

PROCEDURE TO PREPARE JOWAR ROTI / BAJRA ROTI / RAGI ROTI / MULTI GRAIN ROTI

1. First take ONE GLASS OF WATER in a bowl and boil on a stove with high flame and when the water is bubbling, put of the stove and ADD 1.25 GLASS OF JOWAR/BAJRA/RAGHI FLOUR DIRECTLY IN THE BOWL AND MIX IT THOROUGHLY AND KEEP THE DOUGH IN THE HOT CONDITIONS ONLY.
(Do not add water in the flour, but add alour in the hot boiling water within the same bowl).
2. Put one PVC sheet on the black circular black plate of the machine and now take the dough about 40-50 grams (or any quantity as you like) and make round (disc shape) and put it on the middle of the said sheet. Take another PVC sheet and put it on the said dough.
3. Now switch on the machine the plate starts rotating and now place the rollers on the PVC Sheet and gently press the black pipe handle and the dough starts spreading (circular shape) in the sheet and now gently and gently you may increase the pressure on the handle until you get your required size in between the PVC sheets.
4. Switch off the bitton and remove thePVC covers from the plate. Now slowly remove any one of the PVC sheet, and now face the roti on your palm and slowly separate the roti from another PVC sheet.
5. Place the said roti on Hot Pan and roast it and there is no need apply water on the roti.**NOW YOUR HOT ROTI IS READY.**

Note : 1) You should keep the dough warm to prepare roti otherwise the dough releases water when it becomes cool and there is chance of sticking the dough to the PVC sheet.

To overcome sticking of the dough : 1) Cover the mixed dough in a bowl/vessel.

2) Mix the flour to your required quantity so that the roties should be prepared within 10-15 minutes

3) Use PVC sheets supplied by our company only. 4) Flour must be freshly grinded as the old grinded flour may have less elasticity.

PROCEDURE TO PREPARE WHEAT ROTI

1. Take one glass of water and three glass of wheat flour and mix it throughly by adding a spoon of hot edible oil and keep the dough for 30 minutes by covering a cloth.
2. Put one PVC Sheet on the black circular plate of the machine and apply some drops of edible oil on one side of the sheet spread over entire sheet and now take the dough about 50 grams (or any quantity as you like) and make round (disc shape) and put it on the middle of the said sheet.
Take another PVC Sheet and apply some drops of oil on the sheet and put it on the said dough.
3. Now switch on the machine the plate starts rotating and now place the rollers on the PVC Sheet and gently press the black pipe handle and the dough starts spreading (circular shapes) in the sheet and now gently and gently you may increase the pressure on the handle until you get your required size in between the PVC Sheets.
4. Switch off the button and remove the PVC covers from the plate. Now slowly remove any one of the PVC Sheet, and now face the roti on your palm and slowly separate the roti from another PVC sheet.
5. Place the said roti on Non Stick Hot Pan and roast it. **NOW YOUR HOT ROTI IS READY.**

TO OVERCOME STICKING OF THE DOUGH :

APPLY SOME DROPS OIL ON THE PVC SHEETS ONCE FOR EVERY 5-7 ROTIES.

PROCEDURE TO PREPARE PURAN PURI / PARATHA

1. Take one glass of water and two and half (2.5) glass of wheat flour/maida and mix it throughly by adding a spoon of hot edible oil and keep the dough for 30 minutes by covering a cloth
2. Preparation of puran/purnam : Boil 1 glass of chana dal (Bengal Gram Dal) and remove the water and one glass of sugar/Jaggery and grind them in the grinder finely note that the puran/purnam paste should not more soft (should have less water). May add some ilachi powder for flavour.
3. After one hour take the 40 grams of dough in your hands anbd shape it into a round small poori and take round bail size puran and put into the centre of the said round poori and cover the puram by it.
4. Put one SPL Sheet on the black circular plate of the machine and apply some oil on the white side of the sheet and keep puran dough on the centre of it and take another PVC Sheet and apply oil on the sheet and put it on the said dough.
5. Now switch on the machine the black round plate starts rotating and now place the rollers on the PVC Sheet very gently with the help of the black pipe handle get your required size puran puri in between the sheets.
6. Switch off the button and remove the PVC covers from the plate. Now slowly place puran puri on the hot pan by removing the SPL Sheet directly on the pan .
7. Place the said roti on hot pan and roast it. **NOW YOUR HOT PURAN POORI IS READY**

TO OVERCOME STICKING OF THE DOUGH :

APPLY OIL ON THE PVC SHEETS