

## **Mechanization of chaff removing in paddy soaking.**

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The chaff removal machine was developed to introduce to parboiling section in rice mill. Chaff removal is one of the high labour utilizing works before soaking. After cleaning paddy has been sent to soaking. At that time chaff is floated on water and that chaff has to be removing before soaking. Also, it is required to minimize the sinking of chaff during the cleaning process. In medium, large scale parboiling, the chaff removal process duration is more than five hours. The laborers have to work hardly in water continuously and within very short period they get tired and efficiency of chaff removal would be reduced. Therefore chaff removing will be very delay or some time badly doing. This will result to remain more unnecessary impurities with parboiled paddy. Efficiency of this chaff removal reduces the black grain of parboiled rice.

Therefore, mechanization is required to remove that floating material and it will reduce the labour application on this hard job for long time. Therefore this research focused to design and develops a mechanized chaff removal method for Sri Lankan rice milling industry. In this design top of the cleaning or soaking tank channel was introduce to float the chaff from feeding point to other end that has rotating fan touch with water. The chaff which came to this point is send to the