

TABLE OF CONTENTS

Chapter		Page
	ACKNOWLEDGEMENT	iii
	List of Tables	x
	List of Illustrations	xiii
	List of Abbreviations	xvii
I	INTRODUCTION	1
II	REVIEW OF LITERATURE	
	2.1 General	6
	2.2 Equilibrium Moisture Content	6
	2.3 Vapour Pressure	10
	2.4 Pressure Drop in Batch Dryers	11
	2.5 Common Types of Dryers	12
	2.6 Heat Yield	14
	2.7 Specific Heat of Grain	15
	2.8 Heat of Vaporization of Moisture in Grain	16
	2.8.1 Effect of drying air temperature and moisture	16
	2.8.2 Vapour pressure method	17
	2.8.3 Latent heat of moisture in corn and paddy	18
	2.9 Heat Balance	18
	2.10 Drying in Deep Bed	20

Chapter		Page
2.10.1 Mechanics of deep bed drying	..	20
2.10.2 Drying at high temperature	..	22
2.10.3 Temperature distribution in the deep grain bed	..	23
2.10.4 Effect of air flow rate on drying	..	25
2.10.5 Drying time	..	27
2.11 Thin Layer Drying	..	28
2.12 Drying in Mixing of Grain and Air	..	30
2.13 Concluding Remarks	..	31
 III THEORETICAL ANALYSIS		
3.1 Basic Principles of Grain Drying	..	33
3.2 Enthalpy Difference of Inlet and Outlet Air	..	35
3.2.1 Application of enthalpy	..	35
3.2.2 Differential energy equation	..	37
3.2.3 Solution of constant of Newton's Law of cooling	..	39
3.2.4 Enthalpy equation	..	40
3.2.5 Drying time	..	40
3.2.6 Drying zone	..	43
3.3 Per Cent of Heat Utilization	..	47
3.3.1 Heat utilization factor	..	47
3.3.2 Effective heat efficiency	..	48
3.4 Definitions of a Few Terms Used in Thesis	..	49
3.5 Milling Quality	..	50

Chapter		Page
IV	EXPERIMENTAL METHODS AND TECHNIQUE	
4.1	Experimental Set Up ..	52
4.1.1	Air supplying unit ..	52
4.1.2	electrical heaters ..	52
4.1.3	bin dryer with plenum chamber ..	55
4.1.4	electrical controls and controlling devices ..	57
4.1.5	Weighing balance ..	58
4.2	Instrumentation ..	59
4.2.1	Dry and wet bulb hygrometer ..	59
4.2.2	Siling psychrometer ..	60
4.2.3	Velometer ..	60
4.2.4	Multipoint temperature recorder ..	60
4.2.5	Marconi moisture meter ..	63
4.3	Moisture Content Determination ..	63
4.4	Temperature Measurement ..	65
4.5	Relative Humidity ..	65
4.6	Enthalpy of Inlet and Outlet Air of Dryer ..	65
4.7	Air Flow ..	66
4.8	Variety, Procurement of Paddy and Design of Experiments ..	66
4.8.1	Variety and procurement ..	66
4.8.2	Design of experiments ..	66
4.9	Trial Runs ..	67
4.10	Methodology Followed in Conducting Tests ..	67

Chapter		Page
4.11	Method of Wetting Grain ..	72
4.12	Milling quality Test of the Samples ..	73
 V RESULTS AND DISCUSSION		
5.1	Weight of Moisture Loss at Different Depths and at Two Air Flow Rates of 3.6 and 7.2 kg/kg of Paddy per Hour ..	75
5.1.1	Affect of relative humidity of drying air ..	75
5.1.2	Effect of initial moisture of grain ..	85
5.1.3	Relation of moisture removed and time ..	85
5.1.4	Effect of air rate ..	89
5.2	Temperature Distribution in the Grain Bed of 60 and 120 cm ..	90
5.2.1	Variation in drying air temperature ..	90
5.2.2	Constant involved in heat loss from dryer ..	90
5.2.3	Relation of grain and drying air temperatures ..	98
5.2.4	Change of drying air temperature ..	98
5.3	Drying Time ..	101
5.3.1	Batch dryer ..	101
5.4	Drying Zone ..	103
5.4.1	Definition ..	103

Chapter		Page
5.4.2	Temperature along the depth ..	103
5.4.3	Limit of drying zone ..	105
5.5	Enthalpy Equation ..	112
5.6	Statistical Analysis of the Data of Head Yield, Drying Time, Per Cent of Heat Utilization and Enthalpy Difference ..	120
5.6.1	Head yield ..	120
	5.6.1.1 Temperature ..	120
	5.6.1.2 Bed depth ..	121
	5.6.1.3 Relative humidity ..	121
5.6.2	Drying time ..	124
	5.6.2.1 Temperature ..	125
	5.6.2.2 Bed depth ..	125
	5.6.2.3 Relative humidity ..	125
5.6.3	Per Cent of heat utilization ..	126
	5.6.3.1 Temperature ..	126
	5.6.3.2 Depth of grain bed ..	129
	5.6.3.3 Relative humidity ..	129
5.6.4	Enthalpy ..	132
	5.6.4.1 Temperature ..	132
	5.6.4.2 Depth of grain bed ..	132
	5.6.4.3 Relative humidity ..	132
	5.6.4.4 Combined effect of enthalpy ..	138
5.6.5	Concluding remark ..	138

Chapter		Page
VI	SUMMARY AND CONCLUSIONS	
6.1	Conclusion	.. 142
6.2	Suggestion for Future Work	.. 145
	REFERENCES	.. 146
	APPENDIX A	.. 156
	APPENDIX B	.. 204
	APPENDIX C	.. 214
	APPENDIX D	.. 219
	APPENDIX E	.. 224
	APPENDIX F	.. 227
	APPENDIX G	.. 231