	56	33	1413	63	30	1590
17	13	40	47	1008	45	41	1152	51	36	1296
18	13	34	55	856	39	48	979	43	43	1101
19	13	29	64	745	34	56	851	38	49	957
20	13	26	72	656	30	63	750	33	56	843
21	13	23	81	582	26	71	666	30	63	749
23	13	18	102	465	21	89	531	24	79	597
25	13	15	126	374	17	111	428	19	98	481

Drying table based on 100% unload rate of.....2533 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	52	36	1310	66	28	1684	81	23	2059
12	9	39	48	987	50	37	1270	61	30	1552
13	9	32	59	805	41	46	1035	50	37	1265
14	9	27	69	684	35	54	879	42	44	1075
15	9	23	80	595	30	62	764	37	51	934
16	9	21	90	524	27	70	673	32	57	823
17	9	18	102	465	24	79	598	29	65	731
18	9	16	114	415	21	89	533	26	73	652
19	9	15	128	371	19	99	477	23	81	583

Drying table based on 100% unload rate of.....2533 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3420 and 4203

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	79	24	2218	92	20	2588			
18	15	59	31	1672	69	27	1950	79	24	2229
19	15	48	39	1363	57	33	1590	65	29	1817
20	15	41	45	1158	48	39	1351	55	34	1544
21	15	36	52	1007	42	45	1174	48	39	1342
22	15	32	59	887	37	51	1035	42	44	1182
23	15	28	67	787	33	57	919	37	50	1050
24	15	25	75	702	29	64	819	33	56	936
25	15	22	84	628	26	72	733	30	63	837
26	15	20	93	563	23	80	657	27	70	751
27	15	18	104	506	21	89	590	24	78	674
28	15	16	115	456	19	99	532	22	87	607
29	15	15	128	412	17	109	480	20	96	549
30	15	13	141	373	15	121	435	18	106	498
32	15	11	169	311	13	145	362	15	127	414
35	15	9	214	245	10	184	286	12	161	327

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
21	15	48	52	1342						
22	15	42	59	1182	49	51	1380			
23	15	37	67	1050	44	57	1225	50	50	1400
24	15	33	75	936	39	64	1092	44	56	1248
25	15	30	84	837	35	72	977	40	63	1117
26	15	27	93	751	31	80	876	36	70	1001
27	15	24	104	674	28	89	787	32	78	899
28	15	22	115	607	25	99	709	29	87	810
29	15	20	128	549	23	109	640	26	96	732
30	15	18	141	498	21	121	580	24	106	663
32	15	15	169	414	17	145	483	20	127	552
35	15	12	214	327	14	184	382	16	161	436

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3420 and 4203 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
21	17	100	30	2814						
22	17	87	36	2446	100	31	2814			
23	17	76	41	2134	88	35	2489	100	31	2814
24	17	67	46	1885	78	40	2199	89	35	2514
25	17	60	52	1676	70	45	1956	79	39	2235
26	17	53	59	1496	62	50	1745	71	44	1994
27	17	47	66	1337	55	56	1559	63	49	1782
28	17	42	73	1196	50	63	1395	57	55	1595
29	17	38	82	1072	44	70	1251	51	61	1429
30	17	34	91	963	40	78	1124	46	68	1284
32	17	28	112	786	33	96	917	37	84	1047
35	17	21	146	602	25	125	702	29	109	803

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	57	33	1608	67	28	1876	79	24	2233
16	13	43	43	1212	50	37	1414	60	31	1683
17	13	35	53	988	41	46	1153	49	38	1372
18	13	30	63	839	35	54	979	41	45	1166
19	13	26	72	730	30	62	851	36	52	1014
20	13	23	82	643	27	70	750	32	59	893
21	13	20	92	571	24	79	666	28	66	793
23	13	16	115	455	19	99	531	22	83	632
25	13	13	143	367	15	123	428	18	103	509

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3420 and 4203 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	65	29	1823	74	25	2083	83	22	2344
16	13	49	38	1374	56	33	1570	63	30	1766
17	13	40	47	1120	45	41	1280	51	36	1440
18	13	34	55	952	39	48	1087	43	43	1223
19	13	29	64	827	34	56	945	38	49	1064
20	13	26	72	729	30	63	833	33	56	937
21	13	23	81	647	26	71	740	30	63	832
23	13	18	102	516	21	89	590	24	79	664
25	13	15	126	416	17	111	475	19	98	534

Drying table based on 100% unload rate of.....2814 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	55	34	1534	70	27	1973	86	22	2411
12	9	41	45	1156	53	35	1487	65	29	1817
13	9	34	56	943	43	43	1212	53	35	1481
14	9	28	66	801	37	51	1030	45	42	1259
15	9	25	75	696	32	59	895	39	48	1094
16	9	22	86	614	28	67	789	34	55	964
17	9	19	96	545	25	75	700	30	61	856
18	9	17	108	486	22	84	625	27	69	763
19	9	15	121	434	20	94	559	24	77	683

Drying table based on 100% unload rate of.....2814 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3422 and 4223

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	77	24	2369	89	21	2764	102	18	3159
18	15	58	32	1786	67	28	2084	77	24	2381
19	15	47	40	1456	55	34	1699	63	30	1941
20	15	40	47	1237	47	40	1443	53	35	1649
21	15	35	54	1075	41	46	1255	46	40	1434
22	15	31	61	947	36	52	1105	41	46	1263
23	15	27	69	841	32	59	981	36	52	1122
24	15	24	77	750	28	66	875	32	58	1000
25	15	22	86	671	25	74	783	29	65	895
26	15	19	96	601	23	82	702	26	72	802
27	15	17	107	540	20	92	630	23	80	721
28	15	16	119	487	18	102	568	21	89	649
29	15	14	131	440	17	113	513	19	99	586
30	15	13	145	399	15	124	465	17	109	532
32	15	11	174	332	13	149	387	14	131	443
35	15	8	220	262	10	189	306	11	165	350

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
21	15	46	54	1434						
22	15	41	61	1263	48	52	1474			
23	15	36	69	1122	42	59	1308	48	52	1495
24	15	32	77	1000	38	66	1167	43	58	1334
25	15	29	86	895	34	74	1044	39	65	1193
26	15	26	96	802	30	82	936	35	72	1069
27	15	23	107	721	27	92	841	31	80	961
28	15	21	119	649	24	102	757	28	89	865
29	15	19	131	586	22	113	684	25	99	782
30	15	17	145	532	20	124	620	23	109	709
32	15	14	174	443	17	149	516	19	131	590
35	15	11	220	350	13	189	408	15	165	466

Drying table based on 100% unload rate of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3422 and 4223 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
20	17	100	30	3095						
21	17	99	31	3069	100	31	3095			
22	17	84	37	2613	98	32	3049	100	31	3095
23	17	74	42	2279	86	36	2659	98	32	3039
24	17	65	48	2014	76	41	2350	87	36	2685
25	17	58	54	1791	68	46	2089	77	40	2388
26	17	52	60	1598	60	52	1864	69	45	2130
27	17	46	67	1428	54	58	1666	62	51	1904
28	17	41	75	1278	48	65	1491	55	57	1703
29	17	37	84	1145	43	72	1336	49	63	1527
30	17	33	94	1029	39	80	1200	44	70	1372
32	17	27	115	839	32	98	979	36	86	1119
35	17	21	150	643	24	128	750	28	112	857

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	57	33	1769	67	28	2064	79	24	2457
16	13	43	43	1333	50	37	1555	60	31	1852
17	13	35	53	1087	41	46	1268	49	38	1510
18	13	30	63	923	35	54	1077	41	45	1282
19	13	26	72	803	30	62	937	36	52	1115
20	13	23	82	707	27	70	825	32	59	982
21	13	20	92	628	24	79	733	28	66	872
23	13	16	115	501	19	99	584	22	83	696
25	13	13	143	403	15	123	471	18	103	560

Drying table based on 100% unload rate of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3422 and 4223 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	65	29	2005	74	25	2292	83	22	2578
16	13	49	38	1511	56	33	1727	63	30	1943
17	13	40	47	1232	45	41	1408	51	36	1584
18	13	34	55	1047	39	48	1196	43	43	1346
19	13	29	64	910	34	56	1040	38	49	1170
20	13	26	72	802	30	63	916	33	56	1031
21	13	23	81	712	26	71	813	30	63	915
23	13	18	102	568	21	89	649	24	79	730
25	13	15	126	457	17	111	523	19	98	588

Drying table based on 100% unload rate of.....3095 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	55	34	1688	70	27	2170	86	22	2652
12	9	41	45	1272	53	35	1636	65	29	1999
13	9	34	56	1037	43	43	1333	53	35	1630
14	9	28	66	881	37	51	1133	45	42	1384
15	9	25	75	766	32	59	985	39	48	1204
16	9	22	86	675	28	67	868	34	55	1061
17	9	19	96	599	25	75	770	30	61	942
18	9	17	108	534	22	84	687	27	69	840
19	9	15	121	478	20	94	614	24	77	751

Drying table based on 100% unload rate of.....3095 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3426 and 4263

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
17	15	78	24	2850	91	21	3325			
18	15	59	32	2148	69	27	2506	78	24	2865
19	15	48	39	1751	56	33	2043	64	29	2335
20	15	41	46	1488	47	39	1736	54	34	1984
21	15	35	53	1294	41	45	1509	47	40	1725
22	15	31	60	1140	36	51	1330	42	45	1520
23	15	28	68	1012	32	58	1181	37	51	1349
24	15	25	76	902	29	65	1053	33	57	1203
25	15	22	85	807	26	73	942	29	63	1076
26	15	20	94	724	23	81	844	26	71	965
27	15	18	105	650	21	90	758	24	79	867
28	15	16	117	586	19	100	683	21	88	781
29	15	14	129	529	17	111	617	19	97	705
30	15	13	142	480	15	122	560	17	107	639
32	15	11	171	399	13	147	466	15	128	532
35	15	9	217	315	10	186	368	11	162	421

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
21	15	47	53	1725						
22	15	42	60	1520	48	51	1773			
23	15	37	68	1349	43	58	1574	49	51	1799
24	15	33	76	1203	38	65	1404	44	57	1604
25	15	29	85	1076	34	73	1256	39	63	1435
26	15	26	94	965	31	81	1126	35	71	1286
27	15	24	105	867	28	90	1011	32	79	1156
28	15	21	117	781	25	100	911	28	88	1041
29	15	19	129	705	22	111	823	26	97	940
30	15	17	142	639	20	122	746	23	107	853
32	15	15	171	532	17	147	621	19	128	710
35	15	11	217	421	13	186	491	15	162	561

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3426 and 4263 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
21	17	100	31	3658						
22	17	86	36	3143	100	31	3658			
23	17	75	42	2742	87	36	3199	100	31	3658
24	17	66	47	2423	77	40	2826	88	35	3230
25	17	59	53	2155	69	45	2514	79	40	2873
26	17	53	59	1922	61	51	2242	70	44	2563
27	17	47	66	1718	55	57	2004	63	50	2290
28	17	42	74	1537	49	64	1793	56	56	2049
29	17	38	83	1378	44	71	1607	50	62	1837
30	17	34	92	1238	39	79	1444	45	69	1650
32	17	28	113	1010	32	97	1178	37	85	1346
35	17	21	147	774	25	126	903	28	110	1031

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	57	33	2090	67	28	2439	79	24	2903
16	13	43	43	1576	50	37	1838	60	31	2188
17	13	35	53	1284	41	46	1499	49	38	1784
18	13	30	63	1091	35	54	1273	41	45	1516
19	13	26	72	949	30	62	1107	36	52	1318
20	13	23	82	836	27	70	975	32	59	1161
21	13	20	92	742	24	79	866	28	66	1031
23	13	16	115	592	19	99	691	22	83	822
25	13	13	143	477	15	123	556	18	103	662

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3426 and 4263 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	65	29	2370	74	25	2708	83	22	3047
16	13	49	38	1786	56	33	2041	63	30	2296
17	13	40	47	1456	45	41	1664	51	36	1872
18	13	34	55	1237	39	48	1414	43	43	1590
19	13	29	64	1075	34	56	1229	38	49	1383
20	13	26	72	948	30	63	1083	33	56	1218
21	13	23	81	841	26	71	961	30	63	1082
23	13	18	102	671	21	89	767	24	79	863
25	13	15	126	540	17	111	618	19	98	695

Drying table based on 85% unload rate of.....**3080 BPH**

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....**2400 BPH**

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	55	34	1995	70	27	2565	86	22	3134
12	9	41	45	1503	53	35	1933	65	29	2362
13	9	34	56	1226	43	43	1576	53	35	1926
14	9	28	66	1041	37	51	1339	45	42	1636
15	9	25	75	905	32	59	1164	39	48	1423
16	9	22	86	798	28	67	1025	34	55	1253
17	9	19	96	708	25	75	910	30	61	1113
18	9	17	108	631	22	84	812	27	69	992
19	9	15	121	565	20	94	726	24	77	888

Drying table based on 85% unload rate of.....**3080 BPH**

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....**2400 BPH**

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3620 and 1500

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
18	15	69	31	1906	80	26	2223			
19	15	56	38	1554	65	32	1813	75	28	2072
20	15	48	44	1320	56	38	1540	63	33	1760
21	15	41	51	1148	48	44	1339	55	38	1530
22	15	36	58	1011	43	50	1180	49	43	1348
23	15	32	65	898	38	56	1047	43	49	1197
24	15	29	73	801	34	63	934	39	55	1067
25	15	26	82	716	30	70	835	34	61	955
26	15	23	91	642	27	78	749	31	68	856
27	15	21	102	577	24	87	673	28	76	769
28	15	19	113	519	22	97	606	25	85	693
29	15	17	125	469	20	107	547	23	94	626
30	15	15	138	425	18	118	496	20	103	567
32	15	13	165	354	15	142	413	17	124	472
35	15	10	209	280	12	179	326	13	157	373

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
23	15	40	65	1122						
24	15	36	73	1001	42	63	1167			
25	15	32	82	895	38	70	1044	43	61	1193
26	15	29	91	802	34	78	936	39	68	1070
27	15	26	102	721	30	87	841	35	76	961
28	15	23	113	649	27	97	757	31	85	866
29	15	21	125	587	25	107	684	28	94	782
30	15	19	138	532	22	118	620	26	103	709
32	15	16	165	443	19	142	516	21	124	590
35	15	13	209	350	15	179	408	17	157	466

Drying table based on 100% unload rate of.....2772 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3620 and 1500 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
21	17	100	30	2772						
22	17	91	35	2510	100	30	2772			
23	17	79	40	2189	92	34	2554	100	30	2772
24	17	70	45	1934	81	39	2256	93	34	2579
25	17	62	51	1720	72	44	2007	83	38	2293
26	17	55	57	1534	65	49	1790	74	43	2046
27	17	49	64	1371	58	55	1600	66	48	1828
28	17	44	72	1227	52	61	1431	59	54	1636
29	17	40	80	1100	46	69	1283	53	60	1466
30	17	36	89	988	42	76	1153	48	67	1317
32	17	29	109	806	34	93	940	39	82	1075
35	17	22	142	618	26	122	721	30	107	823

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	65	33	1793	75	28	2092	90	24	2490
16	13	49	43	1351	57	37	1577	68	31	1877
17	13	40	53	1102	46	46	1285	55	38	1530
18	13	34	63	936	39	54	1092	47	45	1300
19	13	29	72	814	34	62	949	41	52	1130
20	13	26	82	717	30	70	836	36	59	996
21	13	23	92	636	27	79	743	32	66	884
23	13	18	115	508	21	99	592	25	83	705
25	13	15	143	409	17	123	477	20	103	568

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	73	29	2032	84	25	2323	94	22	2613
16	13	55	38	1532	63	33	1751	71	30	1970
17	13	45	47	1249	51	41	1427	58	36	1606
18	13	38	55	1061	44	48	1212	49	43	1364
19	13	33	64	922	38	56	1054	43	49	1186
20	13	29	72	813	34	63	929	38	56	1045
21	13	26	81	721	30	71	825	33	63	928
23	13	21	102	576	24	89	658	27	79	740
25	13	17	126	464	19	111	530	21	98	596

Drying table based on 100% unload rate of.....2772 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3620 and 1500 (Continued)

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	59	36	1623	75	28	2087	92	23	2550
12	9	44	48	1223	57	37	1573	69	30	1922
13	9	36	59	997	46	46	1282	57	37	1567
14	9	31	69	847	39	54	1089	48	44	1331
15	9	27	80	737	34	62	947	42	51	1157
16	9	23	90	649	30	70	834	37	57	1020
17	9	21	102	576	27	79	741	33	65	905
18	9	19	114	514	24	89	661	29	73	807
19	9	17	128	460	21	99	591	26	81	722

Drying table based on 100% unload rate of.....2772 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3626 and 2000

Corn...Dry and Cool (#1 and #2 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
18	15	68	31	2460	80	26	2870			
19	15	56	38	2005	65	32	2340	74	28	2674
20	15	47	44	1704	55	38	1988	63	33	2272
21	15	41	51	1481	48	44	1728	55	38	1975
22	15	36	58	1305	42	50	1523	48	43	1740
23	15	32	65	1159	38	56	1352	43	49	1545
24	15	29	73	1033	33	63	1206	38	55	1378
25	15	26	82	924	30	70	1078	34	61	1232
26	15	23	91	828	27	78	967	31	68	1105
27	15	21	102	744	24	87	868	28	76	992
28	15	19	113	670	22	97	782	25	85	894
29	15	17	125	606	20	107	707	22	94	808
30	15	15	138	549	18	118	641	20	103	732
32	15	13	165	457	15	142	533	17	124	610
35	15	10	209	361	12	179	421	13	157	482

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

Corn...Dry and Cool (#1 Cooling)

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
23	15	40	65	1448						
24	15	36	73	1291	42	63	1506			
25	15	32	82	1155	37	70	1347	43	61	1540
26	15	29	91	1035	34	78	1208	38	68	1380
27	15	26	102	930	30	87	1085	34	76	1240
28	15	23	113	838	27	97	977	31	85	1117
29	15	21	125	757	24	107	883	28	94	1009
30	15	19	138	686	22	118	800	25	103	915
32	15	16	165	571	18	142	666	21	124	762
35	15	13	209	451	15	179	527	17	157	602

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Drying Time Table.....3626 and 2000 (Continued)

Corn...Full Heat

Moisture		170°F			190°F			210°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out*									
21	17	100	30	3658						
22	17	90	35	3239	100	30	3658			
23	17	78	40	2826	91	34	3296	100	30	3658
24	17	69	45	2497	81	39	2913	92	34	3329
25	17	62	51	2220	72	44	2590	82	38	2960
26	17	55	57	1981	64	49	2311	73	43	2641
27	17	49	64	1770	57	55	2065	65	48	2360
28	17	44	72	1584	51	61	1848	59	54	2112
29	17	39	80	1420	46	69	1656	53	60	1893
30	17	35	89	1275	41	76	1488	47	67	1700
32	17	29	109	1040	34	93	1214	38	82	1387
35	17	22	142	797	26	122	930	29	107	1063

*Represents the target moisture out of the dryer. Expected final moisture in the bin is.....15.0%

Wheat, Barley, Milo...Dry and Cool (#1 and #2 Cooling)

Moisture		140°F			155°F			175°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	64	33	2314	75	28	2700	89	24	3214
16	13	48	43	1744	56	37	2035	67	31	2423
17	13	39	53	1422	46	46	1659	55	38	1975
18	13	34	63	1208	39	54	1409	47	45	1678
19	13	29	72	1050	34	62	1225	40	52	1459
20	13	26	82	925	30	70	1080	36	59	1285
21	13	23	92	822	27	79	958	32	66	1141
23	13	18	115	655	21	99	765	25	83	910
25	13	15	143	528	17	123	616	20	103	733

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

1. Drying Time Table

Drying Time Table.....3626 and 2000 (Continued)

Soybeans...Dry and Cool (#1 and #2 Cooling)

Moisture		120°F			130°F			140°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
15	13	73	29	2623	83	25	2998	94	22	3373
16	13	55	38	1977	63	33	2260	71	30	2542
17	13	45	47	1612	51	41	1842	58	36	2072
18	13	38	55	1369	43	48	1565	49	43	1761
19	13	33	64	1191	38	56	1361	42	49	1531
20	13	29	72	1049	33	63	1199	37	56	1349
21	13	26	81	931	30	71	1064	33	63	1197
23	13	21	102	743	24	89	849	27	79	955
25	13	17	126	598	19	111	684	21	98	769

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

Canola...Dry and Cool

Moisture		120°F			140°F			160°F		
		% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)	% Unload Rate	Dry Time (Min.)	Capacity Dry (BPH)
% In	% Out									
11	9	61	34	2208	79	27	2839	96	22	3470
12	9	46	45	1664	59	35	2140	73	29	2615
13	9	38	56	1357	48	43	1744	59	35	2132
14	9	32	66	1153	41	51	1482	50	42	1811
15	9	28	75	1002	36	59	1289	44	48	1575
16	9	24	86	883	31	67	1135	38	55	1388
17	9	22	96	784	28	75	1008	34	61	1232
18	9	19	108	699	25	84	899	30	69	1099
19	9	17	121	625	22	94	804	27	77	983

Drying table based on 85% unload rate of.....3080 BPH

For a dryer with an unload extension:

Drying table based on 67% unload rate of.....2400 BPH

The above drying capacities are estimates based on drying principles, field results and computer simulations. Variances may occur due to grain physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, weather conditions, etc.

Limited Warranty — N.A. Grain Products

The GSI Group, LLC. ("GSI") warrants products which it manufactures, to be free of defects in materials and workmanship under normal usage and conditions for a period of 12 months from the date of shipment (or, if shipped by vessel, 14 months from the date of arrival at the port of discharge). If, in GSI's sole judgment, a product is found to have a defect in materials and/or workmanship, GSI will, at its own option and expense, repair or replace the product or refund the purchase price. This Limited Warranty is subject to extension and other terms as set forth below.

Warranty Enhancements: The warranty period for the following products is enhanced as shown below and is in lieu of (and not in addition to) the above stated warranty period. (Warranty Period is from date of shipment.)

	Product	Warranty Period
Storage	Grain Bin Structural Design	5 Years
	• Sidewall, roof, doors, platforms and walkarounds • Flooring (when installed using GSI specified floor support system for that floor) • Hopper tanks (BFT, GHT, NCHT, and FCHT)	
Conditioning	Dryer Structural Design – (Tower, Portable and TopDry) • Includes (frame, portable dryer screens, ladders, access doors and platforms)	5 Years
	All other Dryer parts including: • Electrical (controls, sensors, switches and internal wiring)	2 Years
	All Non-PTO Driven Centrifugal and Axial Fans	3 Years
	Bullseye Controllers	2 Years
Material Handling	Bucket Elevators Structural Design	5 Years
	Towers Structural Design	5 Years
	Catwalks Structural Design	5 Years
	Accessories (stairs, ladders and platforms) Structural Design	5 Years

Conditions and Limitations:

THERE ARE NO WARRANTIES THAT EXTEND BEYOND THE LIMITED WARRANTY DESCRIPTION SET FORTH HEREIN; SPECIFICALLY, GSI DISCLAIMS ANY AND ALL OTHER WARRANTIES OF ANY KIND, EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE IN CONNECTION WITH: (I) ANY PRODUCT MANUFACTURED OR SOLD BY GSI, OR (II) ANY ADVICE, INSTRUCTION, RECOMMENDATION OR SUGGESTION PROVIDED BY AN AGENT, REPRESENTATIVE OR EMPLOYEE OF GSI REGARDING OR RELATED TO THE CONFIGURATION, INSTALLATION, LAYOUT, SUITABILITY FOR A PARTICULAR PURPOSE, OR DESIGN OF SUCH PRODUCTS.

The sole and exclusive remedy for any claimant is set forth in this Limited Warranty and shall not exceed the amount paid for the product purchased. This Warranty only covers the value of the warranted parts and equipment, and does not cover labor charges for removing or installing defective parts, shipping charges with respect to such parts, any applicable sales or other taxes, or any other charges or expenses not specified in this Warranty. GSI shall not be liable for any other direct, indirect, incidental or consequential damages, including, without limitation, loss of anticipated profits or benefits. Expenses incurred by or on behalf of a claimant without prior written authorization from the GSI warranty department shall not be reimbursed. This warranty is not transferable and applies only to the original end-user. GSI shall have no obligation or responsibility for any representations or warranties made by or on behalf of any dealer, agent or distributor. Prior to installation, the end-user bears all responsibility to comply with federal, state and local codes which apply to the location and installation of the products.

This Limited Warranty extends solely to products sold by GSI and does not cover any parts, components or materials used in conjunction with the product, that are not sold by GSI. GSI assumes no responsibility for claims resulting from construction defects, unauthorized modifications, corrosion or other cosmetic issues caused by storage, application or environmental conditions. Modifications to products not specifically delineated in the manual accompanying the product at initial sale will void all warranties. This Limited Warranty shall not extend to products or parts which have been damaged by negligent use, misuse, alteration, accident or which have been improperly/inadequately maintained.

Notice Procedure:

In order to make a valid warranty claim a written notice of the claim must be submitted, using the RMA form, within 60 days of discovery of a warrantable nonconformance. The RMA form is found on the OneGSI portal.

Service Parts:

GSI warrants, subject to all other conditions described in this Warranty, Service Parts which it manufactures for a period of 12 months from the date of purchase unless specified in Enhancements above.

This equipment shall be installed in accordance with the current installation codes and applicable regulations, which should be carefully followed in all cases. Authorities having jurisdiction should be consulted before installations are made.



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