

COSMOS® SEMI-COOKING CHAPATHI MACHINE

Cosmos Semi-Cooking Chapathi Machine is designed to press dough balls into uniformly round chapathi or puri sheets with consistent thickness and size. The heated top and bottom pressing plates semi-cook the chapatis during pressing, helping prevent sticking and ensuring smooth further cooking on tawa or conveyor systems.



CONSTRUCTION & DESIGN ●●●

Made of high-quality food-grade components
 Compact, space-saving structure
 Heating elements at top and bottom pressing plates
 Adjustable press time for customized thickness and size
 Caster wheels provided for easy mobility
 Easy access to internal components for maintenance

KEY FEATURES ☺

Ensures uniform chapatis for consistent serving
 Improve hygiene and standardization
 Semi-cooking during pressing to prevent sticking
 User-friendly and easy to operate

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 1000 balls per hour

TECHNICAL SPECIFICATIONS

Model	CCP 1000
Capacity / Batch	1000 / 1hr
Electrical	3.5kW / 0.5 HP / 415V / 3Ph
Dimensions (WxDxH)	853 x 518 x 1167mm
Net Weight	125kg