



Cosmos Semi Automatic Chapathi Cooking Machine



Cosmos Semi Automatic Chapati Cooking Machines are high-performance systems designed for bulk production of uniform, soft, and fluffy chapatis. The system integrates precision dough forming, controlled baking, and smooth material handling to deliver reliable performance in high-demand kitchen environments.

COSMOS SCM

Construction & Design:

- SS 304 grade SS food contact parts, covers, and guards
- Heavy-duty base frame with robust drive mechanism
- Z-Type three-layer conveyor baking system
- Adjustable size range: 2 to 7 inches
- Adjustable weight range: 10 g to 70 g
- Thickness control: 1.2 mm to 6 mm
- 6" caster wheels with brakes for mobility



Key Features:

- Even cooking through conveyor-based heating system
- LPG gas & Electrical operation with controlled pressure system
- Equipped with Auto ignition system
- Adjustable pressing and baking parameters

Build for: Hotels • Restaurants • Central Kitchens • Cloud Kitchens • Industrial Canteens • Caterers • Food Courts • QSR Chains • Food Processing Companies • Bakeries

Application: Chapatis • Rotis • Puris

Capacities: Up to 2000 chapatis per hour



Technical Specifications:

Model	SCMG 500	SCMG 1000	SCM E1000	SCMG 2000
Capacity/Batch	500/ 1hr	1000/hr	1000/hr	2000/hr
Electrical	5kW/415V/0.5HP 3Ph/50Hz	5kW/415V/1HP 3Ph/50Hz	35kW/415V/0.5HP 3Ph/50Hz	7.5kW/415V/0.5HP 3Ph/50Hz
Gas Consumption	2kg/hr LPG	2kg/hr LPG	30 units /hr Electrical	6kg/hr LPG
Dimension (WxDxH)	73x190x135cm	89x225x150cm	104x225x150cm	104x225x150cm
Net Weight	225kgs	575kgs	850kgs	850kg