

Apparatus for infrared-convection drying of fruits and vegetables comprises a hermetically sealed vertically disposed drying chamber in capsule-cylindrical shape, in which at least one heating block is installed and one strainer tray for placing plant material, the circulation system of the drying agent which provides circulation of the drying agent in the dryer chamber, a pump for changing the pressure in the drying chamber, vapor-condensation device for condensing the moisture released from the plant raw material to be dried, the control system which comprises pressure and temperature sensors. Installation is provided with the rack on which there are installed the aforementioned mesh trays formed as a carriage with wheels to allow rapid installation and removal of the last from drying chamber, wherein the rack is provided with driving vertical axis that is rotatably mounted on the actuator mounted above the drying chamber, and equipped with attached to the axis sieve trays having a sectoral shape and set at a predetermined pitch ( $t$ ) along the vertical axis, and the heating unit is designed as a group of infrared emitters, arranged in the gaps between said pallet along said vertical axis, the installation has a capacity with an inert gas, connected to the circulation system of the drying agent and a pump for changing the pressure in the drying chamber which provides cyclically obtaining reduced pressure in the drying chamber ( $P_L$ ) and high pressure ( $P_H$ ), is integrated into the circulation system of the drying agent.