

Automatic Chapati Making Machine Small

Rs. 248300-Rs. 🛘 235,800

(GST Extra)

Introducing the Small Automatic Chapati Making Machine from Cookkart - the ultimate game-changer in your kitchen! Say goodbye to the laborious task of making chapatis by hand and hello to a faster, more efficient way of churning out perfectly round and delicious chapatis with this innovative machine.

Our Small Automatic Chapati Making Machine is packed with power and efficiency, designed to save you time and effort in the kitchen. Impress your family, guests, or customers with consistent, restaurant-quality chapatis every time. Whether you are a home cook looking to streamline your cooking process or a professional chef seeking to increase productivity, this machine is your perfect kitchen companion.



Equipped with cutting-edge technology, this machine ensures uniform thickness and round shape for each chapati, giving you flawless results with every batch. Its compact size makes it ideal for small kitchens or food businesses with limited space. Easy to operate and maintain, this machine is a must-have for anyone who values efficiency and quality in their cooking.

Take your chapati-making game to the next level with the Small Automatic Chapati Making Machine from Cookkart. Embrace the future of cooking and revolutionize the way you make chapatis today!

Technical Specifications

Electrical Connection Load: 3 KV

Gas Consumption : 1.5 TO 2 KG Per Hour

Heating Element Watt : Spiral 1500+1800 WATT

Machine Set Size (LxBxH) : (LxBxH) 38" x 31" x 59"

Power Consumption : 3 TO 3.5 Unit Per Hour

Power Supply : 230 Single Phase / 440 Three Phase / 110 Volts

Size of Roti : 7 INCH MAX

Weight of Set Machine : 340 KG

Capacity : 450 TO 550 Per Hour.

Body Material : S.S. Motor Power : 1.5 Hp



Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing quests to dip various treats in cascading melted chocolate.
- 2. Wedding Receptions: They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- 3. Birthday Parties: Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- 4. Corporate Events: They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- 5. Fundraisers and Charity Galas: Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

- 1. Adjustable Temperature Control: Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- 2. Tiered Fountain Design: They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.
- 3. Dipping Accessories: Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- 4. Easy Assembly and Disassembly: They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- 5. Easy to Clean: Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.