

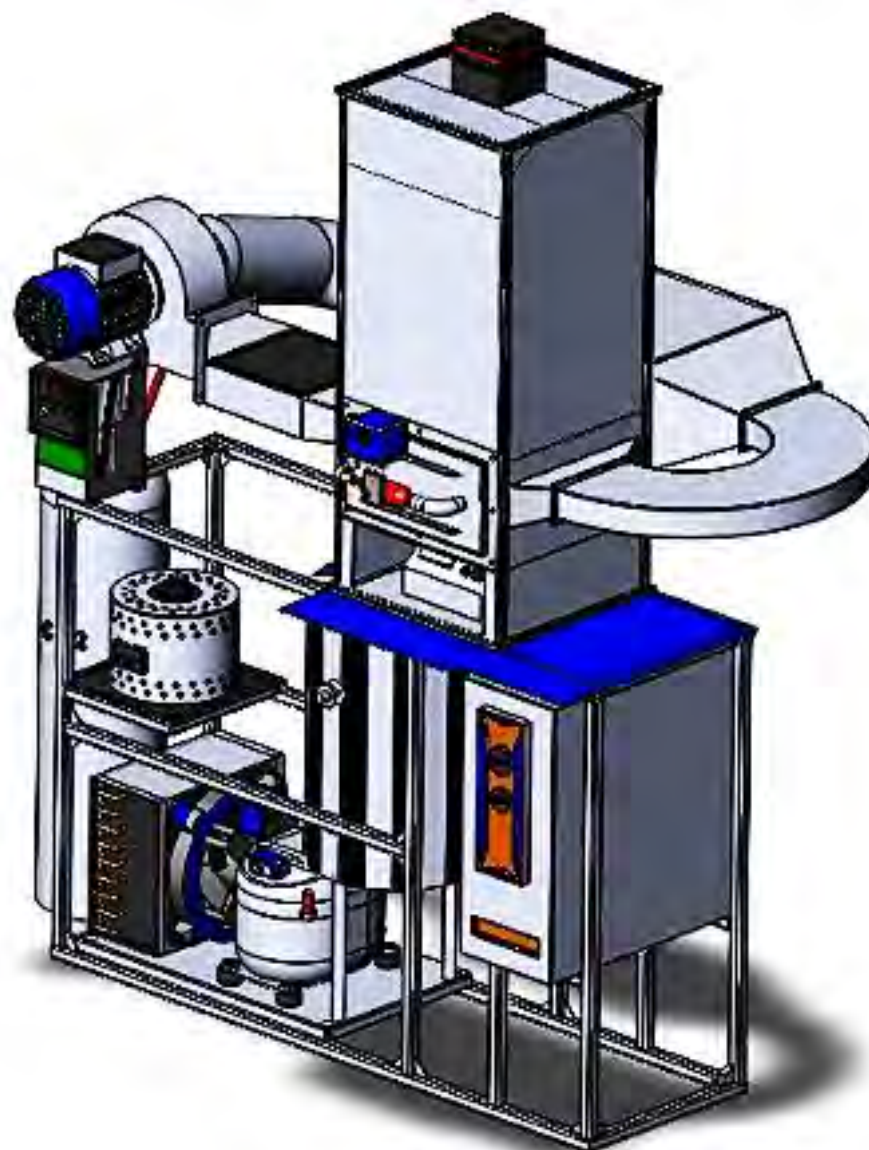
# Drying system in modified environment

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The invention relates to the food industry, in particular to an installation for researching the kinetics of the drying process of fruits and vegetables. The innovation of the installation consists in the fact that it ensures the application of two drying methods both in part and in combination, namely – traditional convection drying and microwave drying. The installation allows to use as drying agent not only the air, but also other gases or gas mixtures, such as modified CO<sub>2</sub> medium. In the case of using the modified medium as a drying agent, a condensing system for the accumulated moisture is provided. The installation is equipped with an automatic on-line recording system for all drying parameters (temperature and humidity of the drying agent at the inlet and outlet, temperature and humidity of the product, energy consumption, etc.).



**Computerized model of Drying system  
in modified environment.**