

Review Form 1.7

Journal Name:	Journal of Scientific Research and Reports
Manuscript Number:	Ms_JSRR_112784
Title of the Manuscript:	Design and Development of Solar Thermal-Photovoltaic Hybrid System for Cooking, Drying and Power Application
Type of the Article	

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PART 1: Review Comments

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
<p>Compulsory REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>The work focuses on cooking and drying technologies using non-polluting processes. It is therefore important for the scientific community.</p> <p>Yes</p> <p>Yes</p> <p>No</p> <p>Yes</p> <p>No, the references are old and the work itself dates from 2018</p> <p>To improve the document the author should consider the following remarks:</p> <p>Highlight the drying results in the summary Start 3.1.1 prototype description</p> <p>List all materials used. For drying, present the product to be dried correctly and briefly. Also present the drying kinetics in the results.</p> <p>Correct F1: figure of merit1, F2: figure of merit2 and T2: maximum temperature Analyze all the parameters monitored during the experiments (example RH humidity)</p> <p>Provide the source for the following statement: The actual cooking time was found to be approximately 130 minutes, compared to over 180 minutes in the case of a traditional box-style cooker.</p> <p>List the bibliographic references in accordance with the author's guide.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes</p>	
<p>Optional/General comments</p>	<p>To improve the document the author should consider the following remarks:</p> <p>Highlight the drying results in the summary Start 3.1.1 prototype description</p> <p>List all materials used. For drying, present the product to be dried correctly and briefly. Also present the drying kinetics in the results.</p> <p>Correct F1: figure of merit1, F2: figure of merit2 and T2: maximum temperature Analyze all the parameters monitored during the experiments (example RH humidity)</p>	

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	Provide the source for the following statement: The actual cooking time was found to be approximately 130 minutes, compared to over 180 minutes in the case of a traditional box-style cooker. List the bibliographic references in accordance with the author's guide.	
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PART 2:

	Reviewer's comment	Author's comment <i>(if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

Reviewer Details:

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