



EDDIOL
FOOD PROCESSING
EQUIPMENT

Automatic Samosa Production Unit

First Samosa machine

Our firm merchandises automatic samosa production units

The units exist of 2 separate machines :

1 - Automatic pre-baked fabrication unit for thin traditional dough :

- * Frequency: 600 ml in continuous width (with a standard width of 60mm)
- * Only one system regulates the machine
- * Length 240 cm, x height 160 cm x width 80 cm

Automatic dosing/molding machine for traditional samosas:

- * Frequency: max. 1800 SAMOSAS per hour (as according to the stuffing)
- * One single system regulates the machine
- * Length 140 cm, x Height 150 cm x width 120 cm

Our unique concept produces thin pre-baked TRADITIONAL dough that, once fried, gets a non-greasy crust that is unmatched in quality and suited for lengthy preservation.

Our mechanic dosing system enables a dosage of dry dough as well as slightly moist stuffing, with the weight as an adjustable factor.

Traditional molding is automatic, as is the folding of the dough. When exiting the production unit, the samosa is richly stuffed and has seamlessly closed edges.

The refrigerated dosing bowl that contains the stuffing is hand-fed.

The Automatic Samosa Production Unit comes with a fully automatic special conveyer belt for the dough, as well as a conveyer belt leading the samosas to the freezing or frying area. The specific length of the conveyer belt will be adjusted to your needs



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