USER MANUAL

SMART ROLL PRO

FM01 / XM01 / FM06 / XM06

Automatic Chapati & Roti Rolling Machine

1. Introduction

The FM01, XM01, FM06 and XM06 Smart Roll Machines are compact automatic machines designed to quickly roll uniform chapatis or rotis with minimal effort.

The machine works using a rotating bottom disc and a controlled pressing arm that rolls the dough evenly between two sheets. This ensures consistent thickness and round shape while reducing manual effort.

These machines are suitable for homes, small kitchens, cloud kitchens and food preparation areas.

2. Power Requirements

The machine is designed to operate with country-specific power voltage.

Typical options include:

- 110V AC for North America and similar regions
- 220-240V AC for India, Europe, Asia and most other regions

Always verify the voltage rating mentioned on the machine label before connecting to power.

3. Machine Components

Main parts of the machine include:

- Top round sheet placed above the dough ball
- Bottom thick sheet with notch placed below the dough ball
- Rotating bottom disc which helps roll the dough
- Pressing arm that presses and rolls the dough
- Start button to initiate the rolling cycle
- Power switch located on the side of the machine
- Thickness adjustment knob for controlling roti thickness
- Yellow LED indicator showing machine operation

4. How the Machine Works

The machine uses a pressing and rotating mechanism.

When the machine starts, the bottom disc rotates and the pressing arm moves downward to roll the dough evenly between the sheets.

Once the rolling process is completed, the pressing arm automatically moves back to the upper position.

During the rolling cycle, the yellow LED indicator blinks to show that the machine is in operation.

5. Operating Instructions

Step 1 – Machine Home Position

When the machine is powered ON for the first time after unpacking, the Pressing Arm automatically moves to its top home position. During packing, the arm rests on the rotating disc, and no user action is required in this step.

Step 2 – Prepare dough

Prepare small and uniform dough balls suitable for chapati or roti.

Step 3 – Place the sheets

Place the sheets in the following order:

- Bottom sheet – thick sheet with the notch facing downward
- Top sheet – round sheet placed above the dough ball

The dough ball should be placed between the two sheets.

Step 4 – Load the dough

Place the dough ball at the center of the bottom sheet.

Step 5 – Switch on the machine

Turn on the power switch located on the side of the machine.

Step 6 – Start rolling

Press the start button.

Step 7 – Rolling operation

After pressing start:

- The yellow LED begins blinking
- The bottom disc rotates
- The pressing arm moves down and rolls the dough

Step 8 – Completion of cycle

After rolling is finished, the pressing arm automatically lifts back up.

Remove the rolled chapati and proceed to cooking.

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6. Thickness Adjustment

The machine includes a manual thickness adjustment control.

Rotate the knob according to the arrow markings provided on the machine.

- Clockwise direction increases thickness
- Anti-clockwise direction reduces thickness

Adjust gradually until the desired thickness is achieved.

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7. Adjusting for Best Results (Trial and Error Tips)

Since dough consistency varies, some adjustment may be required.

For best results:

- Use soft and well kneaded dough
- Ensure dough balls are uniform in size
- Lightly dust the sheets with flour if sticking occurs
- Adjust the thickness setting slowly until the preferred result is obtained

- Allow the machine to complete the full rolling cycle before removing the chapati

If the roti is:

- Too thick → reduce the thickness setting
- Too thin → increase the thickness setting
- Not round → ensure the dough ball is placed at the center
- Sticking → lightly dust flour on the sheets

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8. Safety Precautions

- Do not insert fingers between the pressing arm and disc during operation
- Keep hands away from moving parts while the machine is running
- Do not operate the machine with wet hands
- Ensure the machine is placed on a stable and flat surface
- Keep children away from the machine during operation
- Disconnect power before cleaning or performing maintenance

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9. Cleaning and Maintenance

Proper cleaning ensures hygiene and long machine life.

After each use

1. Switch off the machine and unplug it.
2. Remove the rolling sheets.
3. Clean the sheets using mild soap and water.
4. Wipe the machine body using a dry or slightly damp cloth.

Regular maintenance

- Ensure flour or dough does not accumulate near moving parts
- Do not wash the machine body with water
- Periodically check that the pressing arm moves smoothly

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10. Important Usage Caution

- Use the machine only for dough rolling purposes
- Do not place hard or non-food items inside the machine
- Do not use very large dough balls
- Do not adjust the thickness knob while the machine is rolling
- If unusual noise or vibration occurs, stop the machine immediately and check the setup

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11. Storage

If the machine will not be used for a long period:

- Clean the machine thoroughly
- Store it in a dry location
- Cover the machine to prevent dust accumulation