



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم

جامعة عين شمس

التوثيق الالكتروني والميكروفيلم



نقسم بللّاه العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد اعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيداً عن الغبار

في درجة حرارة من 15 – 20 مئوية ورطوبة نسبية من 20-40 %

To be kept away from dust in dry cool place of
15 – 25c and relative humidity 20-40 %



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بعض الوثائق الأصلية تالفة



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بالرسالة صفحات

لم ترد بالأصل

B1.249

**STUDIES RELATED TO AIR FLOW RESISTANCE
AND PRESSURE DROP AND DRYING**

**A COMPARATIVE STUDY ON USING
HEATED FORCED AIR AND SOLAR ENERGY
FOR DRYING ONIONS**

BY

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Tanta University**

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AND DRYING**

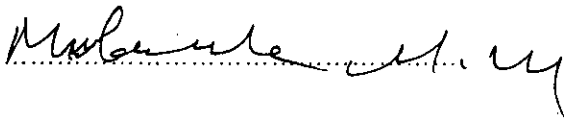
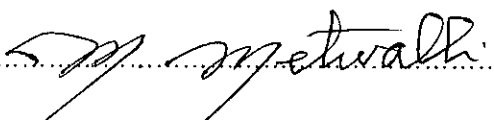
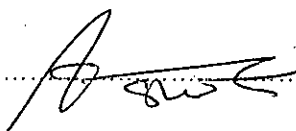
A COMPARATIVE STUDY ON USING HEATED FORCED AIR AND SOLAR ENERGY FOR DRYING ONIONS

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DEDICATED

TO

My Husband

My Mother

AND

My Daughters

Nor El-Hoda and Hebat Allah

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