

DRYING TABLE FOR VEGETABLES

DRYING TEMPERATURES

ULTRA FD1000 - 55°C

SNACKMAKER FD500 - 55°C



NOTE:

Very humid conditions will require higher temperature settings:

Vegetable	Preparation	Average Drying Time	Dryness Test	Uses
Asparagus	Cut on long angle 20mm pieces. Blanch 5 mins	6-8 hrs	Leathery	Blend into powder for soups and sauces
Beans	Cut young beans thinly on long angle. Blanch 3 mins. Do not overdry. One layer to each tray	4-6 hrs	Brittle	Reconstitute in boiling water for 5 mins then cook as for fresh beans
Broad beans	Shell young beans. Boil 5 mins to craze outer skin. Place in cold water	8-10 hrs	Leathery	Stews
Beetroot	Cook until tender. Cool, cut into 5mm slices	8-10 hrs	Leathery	Reconstitute in vinegar for salads
Broccoli Cauliflower	Wash tightly formed heads thoroughly. Cut each floret length-wise 5mm thick and blanch for 3 mins	6-8 hrs	Crisp	Soups, stews, quiches
Carrots	Peel, slice 5mm thick or grate and blanch for 5 mins	8-10 hrs	Leathery	Casseroles, soups, carrot cake
Celery	Cut 5mm thick	6-8 hrs	Crisp	Powder for celery salt, soups, stews
Corn	Husk, steam until milk sets. Remove kernels	6-10 hrs	Brittle	Fritters, soups, stews
Cucumber	Slice peeled or unpeeled 5mm thick	6-8 hrs	Leathery	Use dry on salads or with dip
Eggplant: Aubergine	Slice peeled or unpeeled dark purple eggplant 5mm thick and blanch 5 mins	8-10 hrs	Leathery	Italian dishes, casseroles
Greens: Silverbeet Spinach Cabbage	Wash thoroughly, trim leaves from stems. Blanch until slightly wilted. Do not clump together	4-8 hrs	Brittle	Powder for soups and stews. Cabbage can be rehydrated in vinegar

DRYING TABLE FOR VEGETABLES (continued)

Vegetable	Preparation	Average Drying Time	Dryness Test	Uses
Mushrooms	Young mushrooms should be brushed or wiped with damp cloth. Dry whole or in slices	6-10 hrs	Crisp	Powder for soups, sauces, omelettes, casseroles, pies, stir-fries, pizzas
Onions	Remove skins, tops and root ends. Slice 5mm slices or rings. Best dried alone	6-10 h rs	Crisp	Powder for soups, sauces, onion salt, pies, stews, pizzas
Parsnips	Peel and slice 5mm thick or dice. Blanch 5 mins	8-10 h rs	Leathery	Casseroles and stews
Peas	Shell young peas and blanch One layer to each tray. Do not overdry.	5-8 hrs	Brittle	Mix with other vegetables, stews or soups
Peppers: Capsicums	Cut 5mm strips or rings - remove seeds	8-10 h rs	Leathery	Italian meals, casseroles, soups
Potatoes: White Sweet Kumara Yams	Wash, peel, slice 5mm thick dice or grate. Cook in boiling, Salted water for 5 mins. Rinse well in cold water	8-10	casseroles	Soups, stews casseroles hash browns
Tomatoes	Wash firm, ripe tomatoes. Slice 5mm thick. Load each tray on unit immediately it is filled. Make over-ripe tomatoes into roll-ups	10-12 hrs	Leathery	Italian dishes, soups, pizzas. Powder. Barely dry for immersion in oil
Turnips	Peel thinly, slice 5mm thick and blanch 8 mins	8-10 hrs	Leathery	Casseroles and stews
Zucchini: Courgettes	Remove ends, slice 5mm thick and blanch 2 mins	7-9 hrs	Leathery	Soups and casseroles, chips with dip

Approximate Dried Vegetable Yield From Fresh Vegetables

Fresh Produce

- 10 kilos carrots
- 10 kilos celery
- 10 kilos corn
- 10 kilos onions
- 1 onion
- 10 kilos peas
- 10 kilos spinach
- 1 cup spinach
- 10 kilos tomatoes
- 1 medium tomato

Approximate Dry Equivalents

- 1 1/2 kilos
- 1 kilo
- 3 kilos
- 1 kilo
- 1 1/2 tbs onion power or 1/4 cup dried minced onions
- 2 kilos
- 1 kilo
- 2 tbs powdered spinach
- 1 kilo
- 1 tbs powdered tomato

DRYING TABLE FOR FRUITS

NOTE: Very humid conditions will require higher temperature settings

Drying Temperatures
ULTRA FD1000
SNACKMAKER FD500

55°C

55°C



Note: Drying times shown are guidelines only.

Fruit	Preparation	Average Drying Time	Dryness Test	Uses
Apples	Peel (if desired), slice, core. Pretreat - optional	8-12 hrs	Pliable	Snacks, pies, fritters
Apricots	Slice firm, ripe fruit or cut in half, stone, pop back. Pretreat or soak overnight in honey and water - optional	12-24 hrs	Leathery or pliable	Snacks, muesli, meat dishes, desserts
Bananas	Slice ripe bananas 5mm thick or divide lengthwise. Pretreat in citrus juice - optional	12-16 hrs	Leathery	Snacks, muesli, banana cake
Blueberries	Wash and remove stems. Blanch for 3 mins; place in cold water	12-16 hrs	Leathery	Ice-cream, yoghurt, muesli, pies, muffins
Other small berries	Suitable for roll-ups only			
Cherries	Wash, remove stems, pit, or cut in half	14-24 hrs	Leathery	Pies, ice-cream, cakes, snacks
Citrus: Oranges Tangelos Mandarins Lemons	Slice 3mm thick. Peel can be dried separately if desired	14-18 hrs	Crisp or leathery	Snacks, powder, cakes, desserts, chocolates
Coconut	Drain off liquid and gouge out flesh. Remove dark outer skin and grate flesh or slice 5mm thick	10-14 hrs	Crisp or leathery	Cakes, icings, muesli, curries, desserts
Feijoas	Cut fruit in half, scoop out flesh avoiding grittiness. Slice 5mm thick	10-14 hrs	Leathery	Snacks, desserts, chocolates
Figs	Slice, halve or quarter ripe figs. Simmer in honey or sugar to make more pliable - optional	10-24 hrs	Leathery or pliable	Stewed, puddings, cakes, snacks

DRYING TABLE FOR FRUITS (continued)

Fruit	Preparation	Average Drying Time	Dryness Test	Uses
Grapes	Whole or slice in half. If whole, craze skins for 3 mins	18-26 hrs	Pliable	Cakes, muesli, snacks
Kiwifruit	Peel ripe fruit and slice 5mm thick	10-12 hrs	Pliable	Snacks, dessert, chutney
Melons: Rock Water Spanish	Cut in half, remove seeds and fibrous tissue, peel. Slice 5mm thick	10-16 hrs	Leathery	Snacks
Mangoes	Peel and slice around stone, 5mm	10 - 14 hrs	Leathery	Snacks, Muesli
Nectarines Peaches	Wash thoroughly, halve, remove stone, slice 5mm thick	10-12 hrs	Leathery	Dessert, pies, snacks, chutney
Papaya	Cut in half, remove seeds and fibrous tissue, peel. Slice 5mm thick	10-12 hrs	Leathery	Snacks, fruit salad

Pears	Slice 5mm thick - pretreat. peeling and coring optional	10-12 hrs	Leathery	Snacks, dessert. serve dry with cheese
Persimmons	Ripe but firm. Peeling optional. Slice 5mm thick	12-14 hrs	Leathery	Snacks, fruit, salad cream cheese
Pineapple	Peel, core, slice 5mm thick	14-18 hrs	Pliable	Muesli, fruit salad snacks
Plums	Slice firm ripe fruit or cut in half, stone, pop backs.	10-14 hrs	Leathery	Dessert, muesli snacks, chutney
Quinces	Suitable for roll-ups only			
Rhubarb	Slice 5-10mm thick	8-12 hrs	Leathery	Pies, stewed
Strawberries	Slice firm fruit 5mm thick	8-10 hrs	Crisp	Muesli, ice-cream, yoghurt
Tamarillos	Peel, slice 5mm thick	10-12 hrs	Brittle	Snacks, stewed, fruit salad, chutney

Approximate Dried
Fruit Yields from
10 Kilos Fresh Fruit:

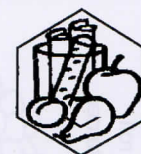
Apples 1.5 kilos
Apricots 1.5 kilos
Cherries 2.0 kilos

Peaches 1.5 kilos
Pears 2.0 kilos
Bananas 2.0 kilos

DRYING TABLE FOR FRUIT PUREES / ROLL-UPS

ULTRA FD1000 - 55°C

SNACKMAKER FD500 - 55°C



NOTE: Very humid conditions will require higher temperature settings: *Average Drying time: 12 - 14 hours*

Fruit	Combinations	Flavourings and Garnishes
Apples	Bananas, all stone and berry fruit, grapes	Cinnamon, honey, citrus, juice, nuts, sunflower seeds
Apricots	Apples, bananas	Honey, brandy
Bananas	Pineapple, papaya, citrus juice, peanut butter	Nuts, coconut
Blueberries	Apples, bananas	Honey
Cherries	Apples, rhubarb	Nuts, honey
Feijoas	Bananas, apples	Honey, citrus juice
Grapes	Apples, bananas	Honey, citrus juice
Guavas	Bananas, apples, pineapple	Coconut
Kiwifruit	Tamarillos, apples, bananas	Citrus juice
Mangoes	Pineapple, apples, bananas	Natural
Nectarines Peaches	Apples, plums, strawberries	Nutmeg, honey, cinnamon
Papaya	Bananas, pineapple, rock-melon, passionfruit, apples	Coconut
Pears	Apples, bananas, grapes	Cinnamon, citrus juice, nutmeg, coconut
Persimmons	Apples	Honey
Pineapples	Passionfruit, bananas, papaya, guavas	Coconut, sesame seeds
Plums	Apples, peaches, strawberries, bananas	Honey, brandy
Pumpkin		Brown sugar, allspice, honey
Raspberries	Strawberries, apples, bananas	Honey
Rhubarb	Apples, bananas, strawberries	Sugar, honey
Strawberries	Rhubarb, apples, bananas	Honey
Tamarillos	Kiwifruit, apples, bananas	Citrus juice
Rockmelon	Bananas, pineapples, papaya	Citrus juice
Yoghurt	Any fruit except kiwifruit	Nuts and seeds