



CENTRIFUGAL JUICER    MASTICATING JUICER    VEGETABLE & FRUIT PULPER    HOT BEVERAGE VENDING MACHINES

# Jas ENTERPRISES

AN ISO 9001:2008 CERTIFIED COMPANY

**60, SHREENATHJI ESTATE, PANNA ESTATE ROAD, RAKHIAL, AHMEDABAD, GUJARAT - 380025, INDIA**  
**TELEPHONE: +(91)-(79)-22745454 FAX: +(91)-(79)-22745062 GSM: +(91)-9427417384- 9426068680**  
**URL: <http://www.jasenterprise.com/>**  
**E mail: [info@jasenterprise.com](mailto:info@jasenterprise.com) & [jasparvan1990@gmail.com](mailto:jasparvan1990@gmail.com)**

DUE TO CONTINUOUS IMPROVEMENTS, WE RESERVE THE RIGHTS TO ALTER AND/OR AMEND DIMENSIONS DESIGN WITHOUT PRIOR NOTICE.

## FULLY AUTOMATIC CHAPATTI MAKING MACHINE

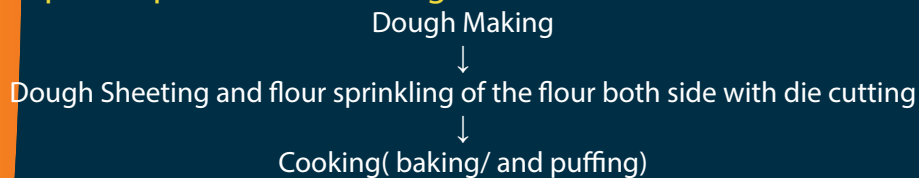


Going with the food and talking about India, you just can't imagine the kind of food Indians love and make. Various types of flavors in different regions of India have their own importance. But when it comes to India the first thing that everyone thinks are the Chapati (roti) which are the most eaten item in this part of the world.

Jas is engaged in manufacturing and supplying of the one of finest quality of Automatic Chapatti Machines. Our team of highly experienced engineers and technicians oversees each and every stage of production of these automatic chapatti machines. We follow all stringent quality tests to make sure that our customers get only the best products. These machines produce fully cooked and ready to eat chapati. With electric power and Gas as fuel and capacity of 1000/1200, 2000/21000 and 2800/3000 pcs per hour (quantity is given

considering chapatti diameter 7 inch, it may vary according to size of the chapatti) and more depending upon jas model no, diameter, thickness and skill of the equipment operator, these machines are highly productive and cost effective.

### Flow Diagram chapati or phulka roti making



### Key advantage of automatic chapatti making machine

- Unique and reliable sturdy design
- The Automatic chapatti making machines are highly effective as well as nonstop continuous process.
- The Jas - 900 automatic chapatti making machine provides ease of use and cleaning, saves labor costs and ensures product uniformity.
- The dough just needed to be loaded in hopper which passes on to the sheeter and gauge roller where thickness of the chapatti can be adjusted.
- The food grade conveyor carries the Round Cut chapatti into the oven which is heated by LPG/PNG The temperature of oven can be set as per requirement.
- A minimized power consumption by the way of friction losses. Low noise operation, no wastage of product and no pollution hazard.
- At the outlet of the oven you get home like chapatti.

### Operating System of Automatic Chapatti Maker :-

**Dough Mixer (Floor Kneading Machine) :** to prepare Indian traditional style

This machine would consist with all contacting parts are from heavy-duty stainless steel with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms.

**Sheeter:**

Sheeter consisting of a heavy-duty frame with gaugeable rollers driven by a motor with gearbox arrangement would be provided. The hopper would be of Stainless steel with proper taper. The dough is smooth formed from the hopper in the form of a sheet and feed to the 3 set of gaugeable rollers ( 2 set from seasoned wood roll and 1- set roll are from Teflon coated roll). The distance between the gaugeable rollers would be adjustable and this would depend on the desired thickness of the Roti, chapatti. The rollers would be Teflon coated (food-grade material). There would be an intermediate endless belts conveyor to feed the dough sheet to the cutting plant. The conveyor belt would be of food-grade material.

**Rotary Cutting Unit:**

A rotary cutting is would be fitted on a roller for smooth and accurate cutting Roti, chapatti as per the desired size. There would be a provision for shifting the generated Chapatti scrap back to the hopper for recycling.

**Baking Oven** conveyor belt type with three pass

After Cutting chapatti it is pass through three pass (one for one side roasting, 2nd for second side cooking

3rd for puffing of the chapatti) oven at suitable temperature . After complete baking of chapatti it is pack and ready for serve or market. Chapatti baking oven machine consist with heavy duty ribbon gas burner with three ply, 2 numbers for roasting chapatti both side and one number for puffing steel slotted conveyor belt complete with 2 HP electric motor

### Standard accessories of automatic chapatti making machine

- Suitable 4 pole totally enclosed fan cooled three phase or single phase squirrel cage motor. {Electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz , 1/3 phase }
- Sheeter, rotary cutting unit, baking oven.

### Extra accessories of automatic chapatti making machine

- Dough kneading machine
- Starters, main switch, ampere meter, capacitor, for three phase electric motor.
- Suitable miniature circuit breaker with 3 meter cable & 3 pin top for single phase electric motors
- Auto ignitions system and gas train
- Gas manifold

