

An ISO 9001:2008 Certified Company

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Automatic papad making machine

Papad an important part of south asian cuisine, recipes vary from region to region and family to family, but typically it is made from lentil, chickpea, black gram or rice flour or potato. In north india, the lentil variety is more popular and is usually called 'papad'. Salt and peanut oil are added to make dough, which can be flavored with seasonings such as chili, cumin, garlic or black pepper. Sometimes baking soda is also added. The dough is shaped into a thin, round flat bread and then



dried (traditionally in the sun) and can be cooked by deep-frying, roasting over an open flame, toasting, or microwave, depending on the desired texture. In most curry houses in the united kingdom and australia, they are served as a starter alongside various dips and usually mango chutney

This automatic papad making machine for making of papad, mathiya, cholafali being a automatic plant, would involve processes right from the mixing of ingredients to collection of ready-to-deliver papad at the collection end.

Mixing ingredient is done in a separate mixer. The dough just needed to be loaded in hopper which passes on to the sheeter and gauge roller where thickness of the papad or applum can be adjusted. The food grade conveyor carries the round cut papad into the oven which is heated by electric, diesel, or l.p.g.

At the outlet of the oven you get papads without any scrap or wastage.

Innovation and quality are the abiding values on which our company operates. We have initiated new standards that contribute in the growth of our organization. Moreover, we aim to provide complete satisfaction to customers by the way of our quality products excellent maintenance services.

Flow diagram papad / mathiya / chorafali making

5 to 7 kg/hr.	15 to 16 kg/hr.	40 kg per hour and above plants	
Dough mixing	Dough mixing	Dough mixing	

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extruder	extruder	sheeting	
		1	
sheeting	sheeting	die cutting	
I		I	
die cutting	die cutting		
I		Electrical /	
sun drying	Electrical continuous drying	Diesel / l.p.g / cng	
		Diesel / I.p.g / Clig	
		Continuous drying	

Key features of automatic papad making machine

- Unique and reliable design
 - The papad making machine are highly effective as well as nonstop continuous papad making process.
- Easier operation & less maintenance cost.
- No skill labor required.
- Easy starting.
- Cold & silent running
- Robust construction
- Low specific power consumption
- Durable long life

Process of papad making machine



Dough mixer (floor kneading machine): this machine would consist of heavy-duty stainless steel body with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms.

Dough sheeter for papad making machine: a sheeter consisting of a heavy- duty frame with gauging rollers driven by a motor with gearbox arrangement would be providing. The hopper would be of stainless steel with proper taper. The dough is smooth formed from the hopper in the form of a sheet and feed to the gauging rollers. The distance between the gauging rollers would be

adjustable and this would depend on the desired thickness of the papad, mathiya, cholafali. The

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rollers would be polyvinyl chloride coated (food-grade material). There would be an intermediate conveyor to feed the dough sheet to the cutting plant. The conveyor belt would be of food-grade material.

Rotary cutting unit of papad making machine: a rotary cutting unit would be fits on a roller for smooth and accurate cutting of papad as per the desired sizes.

Papad dryer machine for papad an electric drier would be use to dry the papad. The dryer casing would be reinforcing by means of m. S. Sections to make it sturdy. Temperature dial meters would be provide at different places in



the oven. Above 15 to 16 kg/hour pant, we will supply lamenter type along with the sheeter and extruder process will be omits. Drier can also supply with diesel faired or liquefied petroleum gas instead of electric fired system for reducing daring cost.

Standard accessories of papad making machine

- Dough kneader
- Dough extruder machine where applicable.
- Sheeter
- Rotary cutting units
- Dryer (please note that 5 to 7 kg. Per hour plant cannot supply with dryer & 15 to 16 kg. Per hour plant cannot supply with diesel faired or liquefied petroleum gas instead of electric fired).

Extra accessories of papad making machine

- Suitable miniature circuit breaker with 3 meter cable & 3 pin top for single phase electric motors.
- Starters, main switch, ampere meter, capacitor for single phase electric motor.
- Extra die rolls.



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http://www.jasenterprise.com or http://www.pulveriser.co.in or http://www.pulverizerindia.com Technical details of single &â double layered papad making machine

Plant types	Mini	Light	Heavy duty model
Sheeting roll size	12 inch	16 inch	18 inch, 22inch, 24inch, 27 inch width
Production capacity	5 to 7 kg per hour	15 to 16 kg/hr.	40-150 kg per hour (standard production)
Total power load for sheeter, & rotary cutting unit	1.5 h.p.	2 h.p.	2h.p. To 15 h.p.
Labors requirement	3	3	3
Dryer	Not applicable	For drying papad with single heat exchanger	For drying papad with single and double heat exchanger(export quality)
Dryer type	Not applicable	6 layer hot drying	12 layer dying type 6 layer hot drying 6 layer cold drying
Drying system	Not applicable	Electric	Diesel, electric, gas firing system
Power load for dryer	Not applicable	7.5 kw.	4.5 H.P. (max.)
III) lesel consumption	Not applicable	Not applicable	3-6 liter. Per hours
lltor automatic papad	6 feet x 1.5 feet x 6 feet	18 foot x 2 feet x 7 feet	75 feet length x 20 to 31 (inch)width x 10 to 12 feet height



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