



Fruit Dehydrating Times



Fruit Type	Time	Temperature	Preservation
Apples	5 to 7	135 to 145 F	Slice 1/4-inch thick
Bananas	7 to 8	135 to 145 F	Slice 1/4-inch thick
Blueberries	36 to 42	135 to 145 F	Arrange whole
Grapes	42 to 48	135 to 145 F	Slice into halves
Mangoes	4 to 6	135 to 145 F	Slice 1/8-inch thick
Pineapple	8 to 9	135 to 145 F	Slice 1/4-inch thick
Raspberries	24 to 48	135 to 145 F	Arrange whole
Strawberries	8 to 10	135 to 145 F	Slice 1/2-inch thick
Tomatoes	6 to 8	135 to 145 F	Slice 1/4-inch thick

