

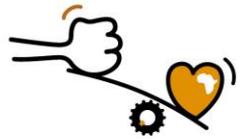


T4D  
asbl

Technology For Development

## TWO STRAPS CASSAVA PRESS

This machine, designed by our partner CODEART, is ideal for the transformation of cassava in rural areas. Its simple and robust design makes it an essential tool to help develop this sector. Its use does not require any particular physical effort and is suitable for men and women.



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PRES-50/50-2S

200 Kg/h

This machine uses straps to press the previously grated cassava.

After having prepared the cassava in the press, the users position themselves on both sides of the machine and operate the straps together to lower the pressing plate.

The advantage of this machine lies in its great simplicity of use and maintenance.

The press is part of the cassava processing chain. This chain inspired by the traditional ancestral method is easily appropriated by artisans. It also includes a motorized cassava grater.





## Operation

The press consists of a pressing table on which layers of grated cassava are superimposed. These layers are prepared using a gauge that is a square frame which dimensions are 45 x 45 cm inside and a height of 9 cm. This gauge contains 19 litres namely a bucket of grated cassava. Before pouring the grated cassava into the frame, a 120 x 120cm filter cloth is placed in it. Once the cassava is well spread in the frame, the edges of the cloth are folded over the cassava.

On the first packaged cassava layer is placed an intermediate plate. It is a draining plate made of food-safe plastic which is 2 cm thick. We then repeat the same operation until we obtain a maximum of seven layers. This represents 7x 19 litres or 133 litres or about 133 kg of cassava.

A complete cycle (making layers, pressing and finally disassembling layers) lasts about 40 minutes. We can therefore estimate the hourly flow at about 200 kg of cassava.

## Advantages

- Reduced physical effort required for cassava pressing.
- Women can operate the press without difficulty.
- Obtaining a well-dried grated cassava.
- The cassava is ready for cooking.



Grated and dried cassava can then be cooked to make staple food.



T4D offers technical training services related to the machines provided.

**T4D also offers additional equipment such as cassava graters and tools (aprons, hats, scales, storage boxes, packaging bags, measuring cups, etc.)**