

# Pneumatic Cassava Dryers

Low-cost mechanized drying of cassava using Flash Dryers

This technology promote the flash dryers which has the shortest residence time of drying, the most economical and widely used drying system for solids that have been dewatered or inherently have low moisture content. Thus, it's suitability for the production of starch, high-quality cassava flour (HQCF) and powdered fufu.



This technology is **TAAT1 validated**.

8-8



Scaling readiness: idea maturity: 8/9; level of use: 8/9



Open source / open access

## Problem

- The challenge of efficient and cost-effective of dryers.
- Heat-sensitive materials
- High residence times of dryers.

## Solution

- The Flash dryers have proven to be the most economical.
- They enable the production of starch, high-quality cassava flour (HQCF), and powdered fufu efficiently.
- This technology successfully addresses the challenges by providing a system that ensures a shorter residence time for drying and high drying rates.

## Key points to design your business plan

The Mechanized drying of cassava using flash fryers technology presents opportunities for fleet managers and users (farmers). To integrate it in your business,

- Key partners include manufacturers of mechanized equipment specialized for this purpose.
- When assessing the cost structure, it's essential to consider expenses such as equipment procurement and maintenance, as well as additional costs like delivery, import duties, and taxes.

Gender assessment

4

Climate impact

5



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Technology from

ProPAS

Commodities

Cassava

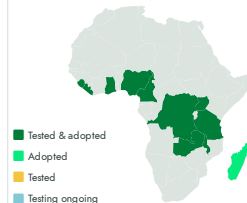
Sustainable Development Goals



Categories

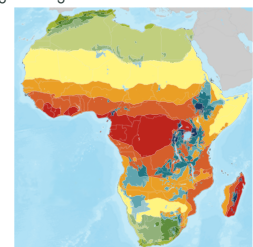
Transformation, Equipment,  
Agri-food processing

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

Processors



Pneumatic Cassava Dryers

<https://taat.africa/liu>

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