



alfa
food machine

India's First (Since 2001) Semi-Automatic Khakhra Making Machine

At present mostly khakhra are made by hand, using traditional methods. This process requires a lot of time and consumes a lot of oil or ghee and gas. Besides, we need to be dependant on a large number of workers. Also, the quality cannot be maintained uniformly as various differences that arise due to hand-to-hand manufacturing by different workers. This process is also not hygienic as the entire work is done by hands. Therefore hand made khakhra are not hygienic and their taste and quality are difficult to maintain. The production cost is also very high. Whereas the khakhra made from semi-automatic Machine are hygienic, have good quality and also have a uniform taste. The production cost is also comparatively low, due to reduced labor.

TIME

The hand made khakhra making process is time consuming and expensive. At the most, 5 kg of Khakhra can be prepared in 8 hrs by 2 workers. Whereas in semi-automatic khakhra machine, 20kgs to 50kgs of Khakhra can be easily prepared by 2 workers in 10 hrs. (Depending on the capacity of machine.)

HARD WORK

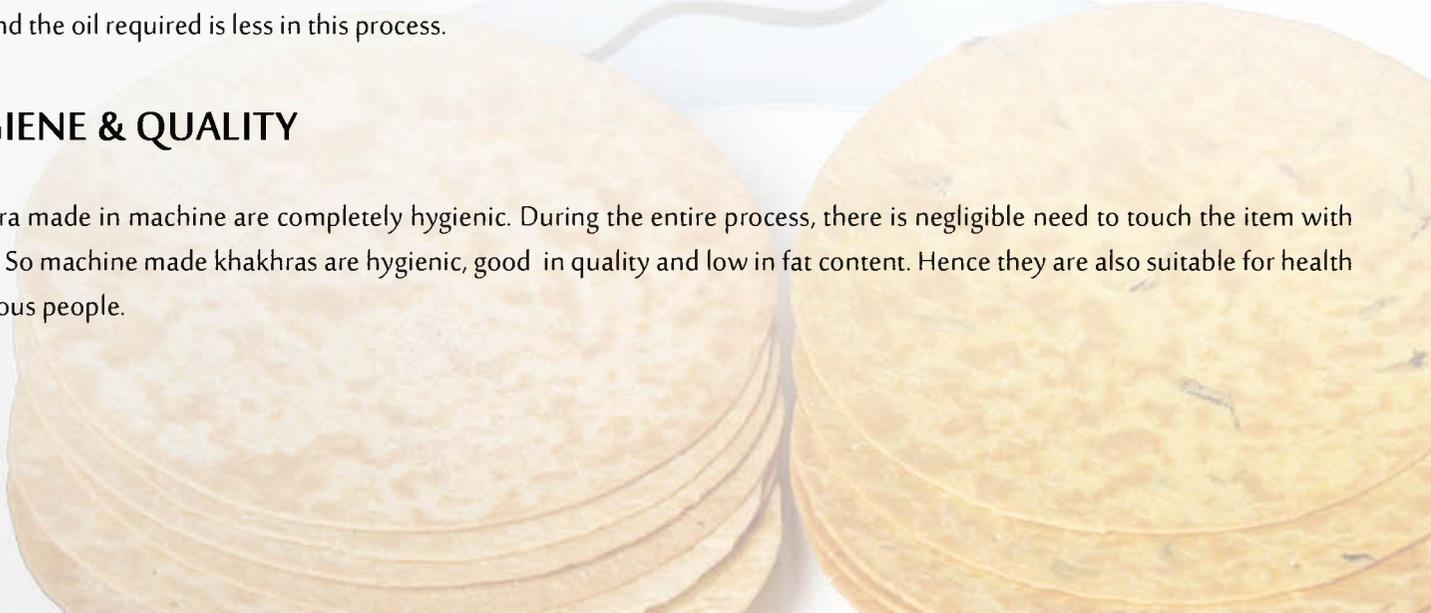
The hand making process requires hard work and skill from the workers. Special care has to be taken to roast it at a proper temperature. However, in the machine no such care needs to be taken. The complete process becomes very easy. We just have to place the dough balls in the machine and then they are automatically passed through machine, rolled and roasted.

SAVINGS IN RAW MATERIALS

In hand making process, additional flour is needed to prevent the sticking of dough in rolling pan. However, this is not required in machine. During roasting on pan, only one side is roasted and other is open to air. This consumes more heat and the oil or ghee is wasted more as it evaporates in air. However, in machine both side are simultaneously roasted. Therefore, this saves heat and the oil required is less in this process.

HYGIENE & QUALITY

Khakhra made in machine are completely hygienic. During the entire process, there is negligible need to touch the item with hands. So machine made khakhras are hygienic, good in quality and low in fat content. Hence they are also suitable for health conscious people.



SINGLE-LINE KHAKHRA MAKING MACHINES

(Medium Capacity | with regular roasting unit)



KH-180

KH-240

KH-300

Production Capacity	3 Khkhra per minute	4 Khkhra per minute	5 Khkhra per minute
Number of Heating Zones	2 + 2	3 + 3	4 + 4
Connected Power	10 hp	15 hp	20 hp
Man Power required	1 skilled + 1 semi-skilled	1 skilled + 1 semi-skilled	1 skilled + 1 semi-skilled
Dimensions (in feet L*B*H)	8 * 2 * 6	10 * 2 * 6	(8 * 2 * 6) & (4 * 2 * 6)

DOUBLE-LINE KHAKHRA MAKING MACHINES

(Heavy Capacity | with rotary roasting unit)



KH-600

KH-120

Production Capacity	10 Khkhra per minute	20 Khkhra per minute
Number of Heating Zones	8 + 8	8 + 8 + 16
Connected Power	35 hp	70 hp
Man Power required	2 skilled + 2 semi-skilled	3 skilled + 4 semi-skilled
Dimensions (in feet L*B*H)	1x (8 * 3 * 6) & 4 (circular dia.)	2x (8 * 3 * 6) & 6 (circular dia.)

Dough Kneading & Dough Cutting Machines



DKN-05



DKN-10



DKN-15

DKN-20

Bowl Capacity

5 Kg

10 Kg

15 Kg

20 Kg

Bowl Material

Stainless Steel (304)

Stainless Steel (304)

Stainless Steel (304)

Stainless Steel (304)

Khakhra Roasting Unit

(For small-scale khakhra manufacturers and gruh udhyogs)



KHR-2P



KHR-3P



KHR-4P

KHR-4A

Number of Heating Zones

2

3

4

4

Connected Power

5 hp

7 hp

9 hp

9 hp

Man Power required

1 semi-skilled

1 semi-skilled

1 semi-skilled

1 semi-skilled

Model

Pedal type

Pedal type

Pedal type

Pneumatic Type

Rotary type Khakhra Roasting Unit

India's first, since 2008

Also available with Add-on automatic oiling system



Our innovative and revolutionary design

	KHR-8	KHR-12	KHR-16	KHR-18	KHR-22
Number of Heating Zones	8	12	16	18	22
Connected Power	20 hp	28 hp	36 hp	40 hp	48 hp
Man Power required	1 semi-skilled	1 semi-skilled	2 semi-skilled	2 semi-skilled	2 semi-skilled
Dimensions (diameter in feet)	4	5	6	7	9

Custom Shape Khakhra Making Machine

(mini-khakhra, mobile khakhra, SMS khakhra,, square khakhra, triangle khakhra etc..)



MKH-900

MKH-1200

Production Capacity	15 mobile-khkhra per minute	20 mobile-khkhra per minute
Number of Heating Zones	8	8
Connected Power	20 hp	25 hp
Man Power required	1 skilled + 1 semi-skilled with auto-oiling	1 skilled + 1 semi-skilled with auto-oiling



Semi-Automatic Rolling & Cutting machine for Chikki & Kaju Katli

At present mostly Chikki / Kaju-Katri are made by the workers of Rajasthan and Maharashtra using traditional methods. This process is very much time consuming and needs hard labour, which results in a high cost of production. In addition, it makes us depend upon the workers. It is difficult to maintain uniform quality cutting, thickness, size and weight of Chikki / Kaju-Katli.

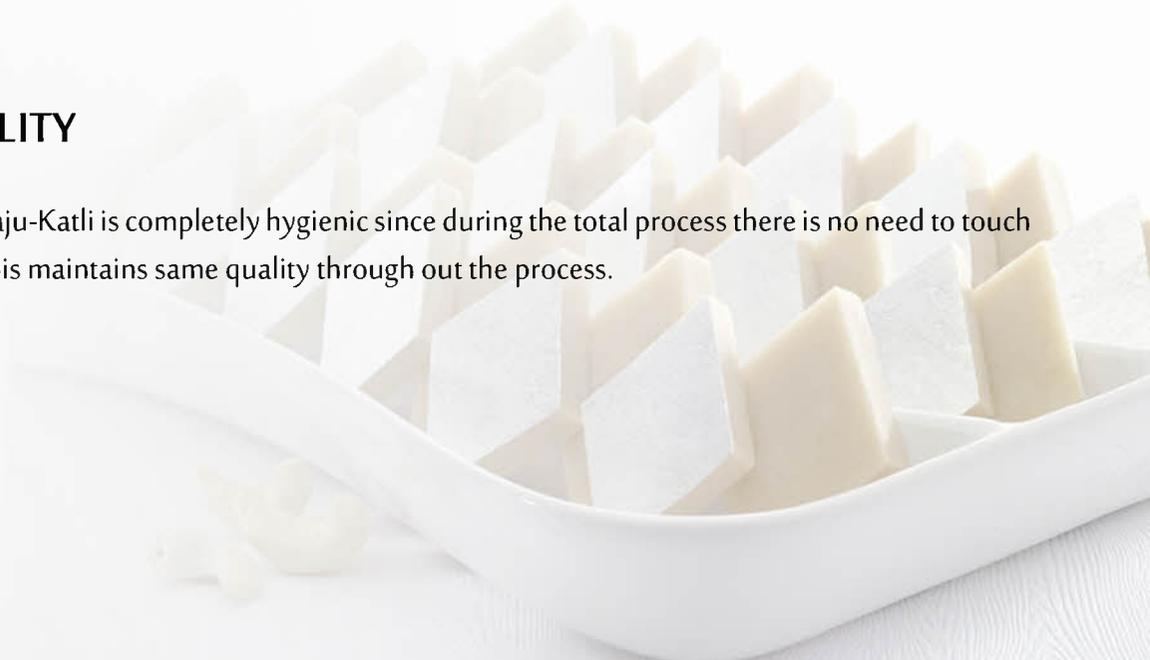
Considering the above problems, we designed a Rolling & Cutting Machine in which, semi-solid Chikki / Kaju-Katli material is spread and gradually rolled out into required thickness in three to four stages and lastly cut into even pieces of required size. In addition, the complete process requires very less power consumption. Therefore, this turns out to be very beneficial in comparison to traditional methods.

TIME

Hand process requires much hard work and time so two workers can at the most prepare 50 to 60 kg in eight hours. However, in Semi Automatic Chikki / Kaju-Katli machine four workers can easily prepare 300 kg to 500 kg in 8 hour

HYGIENE & QUALITY

Machine made Chikki / Kaju-Katli is completely hygienic since during the total process there is no need to touch with hands. In addition, this maintains same quality through out the process.



Semi-Automatic Rolling & Cutting Machine

(for chikki, kaju katli, nutri-bar, etc..)



CH-REG-22

CH-REG-35

CH-REG-45

CH-REG-55

Batch Capacity	2.2 kg	3.5 kg	4.5 kg	5.5 kg
Number of Rollers	3	3	4	4
Connected Power	0,5 hp	0,5 hp	1 hp	1 hp
Dimensions (in feet L*B*H)	16 * 3.5 * 4	18 * 3.5 * 4	22 * 4 * 4	22 * 4.5 * 4

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ALFA FOOD MACHINE

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