

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020**

CONTINUOUS RAGI MUDDE MAKING MACHINE

Traditionally, Ragi mudde (finger millet ball) is being consumed since many centuries in India, particularly in south India. Due to the low glycemic index of the ragi and rich in nutrients like calcium, iron and dietary fiber, it is considered as wonder food, this is one of the best foods for all cross section of the society from small children to old age people, hardworking laborers to the executives working in offices, from poor people to rich people.

The need was felt to standardize the ragi mudde making process and mechanization to serve large population society. Thus Ragi Mudde making machine was conceptualized and materialized by CSIR-CFTRI. It was developed with the funding from Department of Science and Technology, Government of India.

Unique features of the Machine include:

- It is fully automated Machine
- It is steam cooked inside the machine.
- It is untouched by human elements. Ragi flour and water is added to the machine, ragi balls come out as continuous discharge with consistent shape and weight.
- It can discharge 200 to 250 mudde/ hr. (200gm each ball weight).
- Machine dimensions: 2.3m X 0.74m X 2.1m
- AC motors : 2 no. (0.5 Hp and 0.25Hp), 3phase
- DC Motors : 2 no. (40 watts each) with gear box.
- Only one person is sufficient to operate the machine on continuous basis.

This machine is very useful in big restaurants, hostels, industrial canteens, defence canteens, jails, airport restaurants etc. Ingredients required are ragi flour and water. Steam quality and other working parameters of the machine is maintained within the range by the control system of the machine. Unit is easy to clean and has provision for CIP (Clean in position) ensuring quality and hygiene.

Licensee details:

M/s Linear Toolings

NO.5/1, Kariobanahalli, Thiagalara main road Nagasandra post. Bangalore – 560058

Email: lineartoolings@yahoo.com; www.lineartoolings.in.