

COSMOS® SEMI AUTOMATIC CHAPATHI COOKING MACHINE

Cosmos Semi Automatic Chapati Cooking Machines are high-performance systems designed for bulk production of uniform, soft and fluffy chapatis. The system integrates precision dough forming, controlled baking, and smooth material handling to deliver reliable performance in high-demand kitchen environments.



CONSTRUCTION & DESIGN ●●●

SS 304 grade SS food contact parts, covers and guards
Heavy-duty base frame with robust drive mechanism
Z-Type three-layer conveyor baking system
Adjustable size range: 2 to 7 inches
Adjustable weight range: 10 g to 70 g
Thickness control: 1.2 mm to 6 mm
6" caster wheels with brakes for mobility

KEY FEATURES ☺

Even cooking through conveyor-based heating system
LPG gas & Electrical operation with controlled pressure system
Equipped with Auto ignition system
Adjustable pressing and baking parameters
Emergency push-type safety switch
Easy cleaning access with openable pressing section
Energy-efficient electrical consumption design

Build for: Hotels • Restaurants • Central Kitchens • Cloud Kitchens • Industrial Canteens
Caterers • Food Courts • QSR Chains • Food Processing Companies • Bakeries

Application: Chapatis • Rotis • Puris

Capacities: up to 2000 chapathis per hour

TECHNICAL SPECIFICATIONS

Model	SCMG 500	SCMG 1000	SCMG 2000	SCME 1000
Capacity / Batch	500 / 1hr	1000 / 1hr	2000 / 1hr	1000 / 1hr
Electrical	5kW / 0.5HP / 415V 3Ph / 50 Hz	5kW / 1HP / 415V 3Ph / 50 Hz	7.5kW / 0.5HP / 415V 3Ph / 50 Hz	35kW / 0.5HP / 415V 3Ph / 50 Hz
Consumption/Type	2kg/hr LPG	2kg/hr LPG	6kg/hr LPG	30 units /hr Electrical
Dimensions (WxDxH)	73 x 190 x 135cm	89 x 225 x 150cm	104 x 225 x 150cm	89 x 225 x 150cm
Net Weight	225kg	575kg	850kg	675kg



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