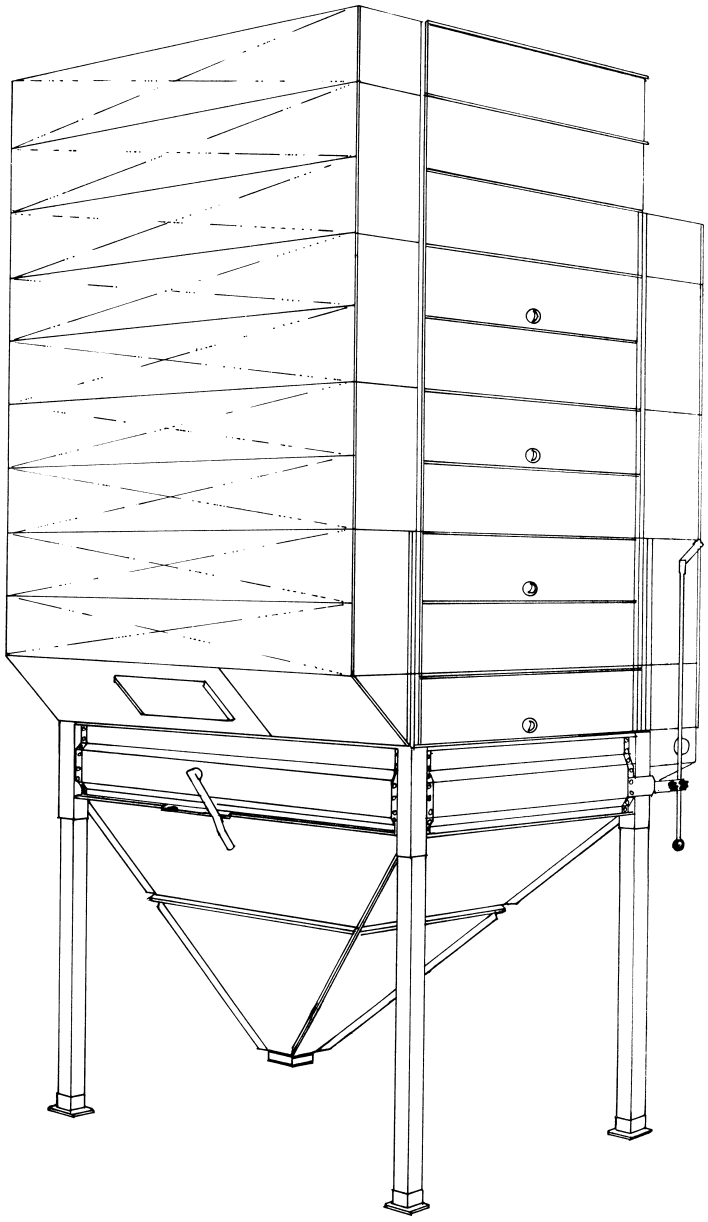
KONGSKILDE

KRD - MK4
Recirculating Drier



Directions for use

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08.07.04

Content

Important!

All persons, who mount, use, maintain or repair this machine, must read these instructions to avoid accidents.

See the safety instructions in particular.

Handbooks

This Operators Handbook is intended as general guidance to the operator of the Kongskilde Grain Drier and describes the functions incorporated with the Drier to assist the operator in operating it efficiently.

The Handbook does not form a complete instruction in grain drying and grain drying techniques. Before attempting to use any high temperature grain drier it is recommended that operator knowledge is aquired in all aspects of grain biology, drier usage and storage techniques etc. Books and magazines are published on the subject and these will doubtless be available from local libraries etc.

This Operators Handbook forms a part of the documents which should be in the operators hand, the others being the erection manual and the burner manufacturers handbook. These should all be gathered together and kept accessible to the operator since all publications have information which will be of assistance to the operator. The full range of handbooks should be considered an integral part of the drier. Kongskilde recommend the included instructions regarding daily maintenance and fire prevention is displayed close to the drier.

Please note that whilst Kongskilde equipment is of largely standardised design, many machines incorporate variations to suit specific requirements and the company policy of continued improvement of their products necessarily means that this publication cannot be offered as being specific to any particular machine and should be used for general guidance to the principles involved only.

The information contained in these publications is for general guidance only. Kongskilde cannot accept liability for damage or costs which may arise in consequence of using this information.
If in any doubt on the correct use, reference must be made to the company for further information concerning the actual machine in question.

Introduction

KRD Recirculating Batch Drier with transverse laterals in the drying column and a pulse discharger. – An ideal principle for drying high moisture crops.
After filling of the drier with moist grain the conveying system is changed over to take grain from the outlet hopper back to the buffer on top of the drier, - recirculating grain during the drying and cooling phases.
Hot air is switched on drying the grain for some hours. Drying is normally followed by a cooling period with natural air blown through the grain. The dry and cool grain is then emptied and directed to the storage facility. And the drier is ready for a new batch.

The KRD Grain Drier is an extremely efficient and reliable unit designed using the most up to date developments of drying technique and manufactured to provide high performance drying with low energy consumption and simple, trouble free operation. The drier whilst designed for manual operation, requires minimum supervision and is designed to provide easy access and fast, simple clean down facilities for daily cleanliness and when changing crops.

Optimum performance can only be achieved if the drier is correctly set, operated and maintained relative to the particular product being handled.
The installation should ensure that there are no restrictions to free air flow to either of the air inlet or outlet. Care should have been taken in installation to ensure that damp drying air and any chaff etc., exhausted , cannot be re-circulated into the heater and air inlets of the drier.

The drier should always be operated with a free, plentiful supply of crop so that the level of the crop within the drier is never allowed to fall below the safe level to expose any laterals and the crop being discharged from the drier must be allowed to discharge freely and not cause any restriction to clear crop flow.

The purpose of this booklet is to illustrate the various settings and techniques that should be employed to obtain optimum performance.

The drier has been designed for both commercial and farm drying application. It is suitable for feed grain, malting barley, seed grain, oil seed rape and numerous other similar commodities and is engineered to a high standard to ensure a long efficient life which can be maximised by regular cleaning and maintenance.

Safety

1. The Kongskilde recirculating batch drier is solely designed for drying of grain and granular products.
   The drier must not be used for material with higher volume than 900 kg/m3.

1. Appropriate use also implies that all directions for mounting, operation and maintenance are followed.

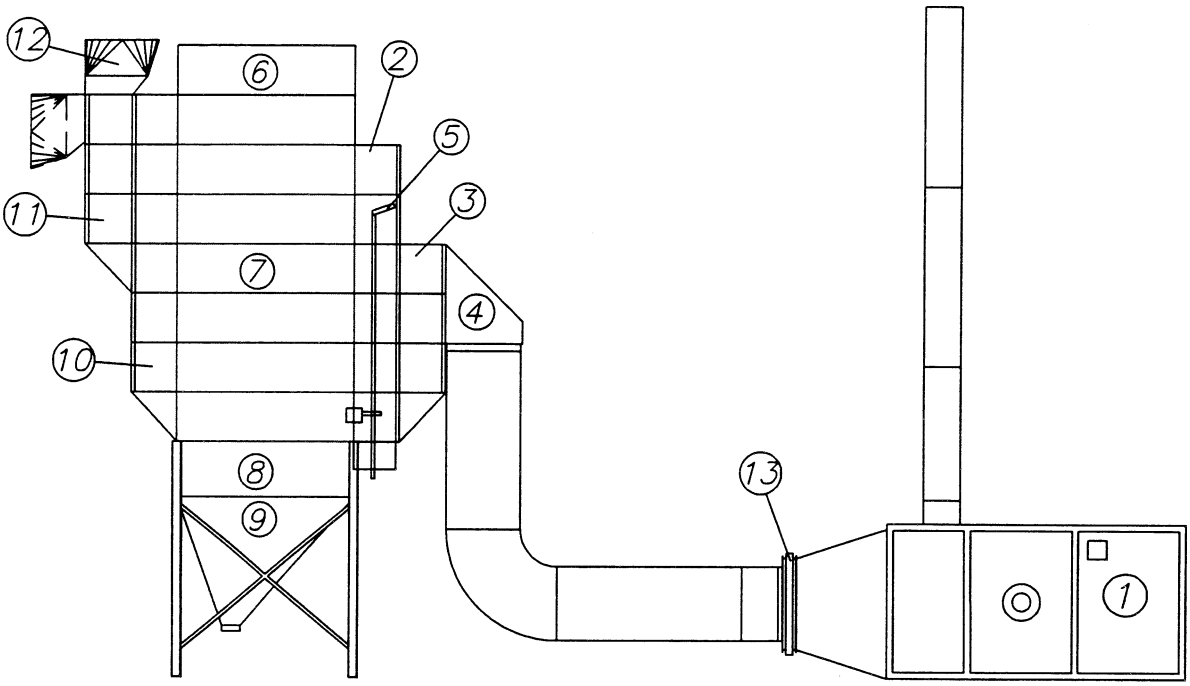
2. The drier only has to be mounted, maintained and repaired by persons, who are very familiar with the working of the drier and who are informed about the risks of accident.

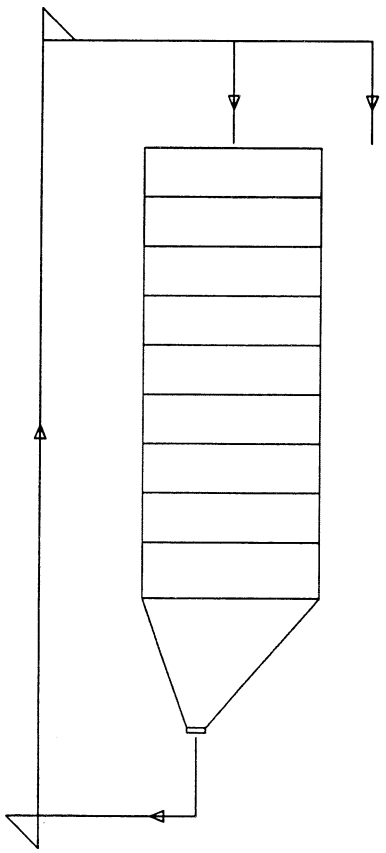
4. Follow current directions for prevention of accidents and other general regulations for workers by mounting, operation and maintenance.
   A dust mask must be used as protection against dust and eventual mould fungus when cleaning the drier.

5. By inadmissible changes on the drier the producer refuses to accept any responsibility for any damage caused hereby.

6. Safety precautions for anxillery equipment:
   Conveying equipment and other ancillary equipment must be supported in a safe way. This load should not be supported by the drier without approval by Kongskilde.

KRD Drier Description





1: Heater/Blower
2: Hot air plenum
3: Hot air plenum extention
4: Hot air transition
5: Air gate for part full drier
6: Buffer sections
7: Drying sections
8: Discharge
9: Discharge hopper
10: Wet air plenum
11: Wet air plenum extention
12: Wet air exhaust
13: Fire hatch

Fire

Prevention
Fire within a high temperature grain drier is unfortunately not unusual, but can almost invariably be eliminated with adequate cleaning and maintenance, and the following points should always be observed:

1. The drier should be thoroughly cleaned daily, that is in the hot air plenum, the cooling air plenum, the exhaust plenum and in all the inlet and exhaust laterals.

2. Observation of the grain and grain flow should be maintained regularly in order to detect and clean any accumulations in all the inlet and exhaust laterals.

3. Upon drying of grain with a large content of impurities, the drier should be inspected regularly when empty in order to secure that all impurities have been removed, before drying continues.

4. Pre-cleaning the crop, before entering the drier, is a reasonable and efficient technique for minimising fire harzard within the drier itself.

5. Regular and careful attention to the suggestions under “Safety and Cleaning” of this manual must be observed.

6. Observation of the drier should be maintained regularly to detect any indications of fire (smoke, smell changes etc.)

Precautions in case of fire
Should smoke be observed at any time issuing from the exhaust fan of the drier, it must be considered as an imminent fire danger, and the drier should be stopped immediately by pressing the STOP-button on the control panel, or any other remote STOP-button, which has been installed.

Do not attempt to run the fans in order to cool the drier. This can only increase the fire hazard.

Once the drier is stopped, the appropriate fire authority is called in as a matter of urgency to deal with the fire.

Tel. no. is: _____

Personnel should be evacuated from the drier area and no action should be taken, which could put the safety of personnel at risk.

If the fire within the drier is only small (frequently a quite dramatic show of smoke will occur by a relatively small smouldering pocket of impurities), then, under control of the appropriate fire authority, it may be practical to empty the drier of crop as quickly as possible, ensuring that this discharged crop is put to a safe concrete floor area, where it cannot set fire to any surrounding structure or materials.

Once the drier is empty, the fire authority will be able to deal with any smouldering pockets, which are left within the drier.

After even a small fire, the drier must be cleaned completely, and any trace of fire within the discharged crop must be extinguished and cooled before any attempt is made to restart the drier.

Even a small fire can give off toxic waste, which can overcome an unprotected person within the drier, and we strongly advise against any operator entering the drier. Controlling the fire should be left to the appropriate fire authority.

The above notes refer strictly to small smouldering pockets of fire. If the fire has taken a greater hold than this, then the fire authority with their knowledge and experience will be the best people to decide how to deal with the fire.

Important Note
These notes regarding dealing with a fire are given as guidance suggestions only. All actions should always be referred to the fire authority and their advice must be followed at all times.

IMPORTANT!

Safety and Cleaning
Daily cleaning and inspection of the drier is recommended upon use, with special attention to the following points:

Hot air inlets:
Clean remaining impurities, which are accumulated in air boxes.

Air outlets:
Inspect and clean air box to exhaust air for all accumulated impurities.

Air laterals:
Inspect the internal part of all air laterals, both in the inlet and outlet side.

Heaters:
Control and adjust any kind of fuel waste and clean any dust etc. Control that the flames are clean, shaped properly and smokeless (in cases of doubt call in a technician).

Air inlets:
Keep all air inlets (to the heater, cooling section etc.) clean and avoid access of paper, straw, plastic, chaff etc.

Oil-seeds:
This type of seed has a highly inflammable content and can leave a membrane of oil on the internal side of the drier, which can build-up places of waste, which should be cleaned.

Inspection and cleaning are necessary in order to observe the safety and efficiency of grain drying, with special attention to drying of oil-bearing seed.

Only qualified personnel should operate this drier, and only when instructions and safety precautions in this operation manual have been understood and followed carefully.

Installation Instructions

Please see separate Kongskilde Mounting Instructions and Spare Part List for the drying column.

Erection
The drier must be erected on an even floor of reinforced concrete. Level difference max 3 mm.
The floor must be dimensioned regarding the weight of the drier, when it is filled with grain and the character of the land. - Please see sketch of foundations enclosed with Mounting instructions.

Follow current regulations and other general regulations for workers when mounting to prevent accidents.

Every screw in the drier is important for the strength of the drier. Tighten all screws carefully and control that no screws are missing!

Heater and connection to drier
The heater must be installed in accordance with recommendation from public authorities
Before installations contact local authorities regarding rules and regulations for fire protection, building design, fuel supply and chimney details.

The hot air channel between heater and drier must be made, so it can be cleaned on the inside.
In some countries a fire hatch with micro switch is mandatory in the connection between heater and drier.

Electricity
The design of the control system

1: An authorised company and electrician must make the design and mounting of the electrical installation.

2: The electric cables must be placed to avoid damages of the isolation. Mechanical safeguard must be used if necessary. Steel belted cables are recommended to avoid damage by rodent

3: Electric control panel with switching equipment should be placed in an operating room, separated from localisations with grain and feed.

4: The control system must be supplied with lockable main switch.

5: The control system must be designed, that the drier has to be started manually after a sub voltage situation.

6: The heater and grain conveyors need to be stopped with a common emergency shutdown, which much be placed near drier and elevator.

7: The heater must not have delayed blower stop in emergency situations.

Description of Components

Please see KRD Drier Description, page 5

Legs:
Normal free height to floor 500 mm. - Can be delivered to suit local conditions.

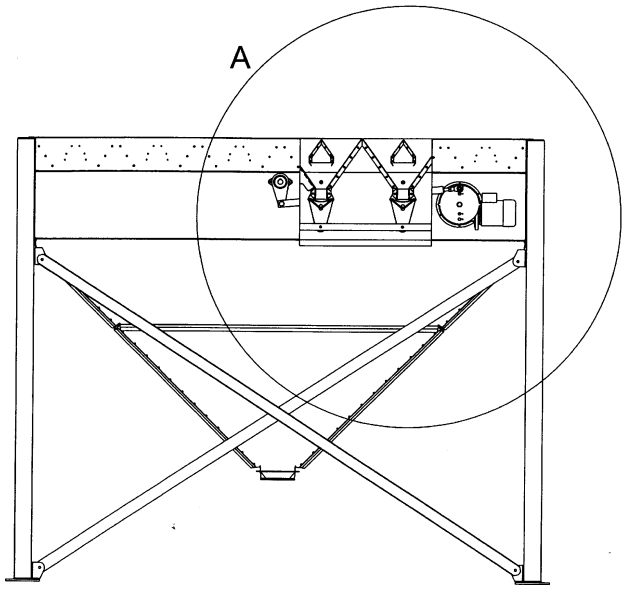
Bottom Hopper:
Has large inspection door for clean-up, service and repair.

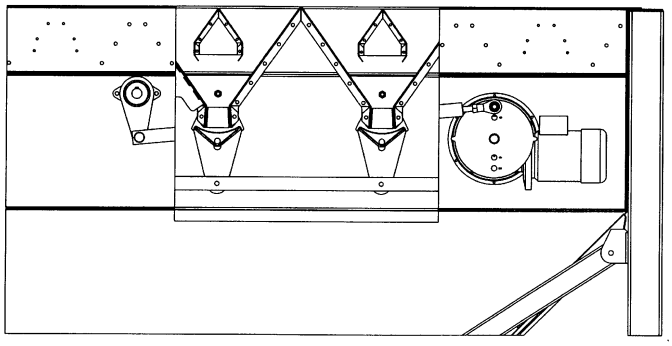
Alternative hopper:
In order to reduce drier height the standard hopper can be substituted by a concrete pit/hopper in the floor with build-in conveyor.

Dischargers:
The discharger section is divided into small hoppers under the gap between the lower laterals in the drying section above the discharger. Under each slotted hopper outlet is placed a swing gate. When the swing gate is moved to the side the slotted outlet of the hopper is left fully open and grain flows out.

This secures an outflow of grain in pulses according the opening sequence, - evenly across the whole drying column.
The swing gates open and close in one operation and the recirculating throughput capacity of the drier is regulated by changing the pause time between the openings. When the drier is going to be emptied the swing gates can be kept open for full capacity discharge.

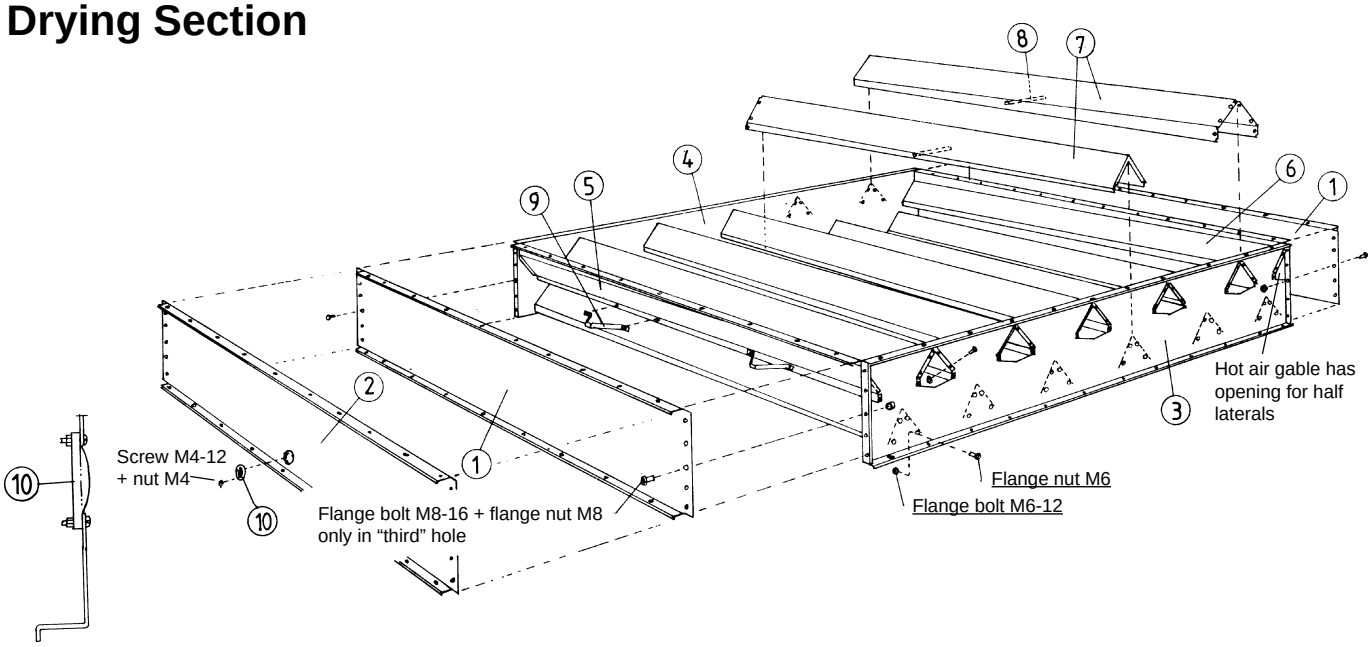
Small triangular transverse laterals are placed in the hoppers to take away the grain load from the hopper outlets and to make inspection of discharger function possible. Through inspection doors to the small laterals it is possible to remove eventual foreign matters getting stuck in the discharger.





Drying column:
Drying sections are 2880 x 1920 mm inside and 535 mm high. The laterals are sitting in a close pattern and have a large cross area with a tapered form. The design gives plenty of drying air at a moderate airspeed. This result in less problems with build up of dirt in laterals and therefore a very uniform drying.
Top layer of laterals in the drying sections are for ingoing hot air. Half laterals are for hot air, - this prevents condensation and build up of dirt inside half channels when drying in cool weather.
When more than 2 buffer sections are fitted, top layer of laterals in top drying section must be fitted with reinforcement profiles to take up the higher grain pressure.
Transverse laterals are bolted outside grain bed to give smooth surface with no hiding pockets.

Drying Section



Buffer
Buffer sections are 2880 x 1920 mm inside and 535 mm high
Grain shrinks during drying. Buffer section must be large enough to let grain sink down into drying sections and prevent laterals to be left open leaking drying air.
The ideal set up for higher moisture grain is a rather large buffer to allow the grain to rest before getting to the drying section again.
To fill up the buffer, - especially the corners are difficult to reach, the filling point must be 535 mm above the edge of the buffer.
Optionally a ridged roof can be supplied and form part of the buffer. – required for outdoor erection.
A ladder/platform system to reach the buffer/drier top is preferable

Hot air plenum:
KRD has a 500 mm wide airplenum giving plenty of room for an even distribution of drying air. The wide plenum also make internal inspection possible. (detach a hot air duct section for entering).
Roof of hot air plenum has inspection door for visual inspection of plenum.

For drying of part full drier with models larger than KRD 3.06.2 one or more airgates to shut off the upper part of the hot air plenum can be included. - Optional extra.
When drying a part full drier it is neccessary to reduce airflow by blinding blower intake.

Wet air plenum:
To collect and make it possible to get wet and dusty air out of the building a wet air plenum is standard. The 500 mm wide airplenum is giving plenty of room for an even pick up of wet air. The wide plenum also make internal inspection possible via the lower inspection door.
Roof of wet air plenum has inspection door for visual inspection of plenum.

If practical the wet air plenum can be extended to top edge of buffer section.
With wet air ducting longer than 8 m a booster axial fan must be added on the wet air side.

Normally the pick up of wet air cannot be achieved when drying only part full drier.

Blower/heat source:
A blower is required to provide pressure and airflow through the drier.
It may be an individual HVL blower with an individual heater like SOL oil heater, KGA gas heater or a hot water radiator.

For larger indirect heaters a line of KS heaters has been developed with reinforced blower system strong enough to press the air through the drier.

In some countries a fire hatch with micro switch is mandatory in the connection between heater and drier.

Description of Operation

General
After filling of the drier with moist grain the conveying system is changed over to take grain from the outlet hopper back to the buffer on top of the drier, - recirculating grain during the drying and cooling phases.
The fact that grain is moving during the drying process will result in even drying. Grain is changing position in the drier regularly; so grain close to the hot air laterals and grain close to wet air laterals are not sitting there all the time. Grain in the buffer is moving down into the drying column.

With high moisture larger grains like maize the combination of a large buffer section and high temperature drying column is ideal. The fact that the maize will rest for a period in the buffer section before comming into the drying section again will give time for distribution of internal water to the surface of the kernal. This makes evaporation easier thus reducing energy consumption. At the same time drying crack damage of the kernal is reduced.

Airflow:
KRD driers work with positive pressure. A blower is pressing the hot/ or cooling air through the grain and out of the drier.
Upper layer of laterals is for hot air entry into the drying sections.
A limited airflow of moist air from the top of the buffer will occur, - this secures a slight drying of grain in the buffer

If airflow is excessive when drying lighter crops, it is necessecary to reduce airflow by blinding part of heater/ blowers air intake.

Need for pre-cleaning of the grain:
A carefully pre-cleaning of the grain prior to drying is always an advantage.
Drying clean grain result in:
Fuel savings, no fuel used for drying dirt.
Higher capacity as air penetrates grain more easy.
Less clean-up and maintenance work as drier and environment are more clean
Less fire risk as drier and environment are more clean

Preparing the drier
1: Check that the drier and the hot air ducting is clean on the inside.

2: Fill the drier with crop. Observe that also the buffer section must be completely filled.

3: Adjust the air damper (if any) in the hot air channel of the drier.

   a. In case of drying with full drier all air dampers in the hot air channel must be open, (adjusting levers must point downwards).

   b. In case of drying a batch of crop, that does not fill up the drier, an eventual air damper in the hot air channel, which is 1 to 3 sections below filling up level of the crop, has to be closed (the adjusting lever must point upwards). Eventual other dampers in the hot air channel must be open.

If a smaller batch is going to be dried and the drier has no dampers it is recommended to blend the wet grain with enough dry grain from same lot to fill the drier completely.

The instructions on settings below are general only. - The operation of controls depend on the actual design of the delivered control panel.

Hot air temperature, KRD with motorized discharger

Recommended Drying Air Temperatures:
Feed Grain ..... 80-90 deg. C.
Seed Grain ..... 55-65 deg. C.
Malting Barley ..... 55-65 deg. C.
Rape Seed for oil ..... 65-75 deg. C.
Feed Maize ..... 90-100 deg. C.

Choose the hot air temperature on the thermostat of the heater. Be careful by choosing hot air temperature as a too high temperature reduces the germination capacity of grain for seed and malt and has an influence on the baking qualities of breadgrain. Drying air temperatures of 55-65 deg. C. is normally considered safe with a motorized discharger securing frequent movement of the grain. - Discuss this with the company, who is buying the dried grain.
A temperature of 80-90 degrees C. can usually be used, when drying crops for feed grain.
Other crops than grain can demand considerable lower hot air temperatures in order not to damage the crop during drying.

Calculate drying time
Test moisture content of some samples of the grain, which has to be dried.

Fix the drying time by means of a drying time chart. The enclosed charts are for your guidance only. It is recommended to take notes on the results during the season to gain more exact data based on the local condition

The chart state/indicate drying time values which applies to:

Type of drier
Content of grain
Moisture reduction from different water contents of the crop to the stated level to 15%
For different drying air temperatures with ambient air of 15 deg.C, 70% RH as basis.

Example of using the drying chart:
KRD 3.09.2 drier holding 19,2 T of grain.
The incomming water content of the grain is 20 % and 15 % water content is desired.
The heater drier combination allows the drying air to reach a temperature of 55 deg. C. from 15 deg. C. ambient.
The chart indicate a drying time of 3,5 hrs.

The total drying sequence is:
(at a conveying capacity of 40T/H)

Filling the drier	0,5 Hr
Drying	3,5 Hr
Cooling	1,0 Hr
Emptying	0,5 Hr
Sliptime	0,2 Hr
Total sequence time	5,7 Hr

If the drier is operated in a 24 hr mode and filled emediately after emptying 4,2 batches equal to the capacity of 80,6 T can be reached per 24 Hrs.

Corrections:
When calculatin drying time it is basically the increase in air temperature versus the reduction in % grain moisture that play the main role.
If the local conditions do not correspond to the schedules basic temperature and moisture content Following basic calculations can be used.

Examples:
A: Ambient temperature is 22 deg. C. and drying air temperature is 55 deg. C. = temperature increased by 33 deg. C.
Use the chart for basic 15 deg. C. plus 33 deg. C. temperature increase equal to drying air temperature = 48 deg. C.
Use average between 45 deg. C. and 50 deg. C.

B: Initial grain moisture is 24% and requested final moisture is 17% = a moisture reduction of 7%

Use the chart for 22% initial moisture and basic 15 % equal to drying the grain with 7% moisture reduction.

Higher % RH e.g. at night time increase the drying time, - so add a litle extra time.

Set the drying time
Set the drying time on timer controlling the burner on the heater.
After the set time has elapsed the burner is switched off.

Set the cooling time
Set the cooling time on the “cooling timer”. The cooling timer is activated by the elapse of the drying timer.
Necessary cooling time depend on the drying air and ambient air temperature and varies from 0,75 to 1,5 hours.

If the grain is transferred to a ventilated storage cell where cooling can take place the cooling period can be reduced or omitted.

Set the discharge pause time.
Pause time depend on the drying air temperature and the use of the grain.
At high drying air temperatures the movement of the grain most be frequent not to be subject to temperature damage. The pause time should be rather short, - e. g. 2-8 minutes.

At moderate drying air temperatures and only few % moisture reductions a few movents during the drying sequence is adequate.

When drying seed grain and malting barley, the germination of which is very sensitive to high temperatures it is important to have frequent movements of the grain and low air temperatures.

Start drying

1: Set the switch on the control panel at “ON”

Check airflow

2: Check that material is not blowing out in the wet air channels. When drying grain and oil seeds with lower bulk density a reduction of the air flow may be necessary. This can also be necessary when the drier is not completely full.

Excessive air flow in laterals can be eliminated in blinding part of air intake of the blower.

End of drying

1: When the drying time has finished, the burner switch off and the blower continue operation during cooling period set on the timer. – It is important that the grain is cooled off to a temperature safe for storage.

2: When the cooling time is over the blower stops and the drier can be discharged.

3: The drier is discharge by means of opening the swing gates of the discharger. The slide gate underneath the hopper must be adjusted to the capacity of the conveying system.

Maintenance

Dust mask must be used as protection against dust and mould, when working with the drier!

Cleaning

1: Clean the drier carefully both in- and outside after every season. The remaining grain can pose feed for rodents an insect so as causing growth of fungus which infect the next sample of grain in the drier.

2: The airway must be cleaned from rust and soot before every season. This has to be done in order to avoid that heated loose metal parts and rust particles follow the hot air into the drier and cause ignition there.

3: The hot air channel between the heater and the drier, as well as the hot- and wet air plenums of the drier must be cleaned from dust and grain remains before and regularly during the season in order to avoid ignition.

4: Inspect regularly that all electric motors are clean, and clean according to requirement. An electric motor covered by dust and straw has bad cooling and is highly inflammable.

Lubricant

1: Lubricate suspension bearing of the swing gates and the joint in the regulation lever for opening of the swing gates before every season.

Signs

The enclosed signs have to be sticked on as below.

When the drier is supplied with wet air channel the mandatory sign “ Use dust mask” must be mounted on the inspection door of the wet air channel. On driers without wet air channel the sign must be sticked on the long side.

KRD 3.04.2 Estimated Drying Time (Hrs.), 11,4 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,5	3,0	4,4	5,9	7,3	10,1	12,9	15,5	18,2	20,7	26,8
45	1,2	2,4	3,7	4,8	6,0	8,3	10,6	12,8	15,0	17,1	22,1
50	1,0	2,1	3,1	4,1	5,1	7,1	9,0	10,8	12,7	14,4	18,7
55	0,9	1,8	2,7	3,5	4,4	6,1	7,7	9,4	10,9	12,5	16,1
60	0,8	1,6	2,3	3,1	3,9	5,3	6,8	8,2	9,6	10,9	14,2
65	0,7	1,4	2,1	2,8	3,4	4,7	6,0	7,3	8,5	9,7	12,6
70	0,6	1,3	1,9	2,5	3,1	4,3	5,4	6,5	7,6	8,7	11,3
75	0,6	1,1	1,7	2,2	2,8	3,9	4,9	5,9	6,9	7,9	10,2
80	0,5	1,0	1,5	2,0	2,5	3,5	4,5	5,4	6,3	7,2	9,3
85	0,5	0,9	1,4	1,9	2,3	3,2	4,1	4,9	5,8	6,6	8,5
90	0,4	0,9	1,3	1,7	2,1	3,0	3,8	4,5	5,3	6,1	7,8
95	0,4	0,8	1,2	1,6	2,0	2,7	3,5	4,2	4,9	5,6	7,2
100	0,4	0,7	1,1	1,5	1,8	2,5	3,2	3,9	4,6	5,2	6,7
110	0,3	0,6	1,0	1,3	1,6	2,2	2,8	3,4	4,0	4,5	5,8

= Not practically useful

KRD 3.04.3 Estimated Drying Time (Hrs.), 13,6 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,8	3,5	5,3	7,0	8,7	12,1	15,3	18,5	21,7	24,7	32,0
45	1,5	2,9	4,4	5,8	7,2	9,9	12,6	15,3	17,8	20,3	26,3
50	1,2	2,5	3,7	4,9	6,1	8,4	10,7	12,9	15,1	17,2	22,3
55	1,1	2,1	3,2	4,2	5,2	7,3	9,2	11,2	13,0	14,9	19,3
60	0,9	1,9	2,8	3,7	4,6	6,4	8,1	9,8	11,4	13,1	16,9
65	0,8	1,7	2,5	3,3	4,1	5,7	7,2	8,7	10,2	11,6	15,0
70	0,8	1,5	2,2	3,0	3,7	5,1	6,5	7,8	9,1	10,4	13,5
75	0,7	1,4	2,0	2,7	3,3	4,6	5,8	7,1	8,3	9,4	12,2
80	0,6	1,2	1,8	2,4	3,0	4,2	5,3	6,4	7,5	8,6	11,1
85	0,6	1,1	1,7	2,2	2,8	3,8	4,9	5,9	6,9	7,8	10,2
90	0,5	1,0	1,5	2,1	2,5	3,5	4,5	5,4	6,3	7,2	9,3
95	0,5	1,0	1,4	1,9	2,4	3,3	4,1	5,0	5,9	6,7	8,6
100	0,4	0,9	1,3	1,8	2,2	3,0	3,8	4,6	5,4	6,2	8,0
110	0,4	0,8	1,2	1,5	1,9	2,6	3,3	4,0	4,7	5,4	7,0

= Not practically useful

KRD 3.05.2 Estimated Drying Time (Hrs.), 12,9 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,4	2,7	4,0	5,3	6,6	9,2	11,6	14,1	16,4	18,8	24,3
45	1,1	2,2	3,3	4,4	5,4	7,5	9,6	11,6	13,5	15,4	20,0
50	0,9	1,9	2,8	3,7	4,6	6,4	8,1	9,8	11,5	13,1	16,9
55	0,8	1,6	2,4	3,2	4,0	5,5	7,0	8,5	9,9	11,3	14,6
60	0,7	1,4	2,1	2,8	3,5	4,8	6,2	7,4	8,7	9,9	12,8
65	0,6	1,3	1,9	2,5	3,1	4,3	5,5	6,6	7,7	8,8	11,4
70	0,6	1,1	1,7	2,2	2,8	3,9	4,9	5,9	6,9	7,9	10,2
75	0,5	1,0	1,5	2,0	2,5	3,5	4,4	5,4	6,3	7,1	9,2
80	0,5	0,9	1,4	1,8	2,3	3,2	4,0	4,9	5,7	6,5	8,4
85	0,4	0,9	1,3	1,7	2,1	2,9	3,7	4,5	5,2	6,0	7,7
90	0,4	0,8	1,2	1,6	1,9	2,7	3,4	4,1	4,8	5,5	7,1
95	0,4	0,7	1,1	1,4	1,8	2,5	3,1	3,8	4,4	5,1	6,6
100	0,3	0,7	1,0	1,3	1,7	2,3	2,9	3,5	4,1	4,7	6,1
110	0,3	0,6	0,9	1,2	1,4	2,0	2,5	3,1	3,6	4,1	5,3

= Not practically useful

KRD 3.05.4 Estimated Drying Time (Hrs.), 17,4 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,8	3,6	5,4	7,2	8,9	12,4	15,7	19,0	22,2	25,3	32,7
45	1,5	3,0	4,5	5,9	7,3	10,2	12,9	15,6	18,3	20,8	26,9
50	1,3	2,5	3,8	5,0	6,2	8,6	10,9	13,2	15,5	17,6	22,8
55	1,1	2,2	3,3	4,3	5,4	7,4	9,5	11,4	13,4	15,2	19,7
60	1,0	1,9	2,9	3,8	4,7	6,5	8,3	10,0	11,7	13,4	17,3
65	0,9	1,7	2,5	3,4	4,2	5,8	7,4	8,9	10,4	11,9	15,4
70	0,8	1,5	2,3	3,0	3,8	5,2	6,6	8,0	9,3	10,6	13,8
75	0,7	1,4	2,1	2,7	3,4	4,7	6,0	7,2	8,4	9,6	12,5
80	0,6	1,3	1,9	2,5	3,1	4,3	5,4	6,6	7,7	8,8	11,4
85	0,6	1,2	1,7	2,3	2,8	3,9	5,0	6,0	7,0	8,0	10,4
90	0,5	1,1	1,6	2,1	2,6	3,6	4,6	5,5	6,5	7,4	9,6
95	0,5	1,0	1,5	1,9	2,4	3,3	4,2	5,1	6,0	6,8	8,8
100	0,5	0,9	1,4	1,8	2,2	3,1	3,9	4,8	5,6	6,3	8,2
110	0,4	0,8	1,2	1,6	1,9	2,7	3,4	4,1	4,8	5,5	7,1

= Not practically useful

KRD 3.06.2 Estimated Drying Time (Hrs.), 14,5 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp.	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,3	2,5	3,8	5,0	6,2	8,6	10,9	13,2	15,4	17,6	22,7
45	1,0	2,1	3,1	4,1	5,1	7,1	9,0	10,9	12,7	14,5	18,7
50	0,9	1,8	2,6	3,5	4,3	6,0	7,6	9,2	10,7	12,2	15,8
55	0,8	1,5	2,3	3,0	3,7	5,2	6,6	7,9	9,3	10,6	13,7
60	0,7	1,3	2,0	2,6	3,3	4,5	5,8	7,0	8,1	9,3	12,0
65	0,6	1,2	1,8	2,3	2,9	4,0	5,1	6,2	7,2	8,2	10,7
70	0,5	1,1	1,6	2,1	2,6	3,6	4,6	5,6	6,5	7,4	9,6
75	0,5	1,0	1,4	1,9	2,4	3,3	4,2	5,0	5,9	6,7	8,7
80	0,4	0,9	1,3	1,7	2,1	3,0	3,8	4,6	5,3	6,1	7,9
85	0,4	0,8	1,2	1,6	2,0	2,7	3,5	4,2	4,9	5,6	7,2
90	0,4	0,7	1,1	1,5	1,8	2,5	3,2	3,9	4,5	5,1	6,6
95	0,3	0,7	1,0	1,3	1,7	2,3	2,9	3,6	4,2	4,7	6,1
100	0,3	0,6	0,9	1,3	1,6	2,2	2,7	3,3	3,9	4,4	5,7
110	0,3	0,5	0,8	1,1	1,4	1,9	2,4	2,9	3,4	3,8	5,0

= Not practically useful

KRD 3.06.4 Estimated Drying Time (Hrs.), 19,0 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,7	3,3	4,9	6,5	8,1	11,2	14,3	17,3	20,2	23,0	29,8
45	1,4	2,7	4,1	5,4	6,7	9,3	11,8	14,2	16,6	18,9	24,5
50	1,2	2,3	3,4	4,6	5,7	7,8	10,0	12,0	14,1	16,0	20,8
55	1,0	2,0	3,0	3,9	4,9	6,8	8,6	10,4	12,1	13,9	17,9
60	0,9	1,7	2,6	3,5	4,3	5,9	7,6	9,1	10,7	12,2	15,7
65	0,8	1,5	2,3	3,1	3,8	5,3	6,7	8,1	9,5	10,8	14,0
70	0,7	1,4	2,1	2,8	3,4	4,7	6,0	7,3	8,5	9,7	12,5
75	0,6	1,3	1,9	2,5	3,1	4,3	5,4	6,6	7,7	8,8	11,3
80	0,6	1,1	1,7	2,3	2,8	3,9	5,0	6,0	7,0	8,0	10,3
85	0,5	1,0	1,6	2,1	2,6	3,6	4,5	5,5	6,4	7,3	9,5
90	0,5	1,0	1,4	1,9	2,4	3,3	4,2	5,0	5,9	6,7	8,7
95	0,4	0,9	1,3	1,8	2,2	3,0	3,9	4,7	5,5	6,2	8,0
100	0,4	0,8	1,2	1,6	2,0	2,8	3,6	4,3	5,1	5,8	7,5
110	0,4	0,7	1,1	1,4	1,8	2,4	3,1	3,8	4,4	5,0	6,5

= Not practically useful

KRD 3.07.2 Estimated Drying Time (Hrs.), 16,1 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,2	2,4	3,6	4,7	5,9	8,2	10,4	12,5	14,7	16,7	21,6
45	1,0	2,0	2,9	3,9	4,9	6,7	8,5	10,3	12,1	13,8	17,8
50	0,8	1,7	2,5	3,3	4,1	5,7	7,2	8,7	10,2	11,6	15,1
55	0,7	1,4	2,2	2,9	3,6	4,9	6,3	7,6	8,8	10,1	13,0
60	0,6	1,3	1,9	2,5	3,1	4,3	5,5	6,6	7,7	8,8	11,4
65	0,6	1,1	1,7	2,2	2,8	3,8	4,9	5,9	6,9	7,8	10,2
70	0,5	1,0	1,5	2,0	2,5	3,4	4,4	5,3	6,2	7,0	9,1
75	0,5	0,9	1,4	1,8	2,2	3,1	4,0	4,8	5,6	6,4	8,2
80	0,4	0,8	1,2	1,6	2,0	2,8	3,6	4,4	5,1	5,8	7,5
85	0,4	0,8	1,1	1,5	1,9	2,6	3,3	4,0	4,7	5,3	6,9
90	0,4	0,7	1,0	1,4	1,7	2,4	3,0	3,7	4,3	4,9	6,3
95	0,3	0,6	1,0	1,3	1,6	2,2	2,8	3,4	4,0	4,5	5,8
100	0,3	0,6	0,9	1,2	1,5	2,0	2,6	3,1	3,7	4,2	5,4
110	0,3	0,5	0,8	1,0	1,3	1,8	2,3	2,7	3,2	3,6	4,7

= Not practically useful

KRD 3.07.4 Estimated Drying Time (Hrs.), 20,6 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,5	3,1	4,6	6,1	7,5	10,5	13,3	16,1	18,8	21,4	27,7
45	1,3	2,5	3,8	5,0	6,2	8,6	10,9	13,2	15,4	17,6	22,8
50	1,1	2,1	3,2	4,2	5,3	7,3	9,3	11,2	13,1	14,9	19,3
55	0,9	1,8	2,8	3,7	4,5	6,3	8,0	9,7	11,3	12,9	16,7
60	0,8	1,6	2,4	3,2	4,0	5,5	7,0	8,5	9,9	11,3	14,6
65	0,7	1,4	2,1	2,8	3,5	4,9	6,2	7,5	8,8	10,0	13,0
70	0,6	1,3	1,9	2,6	3,2	4,4	5,6	6,8	7,9	9,0	11,7
75	0,6	1,2	1,7	2,3	2,9	4,0	5,1	6,1	7,1	8,1	10,5
80	0,5	1,1	1,6	2,1	2,6	3,6	4,6	5,6	6,5	7,4	9,6
85	0,5	1,0	1,5	1,9	2,4	3,3	4,2	5,1	6,0	6,8	8,8
90	0,5	0,9	1,3	1,8	2,2	3,1	3,9	4,7	5,5	6,3	8,1
95	0,4	0,8	1,2	1,6	2,0	2,8	3,6	4,3	5,1	5,8	7,5
100	0,4	0,8	1,1	1,5	1,9	2,6	3,3	4,0	4,7	5,4	6,9
110	0,3	0,7	1,0	1,3	1,6	2,3	2,9	3,5	4,1	4,7	6,0

= Not practically useful

KRD 3.07.2 Estimated Drying Time (Hrs.), 17,7 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,2	2,3	3,4	4,6	5,7	7,9	10,0	12,1	14,1	16,1	20,8
45	1,0	1,9	2,8	3,8	4,7	6,5	8,2	9,9	11,6	13,2	17,1
50	0,8	1,6	2,4	3,2	4,0	5,5	7,0	8,4	9,8	11,2	14,5
55	0,7	1,4	2,1	2,7	3,4	4,7	6,0	7,3	8,5	9,7	12,5
60	0,6	1,2	1,8	2,4	3,0	4,2	5,3	6,4	7,4	8,5	11,0
65	0,5	1,1	1,6	2,1	2,7	3,7	4,7	5,7	6,6	7,5	9,8
70	0,5	1,0	1,4	1,9	2,4	3,3	4,2	5,1	5,9	6,8	8,8
75	0,4	0,9	1,3	1,7	2,2	3,0	3,8	4,6	5,4	6,1	7,9
80	0,4	0,8	1,2	1,6	2,0	2,7	3,5	4,2	4,9	5,6	7,2
85	0,4	0,7	1,1	1,4	1,8	2,5	3,2	3,8	4,5	5,1	6,6
90	0,3	0,7	1,0	1,3	1,7	2,3	2,9	3,5	4,1	4,7	6,1
95	0,3	0,6	0,9	1,2	1,5	2,1	2,7	3,3	3,8	4,3	5,6
100	0,3	0,6	0,9	1,1	1,4	2,0	2,5	3,0	3,5	4,0	5,2
110	0,3	0,5	0,7	1,0	1,2	1,7	2,2	2,6	3,1	3,5	4,5

= Not practically useful

KRD 3.08.5 Estimated Drying Time (Hrs.), 24,4 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,6	3,2	4,7	6,3	7,8	10,8	13,8	16,6	19,4	22,2	28,7
45	1,3	2,6	3,9	5,2	6,4	8,9	11,3	13,7	16,0	18,2	23,6
50	1,1	2,2	3,3	4,4	5,5	7,5	9,6	11,6	13,5	15,4	20,0
55	1,0	1,9	2,9	3,8	4,7	6,5	8,3	10,0	11,7	13,3	17,3
60	0,8	1,7	2,5	3,3	4,1	5,7	7,3	8,8	10,3	11,7	15,2
65	0,8	1,5	2,2	3,0	3,7	5,1	6,5	7,8	9,1	10,4	13,5
70	0,7	1,3	2,0	2,6	3,3	4,6	5,8	7,0	8,2	9,3	12,1
75	0,6	1,2	1,8	2,4	3,0	4,1	5,2	6,3	7,4	8,4	10,9
80	0,6	1,1	1,6	2,2	2,7	3,8	4,8	5,8	6,7	7,7	9,9
85	0,5	1,0	1,5	2,0	2,5	3,4	4,4	5,3	6,2	7,0	9,1
90	0,5	0,9	1,4	1,8	2,3	3,2	4,0	4,9	5,7	6,5	8,4
95	0,4	0,9	1,3	1,7	2,1	2,9	3,7	4,5	5,3	6,0	7,8
100	0,4	0,8	1,2	1,6	2,0	2,7	3,5	4,2	4,9	5,6	7,2
110	0,3	0,7	1,0	1,4	1,7	2,4	3,0	3,6	4,2	4,8	6,2

= Not practically useful

KRD 3.09.2 Estimated Drying Time (Hrs.), 19,2 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,1	2,2	3,3	4,4	5,5	7,6	9,6	11,6	13,6	15,5	20,1
45	0,9	1,8	2,7	3,6	4,5	6,2	7,9	9,6	11,2	12,8	16,5
50	0,8	1,6	2,3	3,1	3,8	5,3	6,7	8,1	9,5	10,8	14,0
55	0,7	1,3	2,0	2,6	3,3	4,6	5,8	7,0	8,2	9,3	12,1
60	0,6	1,2	1,8	2,3	2,9	4,0	5,1	6,1	7,2	8,2	10,6
65	0,5	1,0	1,6	2,1	2,6	3,6	4,5	5,5	6,4	7,3	9,4
70	0,5	0,9	1,4	1,9	2,3	3,2	4,1	4,9	5,7	6,5	8,4
75	0,4	0,8	1,3	1,7	2,1	2,9	3,7	4,4	5,2	5,9	7,6
80	0,4	0,8	1,2	1,5	1,9	2,6	3,3	4,0	4,7	5,4	7,0
85	0,4	0,7	1,1	1,4	1,7	2,4	3,1	3,7	4,3	4,9	6,4
90	0,3	0,7	1,0	1,3	1,6	2,2	2,8	3,4	4,0	4,5	5,9
95	0,3	0,6	0,9	1,2	1,5	2,0	2,6	3,1	3,7	4,2	5,4
100	0,3	0,6	0,8	1,1	1,4	1,9	2,4	2,9	3,4	3,9	5,0
110	0,2	0,5	0,7	1,0	1,2	1,7	2,1	2,5	3,0	3,4	4,4

= Not practically useful

KRD 3.09.5 Estimated Drying Time (Hrs.), 26,0 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,5	3,0	4,5	6,0	7,4	10,3	13,0	15,8	18,4	21,0	27,2
45	1,2	2,5	3,7	4,9	6,1	8,4	10,7	13,0	15,2	17,3	22,4
50	1,1	2,1	3,1	4,2	5,2	7,1	9,1	11,0	12,8	14,6	18,9
55	0,9	1,8	2,7	3,6	4,5	6,2	7,9	9,5	11,1	12,6	16,4
60	0,8	1,6	2,4	3,1	3,9	5,4	6,9	8,3	9,7	11,1	14,4
65	0,7	1,4	2,1	2,8	3,5	4,8	6,1	7,4	8,6	9,9	12,8
70	0,6	1,3	1,9	2,5	3,1	4,3	5,5	6,6	7,8	8,8	11,4
75	0,6	1,1	1,7	2,3	2,8	3,9	5,0	6,0	7,0	8,0	10,3
80	0,5	1,0	1,6	2,1	2,6	3,6	4,5	5,5	6,4	7,3	9,4
85	0,5	1,0	1,4	1,9	2,4	3,3	4,1	5,0	5,8	6,7	8,6
90	0,4	0,9	1,3	1,7	2,2	3,0	3,8	4,6	5,4	6,1	7,9
95	0,4	0,8	1,2	1,6	2,0	2,8	3,5	4,3	5,0	5,7	7,3
100	0,4	0,8	1,1	1,5	1,9	2,6	3,3	4,0	4,6	5,3	6,8
110	0,3	0,7	1,0	1,3	1,6	2,2	2,8	3,4	4,0	4,6	5,9

= Not practically useful

KRD 3.10.3 Estimated Drying Time (Hrs.), 23,1 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,2	2,4	3,6	4,8	5,9	8,2	10,4	12,6	14,7	16,8	21,7
45	1,0	2,0	3,0	3,9	4,9	6,8	8,6	10,4	12,1	13,8	17,9
50	0,8	1,7	2,5	3,3	4,1	5,7	7,3	8,8	10,3	11,7	15,1
55	0,7	1,5	2,2	2,9	3,6	4,9	6,3	7,6	8,9	10,1	13,1
60	0,6	1,3	1,9	2,5	3,1	4,3	5,5	6,7	7,8	8,9	11,5
65	0,6	1,1	1,7	2,2	2,8	3,8	4,9	5,9	6,9	7,9	10,2
70	0,5	1,0	1,5	2,0	2,5	3,5	4,4	5,3	6,2	7,1	9,1
75	0,5	0,9	1,4	1,8	2,3	3,1	4,0	4,8	5,6	6,4	8,3
80	0,4	0,8	1,2	1,7	2,1	2,8	3,6	4,4	5,1	5,8	7,5
85	0,4	0,8	1,1	1,5	1,9	2,6	3,3	4,0	4,7	5,3	6,9
90	0,4	0,7	1,1	1,4	1,7	2,4	3,0	3,7	4,3	4,9	6,4
95	0,3	0,7	1,0	1,3	1,6	2,2	2,8	3,4	4,0	4,5	5,9
100	0,3	0,6	0,9	1,2	1,5	2,1	2,6	3,2	3,7	4,2	5,4
110	0,3	0,5	0,8	1,0	1,3	1,8	2,3	2,7	3,2	3,7	4,7

= Not practically useful

KRD 3.10.5 Estimated Drying Time (Hrs.), 27,6 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,4	2,9	4,3	5,7	7,1	9,8	12,5	15,1	17,6	20,1	26,0
45	1,2	2,4	3,5	4,7	5,8	8,1	10,3	12,4	14,5	16,5	21,4
50	1,0	2,0	3,0	4,0	4,9	6,8	8,7	10,5	12,3	14,0	18,1
55	0,9	1,7	2,6	3,4	4,3	5,9	7,5	9,1	10,6	12,1	15,6
60	0,8	1,5	2,3	3,0	3,7	5,2	6,6	8,0	9,3	10,6	13,7
65	0,7	1,4	2,0	2,7	3,3	4,6	5,8	7,1	8,3	9,4	12,2
70	0,6	1,2	1,8	2,4	3,0	4,1	5,2	6,3	7,4	8,4	10,9
75	0,6	1,1	1,6	2,2	2,7	3,7	4,7	5,7	6,7	7,6	9,9
80	0,5	1,0	1,5	2,0	2,5	3,4	4,3	5,2	6,1	7,0	9,0
85	0,5	0,9	1,4	1,8	2,2	3,1	4,0	4,8	5,6	6,4	8,2
90	0,4	0,8	1,3	1,7	2,1	2,9	3,6	4,4	5,1	5,9	7,6
95	0,4	0,8	1,2	1,5	1,9	2,6	3,4	4,1	4,8	5,4	7,0
100	0,4	0,7	1,1	1,4	1,8	2,5	3,1	3,8	4,4	5,0	6,5
110	0,3	0,6	0,9	1,2	1,5	2,1	2,7	3,3	3,8	4,4	5,7

= Not practically useful

KRD 3.11.3 Estimated Drying Time (Hrs.), 24,6 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,2	2,3	3,5	4,6	5,7	7,9	10,1	12,2	14,3	16,3	21,0
45	1,0	1,9	2,9	3,8	4,7	6,5	8,3	10,0	11,7	13,4	17,3
50	0,8	1,6	2,4	3,2	4,0	5,5	7,0	8,5	9,9	11,3	14,7
55	0,7	1,4	2,1	2,8	3,5	4,8	6,1	7,3	8,6	9,8	12,7
60	0,6	1,2	1,8	2,4	3,0	4,2	5,3	6,4	7,5	8,6	11,1
65	0,6	1,1	1,6	2,2	2,7	3,7	4,7	5,7	6,7	7,6	9,9
70	0,5	1,0	1,5	1,9	2,4	3,3	4,3	5,1	6,0	6,8	8,9
75	0,4	0,9	1,3	1,8	2,2	3,0	3,8	4,6	5,4	6,2	8,0
80	0,4	0,8	1,2	1,6	2,0	2,8	3,5	4,2	4,9	5,6	7,3
85	0,4	0,7	1,1	1,5	1,8	2,5	3,2	3,9	4,5	5,2	6,7
90	0,3	0,7	1,0	1,3	1,7	2,3	3,0	3,6	4,2	4,8	6,1
95	0,3	0,6	0,9	1,2	1,5	2,1	2,7	3,3	3,9	4,4	5,7
100	0,3	0,6	0,9	1,2	1,4	2,0	2,5	3,1	3,6	4,1	5,3
110	0,3	0,5	0,8	1,0	1,2	1,7	2,2	2,7	3,1	3,5	4,6

= Not practically useful

KRD 3.11.5 Estimated Drying Time (Hrs.), 29,2 T of Wheat.								Add 10% for maize drying			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,4	2,8	4,1	5,5	6,8	9,4	12,0	14,5	16,9	19,3	25,0
45	1,1	2,3	3,4	4,5	5,6	7,8	9,9	11,9	13,9	15,9	20,6
50	1,0	1,9	2,9	3,8	4,7	6,6	8,3	10,1	11,8	13,4	17,4
55	0,8	1,7	2,5	3,3	4,1	5,7	7,2	8,7	10,2	11,6	15,0
60	0,7	1,5	2,2	2,9	3,6	5,0	6,3	7,6	8,9	10,2	13,2
65	0,7	1,3	1,9	2,6	3,2	4,4	5,6	6,8	7,9	9,1	11,7
70	0,6	1,2	1,7	2,3	2,9	4,0	5,0	6,1	7,1	8,1	10,5
75	0,5	1,1	1,6	2,1	2,6	3,6	4,6	5,5	6,4	7,3	9,5
80	0,5	1,0	1,4	1,9	2,4	3,3	4,2	5,0	5,9	6,7	8,7
85	0,4	0,9	1,3	1,7	2,2	3,0	3,8	4,6	5,4	6,1	7,9
90	0,4	0,8	1,2	1,6	2,0	2,8	3,5	4,2	4,9	5,6	7,3
95	0,4	0,7	1,1	1,5	1,8	2,5	3,2	3,9	4,6	5,2	6,7
100	0,3	0,7	1,0	1,4	1,7	2,4	3,0	3,6	4,2	4,8	6,3
110	0,3	0,6	0,9	1,2	1,5	2,1	2,6	3,2	3,7	4,2	5,4

= Not practically useful

KRD 3.12.3 Estimated Drying Time (Hrs.), 26,2 T of Wheat.								Add 10% for maize drying			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,1	2,3	3,4	4,5	5,6	7,8	9,9	11,9	13,9	15,9	20,5
45	0,9	1,9	2,8	3,7	4,6	6,4	8,1	9,8	11,5	13,1	16,9
50	0,8	1,6	2,4	3,1	3,9	5,4	6,9	8,3	9,7	11,1	14,3
55	0,7	1,4	2,0	2,7	3,4	4,7	5,9	7,2	8,4	9,6	12,4
60	0,6	1,2	1,8	2,4	3,0	4,1	5,2	6,3	7,4	8,4	10,8
65	0,5	1,1	1,6	2,1	2,6	3,6	4,6	5,6	6,5	7,4	9,6
70	0,5	1,0	1,4	1,9	2,4	3,3	4,1	5,0	5,9	6,7	8,6
75	0,4	0,9	1,3	1,7	2,1	3,0	3,8	4,5	5,3	6,0	7,8
80	0,4	0,8	1,2	1,6	1,9	2,7	3,4	4,1	4,8	5,5	7,1
85	0,4	0,7	1,1	1,4	1,8	2,5	3,1	3,8	4,4	5,0	6,5
90	0,3	0,7	1,0	1,3	1,6	2,3	2,9	3,5	4,1	4,6	6,0
95	0,3	0,6	0,9	1,2	1,5	2,1	2,7	3,2	3,8	4,3	5,5
100	0,3	0,6	0,9	1,1	1,4	1,9	2,5	3,0	3,5	4,0	5,1
110	0,2	0,5	0,7	1,0	1,2	1,7	2,1	2,6	3,0	3,5	4,5

= Not practically useful

KRD 3.13.3 Estimated Drying Time (Hrs.), 27,8 T of Wheat.								Add 10% time for maize			
Final M.C. = 15%								Ambient air 15 C., 70 % RH.			
Drying	Initial M.C.										
air temp	16%	17%	18%	19%	20%	22%	24%	26%	28%	30%	35%
°C											
40	1,1	2,2	3,3	4,4	5,5	7,6	9,7	11,7	13,6	15,5	20,1
45	0,9	1,8	2,7	3,6	4,5	6,3	7,9	9,6	11,2	12,8	16,6
50	0,8	1,6	2,3	3,1	3,8	5,3	6,7	8,1	9,5	10,8	14,0
55	0,7	1,3	2,0	2,7	3,3	4,6	5,8	7,0	8,2	9,4	12,1
60	0,6	1,2	1,8	2,3	2,9	4,0	5,1	6,2	7,2	8,2	10,6
65	0,5	1,0	1,6	2,1	2,6	3,6	4,5	5,5	6,4	7,3	9,4
70	0,5	0,9	1,4	1,9	2,3	3,2	4,1	4,9	5,7	6,5	8,5
75	0,4	0,8	1,3	1,7	2,1	2,9	3,7	4,4	5,2	5,9	7,7
80	0,4	0,8	1,2	1,5	1,9	2,6	3,3	4,0	4,7	5,4	7,0
85	0,4	0,7	1,1	1,4	1,7	2,4	3,1	3,7	4,3	4,9	6,4
90	0,3	0,7	1,0	1,3	1,6	2,2	2,8	3,4	4,0	4,5	5,9
95	0,3	0,6	0,9	1,2	1,5	2,1	2,6	3,2	3,7	4,2	5,4
100	0,3	0,6	0,8	1,1	1,4	1,9	2,4	2,9	3,4	3,9	5,0
110	0,2	0,5	0,7	1,0	1,2	1,7	2,1	2,5	3,0	3,4	4,4

= Not practically useful