

TEFF INJERA MAKER

Model: CYP-IM9

- High-Efficiency Teff & Injera Production
- Export-Ready | CE Certified

1. Product Overview

The CYP-IM9 is a professional automatic Teff Injera Maker, designed for high-efficiency production of traditional Ethiopian flatbreads such as Injera and other fermented pancakes. This machine is ideal for commercial food factories, ethnic food suppliers, and bakery production lines. It offers a fully automated solution from batter dispensing to baking and output, ensuring consistency, hygiene, and export compliance.

2. Key Features

- Fully automatic injera making process
- Adjustable baking temperature and speed
- Suitable for Teff, Injera, and other ethnic flatbreads
- Easy operation with user-friendly control panel
- Non-stick baking surface
- CE-certified and export-ready configuration

3. Technical Specifications

Item	Specification
Model	CYP-IM9
Production Capacity	240 pieces/hour (adjustable)
Product Diameter	40/50 cm (customizable)
Heating Method	Electric
Voltage	220V / 380V, 3-phase, 19,800W
Dimensions	W2,300 x D2,100 x H1,300mm

4. Applications

Injera and Teff flatbread production lines

Frozen food processing plants

Ethiopian restaurants and food distributors

Export-oriented food manufacturing companies



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