

PORTABLE CHAPATHI PRESSING MACHINE PNEUMATIC

The Maxel Commercial Portable Chapathi Pressing Machine makes delicious chapathis swiftly, and to perfection! The machine makes semi-cooked chapathis with a uniform texture, round shape, and adequate thickness. The non-stick pressing disk is easy to use and also clean, and it has additional feature like portability, temperature and time control, and pneumatic functioning.

For commercial kitchens that want to save time and space, this machine is a brilliant choice!



Features



Compact Size



Customisable Chapathi Thickness



High Precision Pneumatic System



High Performance Heating System



Noiseless Performance



Low Cost



Dedicated PLC & Temperature Controllers



Leg Bush for vibration absorbance



Food grade feeder pipe



Handles for mobility

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Specifications

Product Code	LEP887	LEP183
Output Capacity	350 Nos. / Hour	350 Nos. / Hour
Operating Voltage	220V	220V
Compressor Tank Capacity	NA	25 Litres
Compressor Dimensions in cm	NA	84 x 46 x 71
Compressor Weight in kg	NA	38 Kg
Processing Time per Batch	10 Seconds	
Working Pressure	5 - 6 bar	
Machine Weight in Kg	59	
Machine Dimension in cm	43 x 48 x 81	
Maximum Chapathi Dia	10"	

Machine with above product codes operate on 220V 50Hz. For 110V 60Hz variant, please visit our website.

*Above data is subject to change without any prior notice