

# DESIGN OF A DRYING DEVICE FOR RAISIN PRODUCTION

Project Report Submitted by :

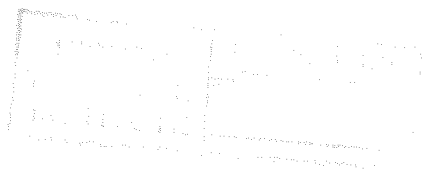
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## Object

The aim of this project is to design a drying device for raisin production.

The basic idea of this project is to design a new drying method for raisin production and finally estimate whether is better or not from the existing drying method. This project will take advantage of the major disadvantage of the existing drying method which is the long drying time, that varies from six to eight days, and reduce it to few hours. To achieve this an appropriate drying equipment is going to be designed in which heat is supplied to the grapes, using other source of energy instead of solar energy.

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