



Cosmos Dough Divider



The **Cosmos Semi-Automatic Chapathi Cooking Machine** is designed for efficient cooking of chapatis, rotis, and other flatbreads in commercial kitchens. It ensures uniform cooking, consistent texture, and high productivity, making it ideal for restaurants, hotels, and large-scale food preparation units.

cosmos DD

Construction & Design:

- Durable stainless steel body and components
- Ergonomic design for easy operation
- Automated heating system for uniform cooking
- Compact footprint suitable for high-volume kitchens



Key Features:

- Uniform cooking of chapatis and flatbreads
- Adjustable cooking speed for different batch sizes
- Easy to operate and maintain
- Suitable for continuous commercial use

Build for: Hotels • Restaurants • Central & Cloud Kitchens • Industrial Canteens • Caterers • Food Courts • QSR Chains • Institutional Kitchens

Application: Chapatis • Rotis • Flatbreads • Other bakery products

Capacities: Up to 500–1,000 chapatis per hour



Technical Specifications:

Model	DD 001	DD 2500
Capacity/Batch	1500/ 1hr	2500/ 1hr
Electrical	100W / 220V / 1Ph / 50Hz	0.5HP+40W/220V/1Ph/50Hz
Dimension (WxDxH)	715 x 560 x 1710 mm	400 x 730 x 940 mm
Net Weight	40kgs	70kgs