



FACULTY OF ENGINEERING

**DEPARTMENT OF AGRICULTURAL MECHANIZATION AND IRRIGATION
ENGINEERING**

**DESIGN AND FABRICATION OF AN AUTOMATIC INDIRECT ACTIVE
SOLAR DRYER FOR SWEET POTATO CHIPS**

BY

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DECLARATION

I **MASIGA Dan** do hereby declare that this final year project proposal report was prepared and written by me and it's my own work. It has never been presented to any other institution of learning for award or published anywhere

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ACRONOMYS AND ABBREVIATIONS

FAO	Food Agricultural Organization
USA	United States of America
CIP	International Potato Centre
DC	Direct Current
W	watts
AH	Ampere hour
RPM	Revolutions per Minute
AMI	Agricultural Mechanization and Irrigation Engineering
CGIAR	Consultative Group on International Agricultural Research
M.C	Moisture content

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