

**LEMBAR
HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW
KARYA ILMIAH : *PROSIDING***

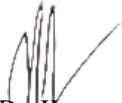
Judul Jurnal Ilmiah (Artikel) : Ion wind drying with input power variation of the potato slices
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 g. Terindex : Scopus, SJR, Google Scholar, H-index : 85, Impact score : 0.48 (2021-2020)

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Komponen Yang Dinilai	Nilai Reviewer		Nilai Rata-rata
	Reviewer I	Reviewer II	
a. Kelengkapan unsur isi jurnal (10%)	3,00	3	3
b. Ruang lingkup dan kedalaman pembahasan (30%)	8,00	8,5	8,25
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d. Kelengkapan unsur dan kualitas penerbit (30%)	8,50	8	8,25
Total = (100%)	27,50	28,5	28
Nilai untuk Pengusul : 60% x 28 = 16,8			

Reviewer 1



Prof. Dr. Kusworo Adi, S.Si., M.T.
 NIP. 197203171998021001
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Semarang, 10 Februari 2023

Reviewer 2



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 Bidang Ilmu: Fisika Material

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Komponen Yang Dinilai	Nilai Maksimal Prosiding		Nilai Akhir Yang Diperoleh
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a. Kelengkapan unsur isi prosiding(10%)	3		3,00
b. Ruang lingkup dan kedalaman pembahasan (30%)	9		8,00
c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	9		8,00
d. Kelengkapan unsur dan kualitas terbitan/prosiding (30%)	9		8,50
Total = (100%)	30		27,50
Nilai Pengusul = 60% x 27,50= 16,50			

Catatan Penilaian artikel oleh Reviewer :

1. Kelengkapan unsur isi prosiding:

Penulisan artikel sudah baik dan mengikuti standard penulisan artikel di prosiding, yaitu Abstrak, Introduction, Method, Result and Discussion, Conclusions, Acknowledgement, and References. Substansi artikel sesuai bidang ilmu pengusul

2. Ruang lingkup dan kedalaman pembahasan:

Lingkup bahasan dari artikel ini adalah bidang fisika. Pembahasan cukup baik yaitu Medan listrik yang tinggi di ruang antara elektroda menyebabkan ionisasi udara pada kondisi atmosfer yang menghasilkan aliran ion bersama dengan perpindahan panas, dan ion radikal yang digunakan untuk pengeringan. Daya dalam reaktor selama pengeringan dipengaruhi oleh tegangan input dan arus terukur. Kedalaman pembahasan baik.


3. Kecukupan dan kemutakhiran data/informasi dan metodologi:

Informasi yang disajikan cukup baru dan hasil yang diperoleh memuat substansi orisinil dengan aspek aplikasi yang penting. Sumber gagasan penulis untuk artikel ini cukup komprehensif. Dari 27 referensi yang dipakai terdapat 6 paper yang lebih dari 10 tahun terakhir (out of date). Metodologinya dan penulisannya cukup terstruktur.

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 Prof. Dr. Kusworo Adi, S.Si., M.T.
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b. Ruang lingkup dan kedalaman pembahasan (30%)	9		8,5
c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	9		9
d. Kelengkapan unsur dan kualitas terbitan/prosiding (30%)	9		8
Total = (100%)	30		28,5
Nilai Pengusul = 60% x 28,5 = 17,1 (Max 30)			

Catatan Penilaian artikel oleh Reviewer :

- Kesesuaian dan kelengkapan unsur isi jurnal:**
Tulisan sudah lengkap yang terdiri dari title, abstract, introduction, method, result and discussion, conclusion, references. Artikel telah sesuai dengan bidang ilmu pengusul/anggota penulis.
- Ruang lingkup dan kedalaman pembahasan:**
Pembahasan artikel terkait kajian penerangan sistem angin ion dengan variasi daya input telah dijelaskan dengan baik. Artikel ini juga dilengkapi dengan referensi pada bagian pembahasan untuk menguatkan diskusi.
- Kecukupan dan kemutakhiran data/informasi dan metodologi:**
Metode standar serta referensi yang digunakan cukup baik terkait skema reaktor dan setting eksperimen. Makalah didukung oleh 27 daftar pustaka.
- Kelengkapan unsur dan kualitas terbitan:**
Prosiding untuk artikel yang diterbitkan telah terindex dan memiliki kualitas internasional. Kelengkapan dan kualitas cukup baik terdapat gambar untuk memudahkan penjelasan.

Semarang, 10 Februari 2023

Reviewer 2



Prof. Dr. Agus Subagio, S.Si., M.Si.

NIP. 19710813 1995121001

Unit Kerja : Fisika/FSM/UNDIP

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Ion wind drying with input power variation of the potato slices

[Sumariyah S.^a](#) ; [Khuriati A.^a](#); [Pratiwi S.H.^a](#); [Fachriyah E.^b](#)[Save all to author list](#)^a Physics Department, Mathematics and Sciences Faculty, Diponegoro University, Indonesia^b Chemistry Department, Mathematics and Sciences Faculty, Diponegoro University, Indonesia1 69th percentile
Citation in Scopus0.88
FWCI 10
Views count [View all metrics](#) [Full text options](#) [Export](#) **Abstract**[Indexed keywords](#)[Sustainable Development Goals 2022](#)[SciVal Topics](#)[Metrics](#)[Funding details](#)**Abstract**

The ion wind drying method has been used to dehydrate potato slices with a variation of electric power and a constant drying time of 30 minutes. Ion wind drying is generated by an electrohydrodynamic flow reactor using 10 x 10 pairs of pin electrodes and multi-ring concentric electrodes connected by a DC high voltage. The high electric field in space between electrode causes ionization of air at the atmosphere condition which is produced ion flow together with heat transfer, and radical ions which are used for drying. Power in the reactor during drying is influenced by the input voltage and the measured current obtained a minimum value of 10 Watt and a maximum value

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INVESTIGATION OF HEAT TRANSFER ENHANCEMENT BY MULTISTAGE IONIC WIND HEAT SINK USING NEEDLE-MESH ELECTRODE

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