

Solar Food Hydrator

The design of this solar food hydrator was inspired by one the one I saw at Yoke Mardewi (<http://wildsourdough.com.au/>).



It is made from marine ply for the three sides. The runners just alu angle. The frame is at about 60 degrees.

There are 13 trays. If item to be dried very sticky, like home made vegan pasta (with chia egg), I put items on sandwich paper. For final drying that could be removed.

In winter (Perth) the drying works also well, but may have to track the sun. For example even then the sprouted buckwheat takes only 3-4 days to dry. In summer I do not shift the hydrator at all.



There are two doors , one with laserlite for winter and with a piece of colorbond for summer. The sun is just too strong in summer, and discolors everything.



The roof top is loose, kept down with straps, but also adjustable down, so when very stormy can close it more or less fully so no water comes in, still leave a little gap.

There is a simple rubber seal between the door and the frame.

For ease there are rubber straps to hold the door and the roof in place.



The racks are made from aluminum flyscreen profiles with metal mesh. The metal flyscreen mesh is probably better to have food on than fibreglass mesh.

Pop-riveted small alu angles on to sides, this helps stopping e.g. almonds rolling off when sliding the trays. If you have them on 4 sides the tray becomes more difficult to empty for smaller sized food , like buckwheat.

The base sits on caster wheels for easy shifting position.

To avoid ants crawling up grease the metal legs on top castor wheels.

Have also a concrete slab painted black at the bottom to capture some warmth. The top and bottom are closed with a removable flyscreen.

