

LAP-5000 can combine with PP-2 to enhance automation

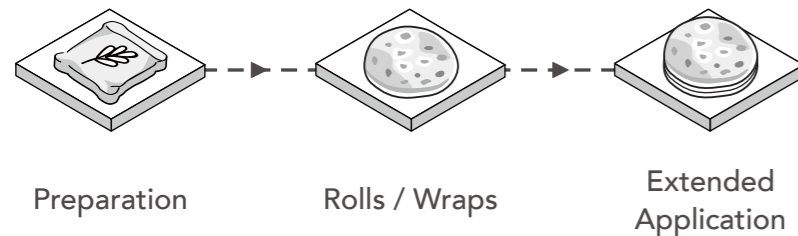
With PP-2 Automatic Filming and Pressing Machine, dough columns can be pressed into about 3-mm thin pastries, covered with plastic films, and stacked required quantity of final products in a pile.



Capacity: **1,500 pcs/hr**
Product dia.: **200 mm**



Let ANKO create a roti production solution for you.



ANKO's "roti production solution" provides comprehensive consulting service and solves problems of production based on our years of experience, which enables you to automate production with less effort and stress. You can have one-stop shopping for roti making machines, such as sieving, wrapper making, and packaging.

[Find roti production planning proposal and equipment →](#)



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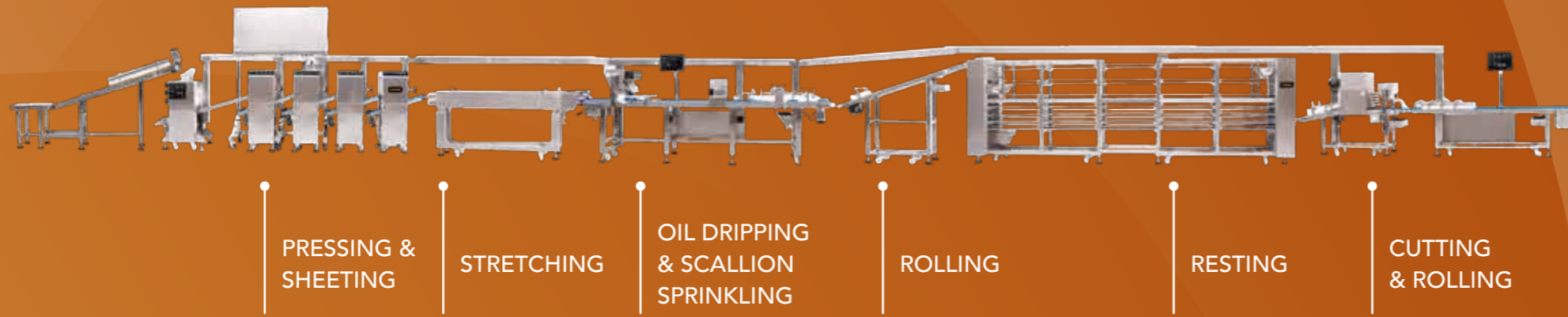
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Lacha Paratha & Green Scallion Pie Production Line

LAP-5000





Specifications

Capacity:
2,100–6,300 pcs/hr
 Product weight:
50–130 g/pc
 Dimensions: 27,480 (L) x 1,420 (W) x 2,400 (H) mm
 Power: 18 kW
 Air consumption: 1,200 L/min (@ 6.5 kg/cm²)

* Production capacity is for reference only. It'll change according to different product specifications and recipes. Specifications are subject to change without notice.



Extremely thin layer

The stretching device stretches the dough sheet into 0.8 mm.



Conveyor designed for dough resting

The conveyor is 35 meters long to let the dough rest 8 to 10 minutes.



Automatic oil feeder with temperature controller

Makes the solid fats and liquid oil drip and keep the feeder unblocked.



Scallions sprinkled evenly

The automatic sprinkling device sprinkles chopped scallions evenly on the dough sheet.



Roll up dough strips for more layers

According to the dough texture and product size, install the proper weight and number of the stainless steel wire mesh for perfectly rolling up the dough strips.



Watch Video

- **Maintain dough texture:** 4 sheeting rollers gradually roll a chunk of dough into a dough sheet to avoid too much pressure to destroy dough texture.
- **More efficient dough feeder:** Incline conveyor with an automatic feeding control sensor makes the feeding process smoother.
- One button to quickly start the entire production line
- With only 3 persons needed. One person feeds dough and ingredients and two persons collect products.

FOOD PRODUCED BY THIS MACHINE



Scallion Pancake



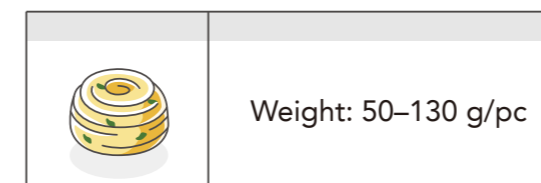
Lacha Paratha



Paratha

FOOD DIMENSIONS

Final products of LAP-5000



LAP-5000 paired with PP-2 can press dough into a circle.

