

Article

Evaluation of Infrared Radiation Combined with Hot Air Convection for Energy-Efficient Drying of Biomass

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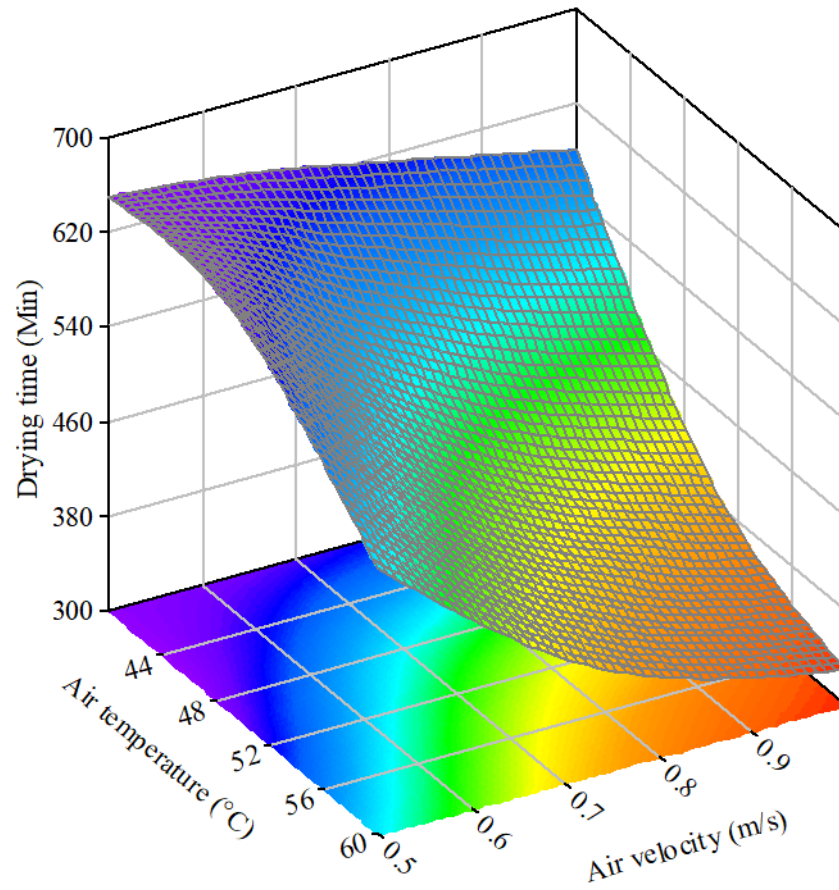


Figure S1. Variation of drying time due to change in the drying temperature and drying air velocity using a hot air convection dryer.

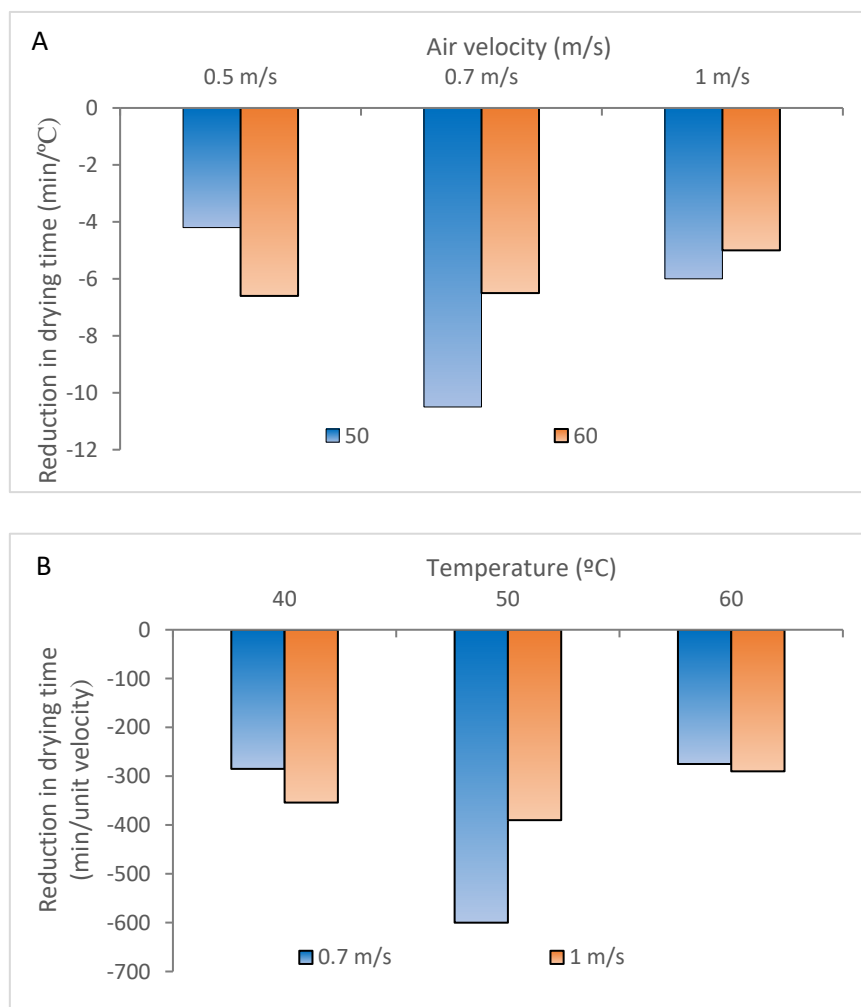


Figure S2. The rate of reduction in the drying time at different temperatures (**A**, compared to the drying time at 40 °C) and at different air velocities (**B**, compared to the drying time at 0.5 m/s).

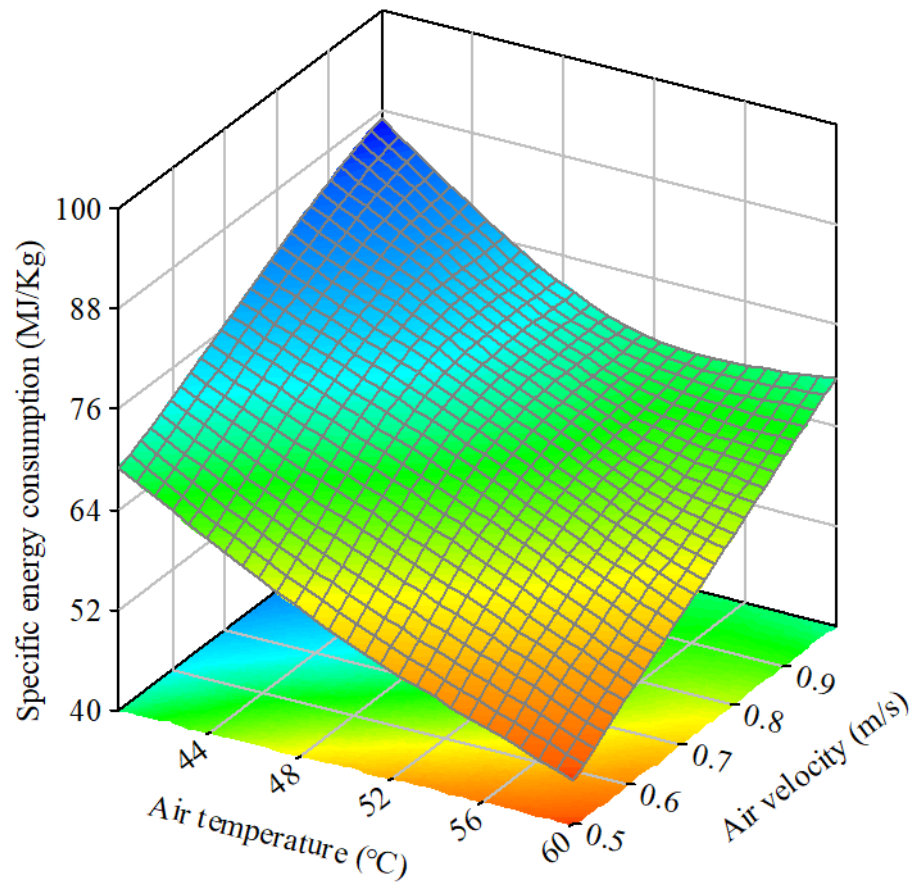


Figure S3. Interaction effect of temperature and air velocity on specific energy consumption using a hot air convection dryer.

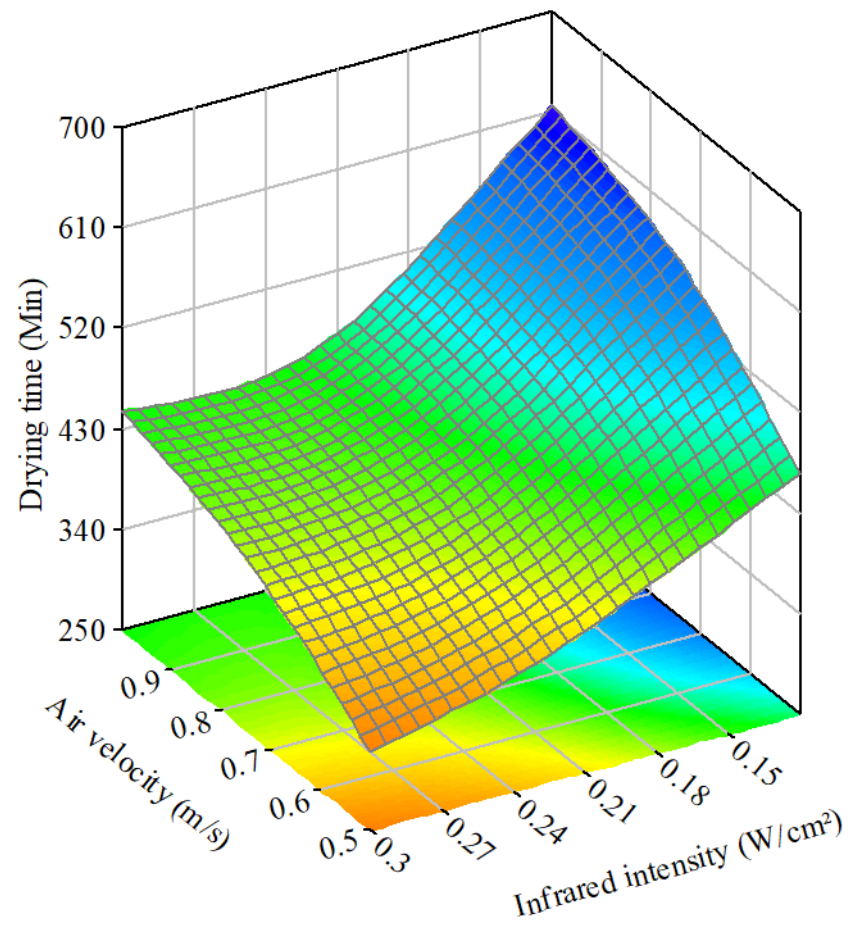


Figure S4. Variation of drying time due to change in the drying temperature and drying air velocity using an infrared dryer.

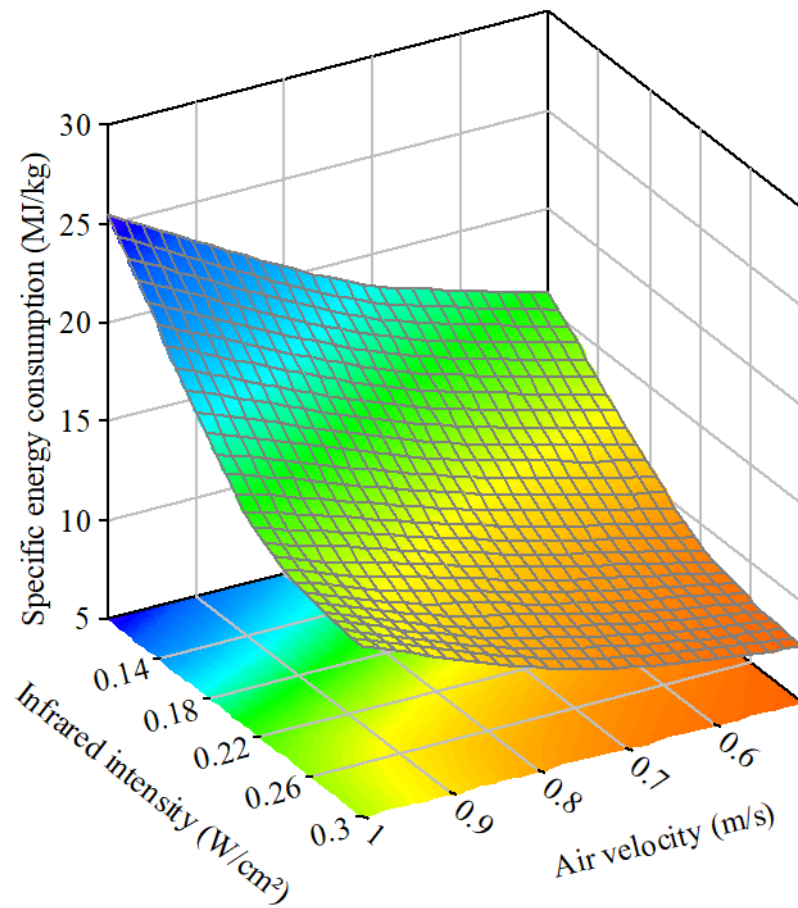


Figure S5. Interaction effect of infrared intensity and air velocity on specific energy consumption using infrared drying.

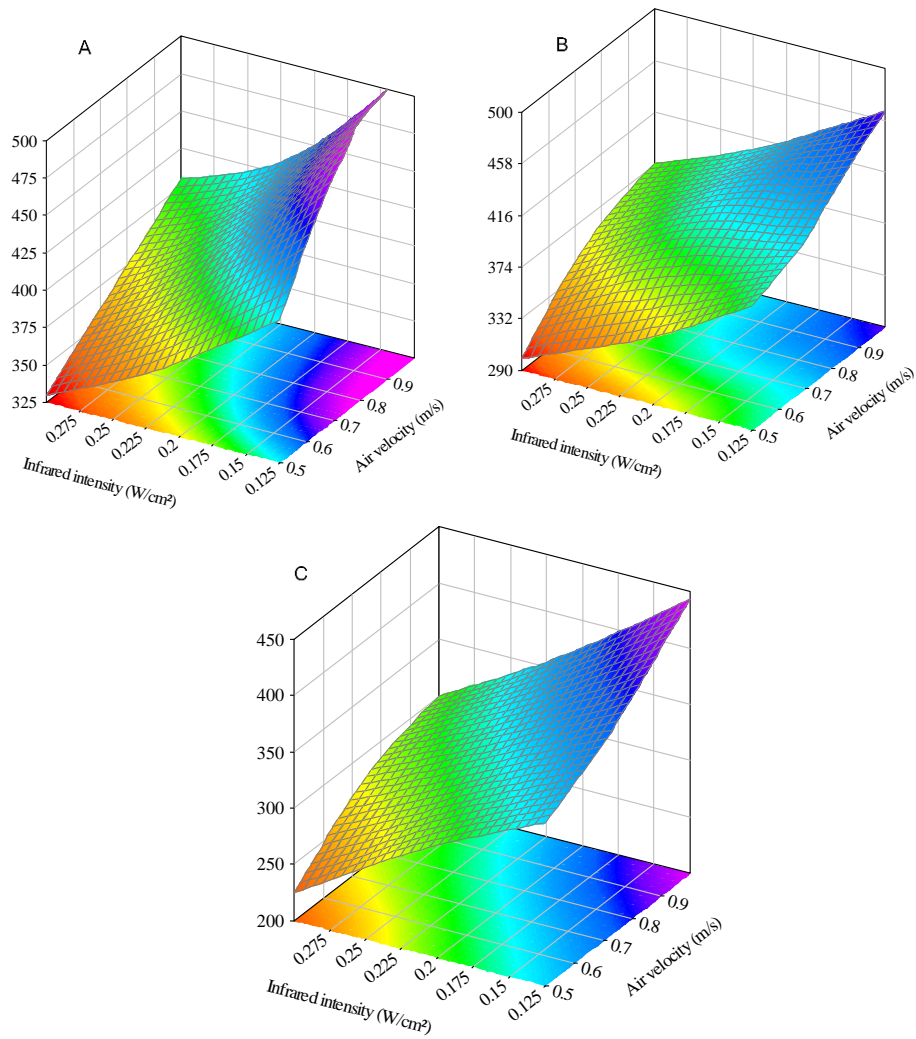


Figure S6. Variation of drying time due to changes in infrared radiation intensity at different air velocities using a combined infrared/hot air convection dryer at 40 °C (A), 50 °C (B) and 60 °C (C).

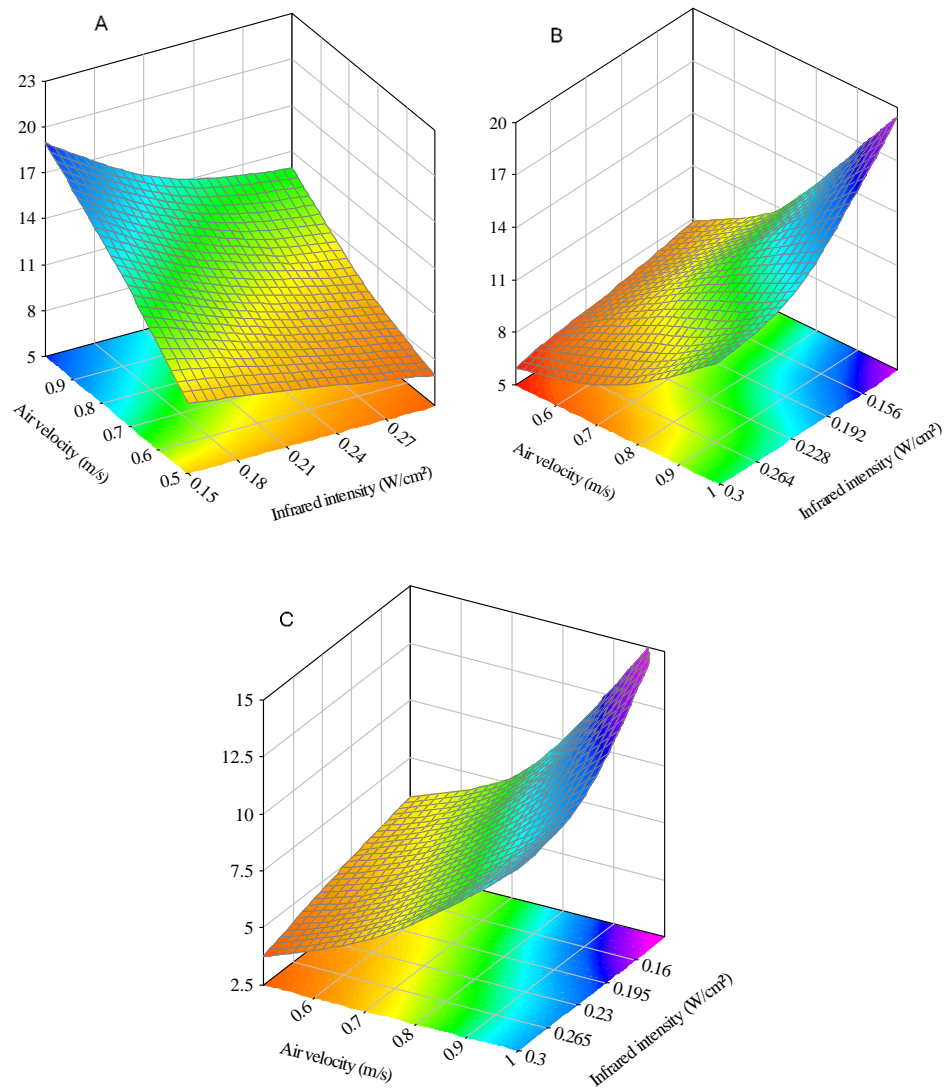


Figure S7. Variation of specific energy consumption due to changes in infrared radiation intensity at different air velocities using a combined infrared/hot air convection dryer at 40 °C (A), 50 °C (B) and 60 °C (C).