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The trend of eating out is growing in major cities of India these days. This is a more frequent practice in families of working couples. This is also a frequent routine among families having teenagers. Teenage children are often demanding and always insist on out-door celebrations which parents often have to agree to. Usually we all enjoy eating out and do relish the cuisine. But, it is said that you would hardly revisit a restaurant if you could see the way they prepare that food. One common scene in the kitchens of almost all small and medium size Indian hotels and restaurants is unclean environment and untidy manual food processing practices. Usually these hotels and restaurants do not allow customers even a peep into their kitchens and often declare them as restricted area. The reason is obvious. But the things are changing now. Customers are getting smarter and so are the hoteliers and restaurant owners. Recently I came to know of a restaurant in Delhi which is running an open kitchen and even inviting customers to have a look at the way food is being prepared. The hotel is promising hygienic food processing practices and healthy food and environment to the customers. This is what customers want today. The restaurant is experiencing steep rise in its sale since after this innovation. The sale has doubled in first three months and still growing. I happened to get a chance to visit this hotel last month and was really amazed to see the developments there. They are using very compact, simple and fully Automatic Chapatti Making Machine for making chapatti of different sizes, thickness and tastes on demand.

I could not restrict myself inquiring more about such automatic food processing machine from the owner. He too was happy to share his experiences. He requested me to return next day early hours when there would be less rush. Besides he informed me that he was expanding capacity and was soon going to install other automatic food processing equipments too. The company representative was due to visit him next day so I would be able to get detail information. I was more than happy to accept the offer. I was there sharp at 9am next day. The company representative reached there a few minutes after me. There I came to know that the company was producing a wide range of automatic food processing machines specifically for hotels and restaurants. The company had received great response for its Semi Automatic Chapati Machine, Raw Poori Making Machine, Automatic Chapati Machine, and Fully Automatic Chapati Machine. These machines run on electricity and are easy to operate. These machines have made the work faster, cost efficient and hygienic too.

Usually people throng to restaurants where there is already a lot of crowd. This generally raises demand of chapattis over supply and customers have to keep waiting for their turn. But these automatic chapatti machines have solved the problems. They can produce chapattis as per the requirement. This way more customers can be served in lesser time. It increases all Productivity, Popularity and Profitability. So get smart, get a fully automatic chapatti machine for your hotel or restaurant today.

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For more information about master-crafts please visit a roti making machine and a papad making machine.

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