Automatic Chapatti Machines for Large Scale Production

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One of the most popular staple food items of India is chapatti. Almost every household prepares them on a regular basis. During the time of our grandmother, chapattis were made in huge numbers at home to feed the large families. Women used to make them in hundreds and thousands at weddings and many other places where food is produced in large quantity. As times have changed and man power is reducing, food industry has to look for alternative means to produce chapatti or rotis in large quantities. Automatic chapatti machines present themselves as an answer to the requirement.

What are Automatic Chapatti Machines?

These are electrically run automatic machines which produce large number of chapattis in quick time. This is a huge stainless steel machine used for mass production of chapattis. It comprises of 2 parts- one part makes dough balls of equal size and the other part presses the balls into chapattis and bakes them. On an average about 1000 chapattis are produced per hour.

Kinds of Chapatti Machines:

The major kinds of chapatti machines are semi-automatic and fully automatic. Both these machines produce similar number of chapattis in similar manner. The semi-automatic chapatti machine makes the dough balls in one section and the pressing and baking is done in another section of the machine. It requires an operator to over look the whole process. The Automatic chapatti machine does the whole process in one go without any human help. Effortlessly about 1000 chapattis are staked out within an hour.

Tiny rotis or pooris are also prepared in similar way. You will find machines specifically doing this job as well. A raw poori making machine will produce about 10,000 pooris per hour which are then to be deep fried in oil. As a poori is smaller to chapatti, the number of unit produced in an hour increases drastically.

The latest model of chapatti making machine is the fully automatic one. It is more efficient, energy saving and more sophisticated compared to the earlier models. It has built in oven, hopper, rollers, and belts to move the chapattis and is completely made of stainless steel. This machine produces about 2000 chapattis per hour.

Advantages of the Chapatti Making Machine:

The first advantage is that it is completely hygienic compared to traditional methods of making chapatti. No human touch is required as almost all the work is done by the machine. The only person found around the machine is the operator who just over looks the production process and monitors the machineâ€™s readings.

Second is that chapattis are of equal size and evenly baked. The machine rolls out same sized chapattis both in diameter and thickness. The temperature of the machine is set in such a way that every chapatti is properly baked on both sides.

The biggest advantage of an automatic chapatti machine is that it produces large number of chapattis in quick time compared to human production. It is perfectly suitable to be used in hotels, mess, weddings, hospitals, large schools, hostels and industrial areas. It is a cost effective way of

producing large number of chapattis without compromising on quality.

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