



Cosmos Semi - Cooking Chapathi Machine



The **Cosmos Semi-Cooking Chapathi Machine** is designed to press dough balls into uniformly round chapathi or puri sheets with consistent thickness and size. The heated top and bottom pressing plates semi-cook the chapatis during pressing, helping prevent sticking and ensuring smooth further cooking on tawa or conveyor systems.

cosmos CCP

Construction & Design:

- Made of high-quality food-grade components
- Compact, space-saving structure
- Heating elements at top and bottom pressing plates
- Adjustable press time for customized thickness and size
- Caster wheels provided for easy mobility
- Easy access to internal components for maintenance



Key Features:

- Ensures uniform chapatis for consistent serving
- Improves hygiene and standardization
- Semi-cooking during pressing to prevent sticking
- User-friendly and easy to operate

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 1000 balls per hour



Technical Specifications:

Model	SCCH	CCP 1000
Capacity/Batch	600 to 900 / 1hr	1000/ 1hr
Electrical	4kW/415V/3Ph	3.5kW/0.5HP/220V/1Ph
Dimension (WxDxH)	765 x 510 x 1500 mm	853 x 518 x 1167 mm
Net Weight	197kgs	125kgs