

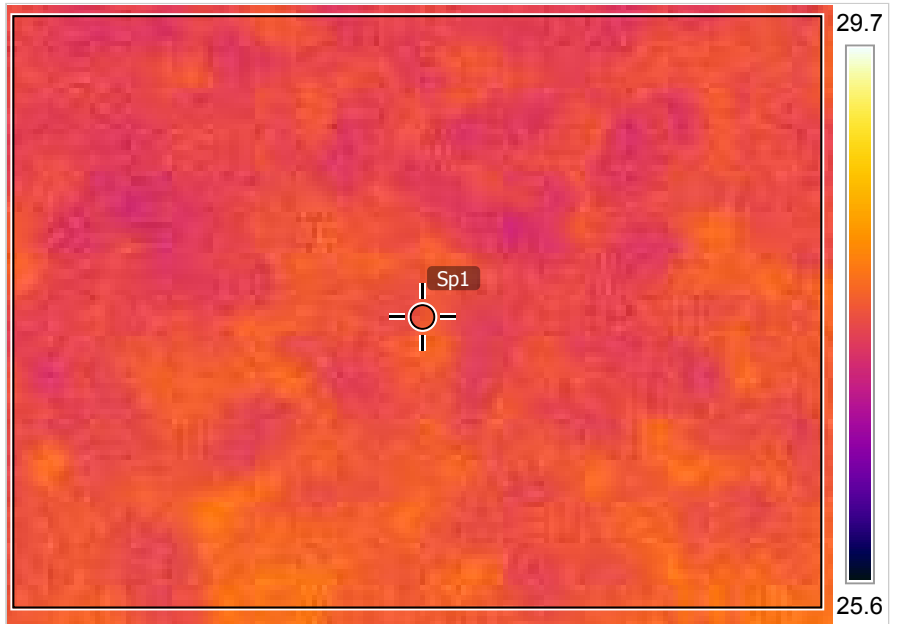
Measurements °C

20/07/2017 10:35:52 AM

Ar1	Max	28.3
	Min	27.0
	Average	27.6
Sp1		27.7

## Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0212.jpg

20/07/2017 10:35:52 AM



DC\_0213.jpg

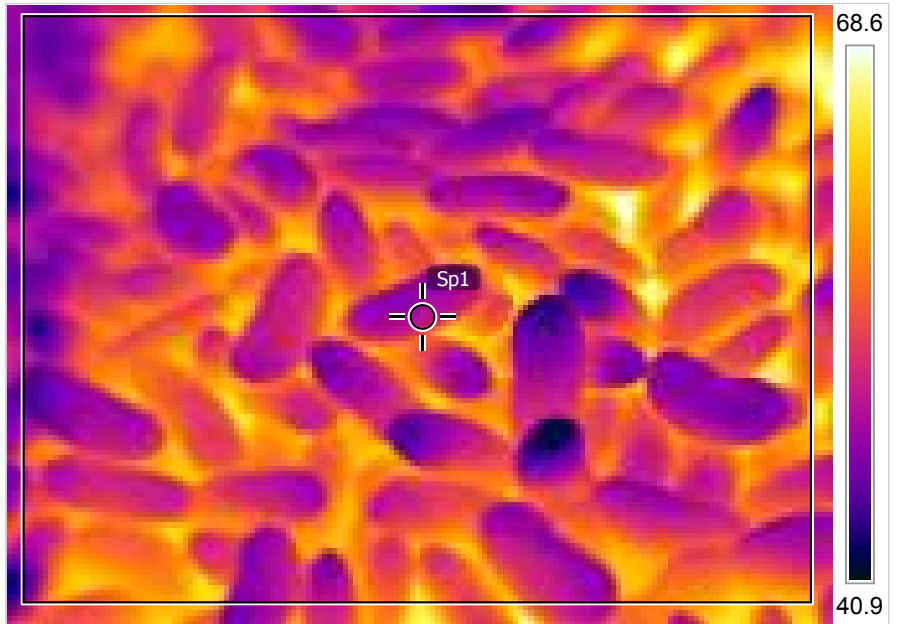
PROCESS: DRYING OF SOKED BEANS IN  
 CONVEYORISED MICROWAVE FOR 11 MINUTES  
 #Temperature profile after drying in 1 pass

Measurements °C 20/07/2017 11:19:59 AM

Ar1	Max	69.4
	Min	40.7
	Average	53.5
Sp1		50.1

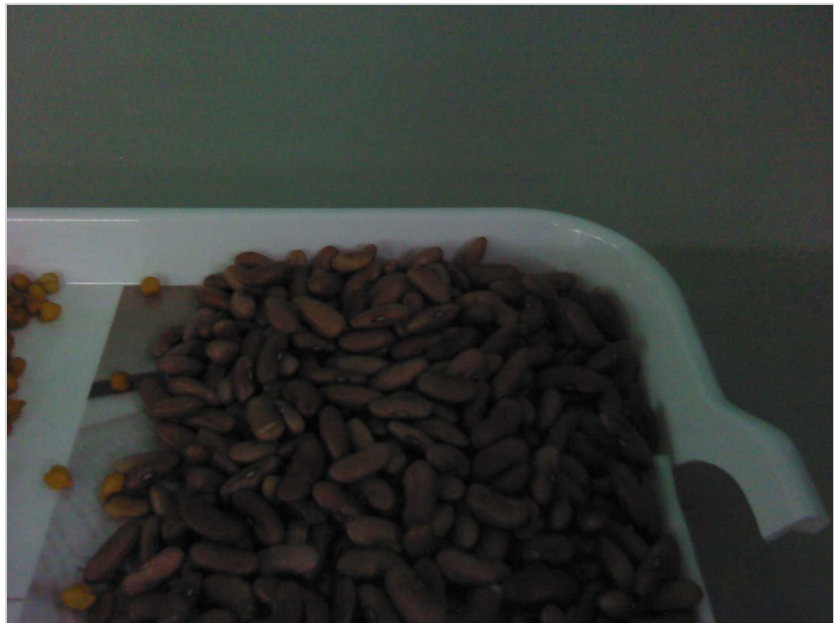
Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0222.jpg

20/07/2017 11:19:59 AM



DC\_0223.jpg

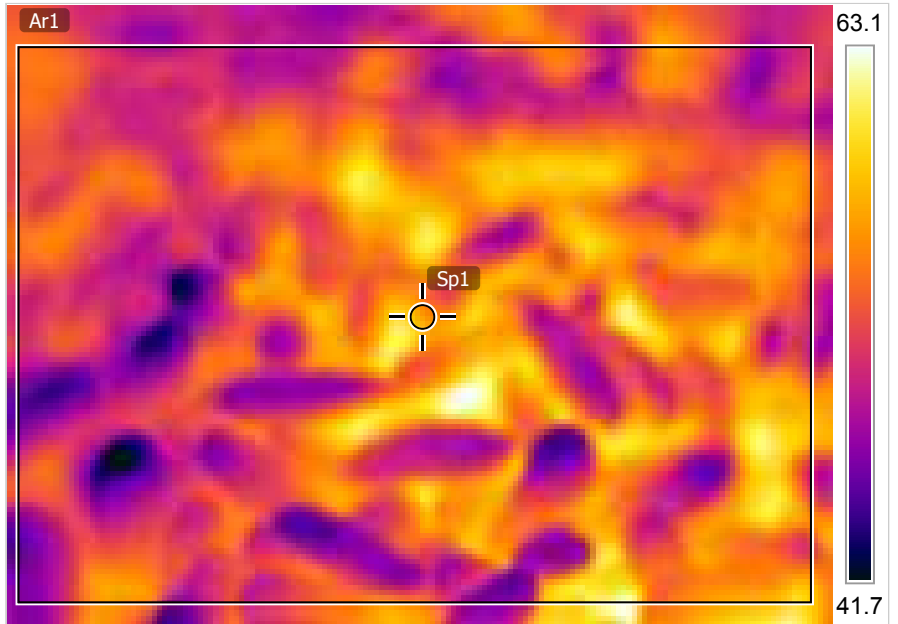
PROCESS: DRYING OF SOKED BEANS IN  
 CONVEYORISED MICROWAVE FOR 22 MINUTES  
 #Temperature profile after drying in 2 passes

Measurements °C

20/07/2017 11:49:28 AM

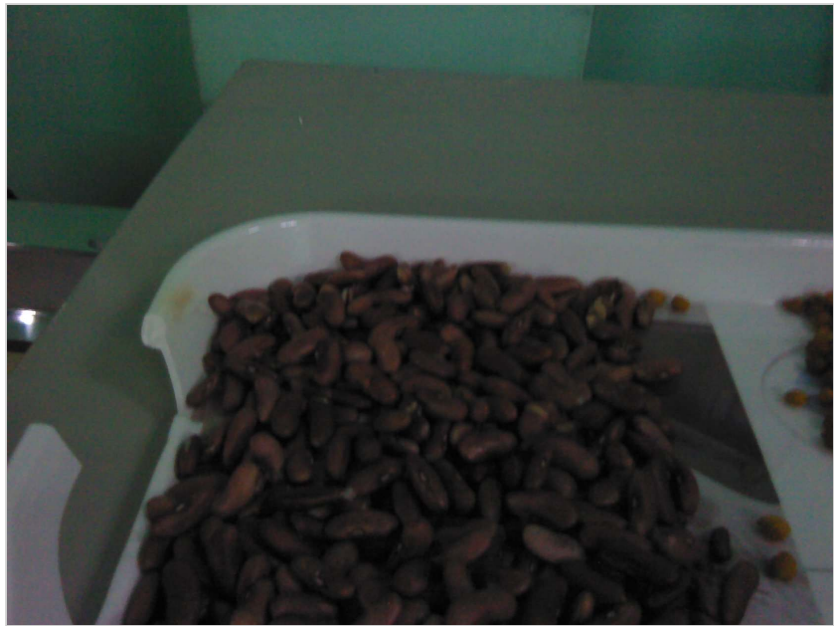
Ar1	Max	63.3
	Min	40.6
	Average	52.6
Sp1		56.3

Parameters	
Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0234.jpg

20/07/2017 11:49:28 AM



DC\_0235.jpg

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

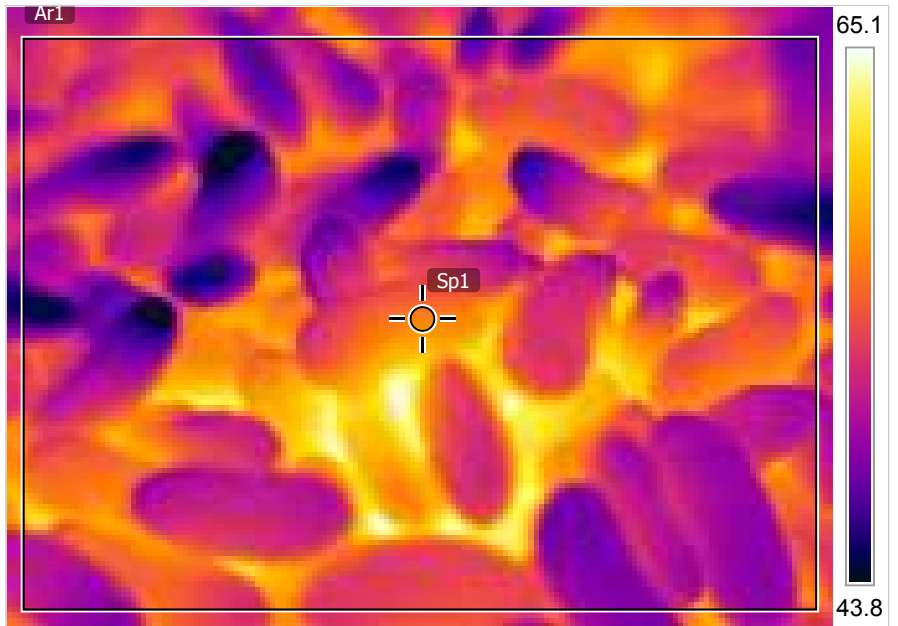
Measurements °C

20/07/2017 12:20:44 PM

Ar1	Max	66.0
	Min	42.9
	Average	53.5
Sp1		56.8

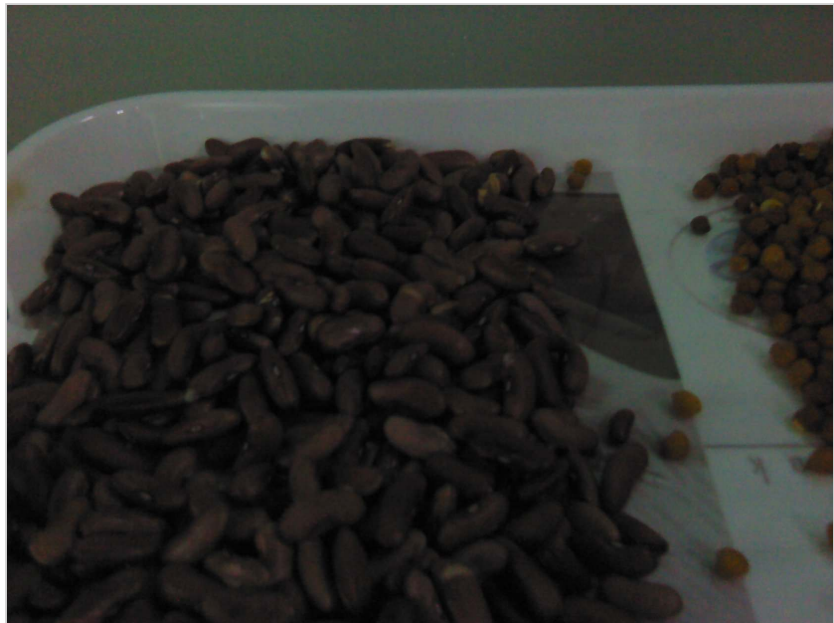
Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0242.jpg

20/07/2017 12:20:44 PM



DC\_0243.jpg

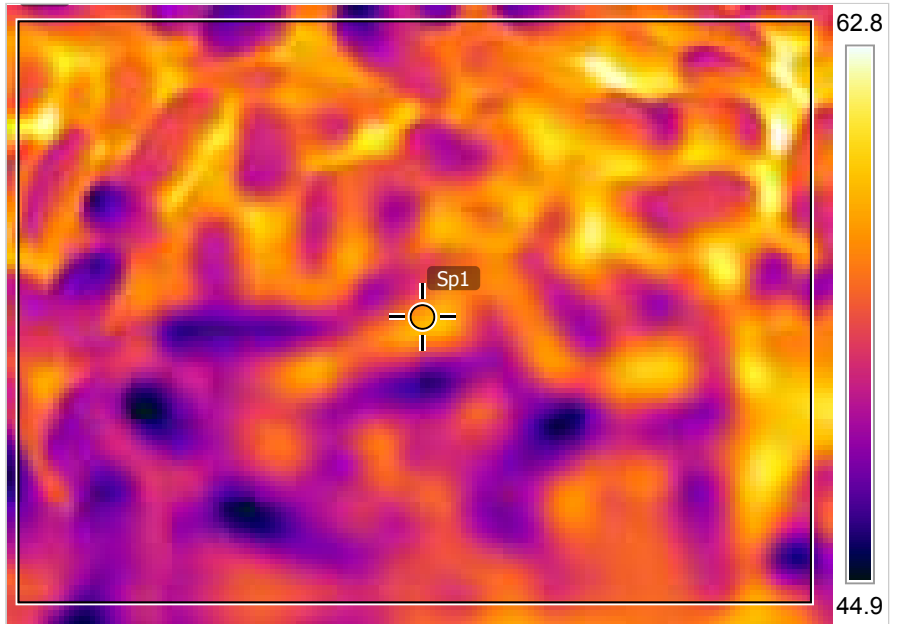
PROCESS: DRYING OF SOKED BEANS IN  
 CONVEYORISED MICROWAVE FOR 44 MINUTES  
 #Temperature profile after drying in 4 passes

Measurements °C 20/07/2017 12:51:28 PM

Ar1	Max	64.2
	Min	44.2
	Average	53.6
Sp1		57.6

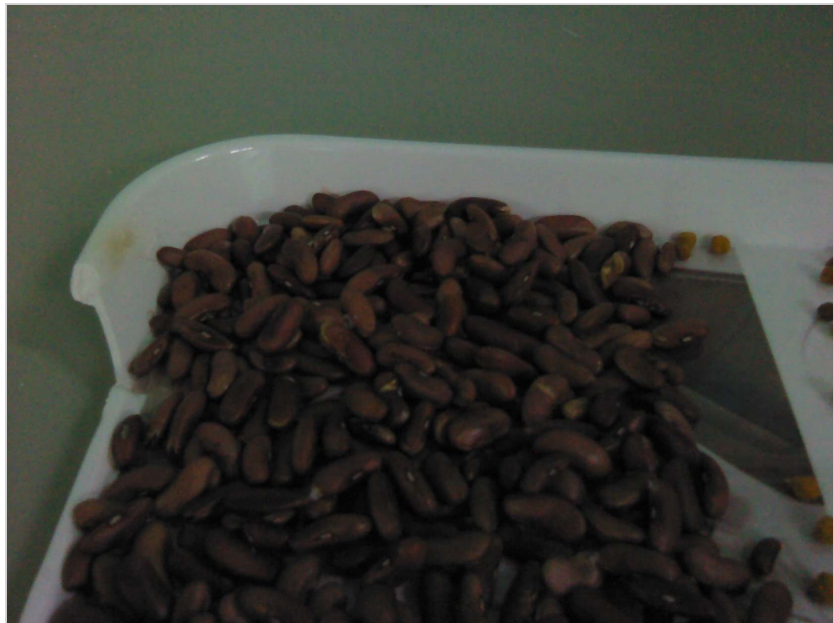
Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0254.jpg

20/07/2017 12:51:28 PM



DC\_0255.jpg

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

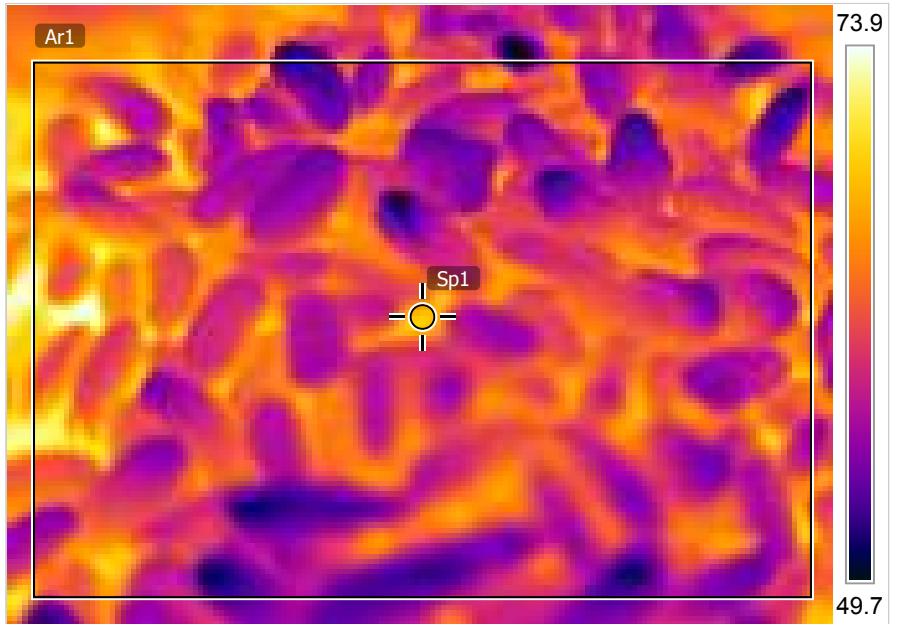
Measurements °C

20/07/2017 1:18:07 PM

Ar1	Max	74.8
	Min	49.8
	Average	60.3
Sp1		68.9

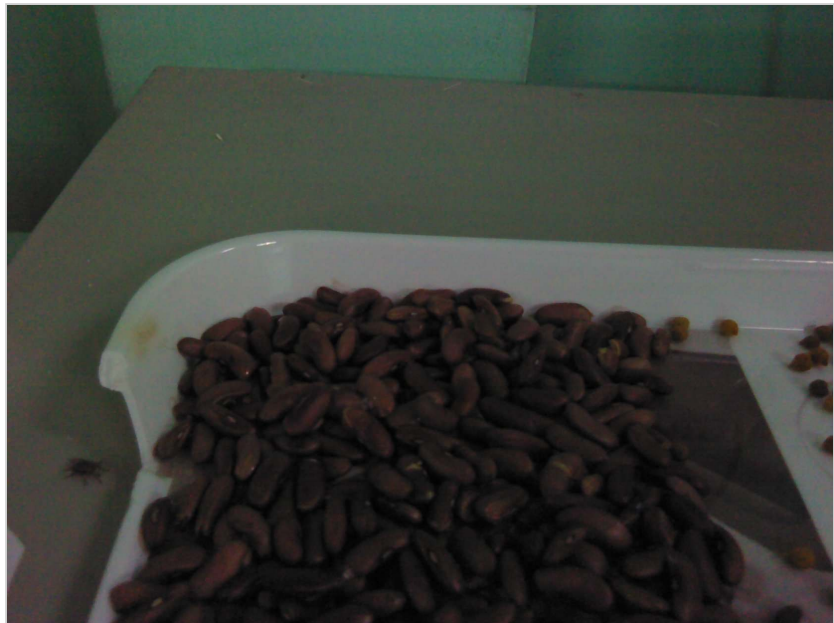
Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0262.jpg

20/07/2017 1:18:07 PM



DC\_0263.jpg

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

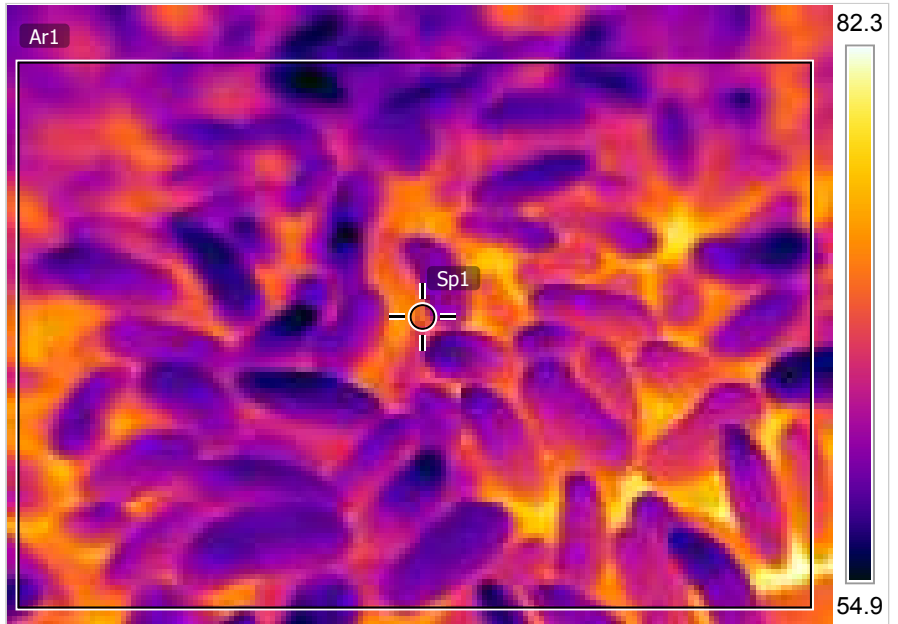
Measurements °C

20/07/2017 2:18:02 PM

Ar1	Max	83.5
	Min	53.7
	Average	64.6
Sp1		68.3

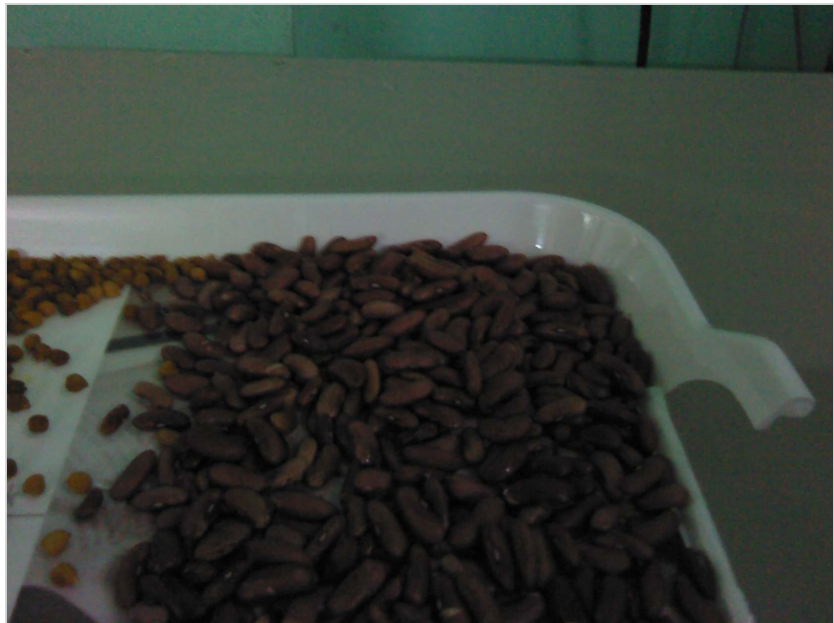
Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0272.jpg

20/07/2017 2:18:02 PM



DC\_0273.jpg

PROCESS: DRYING OF SOKED BEANS IN  
 CONVEYORISED MICROWAVE FOR 99 MINUTES  
 #Temperature profile after drying in 9 passes

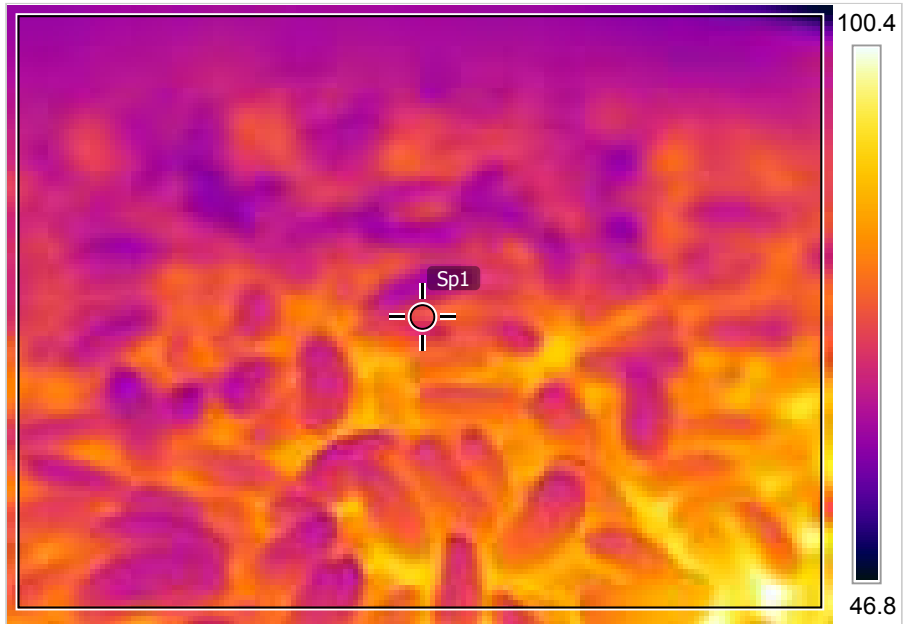
Measurements °C

20/07/2017 3:12:20 PM

Ar1	Max	101.9
	Min	50.7
	Average	71.5
Sp1		72.7

Parameters

Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1



IR\_0284.jpg

20/07/2017 3:12:20 PM



DC\_0285.jpg



PROCESS: DRYING OF SOKED BEANS IN  
 CONVEYORISED MICROWAVE FOR 121 MINUTES  
 #Temperature profile after drying in 11 passes

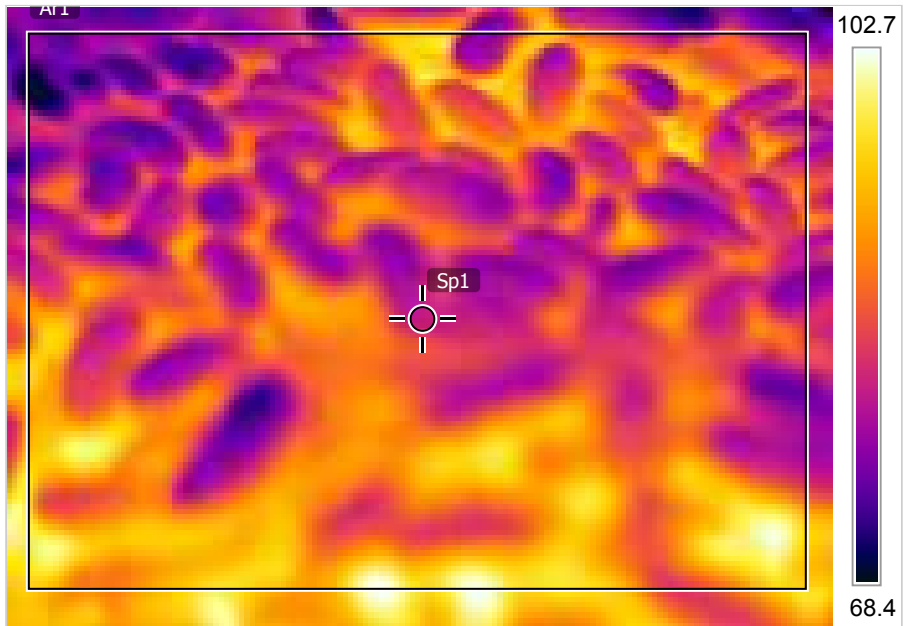
Measurements °C

Ar1	Max	104.2
	Min	67.6
	Average	85.7
Sp1		80.4

Parameters

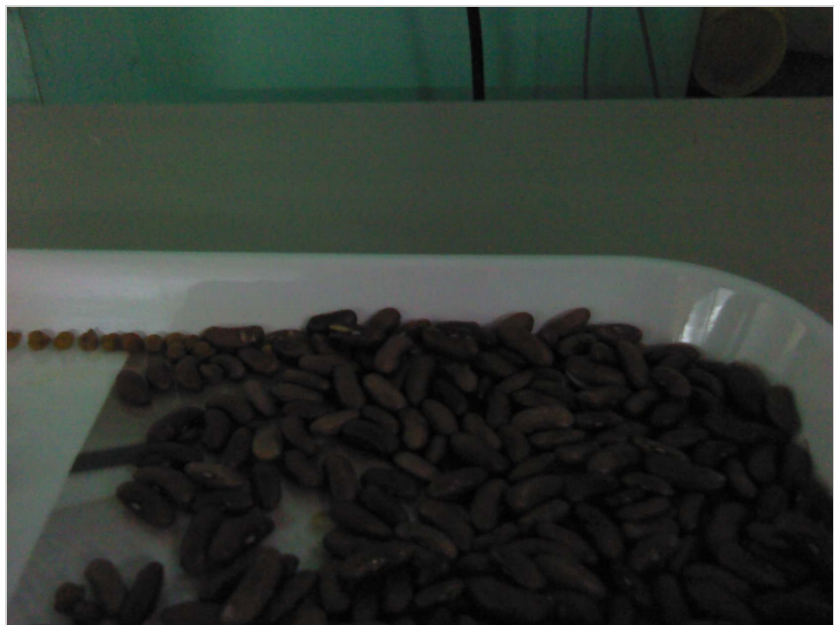
Emissivity	0.95
Ref. temp.	20 °C
Distance	2 m
Relative humidity	50 %
Atm. temp.	33 °C
IR window temp.	20 °C
IR window transmission	1

20/07/2017 4:21:39 PM



IR\_0298.jpg

20/07/2017 4:21:39 PM



DC\_0299.jpg