



SOLAR ASSOCIATION TILOO

18. Mr P Street
Kanifing South
The Gambia
(00220) 705 38 22 / 971 29 15
www.tiloo.ch
tiloogambia@gmail.com

Instructions to Use a Tunnel Dryer

Instructions for drying

1. In order to have the best conditions, the tunnel dryer and the solar panel have to be directly under the incident solar radiation. Avoid any shadows on the tunnel dryer.
2. When drying, try to open the dryer as rarely as possible. Every time you open the dryer, the temperature drops.
3. It's normal that the inside gets wet sometimes in the morning. You don't have to open the dryer the fan takes the humidity out.
4. Certain food (ginger, pepper, fish) should not be dried together in the same tunnel dryer at once because they could contaminate the other food with their smell.
5. Make sure the logo on the legs is always on the side where the handles to open the tunnel dryer are.
6. To have the best results put the fresh food into the tunnel dryer before midday. Otherwise it will get wet and glutinous till the next day and the sun will burn it.
7. Furthermore cut the food in thin pieces (it will dry faster and if it is too thick it will get burnt easier).
8. Herbs and pineapple should be covered by a cloth (on top of the plastic) because they burn easily.

The following food is ideal to be dried in a tunnel dryer

1. All kinds of fruits like mango, banana, coconut, papaya, pineapple etc.
2. All sorts of vegetables like tomato, onions, carrots etc.
3. Any of root vegetables like ginger and cassava
4. Furthermore cashew, groundnuts, wonjo and even fish, shrimps and cooked meat
5. Moreover all kinds of herbs

Packaging of the dried food

1. Do not take the dried food out in the morning time (it gets a little bit wet over the night). Wait until it is heated up again.
2. After taking the food out of the tunnel dryer place it somewhere to let it cool down (for at least 30 minutes).
3. Use a nylon bag (ideal for that are the bags that they use to sell sugar at the corner shops) and put the dried food in there. Then squeeze the air out (there can be some air inside but not too much) and tie a knot in.
4. If you have a sealing machine you can use that instead of tying a knot in.

Instructions to store the dried food

1. Store it in a dry and dark place at room temperature.
2. When you sell it make sure that it is not exposed to the sun because otherwise the inside of the bag will get wet and you have to dry it again (if it stays wet it will go mouldy).

Instructions to clean a tunnel dryer

3. Keep the plastic, the solar panel and the inside of the tunnel dryer clean.
4. Keep the tunnel dryer out of rain either by covering it with a plastic cover or by taking it into the house.
5. Clean the sheets after using them with water containing soap (but the soap should not be too aggressive).

Advantages of a tunnel dryer

1. It is much more hygienic, because there are no flies and dust on the products.
2. With drying food you conserve the vitamins and the products stay fresh up to 6 months.
3. You save money by avoiding the use of firewood (especially with drying fish) and it is better for your health (no smoke in your lungs and your eyes).
4. Extra money can be earned when you sell the products you dry.