

GENEX TECH INDUSTRIES  
Innovation | Reliability | Precision



# CASSAVA FLOUR



**GENEX**

[www.foodtechprojects.com](http://www.foodtechprojects.com)



# ABOUT COMPANY

Genex stands as a beacon of excellence, holding prestigious certifications including ISO NABCB certification for Highest Quality Management, complemented by ISO 9001:2015, ISO 14001:2015, FDA and WHO-GMP standards, alongside being registered under Startup India. Our global presence is a testament to the advanced infrastructure we've meticulously developed, enabling the production and delivery of cutting-edge machines renowned for their intelligent design and impeccable construction. With a significant stake in the global export market for food processing machinery and spare parts, Genex has earned unwavering trust within the industry. We boast the capability and resources to execute turnkey projects for manufacturers, with an excellent track record of 100% successful overseas installations. Our machines not only showcase technological prowess but also reflect our commitment to creating products that carve a distinctive niche in the industry. We proudly serve esteemed clients such as the National Thermal Power Corporation, India, and the Food & Agriculture Organization of the United Nations and many more clients worldwide.





## DRY SIEVE

This equipment efficiently separates impurities from cassava before further processing. It uses a sieve mechanism to sift out unwanted debris, ensuring only clean cassava enters the subsequent stages.

## PADDLE WASHER

Utilizing advanced paddle technology, this washer thoroughly cleans the cassava, removing dirt and any residual impurities. It enhances the quality of the end product by ensuring a clean base for processing.



## DRUM WASHER

The Cassava Drum Washer is vital in cassava processing, efficiently cleaning roots by rotating a stainless steel drum with water and agitation. It ensures quality by maintaining hygiene, reducing manual labor, and meeting safety standards.





## CASSAVA PEELER

The Cassava Peeler efficiently removes cassava's tough outer peel using abrasive surfaces or rollers, preserving the inner flesh. It enhances quality, reduces labor, and boosts efficiency in cassava processing lines.



## GRATING MACHINE

This machine grates the cleaned cassava into fine particles, preparing it for the subsequent stages. Its precision and efficiency ensure uniformity in particle size, a crucial factor in producing high-quality cassava flour.



## HOLDING HOPPER

Acting as a buffer between processing stages, this hopper temporarily stores grated cassava, regulating the flow for consistent output and efficient processing.



## DEWATERING PRESS

Removing excess moisture from fermented cassava, this press efficiently extracts liquid, contributing to the consistency and quality of the final product.

## FILTER PRESS

A filter press, crucial in cassava processing, separates solids from liquids in slurries using chambers with filter cloths. It ensures clear liquid and solid cakes, optimizing yield and purity in cassava starch production.



## FERMENTATION TANK

This tank facilitates the fermentation process, a critical step in enhancing the flavor and texture of the cassava flour. Controlled conditions ensure optimal fermentation for superior quality.



## SLICER

A slicer is crucial in food processing, especially for fruits and vegetables like cassava. It cuts materials into uniform pieces, enhancing efficiency for drying, frying, or further processing, ensuring consistency and quality in industrial settings.

## FLASH DRYER

Using rapid drying technology, this dryer swiftly removes moisture from cassava granules without compromising their quality, resulting in premium-grade flour.



## MESH BELT DRYER

The mesh belt dryer efficiently dries cassava chips by circulating hot air through a continuous conveyor, ensuring uniform moisture removal. This method preserves quality, extends shelf life, and optimizes production.

## FLOUR PULVERIZER

The Cassava Flour Pulverizer grinds dried cassava chips into fine flour with sharp blades or hammers, ensuring uniform particle size and nutritional integrity. It's essential for efficient, high-quality cassava flour production in industrial processing.



## VIBRO SHIFTER

This equipment sieves the dried cassava flour, ensuring a fine, uniform texture. It removes any remaining impurities, guaranteeing a top-quality final product.





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