ANALISYS OF FRUITS AND VEGETABLES DRYING EQUIPMENT AND THE THEORETICAL BASIS OF THEIR CREATION.

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Abstract: In this article, in order to effectively use agricultural products, we analyze the existing devices before creating a drying device for fruits and vegetables and other products.

Key words: Devices, nature, fruits, vegetables, polishing, drying.

Анализ оборудования для сушки фруктов и овощей и теоретические основы их создания.

Аннотатция: В данной статье с целью эффективного использования сельскохозяйственной продукции перед созданием устройства для сушки фруктов и овощей и других продуктов в настоящее время до степени анализ устройств, созданных в разных странах.

Ключевые слова: Приборы, натуральность, фрукты, овощи, продукции.

Meva va sabzavotlarni quritish uskunalarining tahlili va ularni yaratishning nazariy asoslari.

Annotatsiya: Mazkur maqolada Qishloq xo’jalik mahsulotlaridan samarali foydalanish maqsadida meva va sabzavotlarni hamda boshqa mahsulotlarni quritish qurilmasini yaratishdan oldin hozirda mavjud bo’lgan turli davlatlarda yaratilgan qurilmalarni tahlil qilish.

Kalit so’zlar: qurilmalar, tabiylik, meva, sabzavot, poliz, quritish.

The purpose of drying fruits and vegetables is firstly to provide the human body with the necessary substances for 12 months of the year, and secondly to prevent waste by processing more than one of the grown fruits and vegetables, and to contribute to the export potential of our state. It is known that the ripening of each fruit and vegetable in a different period of the year, that is, in the season and in different terms, is known to all of us in our country from several years of experience. That is, we have many witnesses to the fact that during the period of

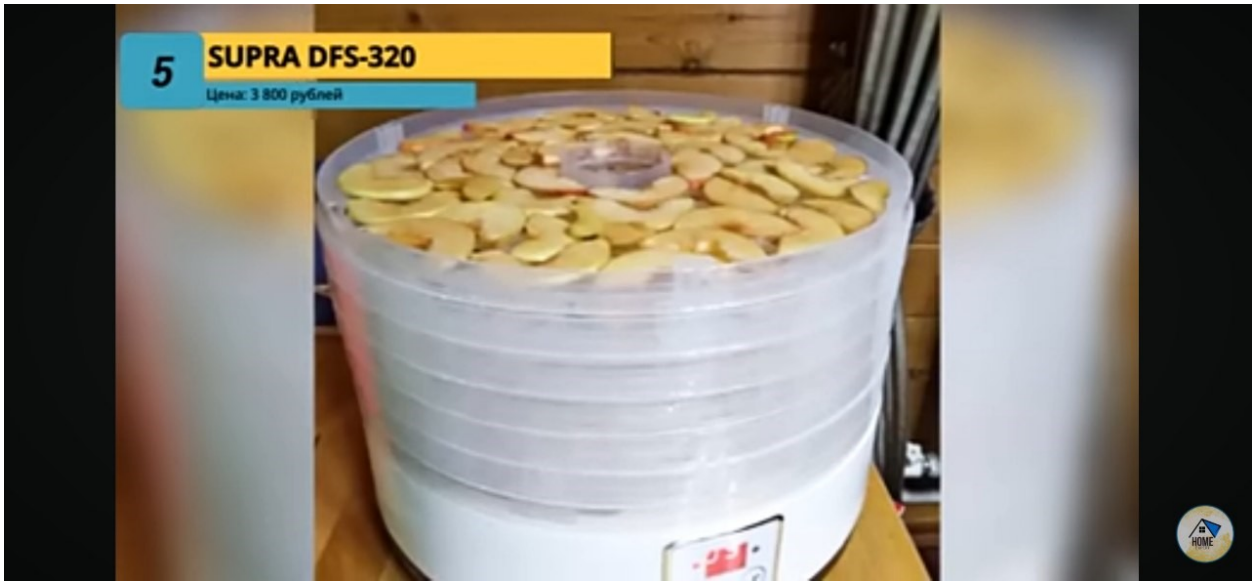
veggies of fruits and vegetables, as well as the periods of their harvesting, it is limited, of course, to waste a large number of products during the ripening period of each fruit and vegetable of a special season. One of the main ways to prevent the waste of fruits and vegetables is the preservation of fruits and vegetables and the organization of its processing is one of the most pressing issues of the current era. It consists in conducting several elementary experiments and observations before creating a device or device. It also consists in the creation of theoretical foundations, along with the analysis of device indicators.

We also conducted a few simple experiments before starting our research. We described our experience and observations at the beginning in our previous article on the results.

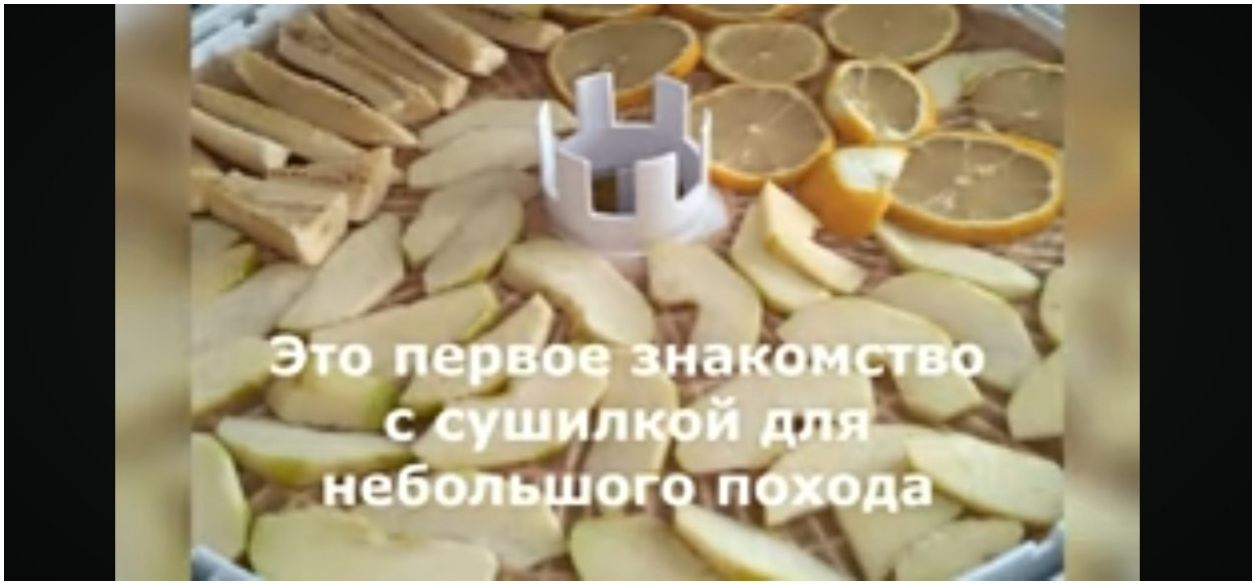
1. Based on the results of our experiments and observations, we have studied several different drying devices that are currently available in the world and their technical details, as well as positive and negative tamons, from internet public data networks.

1.2 the first device that the farm produced in the Russian state was the **SUPRA DFS 320**. This fruit and Vegetable Drying device has a power of 500W and is designed for fruits, vegetables and other types of products, and is designed for ho' fruit

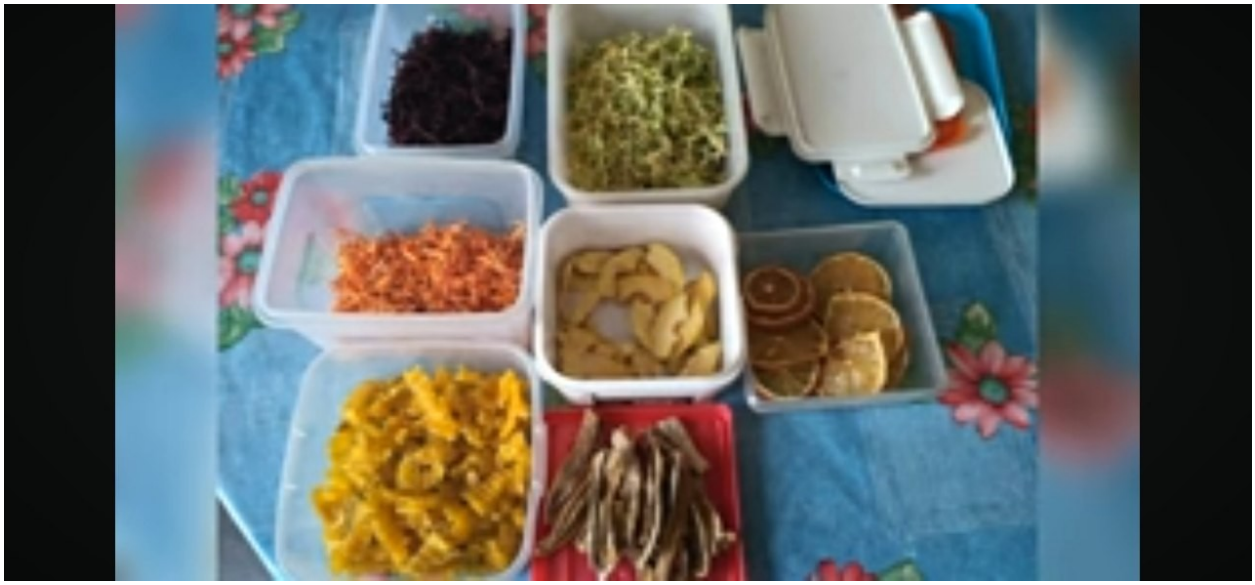
and vegetables up to 7 kg, and other types of products, in which it has the ability to dry up to 7 kg of products in 6 paddon containers. Paddon is made of translucent plastic material. The temperature of the drying device in the range of 30-70 ®C the temperature change step is 2®C. The weight of the device, on the other hand, is 2.25 kv gabarite o'; the dimensions are 320x320x255mm.



1.3 in turn, the fruit and Vegetable Drying device became the DONTECH KT-1916, its power is 650W, the number of paddons is 10, the metal body, and the price is 3mln900 thousand rubles.



1.4 regular fruit and Vegetable Drying device VOLTERA 1000. It is a device ofinhg energy consumption 1000 W per hour controlled electronically. The number of pads is 5, the load capacity is 5 kg, the heat temperature is between 33-65®C, the temperature change step is 1®C pads semi-transparent plastic height is 40 mm, electronic controller.



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