



CASSAVA GRATING MACHINE



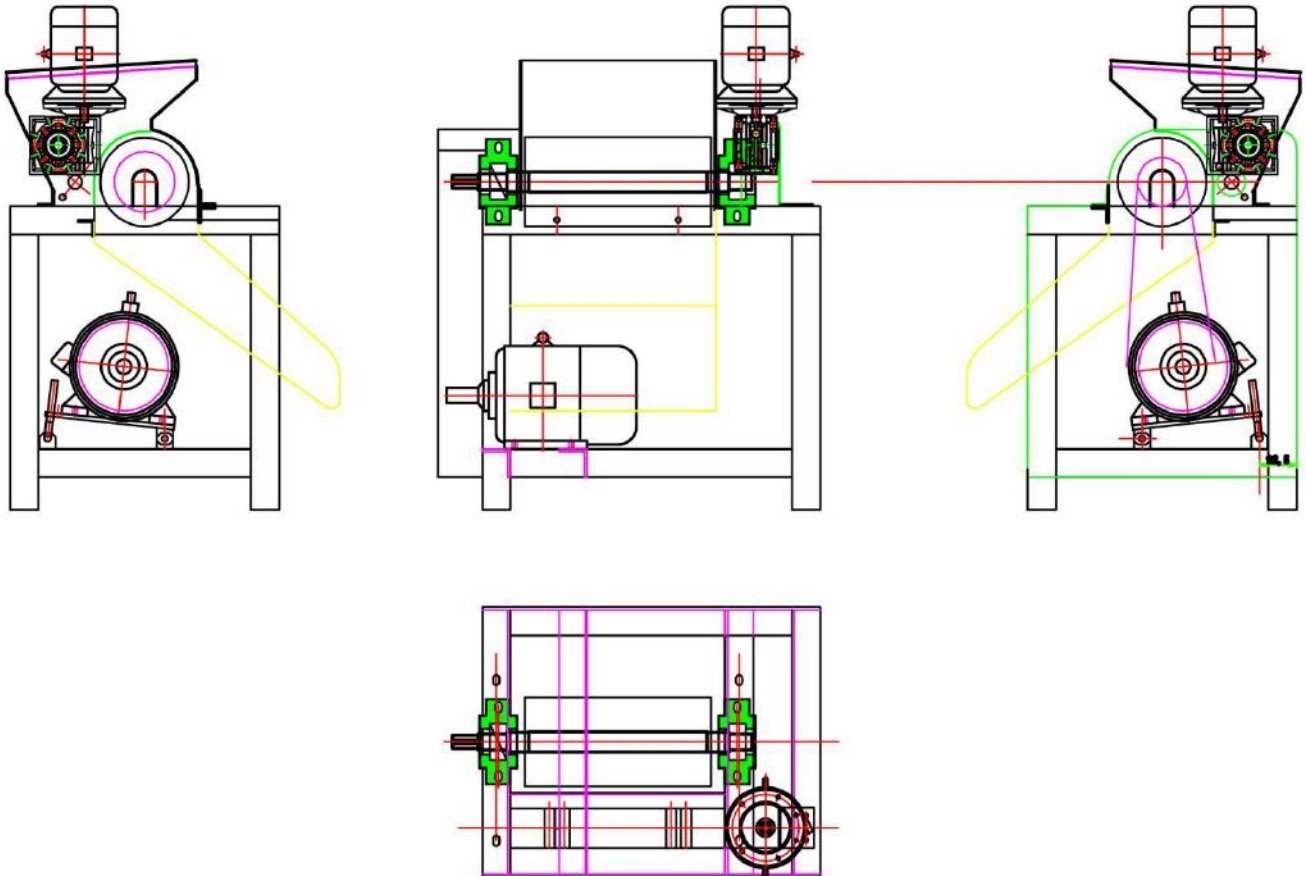


1. OVERVIEW

This machine is specially designed for crushing the washed cassava tubers. The characteristics are: adopt steel nail roller to crush, uniform particle size, add little water or add no water during crushing, avoid to affect the quality and taste of final flour because of adding too much water, simple structure and convenient operation.

2. STRUCTURE AND PRINCIPLE

Washed cassava roots enter the grater and then are crushed into the uniform size of cassava mash(paste) between the grab roller and steel nail roller while the engine is running with the electricity as power.





3. MAIN FEATURES

- Independent research and development, integrate with the same kind of equipment performance from local and abroad manufactures, and combined with our many years using experience;
- Newly designed with compact structure, easy disassembly and low maintenance cost;
- Small volumes with large capacity, medium speed, low energy consumption and steady operation;
- Adopt steel nail roller type crushing way to crush the washed cassava into uniform size mash(paste);
- Advanced surface treatment technology is used for ensuring equipment good looking and resistance of oil, corrosion and dirt;
- The machine is widely used for cracking of big materials, such as cassava, potato, sweet potato etc.

4. USE AND MAINTENANCE

- It's necessary to make sure the input materials to be washed up completely, no hard impurities enter the grater machine to avoid the damage of grater;
- Make sure no sundries inside the machine and the cover or shroud is stable before power on the machine, and check if the machine has noise or not, the machine can begin to work after everything is normal;
- Regular maintenance, moderate oil adding;



- The stainless steel nails of nail roller belongs to quick-wear part, which will affect the capacity of grater once they are damaged, at this time it needs to add and embed new nails in time;
- The rotor used for crushing belongs to high-speed running part, it is very important to keep balance of rotor, the balance of rotor has been calibrated by professional instruments before leaving the factory, but it needs to calibrate and correct in time once the rotor vibrates seriously because of climate change.
- There must be no any materials stored in the machine when it stop running;
- Pay attention to clean up the body and interior of machine after shutting down the machine in time;
- You must turn off the power when clean up the body and interior of machine;
- It's practicable to use cloth to wipe or use water to wash the machine, pay attention to protect the motors when using water to wash the machine.

5. MAINTENANCE

- Users should pay attention to the correct operation and timely maintenance during operating process, you must make sure to check the equipment to be clean up before running, and make sure it's washed up completely after running;
- Every time before this machine is used, check whether the lubricating oil of the reducer is added to the specified position of oil level line, if not, pay attention to adding lubricating oil, and the oil should be pure and free of impurities;



- Every time before this machine is used, check whether there is enough lubricating grease in the bearing. If not, pay attention to adding enough lubricating grease. The oil should be pure and free of impurities;
- After each processing season, the reducer of cassava grating machine needs to add new lubricating oil, and the bearing needs to add new lubricating grease.

Generally speaking, the reducer and bearing of the cassava grating machine have been filled with the specified amount of lubricating oil and lubricating grease before delivery.

6. MAIN TECHNICAL SPECIFICATIONS

Model no.	GD-B-300	GD-B-600	GD-B-900
Machine material	Stainless steel	Stainless steel	Stainless steel
Capacity	1-2tons/hour	2-3tons/hour	4-5tons/hour
Power	4.0KW	5.5KW	7.5KW
Voltage&frequency	380V&50/60Hz	380V&50/60Hz	380V&50/60Hz
Weight	250kg	350kg	400kg
Dimension (L×W×H)mm	900×600×1000mm	1100×600×1100mm	1300×600×1100mm