

CONTINUOUS CHAPATI MAKING MACHINE

Introduction:

Chapati or Roti is a popular traditional food in the Indian diet. Its preparation method is cumbersome and unhygienic. The dough prepared by kneading the whole-wheat flour is cut into balls and hand-rolled using pin and plate. The dough sheet thus obtained is baked and allowed to puff. The major drawback of this manual process is the rolling capacity which can produce only about 100 chapatis / hour. Simultaneous serving to a large number of people is a limiting factor. Considering these drawbacks and to overcome various problems, CFTRI has designed and developed a continuous chapati making machine which can cater to the **large requirement** of chapatis in a short span of time.

Process:

Using a planetary mixer, the wheat flour dough is prepared and conveyed continuously to the extruder. A fish tail die moves the dough sheet to the endless belt conveyor. The sheet travels on the conveyor and passes through a rotary cutter and gets uniformly cut in a circular shape. These circular chapatis now enter the baking chamber while the remaining/cut portions of the sheet is trapped and sent back to the extruder. The source of heat for baking is LPG. The baking chamber comprises of a three-tier endless conveyor system. The 1st and 2nd conveyors are of carbon steel slats. These are heated by ribbon burners at the bottom. At the 3rd stage, the chapatis are exposed to direct flame to get a puffed product, which are collected in a tray. **The product can be served hot.**

Special Features

Uses extrusion principle to make the dough sheet	Uses conveyor belt to convey the sheet
Rotary cutter gives the chapati a circular shape	Suitable for large quantity requirement of chapatis
Uses LPG as heating source	Chapati is baked on both sides, then puffed
Robust construction, minimum vibration	Variable speed control
Electronic temperature indicator	Adjustable thickness of the product
Uniformly baked final product	Saves time, energy and money
No pollution problem	Hygienic product

Technical Specifications

Capacity : 600 -800 Chapatis /hour	Power : 7.5 HP
LPG consumption : 3kg/hour	Size of Chapati : 160mm dia. / 1.5mm thickness
Weight of Chapati : 40 grams	Machine Dimension : 6m X 1m X 2m

Supplier of the Machine

For supply of the machine you may contact the following address to whom the Design Drawings of the Machine has been licensed:

Capacity: 600 Nos/hr

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