Pyschrometric Chart for Drying Seed, Cones and Fruits with Heated Air

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The numbers in the body of the table are the maximum relative humidities for ambient air that can be dried to 30% relative humidity air by using the drier temperatures given at the top of the table.

Ambient Air Temperature	**Drier Temperature**							
	75	**80**	**85**	**90**	**95**	**100**	**105**	**110**
40	100	100	100	100	100	100	100	100
42	84	100	100	100	100	100	100	100
44	78	100	100	100	100	100	100	100
46	72	93	100	100	100	100	100	100
48	66	86	100	100	100	100	100	100
50	61	80	100	100	100	100	100	100
52	57	75	94	100	100	100	100	100
54	53	70	88	94	100	100	100	100
56	50	65	77	88	100	100	100	100
58	46	61	72	83	100	100	100	100
60	44	58	68	78	94	100	100	100
62	41	54	64	69	89	100	100	100
64	39	51	60	65	84	95	100	100
66	36	44	57	62	75	85	100	100
68	31	42	50	58	71	81	95	100
70	30	40	48	55	68	77	90	100
72	30	38	45	49	65	69	82	100
74	30	33	43	47	58	66	78	91
76	30	31	38	45	55	63	74	87
78	30	30	36	43	53	60	67	83
80	30	30	35	38	47	54	64	75
82	30	30	33	36	45	52	58	72
84	30	30	30	35	43	46	56	66
86	30	30	30	31	39	45	54	63
88	30	30	30	30	38	40	49	58
90	30	30	30	30	34	39	47	55
92	30	30	30	30	33	37	43	51
94	30	30	30	30	31	34	41	49
96	30	30	30	30	30	33	37	45
98	30	30	30	30	30	30	36	43
100	30	30	30	30	30	30	35	39
102	30	30	30	30	30	30	32	38
104	30	30	30	30	30	30	31	37
106	30	30	30	30	30	30	30	34
108	30	30	30	30	30	30	30	31
110	30	30	30	30	30	30	30	30