

GRAVITY AUTOMOTIVE

CATALOG

Atta Kneader

The Gravity Automotive's "Atta kneader" is an electric machine for kneading dough used in Indian bread-making. It has a powerful motor and food-grade stainless steel mixing chamber with special kneading blades for consistent and thorough kneading, saving time and effort.

Specifications

Material	Stainless Steel
Usage/Application	Commercial / Large
Power Source	Electric
Automation Grade	Automatic
Capacity	10 kg, 15 kg, 25kg, 30kg
Motor Power(in HP)	3 HP

Features



Replicates the motion of hand kneading to ensure a uniform texture.

Food-grade stainless steel mixing chamber ensures safe and hygienic dough preparation.

Powerful electric motor guarantees consistency and efficiency.

Electrically powered GA's Atta kneader eliminating the need for manpower and manual effort.

Chappathi Ball Cutting Machine

The Gravity Automotive's Chapati Ball Cutting Machine automates cutting chapati dough balls into sizes ranging from 5 grams to 100 grams, increasing efficiency and consistency in production.

Specifications

Material	Stainless steel
Usage/Application	Commercial purpose
Capacity	600-700 pcs/Hr 3 Kg/Min(Batch)
Brand	Gravity Automotive
Warranty	One Year
Voltage	230 V

Features

Automation: automate the process of cutting chapati dough balls.

Uniformity: Cuts chapati dough balls into uniform sizes.

Size adjustment: Ranging from 5 grams to 100 grams.

Consistent Output: Ball cutting machine improved consistency in the final product.



Chapati Single Ball pressing

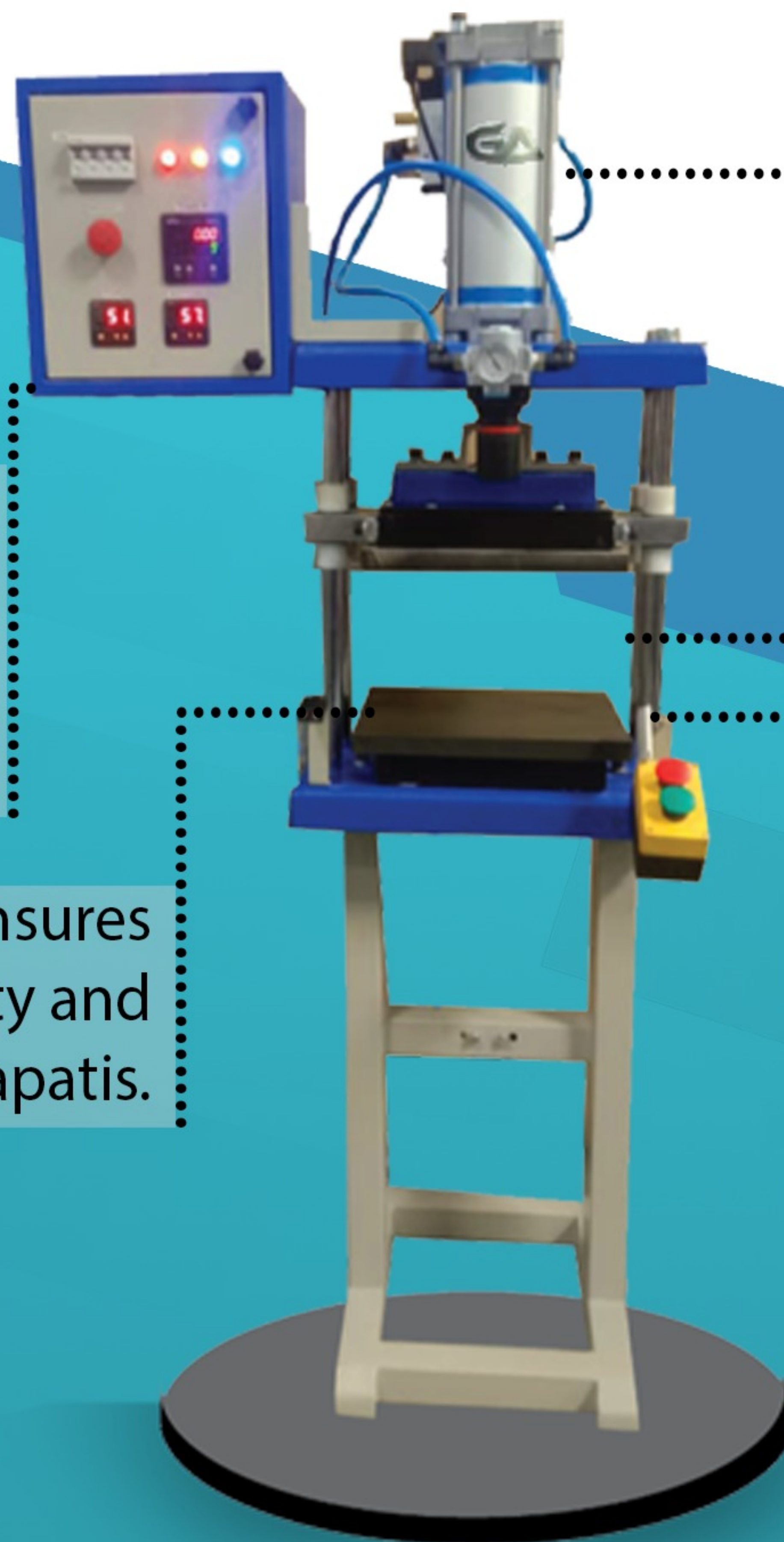
Machine (Pneumatic / Hydraulic)

The Single Ball Pressing option prepares a single chapati and comes in two types: Pneumatic and Hydraulic. It efficiently creates round, evenly cooked chapatis. Adjustable temperature controls prevent overcooking or undercooking, ensuring perfect results.

Specifications

Material	Stainless steel
Usage/Application	Commercial purpose
Capacity	600-700 pcs/hour
Voltage	230 V
Material Grade	304

Features



The adjustable temperature control, allows users to set their desired cooking temperature.

Even cooking ensures consistent quality and delicious chapatis.

The machine comes in two types - Pneumatic and Hydraulic.

Prepares perfectly round and evenly cooked Chapatis.

A non-stick cooking surface prevents the dough from sticking and allows for the effortless removal of cooked chapatis.

Chapati Double Ball Pressing

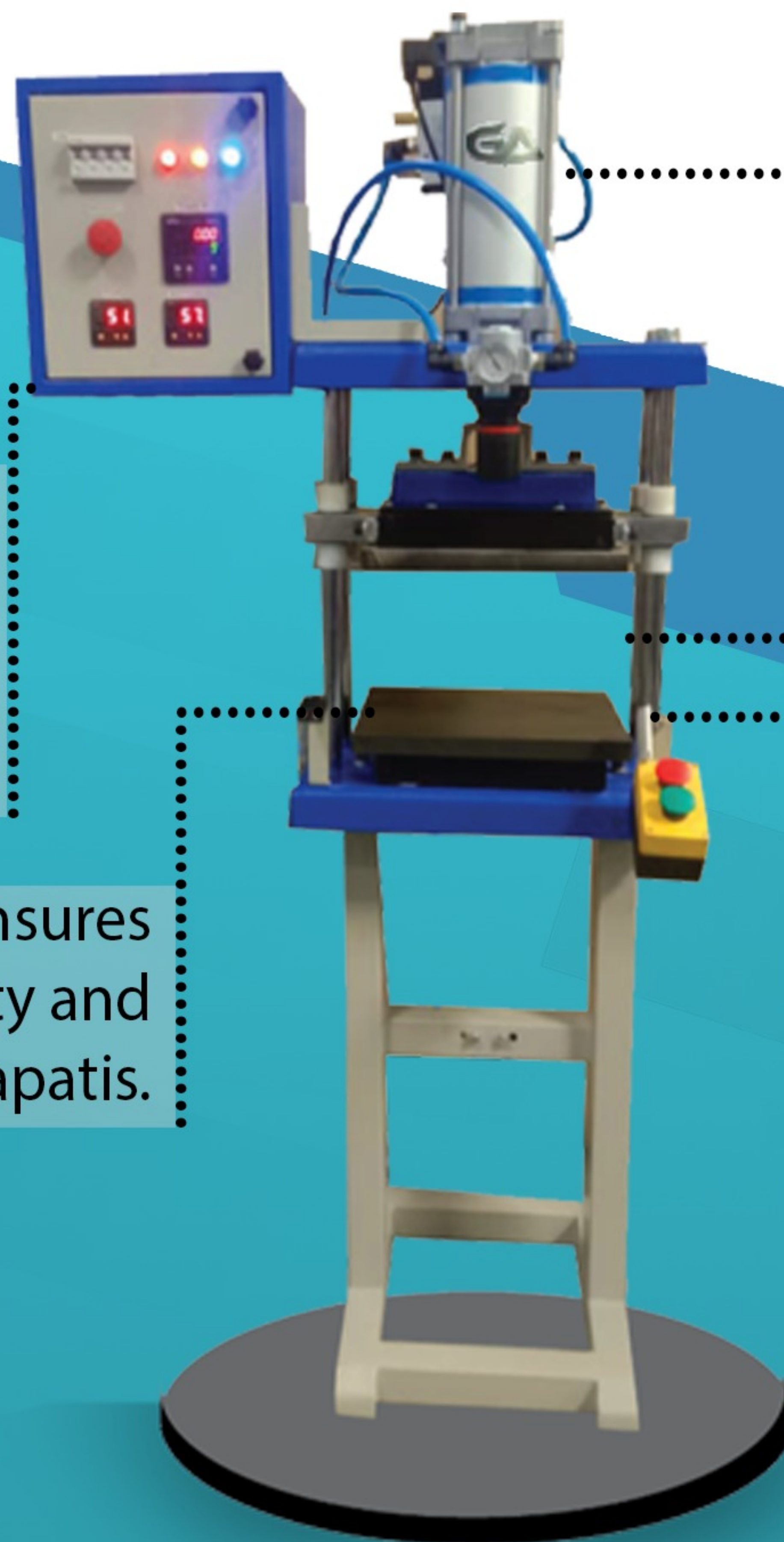
Machine (Pneumatic / Hydraulic)

The Double Ball Pressing Machine makes two chapatis at once and comes in two types: Pneumatic and Hydraulic. It efficiently creates two round, evenly cooked chapatis. Adjustable temperature controls prevent overcooking or undercooking, ensuring perfect results.

Specifications

Material	Stainless steel
Usage/Application	Commercial purpose
Capacity	1200-1400 pcs/hour
Voltage	230 V
Material Grade	304

Features



The adjustable temperature control, allows users to set their desired cooking temperature.

Even cooking ensures consistent quality and delicious chapatis.

The machine comes in two types - Pneumatic and Hydraulic.

Prepares perfectly round and evenly cooked Chapatis.

A non-stick cooking surface prevents the dough from sticking and allows for the effortless removal of cooked chapatis.

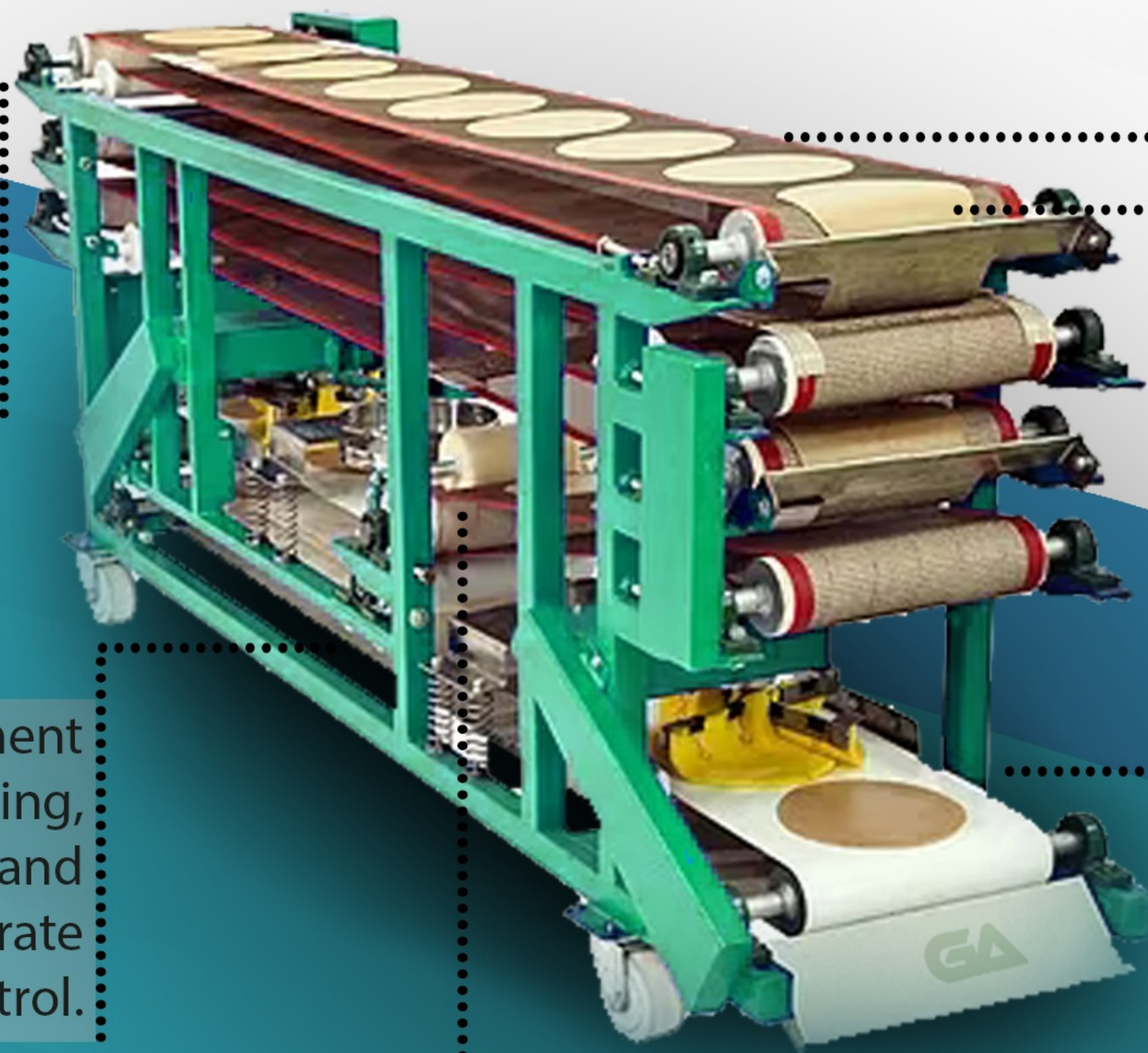
Chappathi Cooling Conveyor

The cooling conveyor has a flat surface that enables air circulation and prevents chapatis from sticking. A motor powers the conveyor, controlling its speed as it transports the chapatis. The freshly made chapatis pass through a cooling zone, where circulating cool air dissipates heat and lowers their temperature. This prevents soggy and ensures safe handling.

Specifications

Automation Grade	Automatic
Voltage	220V
Driven Type	Drive
Design	Customized
Capacity	1000 Pcs/hour
Length	8 feet

Features



Speed controller ensures even cooling, consistent quality, and texture.

Automated motor movement streamlines cooling, maximizing efficiency and ensuring accurate temperature control.

The cooling conveyor reduces waiting times, enabling a higher output

Long and flat surface efficiently circulates air around the chapatis.

The cooling process prevents chapatis from becoming soggy due to excess moisture.

Circulating cool air effectively cools down chapatis by dissipating

Coffee Bean Destoner

The Gravity Automotive's coffee bean destoner is a specialized machine that separates stones and foreign materials from coffee beans, ensuring their quality and safety before roasting. It uses a pneumatic vacuum system to remove impurities without damaging the beans. Made of stainless steel, the destoner is durable, hygienic, and corrosion-resistant. Additionally, it features a side cyclone that acts as a dust collector, maintaining a clean working environment and preserving the final product's quality.

Specifications

Capacity1	5, 25, 50, 100, 125kg
Operation Mode	Automatic
Electricity Connection	Three Phase
Motor Power	2 HP
Material of Construction(Contact)	SS
Voltage	420 V

Features

The Pneumatic operation machine separates stones, rocks, and other foreign materials from coffee beans.

The vacuum system sucks impurities without damaging the coffee beans.

The Side Cyclone Dust collector captures dust during the destoning process and keeps the working environment clean.



Coffee Beans Roaster

A coffee bean roaster transforms green coffee beans into aromatic and flavorful beans used for brewing. By applying heat during the roasting process, the beans develop their characteristic flavors and aromas.

Specifications

Capacity	400 Kg
Motor Rating	2 hp
Automation Grade	Automatic
Usage/Application	Industrial
Material	Mild Steel

Features

The instant cooling system cools the beans using forced air cooling methods.

The exhaust system in the roaster removes smoke and moisture.

Green coffee beans are roasted in the metal roasting chamber.

The agitation mechanism in the temperature control constantly exposes the beans to heat uniformly.

The operator can monitor and adjust the temperature, roasting time, and cooling settings on the control panel.



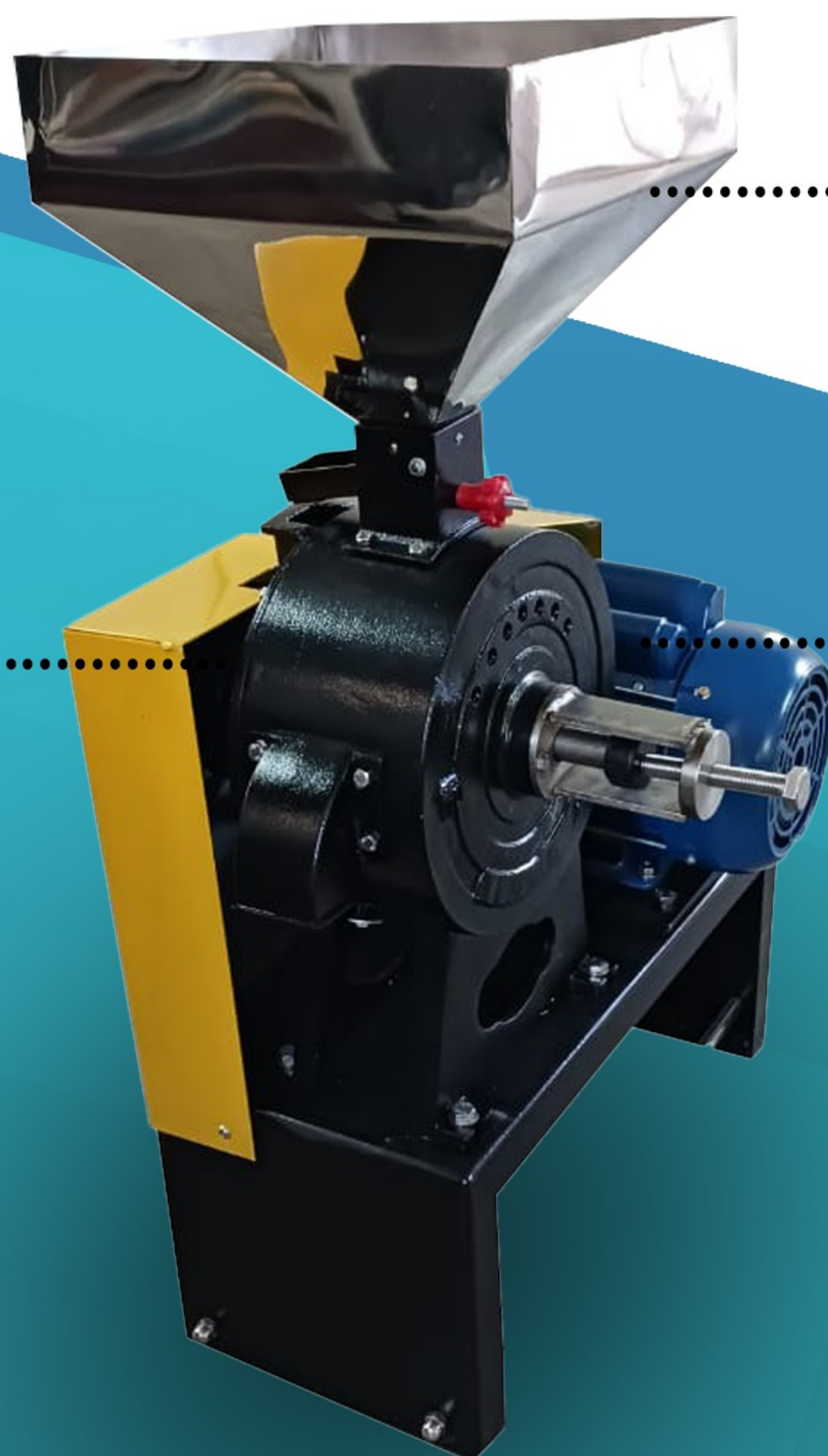
Coffee Beans Grinding Machine

A coffee beans grinder grinds whole coffee beans into a desired consistency for brewing coffee.

Specifications

Type	Stone type, Regular
Other Grinding Goods	wheat and all kinds of spices, grains
Automation Grade	Automatic
Capacity	15, 25,50, 100 kg
Motor	1 Hp
Phase	Single or three phase

Features



Whole coffee beans are loaded onto the metal hopper.

The burrs with abrasive surfaces grind the beans to the finest powder.

The Burr mechanism crushed the coffee beans into consistent particle sizes

Coffee Blender

Coffee blenders blend chicory and various ingredients to create a variety of coffee-based beverages. GA's Coffee blenders are designed to handle heavy-duty blending tasks.

Specifications

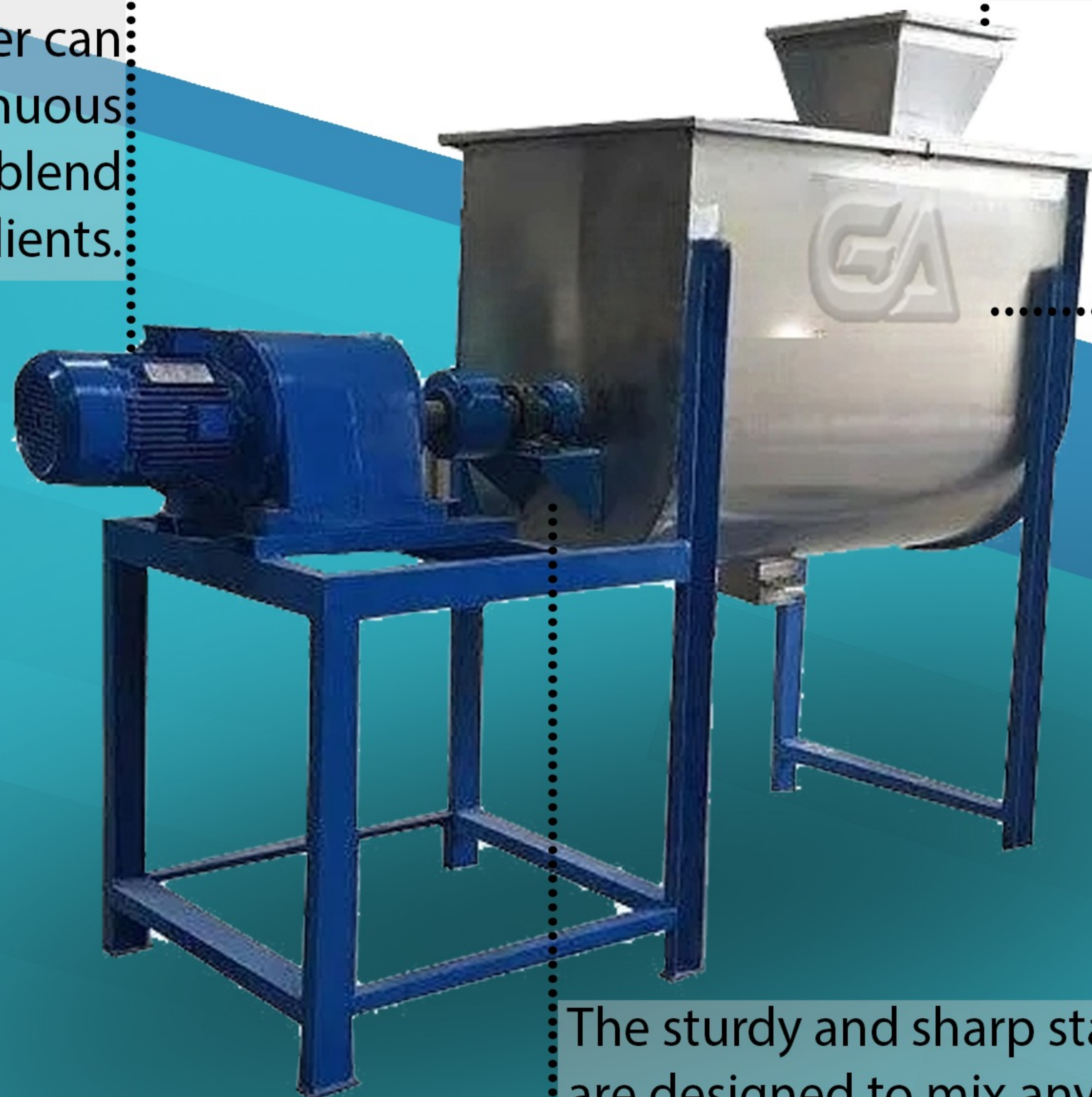
Power	Variable
Capacity	10, 25, 50, 100 Kg
Brand	Gravity automotive
Usage/Application	Commercial
Voltage	220 V

Features

The powerful motors placed in the blender can handle continuous operation and blend tough ingredients.

Ga's Blender has a secure lid with a locking mechanism to prevent spills during blending.

The stainless steel container is guaranteed for durability.



The sturdy and sharp stainless steel blades are designed to mix any type of ingredient into uniform and consistent textures.

Mini Garlic Bulb Breaker

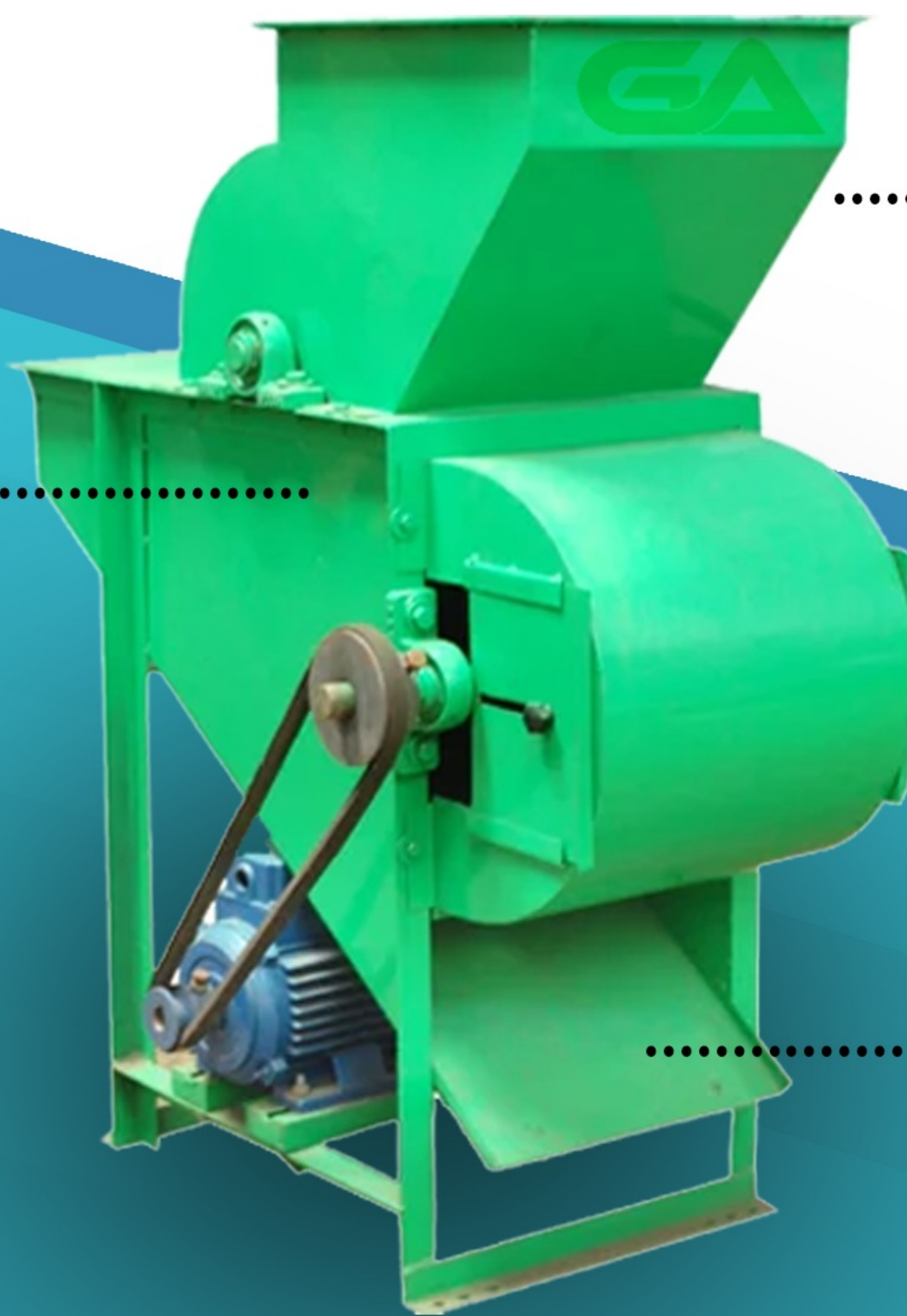
A GA's Mini garlic bulb breaker, also known as a garlic bulb separator separates individual cloves from a garlic bulb and streamlines the process of peeling garlic easily.

Specifications

Capacity	100 Kg
Motor Rating	1 hp
Automation Grade	Automatic
Usage/Application	Industrial
Material	Mild Steel

Features

Garlic bulb breakers are made of sturdy Metal to withstand the pressure and force required to separate the cloves from the bulb.



Chamber or Compartment holds the bulb securely during the breaking process.

After the separation of cloves, all the separated cloves are released by the garlic bulb breaker, and the remaining disposal peels are directed to another place

Mini Garlic Bulb Breaker

A GA's Mini garlic bulb breaker, also known as a garlic bulb separator, separates individual cloves from a garlic bulb. The cloves are then sorted and grouped based on their size into four grades: Tiny, Small, Medium, and Large. This sorting process makes it easier for further processing and ensures consistent sizing for various culinary applications.

Specifications

Capacity	400 Kg
Motor Rating	1 hp
Automation Grade	Automatic
Usage/Application	Industrial
Material	Mild Steel

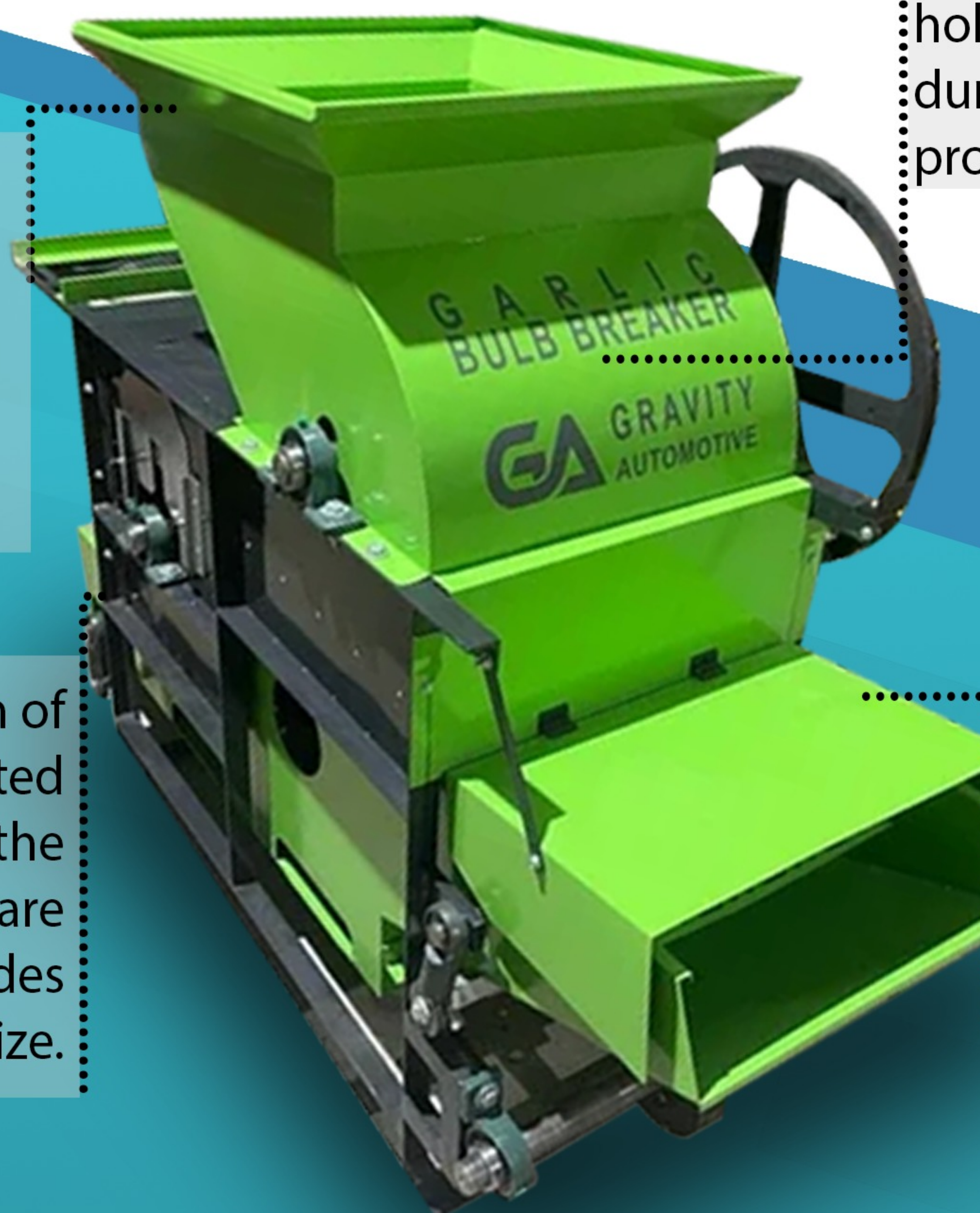
Features

Garlic bulb breakers are made of sturdy Metal to withstand the pressure and force required to separate the cloves from the bulb.

After the separation of cloves, all the separated cloves are released by the garlic bulb breaker and are sorted into four grades based on their size.

Chamber or Compartment holds the bulb securely during the breaking process.

The remaining disposal peels are directed to another place for proper disposal.



Garlic Peeling Machine

A garlic peeling machine used to automate the process of removing the skin or peel from garlic cloves. It is designed to save time and effort in commercial kitchens or food processing facilities where large quantities of garlic need to be peeled efficiently.

Specifications

Capacity	20kg, 40Kg, 60Kg, 90Kg /hr
Type	Dry Type
Automation Grade	Manual
Usage/Application	Industrial
Material	Mild Steel
Electricity Phase	Single Phase
Product To Be Peeled	Garlic
Voltage	220 V
Motor Rating	3Hp
Brand	Gravity Automotive
Frequency	60 Hz
Country of Origin	Made in India
Power Source	Electricity

Features

The GA's Garlic peeling machines use forced airflow to blow away the skin from the cloves.

The user can release the peeled garlic in batches according to the specific settings they have chosen.

The remaining disposal peels are directed to another place for proper disposal.

Garlic cloves or Bulbs are to be loaded onto the hopper.



Garlic peeling machines come in various sizes and capacities to meet different production

Small Onion Peeling Machine

A Small onion peeling machine used to automate the process of removing the skin or peel from small onions. It is designed to save time and effort in commercial kitchens or food processing facilities where large quantities of onions need to be peeled efficiently.

Specifications

Capacity	20kg, 40Kg, 60Kg, 90Kg /hr
Type	Dry Type
Automation Grade	Manual
Usage/Application	Industrial
Material	Mild Steel
Electricity Phase	Single Phase
Product To Be Peeled	Small onion
Voltage	220 V
Motor Rating	3Hp
Brand	Gravity Automotive
Frequency	60 Hz
Country of Origin	Made in India
Power Source	Electricity

Features

The small onions to be loaded onto the hopper.

The GA's Onion peeling machines use forced airflow to blow away the skin from the onions.

The user can release the peeled onions in batches according to the specific settings they have chosen.

The remaining disposal peels are directed to another place for proper disposal.

The Small onion peeler allows the user to set the timer specifying the duration of the peeling process in seconds. And the weight of the peeled garlic in grams for each batch.

Onion peeling machines come in various sizes and capacities to meet different production needs



Cashew Nuts Peeling Machine

A Kaju or Cashew peeling machine used to automate the process of removing the skin or peel from cashews. It is designed to save time and effort in commercial kitchens or food processing facilities where large quantities of cashew need to be peeled efficiently.

Specifications

Capacity	20kg, 40Kg, 60Kg, 90Kg /hr	Product To Be Peeled	Cashew
Type	Dry Type	Voltage	220 V
Automation Grade	Manual	Motor Rating	3Hp
Usage/Application	Industrial	Frequency	60 Hz
Material	Mild Steel	Country of Origin	India
Electricity Phase	Single Phase	Power Source	Electricity

Features



The GA's Kaju peeling machines use forced airflow to blow away the skin from the Cashews.

The cashews are to be loaded onto the hopper.

Kaju/Cashew peeling machines come in various sizes and capacities to meet different production needs

The remaining disposal peels are directed to another place for proper disposal.

The user can release the peeled cashews in batches according to the specific settings they have chosen.

Liquid Batter Filling Machine

A GA's liquid batter filling machine automates the precise filling of containers with liquid batter in food production, widely used in bakeries and confectioneries. It streamlines production, saving time and labor while ensuring consistent, high-quality results for cakes, muffins, pancakes, waffles, and more.

Specifications

Power	Electric
Driven Type	Electric
Automation Grade	Automatic
Usage/Application	Commercial
Material	Stainless steel
Country of Origin	Made in India

Features



Integrated mixing capabilities.

Programmable recipes for different products.

Automatic cleaning systems.

Integration with other production equipment.

Electric Dough extruding Machine

An electric dough extruding machine is an industrial equipment utilized to automate the process of extruding dough into the desired thickness and shape. This machine finds frequent application in bakeries, commercial kitchens, and food production facilities.

Specifications

Ball Size	1 - 3 Ball Per Second (Adjustable)
Frequency	50 Hz
Plant/Factory Set-Up	No
Usage/Application	Commercial
Operating Phase	Single Phase
Operation Mode	Automatic
Machine Body Material	Mild Steel
Motor Power	> 3 HP
Capacity	More Than 400Kg/h

Features

The prepared dough is loaded into the machine's Stainless steel hopper.

GA's Dough Extruder is equipped with interchangeable dies, allowing you to craft a diverse range of shapes and sizes.

Users can fine-tune various settings, such as thickness, speed, and operation mode, directly from the control panel of the machine

The conveyor belt collects and transports the dough for subsequent processing or baking.



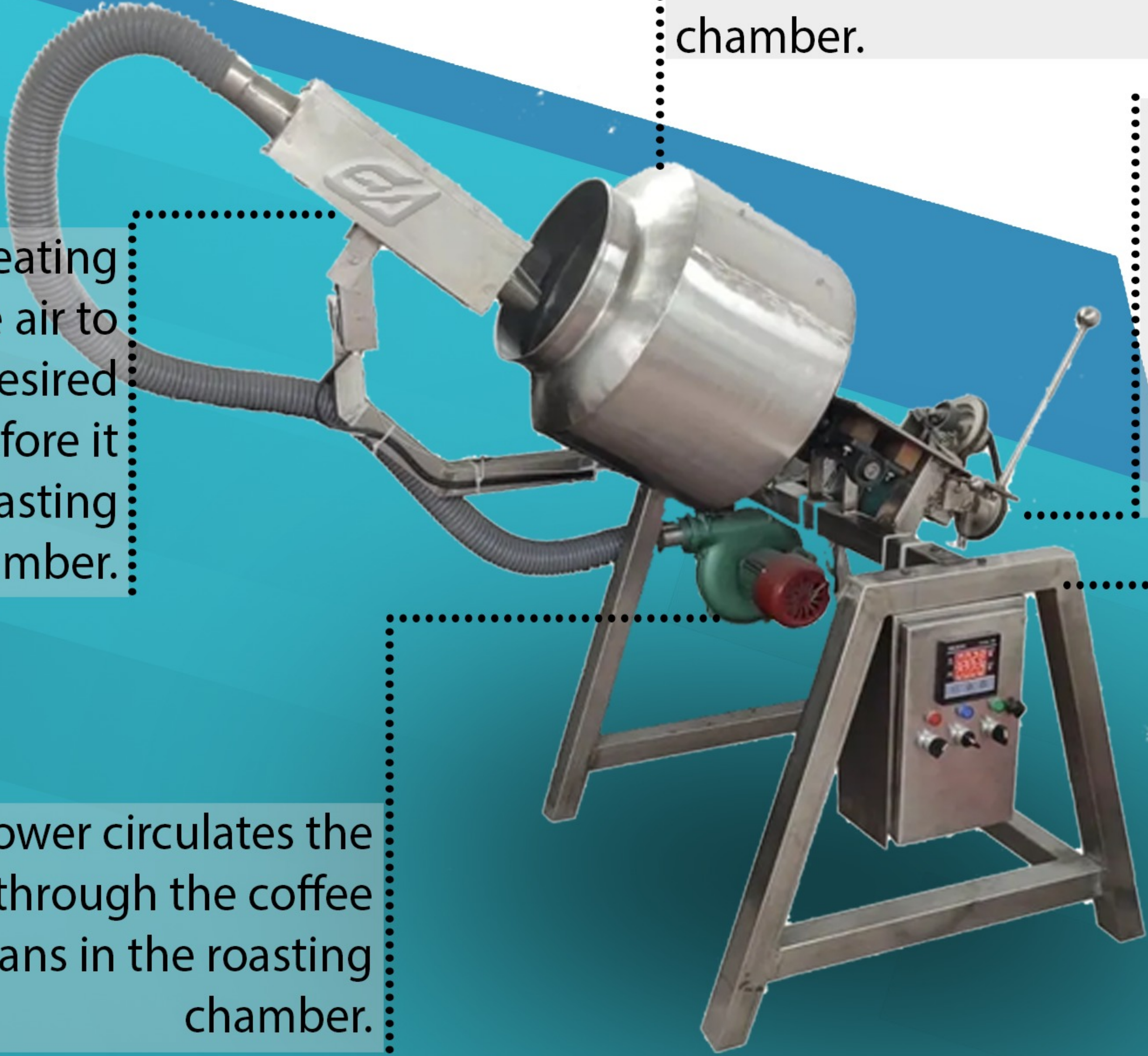
Hot Air Roaster

A GA's hot air roaster efficiently roasts coffee beans and other foods by circulating hot air. This method ensures direct contact with a heated surface, precise temperature control, even roasting, reduced smoke and odors, and shorter roasting cycles.

Specifications

Capacity	100 Kg
Coating	Food Grade
Color	Stainless Steel
Usage/Application	Industrial
Rated Power	2hp

Features



The electric heating coil heats the air to the desired temperature before it enters the roasting chamber.

A fan or blower circulates the hot air through the coffee beans in the roasting chamber.

The green coffee beans are placed into the heat-resistant stainless steel chamber.

The cooling fan in the roaster rapidly and evenly cools the roasted beans as soon as the desired roast level is reached.

The temperature control in the roaster manages the roasting process to achieve a specific roast profile.

Drier Oven

A dryer oven/drying oven/drying chamber removes moisture or solvents from various materials through the application of heat.

Specifications

Capacity	0-100 Kg
Max Temperature	80
Oven Type	YES
Material	Mild Steel
Shape	RECTANGULAR
Air-Flow Direction	Dual Air Flow

Features

Drying materials are positioned on trays or racks in ovens, where electric heating elements ensure even heat distribution for the process.

Drying ovens feature adjustable vents for expelling moisture-laden air, ensuring proper airflow to prevent moisture buildup and improve drying efficiency.

Temperature controls in the drying oven set and maintain the desired drying temperature, which can vary based on material requirements.



Safety Features:
Drying ovens are equipped with an interlock door for protection

Idiyappam Making machine

An idiyappam making machine/String hopper maker/sevai machine automates the process of making idiyappam. Idiyappam is a popular South Indian dish made from steamed rice noodles.

Specifications

Material	STAINLESS STEEL
Weight	120KG
Capacity	1500 PLATES
Power Consumption	SINGLE PHASE 230V
Machine Type	Automatic

Features

These machines offer simple disassembly and cleaning. The hopper, die plates, and other removable parts can be washed individually, ensuring hygiene and easy maintenance.

The idiyappam dough is loaded into the hopper.

The extruders press the dough and push thin strings of idiyappam onto the die plate.

The six die plates are positioned on the automatic rotating tray, and the freshly made idiyappams are deposited onto the plate at the designated volume and speed.



Crafted from food-grade stainless steel, the machine's robust body guarantees durability to endure the pressure and force

Automatic Laddu Making Machine

An auto laddu maker simplifies laddu creation - popular Indian sweets from ingredients like gram flour, sugar, ghee, and nuts. Ideal for commercial setups like sweet shops or bakeries, it ensures consistent, efficient production of large quantities with top-notch quality.

Specifications

Automation Grade	Automatic
Sweet Name	Laddu
Capacity	3000/HR
Power	0-25 kw
Voltage	220V

Features

Automatic laddu-making machines portion the dough and precisely control the weight of each laddu, guaranteeing uniformity in size and weight.

The ingredients are loaded into the stainless steel mixing chamber, where the mixing arms blend and knead the dough thoroughly.

The machine features adjustable speed controls to regulate the mixing, kneading, and shaping processes.

The machine is typically made of food-grade stainless steel.

Automatic laddu-making machines are designed for easy cleaning and maintenance.

The machine is equipped with extruders to shape the dough into a round and desired laddu shapes.



SAFETY LIVING EQUIPMENTS

Electric Insect Killer

The electric insect killer is a practical device designed to attract and eliminate flying insects by utilizing an electric grid or light source. It serves as a valuable solution for managing flying insect populations in various settings, including homes, outdoor spaces, and business establishments.

Specifications

Frequency	50Hz
Voltage	230V
Power Source	AC
Brand	BEST O PEST
Color	WHITE MS
Driven Type	HT TRANSFORMER

Features

And the compact and portable design for easy placement and installation.

Provide protection of enclosed internal components.



An electric insect killer made of durable metal.

INDUSTRIAL HEATING EQUIPMENTS

Commercial LPG Burner

A commercial LPG burner or Commercial propane burner, is a heating device commonly used in commercial kitchens, restaurants, catering services, and other food-related businesses. These burners are powered by liquefied petroleum gas (LPG), typically propane, to generate high heat for cooking and other culinary processes.

Specifications

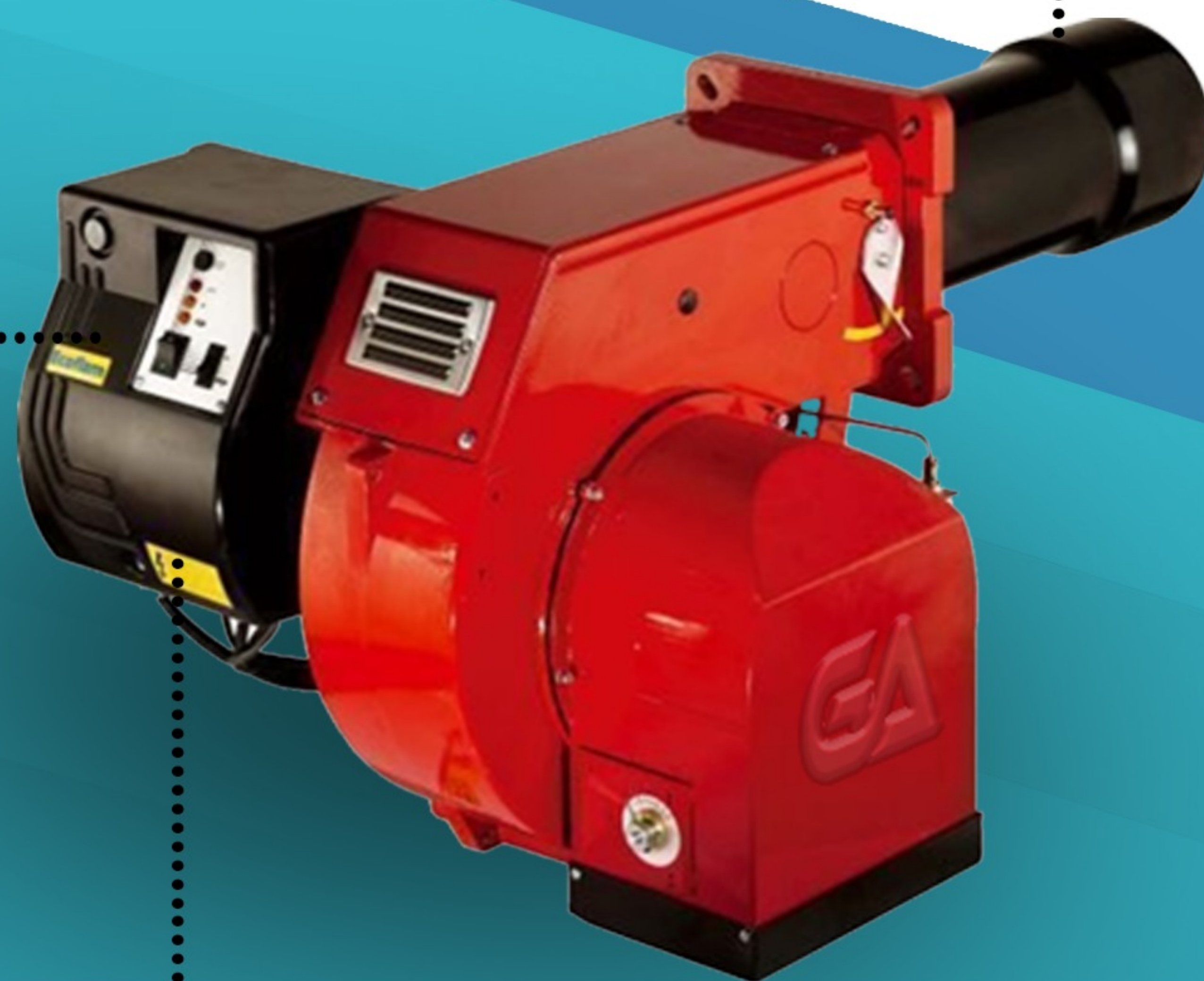
Is It Portable	Yes
Is It Rust Proof	Rust Proof
Country of Origin	Made in India

Features

Commercial LPG burners are crafted from durable metal to effectively withstand high temperatures and heavy-duty demands within a commercial kitchen environment.

GA's LPG Burners offer precise temperature control suitable for a wide range of cooking methods.

The control knobs or valves are employed to finely tune the flame intensity, allowing for precise regulation of the heat level.



The burner head is the primary component responsible for generating heat. LPG fuel is released and ignited through multiple jets in the burner head.