

**Oregon**

**TECH**

# **Food Dehydrator**

**Mechanical Engineering / Tech**

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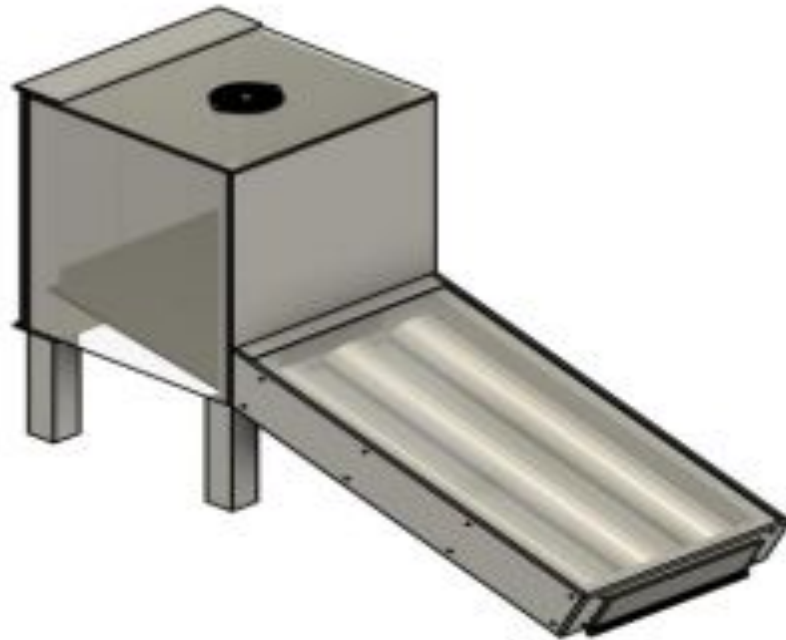
Food drying is one of the oldest methods of preserving food. Since drying reduces the moisture in foods making them lightweight and convenient to store, it can easily be used in place of other food preservation techniques.



The first automated drying process was created in 1795 by French inventors Masson and Chollet. The machine fed sliced fruit and vegetables into a hot-air dehydration chamber, with a controlled temperature of 40°C dehydrating produce ready to be pressed and sealed in tin foil



In our project method is drying food in the sun which has been going on since the beginning of recorded human history. All you need is direct sunlight for a number of days and a low humidity atmosphere of below 20%. We came up with the safest design to make it quick and easy to build by the mechanism of action behind it.



# In this design will show how the project works

