

Design and development of finger millet de-stoning machine

Senanayaka.,D.P., Rathnayake.,H.M.A.P., Thilakarathne.,B.M.K.S., Bandara.,B.D.M.P., Dissanayake.,T.M.R., Bandara,D.M.S.P., Institute of Post Harvest Technology, Research and Development Centre, ayanthi Mawatha, Anuradhapura.

Finger millet is one of the most valuable food in human diet in the past as same as at present; because it contains large amount of nutrients. At the same time finger millet has a high demand in the society because most of diabetic patients are recommended to include finger millet in their diets. At present cleaning of finger millet is done manually, however it is rather difficult because it takes more time to separate impurities from the threshed finger millet. In Sri Lanka, several attempt has been made to develop a cleaning machine, However 100% de-stoning could not be achieved. Some others tried to use compartment type paddy rice separator for this purpose. These machines are expensive. This attempt to design and develop finger millet de-stoner combined with scalper cleaner. This machine gives 99.9999% of de-stoned finger millet. Three horse power motor was used to rotate the fan.