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Thepla and khakra processing machine

Theplas and khakras are nutritious, traditional unleavened flat breads, consumed as a staple food amongst a large segment of Indian population in particular across the western part of India, such as Gujarat and Rajasthan. Khakhras are the crispy version of rotis, having lesser moisture content where as theplas are products containing whole wheat flour, oil, leafy vegetables (mostly fenugreek or spinach), salt, water and spices and baked on a hot iron griddle. Various types of *thepla* can be prepared by varying its ingredients such as fenugreek leaves, palak, potato and mixed vegetables. It is normally prepared manually at homes and its preparation is very tedious requires high skill, restricting its scale of operation to a small-scale domain The processed food is receiving a major attention with the urgency of times where there is no time to stand and stay. There is also a willingness to try new foods. With a growth in industrialization and urbanization there is a lot of demand for ready-to-eat (RTE) and easy-to-carry (ETC) foods such as items mentioned above reducing the drudgery of housewives. With a view to eliminate these problems, it was proposed to develop a thepla making machine. The various advantages envisaged from this development are:

- Higher production rate, easy to operate due to pneumatic system
- Avoidance of dough stickiness to any part of the machine
- Lessened drudgery of forming achieving higher degree of hygiene
- Uniformity of thickness in shaping and forming
- Can cater to the needs of industrial canteens, hotels, hospitals, and mid day meal schemes.
- Minimum moving parts leading to negligible maintenance
- Can act as a journey-friendly convenience food snack having a better nutritional value to similar products such as chapatis
- Promotes rural , small and medium scale and women entrepreneurship

Technical specifications :

• Capacity of machine	:	~ 300 - 400/h,
• Weight of the machine	:	140 kg
• Dimensions	:	Length - 785 mm; Width - 1040 mm; Height - 635 mm

PROJECT REQUIREMENT (an estimate) :

Plant & Machinery (Approx. Rs. in '000) 160

Cost of production/unit : ~ Rs 49000

CAPACITY :

Suggested capacity of the fabrication unit: 10 machines per annum