

COSMOS® SCCH



COSMOS® SEMI-COOKING CHAPATHI MACHINE

Semi Cooking chapathi machine helps in the preparation of chapathis in various size, shape and thickness. The size can be adjusted by user easily based on their purpose. The output is Semi Cooked, so it helps in avoiding the stickyness and provide more softness.

FEATURES

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| Made of high quality food grade components | Rounded shape chapathi |
| Ensured hygienic preparation | Fitted with stainless steel Side covers to ensure long life and rust-free maintenance |
| Compact design saves precious space | Wheels provided for easy mobility |
| Saves time and labour | 4000 watts heating elements are provided at the top and bottom pressing plates for efficient heating. |
| Easy access to components facilities easy maintenance | Works with pneumatic power to be supported by Compressor |
| Consumes less power | Ensures soft Chapathis with more shelf life |
| Upgradables to suit specific needs | |
| user friendly thickness adjustment system | |
| Speed can be varied for desired output | |

Capacity: 600 to 900 Chapathi per hour.

Ideal for: Hotel and restaurants, Institution Kitchen and caterers

TECHNICAL SPECIFICATIONS

| Model | SCCH |
|--------------------|--------------------------|
| Capacity / Batch | Batch: 600 to 900 / hour |
| Electrical | 440V 3 Phase 4000 watts |
| Dimensions (WxDxH) | 815 x 485 x 1750 mm |
| Net Weight | 197 Kgs. |