



Jas

ENTERPRISES

AN ISO 9001:2008 CERTIFIED COMPANY

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Jas enterprises the pioneers in the "Indian food processing and size reduction equipments" has extensive customer base. Since 1990 Jas Enterprise has created and improved food processing and size reduction technology with continuous efforts and time invested in research and development.

Jas Enterprise undertake design, development and production of specialized equipments and automated process controls to the individual customer requirements. Jas Enterprise can undertake complete turnkey project in the field of food processing, and size reduction of ayurvedic medicine, chemical grinding, mineral crushing, cattle and poultry feed grinding et cetera

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ABOUT JAS ENTERPRISES

Chairman's desk

As a leader in the field of food processing plants, machinery & equipment the company is also a key member of the Indian food Project. Through this project, Jas Enterprises satisfies domestic and international customers' one-stop shopping needs. The company has experience customizing their machines to match particular food market demands. Jas can show members how to choose the right equipment and install that equipment in the right places, analyze, design and rebuild factories, and even develop marketing plans.

"We do believe our success relies on our customers' success," said Jas Enterprises Chairman Mr. S. M. Sheth. For this reason, Jas pays great attention to making their customers' successful; it provides excellent quality, fast, responsive customer service, tailor-made machines to suite each individual customer and reasonable prices.

"Market analysis is the only way to follow market trends. Therefore supermarkets are the first place that I would visit, followed by food factories, each time I go overseas," said Mr. Sheth. For many years, has taken part in international / national trade shows, such as the Food Tech, Engimac. Now the company is well known in Europe as a leading manufacturer of food making machines. All products from Jas Enterprises conform to standard product directives, such as ISO 9001, HACCP (Hazard Analysis and Critical Control Points), and other standards.

The reason most people prefer handmade finger foods is because, after a long time, old-fashioned machines would cause food to lose pastry elasticity and introduce changes to the real taste of fillings. However, Jas has special designs for all its food making machines that make finger foods taste just like hand-made.

Our Team

Optimum pricing teamed up with on-schedule delivery has made us immensely popular among our hugely satisfied clientele. We boast of over 10,000 dedicated and high profile clients who have appreciated our quest for excellence, by giving us repeat orders. We welcome new business ventures and orders with the assurance of timely delivery & quality products.

A unique strength of Jas enterprises is our team. We are composed of a powerful team of a behavioral researchers and business professionals with a vast amount of expertise and experience covering a number of industries, research topics and global markets. Our team members have advanced degrees in their files. Our diverse backgrounds provide the necessary skills and expertise for each project. We are committed to keeping our client's needs at the forefront of all our studies.

A Strategy that delivers

At Jas enterprises, our relationship with our customers is not merely grounded on the substratum of business transactions; rather it envisages the entire spectrum of the aspects of mutual growth. Hence, we can say that we deliver more than just products.

As on today Jas enterprises, who has the penchant for excellence, is the result of painstaking endeavor for quality improvement through extensive study, trials, obtaining feedback, from various clientele and carrying out development and improvement to eliminate the bottle necks & problems faced by our clientele.

We offer

Competitive advantage through talent, performance management, and experimentation

We specialize in supplying a diverse range of customized solutions. Innovation and technology have been our forte, and thus we keep developing new products to keep in pace with the global competitiveness. The Company's product range is the result of excellent team efforts of professional workforce, which is conscious of the continuous and rapid growth of the Food Industry. We provide complete industrial



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pulverizers, hammer mills, vibrating & rotating screens, mixing & blending machines, chapati making machines, noodle processing machines, vermicelli processing machines, papad making machines, potato chips making machines, banana chips making machines, namkeen making machines, commercial kitchen equipments, beverage processing machines, beverage processing machineries and other food processing Solutions.

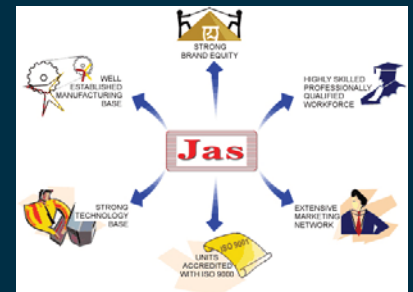
At Jas Enterprises, we strive for continuous improvements to achieve high quality and competitiveness in existing processes and for new products. Every unit of the group has sought to consolidate its expertise in its own areas of operation. However, the group has grown not just through addition of these strengths; it has grown far stronger through synergies established between them. The ISO 9001:2008 Quality Assurance departments continuously monitors and ensures all aspects of quality control, which include: Analysis of incoming materials.

In-process intermediates and final products as per the respective specifications which could sometimes be specially indicated by the customers.

Strengths

Infrastructure - Having a well-equipped administrative office and manufacturing facility we proudly acclaim to cater to our customers the best of product and service delighting them always.

Team work - Optimum pricing teamed up with on-schedule delivery has made us immensely popular among our hugely satisfied clientele. We boast of over 10,000 dedicated and high profile clients who have appreciated our quest for excellence, by giving us repeat orders. We welcome new business ventures and orders with the assurance of timely delivery & quality products.



A unique strength of Jas Enterprises is our team. We are composed of a powerful team of a behavioral researchers and business professionals with a vast amount of expertise and experience covering a number of industries, research topics and global markets. Our team members have advanced degrees in their fields. Our diverse backgrounds provide the necessary skills and expertise for each project. We are committed to keeping our client's needs at the forefront of all our studies.

360° Solutions - With our extensive range of products and services, we cater to almost all needs of our customers by being a one-stop solution provider. We provide Turnkey Solutions to our customers for food processing machineries. We take care of even smaller requirements of our customers making it comfortable and easy for them.

Customer-centric Approach - Keeping customers as the focal point, all our actions are directed towards total customer satisfaction. Customer Service to us goes beyond providing business solutions. It is all about assisting them in achieving their business goals through our best-of-breed solutions, superior execution and responsive service.

Quality Policy

We, at Jas Enterprises are committed to achieving full customer satisfaction and enhancing it. This commitment is shared by all our employees and is an integral part of the fundamental value system of our company.

We shall achieve this by continual improvement of processes, products, services and systems, designed to meet the expectations of the customers, and thereby foster good partnerships with them.

MINI DAL MILL

Pulses are basically grain legumes. They occupy an important place in human nutrition due to their high protein content than cereal grains. In Indian dietary regime it occupies an important place. Since majority of Indians are vegetarians, they depend largely on grain legumes (pulses) for their dietary protein. Legumes contribute a major portion of lysine in the vegetarian diet. They are also a fairly good source of vitamins like thiamine, machine, riboflavin and much needed iron. Therefore its quality availability to the common man is a major challenge. Since recovery was poor in traditional technologies, adoption of modern technology will go a long way in meeting the need of the common man.

Jas enterprises offer mini dal mill. This mini dal mill is simple



Front View of Mini Dal Mill

in construction and easy to operate & maintain. It consist of horizontal tapered roller is covered with emery coating, surrounded by a screen through which the husk is discharged. The shelled pulses are passes through an aspirating fan on the oscillating sieve unit, where appropriate grading of pulses is done. It is run by Automatic arrangement are made for collection of de husked and split pulses, un-de-husked and split pulses, un de husked pulses, broken, husk in separate containers and bags. This machine offers dust free operation, does not cause pollution, retains proteins, natural shine et cetera

Advantage & Special Feature of Mini dal Mill

- Suitable for processing of all types of pulses.
- Easy to operate.
- Operates by Electric motor / oil engine
- Recovery of head pulses - 78% to 80%
- Recovery of broken - 1 to 3%
- De husks and splits almost all pulses
- Spacial provision for bangel gram (Chana , Cheack peas) by stone chakki for de husking and splitting.
- Retains proteins and natural shine
- Dehusked and split pulses
 - o Un de husked pulses
 - o Broken
- Pollution free operation
- Compact size

Construction of Dal Milling (Pulse Milling)

This mini dal mill is simple in construction & easy to operate & maintains. It has been developed for de husking and splitting of food legumes viz. pigeon pea gram and black gram. It consists of horizontal tapered roller the roller is covered with emery coating surrounded by screen through which husk powder is discharged. The shelled dals pass through aspirating fan on oscillating sieve unit where appropriate grading of dals is done.

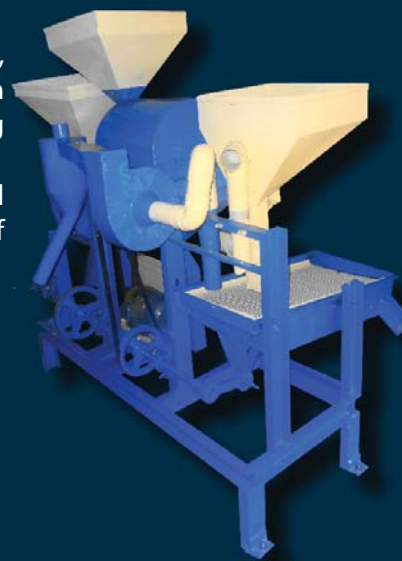
The vibratory sieves are provided with different size holes to match the requirements of the type of dal being processed. The vibration are included a cam operated link which is mounted on a counter shaft (motor derived shaft) with this mini dal mill Jas enterprises is provided paddle type screw mixer in all mild steel construction with worm shaft.

Process of Dal Milling (Pulse Milling)

Basic processes in dal milling are cleaning, grading, conditioning, de husking, splitting, and separation, polishing and bagging. Major variation is involved with de husking process only. Sometimes linseed oil is also used during dry milling operation to impart shine or better appeal to the milled dal.

The removal of the outer layer of husk and splitting the grain into two equal halves is known as milling of pulses. To facilitate de husking and splitting of pulses alternate wetting and drying method is used.

Flow Chart of Dal Milling (Pulse Milling)



Description of various Mini dal mill's Unit of Operations:

Cleaning and grading:

This unit consists of a vibratory inclined sieve, hopper, grain collector, waste collector and motor. The vibratory sieves are providing with different size holes to match the requirements of the type of dal being process. The vibrations are inducing by a cam-operated link, which is mounts on a motor driven shaft.

Pitting:

An emery roller machine is used for cracking the husk layer and for scratching of clean pulses passing through it. This is done for loosening the husk from sticking to the cotyledons in order to facilitate subsequent oil penetration in the following unit operations. Gradually the clearance between the emery roller and cage (housing) is narrowed from inlet to outlet. Cracking and scratching of husk takes place mainly by friction between pulses and emery as the material is passed through the narrowing clearance. During the operation some of the pulses are de husked and split which are separated by sieving.

Pretreatment with Oil & Water:

A screw conveyor allows passing the scratched or pitted material through it and mixing of some edible oil like linseed oil is complete. The linseed oil is use at the rate of 1.5 to 2.5 kg/tones of pulses(please refer our guideline for lintel). These are keeping on floors as required to diffuse the oil.

De-Husking and splitting:

For de husking of conditioned pulses emery stone coated emery rollers are used. In one pass about 50% of pulses are de husked. De husked pulses are split into two parts. De husked split pulses are separated by sieving and the husk is aspirated off. Anti shoplifting pulses and tail pulses are again de husked and milled in a similar way. For complete de husking and splitting the whole process is repeated two to three times

Pre Milling of Pulses:

To obtain best results during de-husking and splitting of pulses in the pulse de husking machine in Jas brand mini dal mills, latest model improved version, pre milling including grading of pulses size wise is very essential.

The raw pulses are first clean of dust, chaff, stones and other extraneous materials. Sieves grade cleaned pulses or pulses graded and soaked in water in cement's tanks having 6" depth. Height of pulses soaked be 5" and the water level should be 1" above the pulses.

Soak pulses are taken out of the water after specific time and put on the sieve. Swollen pulses which do not pass through sieve (from which un-swollen pulses earlier passed through the same) are ready for heaping in shade whereas the pulses which pass through the same sieves. Then these pulses are ready for heaping in shade. Degree of happing of swollen pulses in shade should be 30 to 40. This process should be continuing until the pulses are swill to the desired extent.

There after the pulses are in thin layers in the open sun drying. Duration of sun drying of pulses vary according to weather condition prevailing at the time of processing.

After sun drying, the pulses are again heap in shade so moisture contents in the pulses may become uniform as need in them for de-husking.

Then the pulse are graded again fed in to the pulse de husking machine in jas mini dal mill in graded lots to achieve he best results with minimum brokenness.

For the guidance of the entrepreneurs, the process of details of pre-milling of pulses after proper cleaning is show here after in a tabulated chart.

Note: -

- Period of soaking in water will vary according to weather condition and quality of pulses.
- Duration of sun drying will vary according to weather condition.
- Pulses should not be warm at the time of De-husking/splitting.
- Pulses should be de-husk and split in graded lots only.
- Pulses shown at one & two must be dry within 3 days to get better results. Their processing in any season should be avoiding.
- The de-husked pulses mixed with the un-husked pulses and the husks are again de-husked in the Jas brand mini Dal mill as usual. In second pass all, the pulses are de-husked.

Application of Jas brand mini dal mill

Our mini dal mill can produce almost all dals like Bengal gram (The chickpea {Cicer arietinum } (also garbanzo bean Indian pea ceci bean) pigeon pea, also known as toor dāl or arhar dāl (India), Congo pea or gungo pea (in Jamaica), Pois Congo (in Haiti), gandul (in Puerto Rico), gunga pea, or no-eye pea, Masoor { lentil (Lens culinaris)}, Khesari, Matar (Peas), Soya bean, Vigna mungo, known as Urad, urad dal, udad dal, urd bean, urd, urid, black matpe bean, black gram, black lentil, maas (in Nepali), đậu đen (Vietnamese, literally: black bean) or white lentil, is a bean grown in southern Asia. Green Gram (Moong, Mung beans), Moth Beans, et cetera

Guideline for pre treatment

Serial No.	Name(s) Of Pulses	Pretreatment with Oil	Period of heaping in shade	Duration of sun drying	Period of heaping in shade	Percentage of moisture for splitting needed for splitting & De-husking	Size grading for De-husking & splitting	Splitting only
1	2	3	4	5	6	7	8	9
1	Bengal Grams (Chana) (chick-pea)	Soaking in water for 30 to 40 minutes	1 Hour.	2 to 3 days	6 to 8 hours.	10 to 12%	Needed	No Needed
2	Arhar/ Tur/ pigeon peas/ red grams	Soaking in water for 60 to 90 minutes	3 Hour.	2 to 3 days	6 to 8 hours.	11 to 12%	Needed	No Needed
3A	Masoor (lentil) Fresh crop before rains	Lot of 100 kg Of pulses to be mixed in 5 kg Of water	To be kept for 10 to 11 hours under dry sacks	No Needed	No Needed	10 to 12%	Needed	No Needed
3B	Masoor (lentil) Fresh crop after rains	To Sprinkle water to get the desired moisture	To be kept for 10 to 11 hours under dry sacks	No Needed	No Needed	10 to 12%	Needed	No Needed
4A	KHESARI fresh crop before rains	Lot of 100 kg of pulses to be mixed in 5 kg Of water	To be kept for 10 to 11 hours under dry sacks	No Needed	No Needed	10 to 12%	Needed	No Needed
4B	KHESARI fresh crop After rains		To be kept for 10 to 11 hours under dry sacks	No Needed	No Needed	10 to 12%	Needed	No Needed



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Serial No.	Name(s) Of Pulses	Pretreatment with Oil	Period of heaping in shade	Duration of sun drying	Period of heaping in shade	Percentage of moisture for splitting needed for splitting & De-husking	Size grinding for De-husking & splitting	Splitting only
1	2	3	4	5	6	7	8	9
5A	Mung (Green Grams) fresh crop before rains	Lot of 100 kg Of pulses to be mixed in 5 kg Of water	To be kept for 10 to 11 hours under dry sacks	No needed	No needed	10 to 12%	Needed	No Needed
5B	Mung (Green Grams) fresh crop After rains	To Sprinkle water to get the desired moisture	To be kept for 10 to 11 hours under dry sacks	No needed	No needed	10 to 12%	Needed	No Needed
6A	Urid (Black Grams) fresh crops before rains	Lot of 100 kg Of pulses to be mixed in 5kg Of water	To be kept for 10 to 11 hours under dry sacks	No needed	No needed	10 to 12%	Needed	No Needed
6b.	Urid (Black Grams) fresh crops after rains	To Sprinkle water to get the desired moisture	To be kept for 10 to 11 hours under dry sacks	No needed	No needed	10 to 12%	Needed	No Needed

Further process details of pulses at Serial No. 5A, 5B, 6A & 6B Moong (Green Grams) & Urid (Black Grams)

Oil treatment	Period heaping in shade	Sun drying	Heaping in shade	De-husking
10	11	12	13	14
100 Kilo-grams(220.462 lb.) of split pulses to be massaged by 200 Grams of edible oil, grade wise	5 to 6 hours	2 to 4 days	6 to 7 hours	Needed

Standard accessories of Mini Dal Mill (Pulse Mill)

- Motor pulley.
- Adjustable rail for fixing motor.

Extra Accessories of Mini Dal Mill

• Suitable 4 pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 3 or 1 Phase }

• Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top for single Phase Electric Motors or starter and an ampere meter for three phase electric motor.

- Foundation bolts
- V. Belts
- Magnetic Hopper
- "Jas" Brand Dal (Pulse) Polisher Machine

De husking and splitting of pre - conditioned pulses per hour of Mini dal Mill

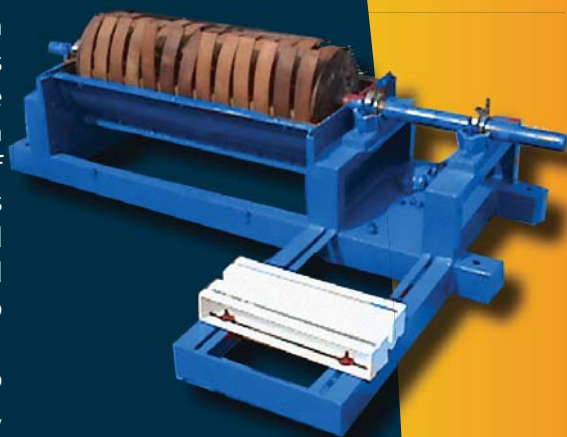
Serial .No.	Name of Pulses	Jas -MDM-6265 Capacity in Kg/Hr.	Jas -MDM-6565 Capacity in Kg/Hr.
1.	Gram (Channa), Bokla	90 to 120	200 to 210
2.	Khesari, Matar (Peas), Soya bean	90 to 100	175 tp 200
3.	Pigeon Pea (Red Grams, Arhar, Toor dal)	70 to 80	175 to 190
4.	Lentil (Masoor)	100 to 125	250 to 350
5.	Black Gram (Urad)	60 to 80	150 to 200
6.	Green Gram (Moong, Mung beans), Moth Bean	60 to 80	150 to 200
	Required Space	Length 1650 mm x width 900 mm x height 1350 mm	Length 2135 mm x width 1220 mm x height 1750 mm



LENTIL, DAL, PULSE POLISHER (SCOURER)

Pulse scourer is a machine for polishing pulses. They are used in various pulse mills for post-treatment and obtaining polishing. It is operated by a motor and the hopper is mounted at one end. The roller with lather rotates inside a screen. Passing through the screen dust get removed and the pulses which are polished pulses out of the outlet which is at the other end of the machine. Our machines are suitable to be used for polishing several type of pulses, grains and different type of crops. Furthermore, these products are equipped with advanced techniques to provide a shiny and silky finish to grains, pulses and rice.

Jas Enterprises offer Horizontal Scourer has been engineered to provide a thorough scouring and impacting effect on grains, pulses, and is used in various places within grain cleaning



plants Horizontal Scourer has been engineered to provide a thorough scouring and impacting effect on grain and is used in various places within grain cleaning plants.

Key features of grains, pulses, dal scourer

- Unique and reliable design
 - The grains, pulses, dals are highly effective as well as nonstop continuous polishing process.
- Easier operation & less maintenance cost.
- Retains proteins and natural shine.
- Compact design, occupies very little space.
- A minimized power consumption by the way of friction losses. Low noise operation, no wastage of product and no pollution hazard.

Constructions of grains, pulses, dal scourer

A JAS enterprise is offering grains, pulses, dal, polishing machine. This machine is simple in construction and easy to operate & maintain. It consist of horizontal lather roller is covered with, surrounded by a screen. Pulses, rice are passes via feeding hopper between screen & leather belts roll. Because of lower rpm of machine grains, pulses etc ... were giving glossy shine. The complete unit is mounting on heavy duty c section channel.

Operation of grains, pulses, dal polisher

A JAS enterprise is offering grains pulses, dal polisher. This machine is simple in construction and easy to operate & maintain. It consist of horizontal emery roller is covered with, surrounded by a screen. Pulses, rice, wheat, maize, are passes via feeding hopper between screen & lather roll. Because of lower rpm of machine grains, pulses etc... were giving glossy shine.

Application of grains, pulses, dal polisher

Used for polishing of peas, beans, rice and other seeds. Also for de rooting of malted sorghum gentle polishing action from abrasive interaction of seeds and polisher screen, propelled by soft leather thongs. Robust construction

Standard accessories of grains, pulses, dal polisher

- Motor pulley.
- Adjustable rail for fixing motor.

Extra accessories of grains, pulses, dal polisher

- Suitable totally enclosed fan cooled 4 pole three phases or single phase squirrel cage motor as per is: 325 or 996.
- Suitable miniature circuit breaker as per is: 8828 with 3 meter cable & 3 pin top as per is: 1293 for single phase electric motors.
- Starters, ampere meter, for three phase electric motor.



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Model No.	In Side Fitted Roll Size	Shaft	M/c RPM	Capacity per hrs kilograms	Electric Motor Required	Over All M/C Size L x W x H (MM)
Jas-DP-1	Ø228 mm x 533 mm length	40 mm	1000	200-250	1.5 kw	1420 x 480 x 500
JAS-DP-2	Ø228 mm x 685 mm length	40 mm	1000	500-800	3.75 kw	1625 x 480 x 500
JAS-DP-3	Ø254 mm x 760 mm length	51 mm	1000	1000-1200	5.62 kw	1680 x 500 x 500
JAS-DP-4	Ø304 mm x 760 mm length	51 mm	1000	1500-2000	7.5 kw	1680 x 520 x 520
JAS-DP-5	Ø304 mm x 840 mm length	51 mm	1000	2000-2500	9.75 kw	1680 x 560 x 520
JAS-DP-6	Ø355 mm x 760 mm length	51 mm	950	2500-3000	9.75 kw	1680 x 600 x 600
JAS-DP-7	Ø355 mm x 840 mm length	51 mm	950	3000-3500	9.75 kw	1830 x 600 x 600
JAS-DP-8	Ø355 mm x 840 mm length	65 mm	950	3000-3500	9.75 kw	1830 x 600 x 600
JAS-DP-9	Ø410 mm x 840 mm length	65 mm	850	3500-4000	11.25 kw	2000 x 720 x 760

Note:-

The machine body is made out of rigid steel and can be assembled either on a MS Stand or on a constructed concrete / brick platform according to the requirement of the buyer. 150MM Taper fit.

EMERY ROLL MACHINE (HUSK REMOVER)

Emery Roller is a machine for de-husking pulses thus this machine some time called as Pulse Splitter. They are used in various pulse mills for pre-treatment and obtaining gota. It is operated by a motor and the hopper is mounted at one end. The roller with emery rotates inside a screen. Passing through the screen husks get removed and pulverized. The pulses which are shelled get out of the outlet which is at the other end of the machine.

Jas Enterprises offer horizontal abrasive carborundum / emery stone grits roller cylindrical mill of different capacity, run by electric motor was developed for de-husking and splitting of food legumes viz. pigeon pea gram and black gram. It consisted mainly of emery coated roller to give 850-900rpm and dal (splits) recovery 74.75%. Though the unit is similar to traditional miller



machine and gives more or less the same dal recovery. It is useful for small scale production of dal in villages & towns.

Key features of Emery Roller Machine (Husk Remover)

- Suitable for processing of all types of pulses with use of Screen
- Easy to operate. Also having screen setting to get maximum life of abrasives stone
- Operates by "flat / V belt pulley drive"
- Retains proteins and natural shine

Constructions of Emery roller (Husk Remover)

Emery Roller is used for De husking the pulses, wheat, grains, corn, maize, rice and many more is consist heavy duty fabricated Cover & Structure. Roller is rotating with a Emery Roller with lower RPM. Both end of shaft is fixed with Baring & Bearing housing to reduce the rotating frictions of the shaft and get with higher affectingly. The complete unit is mounted on heavy duty C Section Channel.

Operation of Emery roller (Husk Remover)

Jas Enterprises is offering Emery roller (Emery Roller Machine). This machine is simple in construction and easy to operate & maintain. It consist of horizontal Emery Roller is covered with, surrounded by a screen. Pulses, rice, wheat, maize, are passes via feeding hopper between screen & Emery roll. Because of lower RPM of machine grains, pulses et cetera were giving De husked.

Application of Emery roller (Husk Remover)

Used to remove the impurities adhering to the wheat surface. This machine is also used after the second dampening to remove the husk which has loosened after the first or second conditioning of the wheat, gram, green whole lentil, red whole lentil, toor dal whole beans, green gram, Moong, Black gram, urad. The specialty of our machine is that it takes less powder and give maximum production.

Standard accessories of Emery Roller(Husk Remover)

- Motor Pulley.
- Adjustable Rail For Fixing Motor.

Extra Accessories Of Emery roller (Husk Remover)

- Suitable totally enclosed fan cooled three phase or Single Phase Squirrel cage motor as per IS: 325 or 996.
- Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top as per IS: 1293 for single Phase Electric Motors.
- Starters, main switch, ampere meter, capacitor for single phase electric motor.
- Foundation bolts
- "V." belts
- Magnetic hopper

Model No.	In Side Fitted Roll Size	Shaft	Machine RPM	Capacity per hrs kilograms	Electric Motor Required	Over All M/C Size L x W x H (MM)
JAS-HR-1	228 mm die x 685 mm length	40 mm	1000	400-600	5 HP (3.7 kw) or 7.5 hp. (5.5 Kw)	1625 x 480 x 500
JAS-HR-2	254 mm die x 760 mm length	51 mm	1000	500-800	7.5 HP (5.5 kw) or 10 HP (7.5 Kw)	1680 x 500 x 500
JAS-HR-3	304 mm die x 760 mm length	51 mm	1000	800-1200	10 HP (7.5 Kw) or 15 HP (11 kW)	1680 x 520 x 520
JAS-HR-4	355 mm die x 840 mm length	51 mm	950	2000-2500	15 HP (11 kW) or 20 hp (15 kW)	1830 x 600 x 600

Note:-

The machine body is made out of rigid steel and can be assembled either on a MS Stand or on a constructed concrete / brick platform according to the requirement of the buyer.150MM Taper fit.



IMPACT PULVERIZERS

The TECHNO WINGS Impact Pulverizer meets most capacity requirements. It lends themselves to a wide degree of adjustment with fineness of the finished products ranging from about 60 mesh to bulk passing through 300 B.S.S. Mesh depending to a considerable extent on the particular materials being handled.

The Techno Wings Impact Pulverizer / Pulveriser is a versatile grinding unit of heavy and rugged construction and built for continuous operation day after day. The impact pulverizers are especially designed for the medium fine, and fine size reduction.

The impact Pulverizers meet most capacity requirements and lend themselves to a wide degree of adjustments with fineness of the finished product ranging from about 60 mesh to bulk passing through 300 mesh, depending on a considerable extent to the particular material being handled. Unlike an ordinary hammer mill, it has no screens to break, wear out or clog in the crushing chamber. The Techno Wings Impact Pulverizers are combines grinding, classifying and conveying all in one single unit.



Operating Principle of Impact Pulverizer

The impact pulverizer consists of an encased rotor carrying swing hammers, whizzer classifier for fineness regulation and pressure gradient creator mounted on a solid shaft. Raw material to be pulverized enters the crushing chamber through the hopper or the automatic rotary feeder. The impact of the hammers on the feed material against the liner plates reduces it into fine powder. The ground material is carried towards the whizzer classifier for classification and the oversize particles are rejected by the classifier and returned to the crushing chamber for further grinding. The classified material is then conveyed into the Cyclone for collection and bagging. A dust collector is provided in the system for ensuring dustless operation and for no loss of ground powder.

Typical Application of Impact Pulverizer

The Techno Wings Impact Pulverizers are used for a wide range of application e.g. Agricultural, Chemicals, Carbon & Graphite, Coal, Coke, Coconut Shell & Wood Saw Dust, Clay, Dye Stuff & Pigments, Detergents, Ferro Alloys Fertilizers, Fillers, Food Products, Herbs & Spices, Insecticides and Pesticides, Katha, Marine feeds, Minerals, Plastics, Pharmaceuticals, Resins, et cetera

Outstanding Features of Impact Pulverizer

- High speed rotor assembly two-way reversible hammers / Beater
- Easy access to impact pulverizers interior through dual access doors
- Available in different size & models
- Cold & silent running
- Dust free operations
- Robust Construction
- Low Specific Power Consumption
- Durable Long Life
- Guaranteed grinding efficiency, particle sizes are finer and more uniform than that obtained from machine using screen



Construction of Impact Pulverizer

Type: Air Swept Impact Mill with Whizzer Classifier operation in closed circuit

Body: Solid iron, machined and aligned on a strong iron base with top covers bolted.

Feeder: Automatic Rotary Feeder, gear driven from the main shaft with feed control mechanism

Crushing Chamber: Lined with renewable solid iron (Stainless steel optional) breaker plates

Rotor: Machined mild steel thick plates mounted on main shaft

Shaft: Solid Alloy Steel

Classifier: Mild Steel whizzer Classifier with adjustable spider to control fineness of ground powder up to 300 mesh depending on the type of material being pulverized

Bearings: self-aligning ball bearings in cast iron housing with suitable grease cups for lubrication

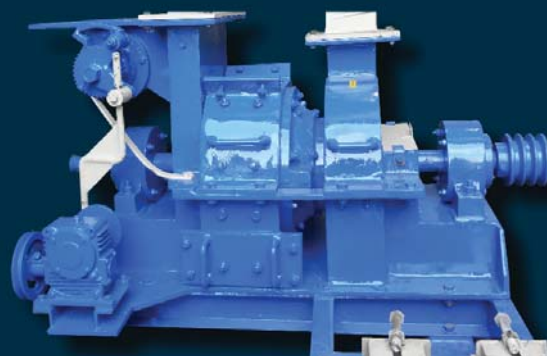
Hammers: Forged alloy steel, hard faced, with manganese steel electrodes and balanced.

Blower: Paddle type with replaceable blades

Cyclone: Mild Steel sheet fabricated

Dust Collector: Top and Bottom halves of Mild Steel Sheet, to be interconnected by dust bags

Piping: All interconnecting Mild Steel piping supplied with loose flanges to facilitate easy erection



Standard Accessories of Impact pulverizer:-

- Motor pulley
- 2 Number cotton balloons.
- Anti vibrating foundation stand with adjustable rail for motor

Extra Accessories of Impact pulverizer:-

- Suitable totally enclosed fan cooled three phase squirrel cage motor as per is: 325. {Electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase}
- Starters, main switch, ampere meter, capacitor for three phases
- Foundation bolts
- V Belts
- All Contacting Parts Stainless Steel 304 / 316 can be accommodated

Available models of Impact Pulverizer

Model No	Re- quired. HP	RPM	Required Space in feet	Production Capacity Per Hour in kilogram			Net / Gross Weight (kilograms) {Shipping Volume (m3)}
				Bangle Gram	Minerals	Aruvedic Medicines	
TW-IP-12	5-7.5	3500-2800	10 X 10 X 10	60-75	75-100	20-25	
TW-IP-12 B	7.5-10	3500-2800	10 X 10 X 10	100-120	N.A.	N.A.	
TW-IP-16	10-15	2300-2500	10 X 10 X 10	140-160	150-200	50-60	
TW-IP-16 B	15-20	3500-2500	10 X 10 X 10	180-200	N.A.	N.A.	
TW-IP-20	15-20	2300-2500	10 X 10 X 11	200-250	250-300	80-100	880 / 1250 {5}
TW-IP-25	25-30	1800-2000	10 X 10 X 13	300-400	400-500	130-150	1800 / 2300 {9.5}
TW-IP-25 B	30-35	1800-2000	10 X 10 X 13	400-500	N.A.	N.A.	
TW-IP-32	40-50	1800-2000	12X10X16	600-700	700-900	250-300	
TW-IP-32 B	50-60	1800	19X10X18	700-900	900-1100	300-350	
TW-IP-42	80-100	1800	20X12X20	1000-1200	1100-1400	400-500	7500 / 9300 {45}
TW-IP-42 B	100-125	1800	20X12X20	1200-1500	1400-1700	500-600	
TW-IP-52	150-175	1400	24X12X24	1600-1800	1800-2000	600-700	

LAYOUT OF PULVERIZER :

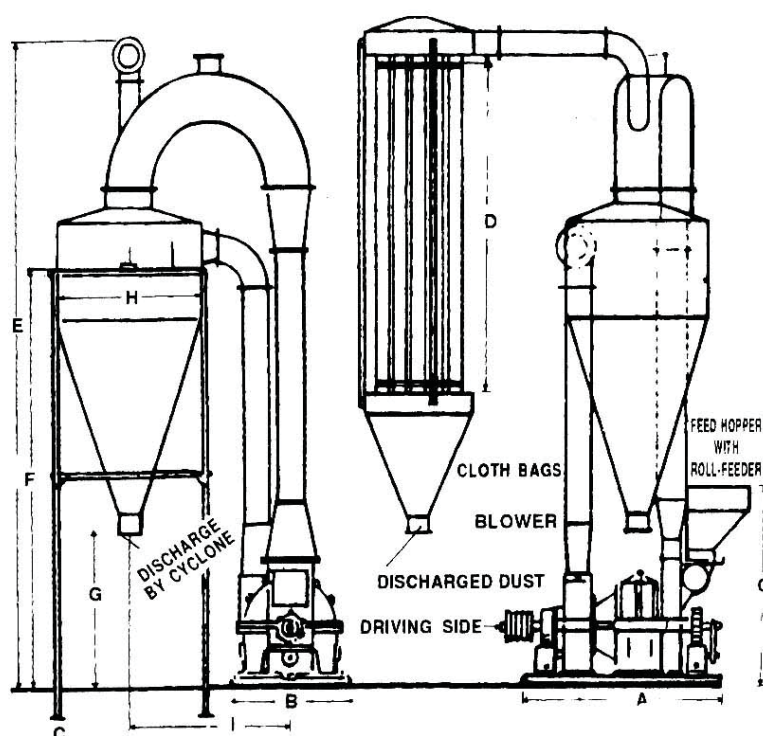
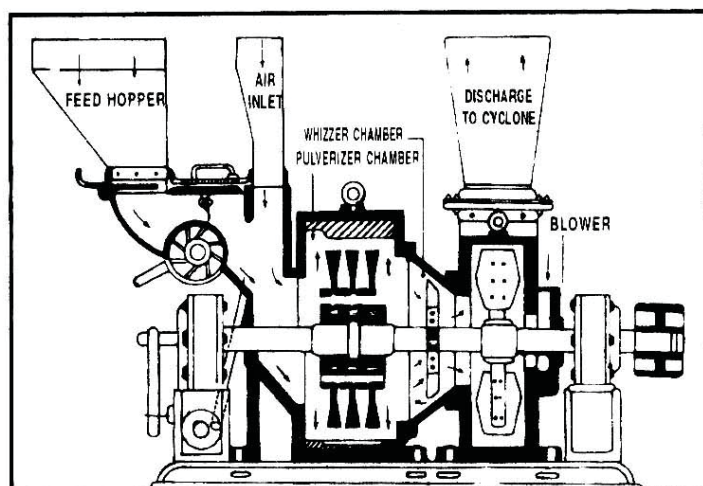
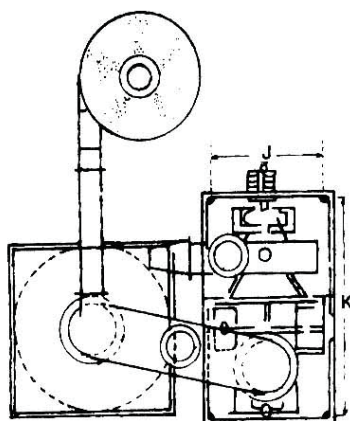


CHART FOR DIMENSIONAL DETAILS IN INCHES

Size	20"	25"	32" STD	32" BRD	42"
A	37	44	56	67	70
B	28	33	41	41	50
C	42	51	56	56	66
D	56	75	92	92	100
E	130	160	177	177	225
F	68	92	115	115	125
G	36	36	36	36	36
H	36	42	48	48	72
I	41	54	54	54	103
J	15	26	33	33	38
K	21	36	48	52	59



**SECTIONAL VIEW
SHOWING INTERNAL
CONSTRUCTION
AUTOMATIC FEEDER
PULVERIZING CHAMBER
WHIZZER CONE
AND BLOWER**

AUTO SUCTION HAMMER MILLS



We offer customers automatic suction hammer mill that comes in capacity ranging from 5 HP to 50 HP. Available under the brand name "Techno Wings" these automatic Suction Hammer Mills maintain Due to continuity flow through automatic suction through motor. Further, the ampere of motor does not fluctuate, hence increasing the working capacity of hammer mill.

Operating Principle of Auto suction Hammer Mill

Techno Wings auto suction hammer mill are durable utility grinders capable of grinding most dry, free-flowing materials. The Techno Wings auto suction hammer mill comprises of a heavy duty mild steel fabricated body (alternatively stainless steel construction can be provided in hammer mill wherever necessary). Hammer mills operate on the principle that most materials will grind or crush upon impact with the hammers or blades. The material

is feed into a hammer mill from the top through an automatic rotary feeder into the grinding chamber. The grinding chamber of hammer mill is lined with serrated wear plates, which protects the body from wear and tear. The material is contacted by a series of rotating, swing & dynamically balance blades / hammers. The material is ground by repeated contact with these hammers / blades, contact with the serrated wear plates of the grinding chamber, and particle to particle contact. The material remains in the grinding chamber until it is suitably sized to pass through the perforated screen that covers the bottom half of the grinding chamber. A powerful blower in hammer mill continuously sucks the ground material through a screen classifier and conveyed through the pipe into the cyclone for bagging. The blower maintains constant airflow in the Hammer Mill chamber in order to obtain a cool product and continuously cleans the screens, thus increasing the output. Particle size of the ground material can be varied over a large range by using sieves with the desired openings of hammer mill.

Construction of Auto Suction Hammer Mill

Rotary feeder is supplied with gear box. The Techno Wings hammer mills comprises of a heavy duty Mild Steel fabricated body (alternatively stainless steel construction can be provided in hammer mill wherever necessary). The grinding chamber of hammer mill is lined with serrated wear plates, which protects the body from wear and tear. A dynamically balanced rotor in hammer mill with a set of swing hammers accelerates the grinding process. The screen classifier forms the lower half of the grinding chamber of hammer mill. The blower in hammer mill is driven on a separate shaft with the help of a 'v' belt adjustable driven from the rotor shaft.

Auto suction Hammer Mill crush/grind/pulverize in various applications

The Techno wings Hammer Mills can be used for a wide range of application e.g. Animal & Poultry Feeds, Chemicals, Food Products, Herbs & Spices like read chilies, Black pepper , White pepper, Cinnamon, Cardamom, Coriander, Red pepper, Oregano, Basil, Thyme, dill seed, shell corn, Marine Feeds, Molding Powders, Dry Soap, Charcoal, Tea, Coffee, et cetera

Outstanding Features of Auto suction Hammer Mill

- Less operating cost due to automatic feeding.
- Easy to change screens in a variety of sizes
- Four-way reversible hammers / blades
- Hinged door for easy access to hammer mill interior
- Cold & silent running
- Dust free operations
- Robust Construction
- Low Specific Power Consumption
- Durable Long Life
- Low Temperature Rise for Heat Sensitive Materials



Technical Specifications of Auto Feed Hammer Mill

Model No	Chamber Size (Ø = Diameter X Width)	Required Motor For Hammer Mill 4 pole	Required Motor For blower 4 pole motor	Required Motor For Rotary feeding Hopper 6 pole motor	Approximate Production Capacity Per Hour for hand made type spice
Tw-AS-612	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm Width	3 HP	2 HP	1 HP.	175 Kilogram
Tw-AS-713	Ø 13 Inch X 7 Inch Width Ø 325 X 175 mm Width	5 HP	2 HP	1 HP	250 Kilogram
Tw-AS-814	Ø 14 Inch X 8 Inch Width Ø 350 X 200 mm Width	5 HP or 7.5 HP	2 HP	1 HP	375 Kilogram
Tw-AS-915	Ø 15 Inch X 9 Inch Width Ø 375 X 225 mm Width	7.5 HP or 10 HP	3 HP	1.5 HP	425 Kilogram
Tw-AS-1016	Ø 16 Inch X 10 Inch Width Ø 400 X 250 mm Width	10 HP or 12.5 HP	3 HP	2 HP	500 Kilogram
Tw-AS-1216	Ø 16 Inch X 12 Inch Width Ø 400 X 300 mm Width	12.5 HP or 15 HP	5 HP	2 HP or 3 HP	700 Kilogram
Tw-AS-1416	Ø 16 Inch X 14 Inch Width Ø 400 X 350 mm Width	15 HP or 20 HP	5 HP	3 HP	850 Kilogram
Tw-AS-1620	Ø 20 Inch X 16 Inch Width Ø 500 X 400 mm Width	20 HP or 25 HP	5 HP	3 HP	1000 Kilogram
Tw-AS-1824	Ø 24 Inch X 18 Inch Width Ø 600 X 450 mm Width	25 HP or 30 HP	5 HP	3 HP	1300 Kilogram
Tw-AS-2024	Ø 24 Inch X 20 Inch Width Ø 600 X 500 mm Width	30 HP or 40 HP	7.5 HP	3 HP	1800 Kilogram
Tw-AS-2424	Ø 24 Inch X 24 Inch Width Ø 600 X 600 mm Width	40 HP or 50 HP	7.5 HP	3 HP	2000 Kilogram
Tw-AS-3024	Ø 24 Inch X 30 Inch Width Ø 600 X 750 mm Width	50 HP or 60 HP	10 HP	5 HP	2300 Kilogram
Tw-AS-2836	Ø 36 Inch X 28 Inch Width Ø 900 X 700 mm Width	60 HP or 70 HP	10 HP	5 HP	3000 Kilogram
Tw-AS-3040	Ø 40 Inch X 30 Inch Width Ø 1000 X 750 mm Width	70 HP or 80 HP	10 HP	5 HP	3500 Kilogram

30% of net amount charged extra for auto suction hammer mill with air classifiers.

Standard Accessories of Auto Feed Hammer Mill

- Motor pulley
- Cotton balloon.
- Anti-vibrating foundation Stand with adjustable rail for motor
- 3 numbers of perforated round hole screens.

Extra Accessories of Auto Feed Hammer Mill

- Suitable totally enclosed fan cooled three phase or single phase Sq. cage motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }
- Suitable miniature circuit breaker with 3 meter cable & 3 pin top for single phase electric motors.
- Starters, main switch, ampere meter, capacitor for single phase electric motor.
- Foundation bolts
- V Belts
- Magnetic hopper
- All contacting parts Stainless steel 304 / 316 can be accommodated

HAMMER MILLS



The Techno Wings Hammer Mill comprises of a heavy duty Mild Steel fabricated body (alternatively stainless steel construction can be provided in hammer mill wherever necessary). The grinding chamber of hammer mill is lined with serrated wear plates, which protects the body from wear and tear. A dynamically balanced rotor in hammer mill with a set of swing Hammers accelerates the grinding process. The screen classifier forms the lower half of the grinding chamber of hammer mill. The blower in Super type hammer mill is driven on a separate shaft with the help of a 'V' belt adjustable driven from the rotor shaft and the blower fan is mounted on same shaft of blower fan in economic type hammer mill.

The Techno Wings hammer mills are a versatile grinding unit of heavy and rugged construction and built for continuous operation day after day. The hammer mill is especially designed for the course, and medium fine size reduction.

Operating Principle of Hammer Mill

The material to be crushed enters the hammer mill through gravity feed hopper having an adjustable slide to control the feed material. The material is crushed between the hammers and serrated liners. A powerful blower in hammer mill continuously sucks the ground material through a screen classifier and conveyed through the pipe into the cyclone for bagging. The blower maintains constant airflow in the hammer mill chamber in order to obtain a cool product and continuously cleans the screens, thus increasing the output. Particle size of the ground material can be varied over a large range by using sieves with the desired openings of hammer mill.

Typical Application of Hammer Mill

The techno wings hammer mills can be used for a wide range of application e.g. Animal & poultry feeds, chemicals, food products, herbs & spices like read chilies, black pepper, white pepper, cinnamon, cardamom, coriander, red pepper, oregano, basil, thyme, dill seed, shell corn, marine feeds, molding powders, dry soap, charcoal, tea, coffee, et cetera

Outstanding Features of Hammer Mill

- Easy to change screens in a variety of sizes
- Four-way reversible hammers / blades
- Hinged door for easy access to hammer mill interior
- Cold & silent running
- Dust free operations
- Robust Construction
- Low specific power consumption
- Durable long life
- Low temperature rise for heat sensitive materials

Standard Accessories of Hammer Mill

- Motor pulley
- 2 Number cotton balloon.
- Anti-vibrating foundation Stand with adjustable rail for motor
- 3 numbers of perforated round hole screens.

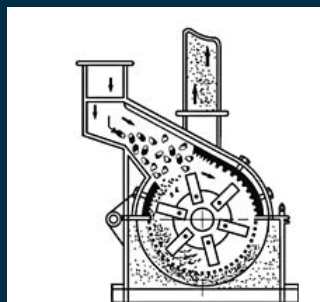
Extra Accessories of Hammer Mill

- Suitable totally enclosed fan cooled single/three phase Squirrel cage motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }
- Starters, main switch, ampere meter, capacitor for three phase or Miniature Circuit Breaker, ampere meter, for single phase
- Foundation bolts
- Anti-vibrating mounts
- V Belts
- All contacting parts stainless steel 304 / 316 can be accommodated.

Technical Specifications of Hammer Mill

Model No	Chamber Size (Ø= Diameter X width)	Required Motor For Hammer Mill 4 pole	Type of hammer mills	Approximate Production Capacity Per Hour
Tw-HM-48E	Ø 8 Inch X 4 Inch Width Ø 200 X 100 mm	2 HP	Economic	20-25 Kilogram
Tw-HM-510E	Ø 10 Inch X 5 Inch Width Ø 250 X 125 mm	3 HP	Economic	30-35 Kilogram
Tw-HM-612S	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	7.5	Super	60-75 Kilogram
Tw-HM-612E	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	5 HP	Economic	50-60 Kilogram
Tw-HM-714S	Ø 14 Inch X 7 Inch Width Ø 350 X 175 mm	10 HP.	Super	60-100 Kilogram
Tw-HM-714E	Ø 14 Inch X 7 Inch Width Ø 350 X 175 mm	10 HP.	Economic	50-70 Kilogram
TW-HM-814S	Ø 14 Inch X 8 Inch Width Ø 350 X 200 mm	12.5 HP	Super	125-150 Kilogram
TW-HM-915S	Ø 15 Inch X 9 Inch Width Ø 375 X 225 mm	15 HP	Super	150-180 Kilogram
Tw-HM-1016S	Ø 16 Inch X 10 Inch Width Ø 400 X 250 mm	20 HP.	Super	180-200 Kilogram
Tw-HM-1216S	Ø 16 Inch X 12 Inch Width Ø 400 X 300 mm	20-25 HP	Super	200-250 Kilogram
Tw-HM-1416S	Ø 16 Inch X 14 Inch Width Ø 400 X 350 mm	25-30 HP	Super	250-300 Kilogram
Tw-HM-1620S	Ø 16 Inch X 20 Inch Width Ø 400 X 500 mm	30-40 HP	Super	350-400 Kilogram
Tw-HM-1814S	Ø 18 Inch X 14 Inch Width Ø 450 X 350 mm	40-50 HP	Super	450-550 Kilogram
Tw-HM-2024S	Ø 24 Inch X 20 Inch Width Ø 600 X 500 mm	50-60 HP	Super	550-600 Kilogram
Tw-HM-2424S	Ø 24 Inch X 24 Inch Width Ø 600 X 600 mm	60-70 HP	Super	800-1000 Kilogram
Tw-HM-2430S	Ø 30 Inch X 24 Inch Width Ø 750 X 600 mm	70-80 HP	Super	1000-1200 Kilogram
Tw-HM-2836	Ø 36 Inch X 28 Inch Width Ø 900 X 700 mm	80-90 HP	Super	1200-1500 Kilogram
Tw-HM-3040	Ø 40 Inch X 30 Inch Width Ø 1000 X 750 mm	90-100 HP	Super	1500-1700 Kilogram

Section View of Hammer mills



BOTTOM DISCHARGE HAMMER MILLS



Techno wings gravity discharge hammer mill are durable utility grinders capable of grinding most dry, free-flowing materials. The techno wings bottom discharge hammer mill comprises of a heavy duty mild steel fabricated body (alternatively stainless steel construction can be provided in hammer mill wherever necessary). Hammer mills operate on the principle that most materials will grind or crush upon impact with the hammers or blades. The material is feed into a hammer mill from the top and gravity falls into the grinding chamber. The grinding chamber of hammer mill is lined with serrated wear plates, which protects the body from wear and tear. The materials are contacted by a series of rotating, swing & dynamically balance blades / hammers. The material is ground by repeated contact with these hammers / blades, contact with the serrated wear plates of the grinding chamber, and particle to particle contact. The material remains in the

grinding chamber until it is suitably sized to pass through the perforated screen that covers the bottom half of the grinding chamber. Ground materials are discharge by gravity force.

Operating Principle of Gravity Hammer Mill

The materials to be ground into the crushing chamber of hammer mill from feed hopper by gravity or through an auto feeder (optional) the beaters / blades inside the crushing chamber accelerate the material to a very high speed to the toothed liner placed at the upper half of the crushing chamber. Shearing pulverizes the material. The ground materials continuously discharge through screens placed at the bottom periphery of the crushing chamber and excess air filtered through a cotton balloon. Particle size varied using screens with different size holes.

Typical Application of Gravity Hammer Mill

Hammer Mills are exclusively meant for the grinding of sugar, bangle grams, maize, pulses, et cetera

Outstanding Features of Gravity Hammer Mill

- Easy to change screens in a variety of sizes
- Four-way reversible hammers / blades
- Hinged door for easy access to hammer mill interior
- Cold & silent running
- Dust free operations
- Robust Construction
- Low Specific Power Consumption
- Durable Long Life
- Low Temperature Rise for Heat Sensitive Materials

Standard Accessories of Gravity Hammer Mill

- Motor Pulley
- 1 Number cotton balloon.
- Anti-vibrating foundation Stand with adjustable rail for motor
- 3 numbers of perforated round hole screens.

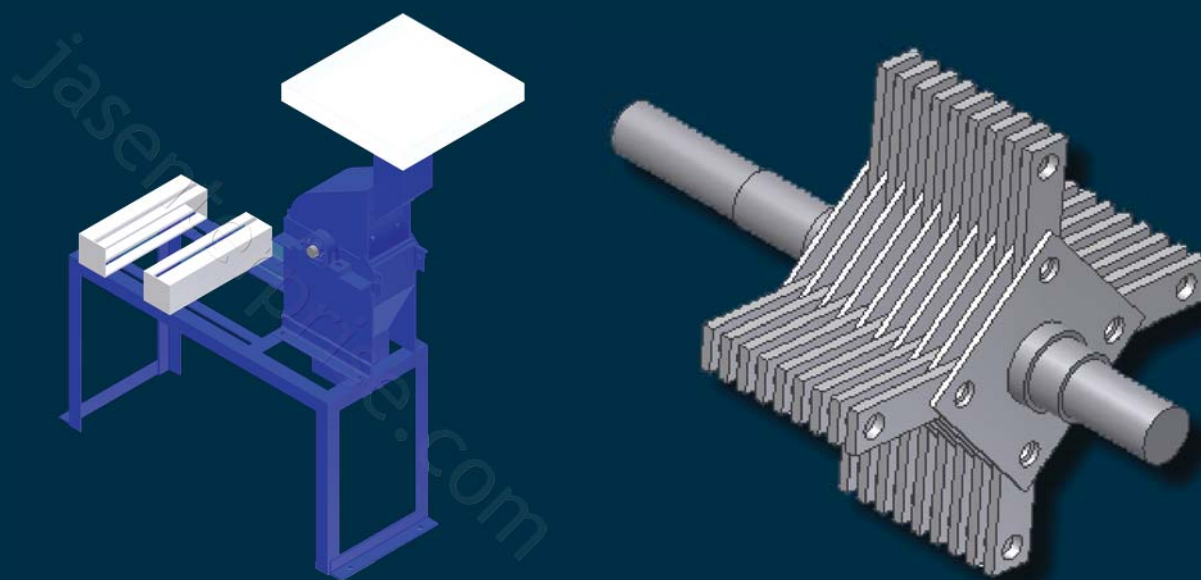
Extra Accessories of Gravity Hammer Mill

- Suitable totally enclosed fan cooled single/three phase squirrel cage motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }
- Starters, main switch, ampere meter, capacitor for three phase or Miniature Circuit Breaker, ampere meter, for single phase
- Foundation bolts
- V Belts
- All contacting parts stainless steel 304 / 316 can be accommodated

Technical Specifications of Gravity Hammer Mill

Model No	Chamber Size (Ø= Diameter X width)	Required Motor For Hammer Mill 4 pole	Approximate Production Capacity Per Hour
Tw-HM-48BD	Ø 8 Inch X 4 Inch Width Ø 200 X 100 mm	2 HP	20-25 Kilogram
Tw-HM-510BD	Ø 10 Inch X 5 Inch Width Ø 250 X 125 mm	3 HP	30-35 Kilogram
Tw-HM-612BD	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	5 HP	50-60 Kilogram
Tw-HM-714BD	Ø 14 Inch X 7 Inch Width Ø 350 X 175 mm	10 HP	50-70 Kilogram
Tw-HM-1016BD	Ø 16 Inch X 10 Inch Width Ø 400 X 250 mm	20 HP	180-200 Kilogram
Tw-HM-1020BD	Ø 20 Inch X 10 Inch Width Ø 500 X 250 mm	25 HP	225-250 Kilogram
Tw-HM-1224BD	Ø 24 Inch X 12 Inch Width Ø 600 X 300 mm	40 HP	350-400 Kilogram
Tw-HM-1326BD	Ø 26 Inch X 13 Inch Width Ø 650 X 325 mm	50 HP	750-800 Kilogram

Images of bottom discharge hammer mills



HERBS & SPICE GRINDER



Jas enterprises offer herbs & spice grinder, which grinds red chillies, black pepper, white pepper, cinnamon, cardamom, coriander, red pepper, oregano, basil, thyme, dill seed, shell corn, ginkgo, ginseng, cave, black cohosh, ginger root, yucca root, cassava root, and poultry feed et cetera it provided with a set of three numbers of perforated round holes screens, one brush for cleaning the machine. Is also has 3 meter cable with a plug and fitted with ampere meter and miniature circuit breaker for overload protection for motor. Also equipped with beaters are fully machined and balanced. Its feature includes dust free operation; does not waste product and cause no pollution hazards. Another feature of this mill is that effective and continuous crushing leads to increased production and faster return on investments.

Operating Principle of herbs & spice grinder

Jas enterprise's herbs & spice grinders are durable utility grinders capable of grinding most herbs & spices. The techno wings herbs & spice grinder comprises of a heavy duty aluminum body (alternatively stainless steel construction can be provided in herbs & spice grinder wherever necessary). Herbs & spice grinder operate on the principle that most materials will grind or crush upon impact with the hammers. The material is feed into a herbs & spice grinder from the front centered through an gravity into the grinding chamber. The grinding chamber of herbs & spice grinder is lined with serrated wear plates, which protects the body from wear and tear. The material is contacted by a series of rotating, & dynamically balance hammers. The material is ground by repeated contact with these hammers, contact with the serrated wear plates of the grinding chamber, and particle to particle contact. The material remains in the grinding chamber until it is suitably sized to pass through the perforated screen that covers the bottom half of the grinding chamber. Excess air filtered through a cotton balloon. Particle size varied using screens with different size holes.

Construction of herbs & spice grinder

Herbs & spice grinder is made from heavy duty mild steel fabricated structure. Heavy duty iron structure is covered with stainless steel sheet. Aluminum grinding chamber lined with serrated wear stainless steel plates, which protects the body from wear and tear. Grinding done by a set of fixed blades or hammers on a balanced rotor. A screen classifier forms the lower half of the grinding chamber.

Typical Application of herbs & spice grinder

The techno wings brand herbs & spice grinder can be used for a wide range of application e.g. Animal & poultry feeds, food products, herbs & spices like red chillies, black pepper, white pepper, cinnamon, cardamom, coriander, red pepper, oregano, basil, thyme, dill seed, shell corn, ginkgo, ginseng, cava, black cohosh, ginger root, yucca root, cassava root, tea, coffee, suitable for dry leaves, hard herbs, sugar, all lintels grinding, et cetera

Outstanding Features of herbs & spice grinder

- Interchangeable screens in numerous sizes to produce the exact particle size desired
- Easy to change screens in a variety of sizes
- Hinged door for easy access to herbs & spice grinder interior
- Cold, dust free & silent running.
- Spice mill is not required any v belts thus less friction losses.
- All contacting parts are aluminum & stainless steel no corrosion hazards.
- Low specific power consumption, increased production leading to faster return on the investments.
- Durable long life
- Low temperature rise for heat sensitive materials

Technical Specifications of Front loading Herbs & spice grinder

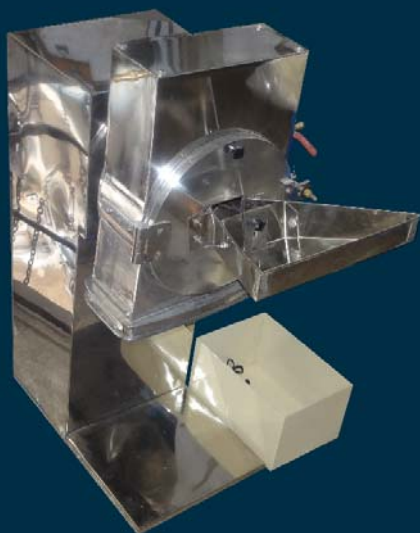
Model No	Chamber Size (Ø= Diameter X width)	2 pole electric motor	Approximate Production Capacity Per Hour	Size Of the machine
Tw-SM-1302FL	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	2 HP	30-35 Kilogram	36 X 50 X 93 CM 60 Kilogram (Approximate)
Tw-SM-1303FL	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	3 HP	45-50 Kilogram	36 X 50 X 93 CM 90 kilogram(Approximate)
Tw-SM-1305FL	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	5 HP	75-80 Kilogram	36 X 50 X 93 CM 125 kilogram(Approximate)

Standard accessories of herbs & spice grinder

- Two numbers cotton balloons
- Three sets of perforated round holes screens.
- One numbers of ampere meter
- Suitable totally enclosed fan cooled three phase or single phase sq. Cage motor {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase}
- Three meter three core cable along with suitable miniature circuit breaker with 3 pin top as per for single phase electric motors or three meter four core cable with suitable starter for three phase electric motors.

Extra accessories of herbs & spice grinder

- Magnetic hopper
- All contacting parts stainless steel 304 / 316 can be accommodated
- Water circulating system for cold grinding



Water Jacketed hers & spice Grinder



Rotor of hers & spice Grinder



MULTIPURPOSE GRAIN & SPICE MILL BACK LOADING



Jas Enterprises offer multipurpose pulses & Grains Mills Which Grinds Gram dal, Udad dal, Moth dal, Moong dal, and many more... Rice, Maize, Jowar, durra, Bajri, Ragi, Wheat grits, Maize grits... and many more et cetera It provided with a set of three numbers of perforated round holes screens, one brush for cleaning the machine also has 3 meter cable with a plug and fitted with ampere meter and Miniature Circuit breaker for overload protection for motor. Also equipped with beaters are fully machined and balanced. Its feature includes dust free operation; does not waste product and cause no pollution hazards. Another feature of this mill is that effective and continuous crushing leads to increased production and faster return on investments.

Operating Principle of pulses & grains grinder

Jas Enterprise's pulses & grains grinder are durable utility grinders capable of grinding most pulses and grains. The Techno Wings multipurpose pulses & grains grinder comprises of a heavy duty aluminum body (alternatively stainless steel construction can be provided in multipurpose pulses & Grains

grinder wherever necessary). Multipurpose pulses & Grains grinder operate on the principle that most materials will grind or crush upon impact with the hammers. The material is feed into a multipurpose pulses & Grains grinder from the top back through an gravity into the grinding chamber. The grinding chamber of multipurpose pulses & Grains grinder is lined with serrated wear plates, which protects the body from wear and tear. Design provides for admitting extra air during grinding to facilitate cool operation. Soft to medium hard materials are quickly pulverized to fine powder. Improved mixing and dispersion are added advantages of such mills. Quite popularly, it is also called high speed close tolerance multipurpose grinding mills.

Uniformly fed material undergoes a complex grinding force through attrition between liner plate & hammer tip, impact of high speed hammers and collision between particles. Bottom sieve controls the particle size.

Construction of pulses & Grains grinder

Pulses & Grains grinder is Made from heavy duty Mild Steel fabricated body. Heavy duty iron body is covered with stainless steel sheet. Aluminum Grinding Chamber lined with serrated wear Steel plates, which protects the body from wear and tear. Grinding done by a set of fixed blades or Hammers on a balanced rotor. A screen classifier forms the lower half of the grinding chamber.

Typical Application of pulses and Grains grinder

The Techno wings pulses & Grains grinder can be used for a wide range of application e.g. Gram dal, Udad dal, Moth dal, Moong dal, and many more... Rice, Maize, Jowar, durra, Bajri, Ragi, Wheat grits, Maize grits... and many more et cetera

Outstanding Features of pulses and Grains grinder

- Narrow band Particle Size Powder Distribution.
- Low Power Consumption and Maintenance.
- Minimum handling of material to avoid product loss.
- Available in Stainless Steel Contact Parts and Stainless Steel Grade.
- Equipment available for Dustless Environment.
- Can handle Heat Sensitive and Hygroscopic Material.
- Full Fledge Trial Test Facility Available.

Standard Accessories of herbs & Spice grinder

- Two Numbers Cotton Balloons.
- Three Sets of perforated round holes Screens.
- One Numbers of Ampere Meter
- Suitable totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {Electricity (Special power can be accommodated): 220/380/415 Volts, 50/60 Hz , 1/3 Phase }
- Three meter three core cable Suitable miniature circuit breaker with 3 pin top as per for single Phase Electric Motors or Three meter four core cable with Suitable starter for Three Phase Electric Motors.

Extra Accessories of herbs & Spice grinder

- Magnetic Hopper
- All contacting parts Stainless steel 304 / 316 can be accommodated



Technical Specifications of back loading grains & Pulses grinder

Model No	Chamber Size (Ø= Diameter X width)	2 pole electric motor	Approximate Production Capacity Per Hour	Size of machine
Tw-GM-1302BL	Ø 10 Inch X 5 Inch Width Ø 250 X 125 mm	2 HP (1.5 kW)	20-60 Kilogram	66 X 40 X 115 cm 85 Kilograms
Tw-GM-1303BL	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	3 HP	50-60 Kilogram	66 X 40 X 115 cm 90 Kilograms
Tw-GM-1305BL	Ø 12 Inch X 6 Inch Width Ø 300 X 150 mm	5 HP	30-80 Kilogram	66 X 40 X 115 cm 90 Kilograms
Tw-GM-1310BL	Ø 15 Inch X 8 Inch Width Ø 375 X 200 mm	10 HP	40-100 Kilogram	89 X 54 X 137 cm 200 kilograms

Approx production capacity per Hour of back loading grains & Pulses grinder

Material	Tw-GM-1302BL	Tw-GM-1303BL	Tw-GM-1305BL	Tw-GM-1310BL
Wheat flour	16 kg	24 kg	40 kg	80 to 100 kg
Rava (semolina)	60 kg	90 kg	150 kg	250-300 kg
Besan	36 kg	50 kg	90 kg	160-170 kg
Rice flour (Pottu)	12 kg	18 kg	30 kg	60 kg
Sugar	60 kg	90 kg	120 kg	300 kg
Turmeric (Required two pass)	10 kg	13-15 kg	25 kg	50 kg
Red chillies	12 kg	15-16 kg	35 kg	50 kg
Ambala	20 kg	30 kg	40 kg	100 kg
Herbals	15 kg	20 kg	30 kg	70-75 kg
Maize	10 kg	15 kg	25 kg	50 kg
Jawari (Millets)	8 kg	12 kg	20 kg	40 kg

Screen No 0	0.17 mm Slot approx- imate 120 mesh to 160mesh out put	Wheat fine flour, maida (Re- fined Wheat Flour), urad dal, pulses (dried lentils, peas or beans), etc...
Screen No 1	0.27 mm slot	Bangle grams, wheat, tur- meric, maize, corn, icing sugar, Piplamool (Pepper root), etc...
Screen No 2	0.8 mm hole	Coarse powder of wheat, sugar
Screen No 3	1.5 mm hole	Coarse powder of cum- in, red chili, spices, rice for dhokala, idli, dosa
Screen No 4	4 mm hole	Coarse powders for dhoka- la, idli, rava,
Screen No 5	6 mm hole	dalia, turmeric first pass, very coarse then rava,
Screen No 1 (Brass)	0.6 mm hole	Rice, jowar (Sorghum), bajra (Pearl millet), puls- es (dried lentils, peas or beans), etc...



TW-GM-1310BL

Note:- Please note that TW-GM-1310BL supplied different kind of screens.

POUNDING MACHINES



Jas enterprise offers pounding machine (kandap machine). It is ideal for making powder of food grains and ayurvedic medicines according to traditional methods. It is fitted with cam lever arrangements for extra power to hammer. Automatic stirrer is provided in the chamber to shift the materials while hammering. It is equipped with specially designed liver to lock/unlock the hammering process. Sieving can be done while hammering is locked/stopped. It is provided with fly wheel with pulley for easy smooth operations. Some of its features include less noise, dust free operation, no wastage of product & pollution hazards, low maintenance, et cetera Grinding is carried out in a cool atmospheric temperature, which guarantee against any thermal degradation of product quality & flavors.

Operating Principle of Pounding Machine

A pounding machine consists of a set of heavy steel pounds, loosely held vertically in a frame, in which the pounds can slide up and down. They are lifted by cams on a horizontal rotating shaft. On Jas enterprise's pounding machine, the cam

is arranged to lift the pounds from the side, so that it causes the pound to rotate. As the cam moves from under the pounds, the pounds falls onto the material below, crushing the rock, spices, roots etc and the lifting process is repeated at the next pass of the cam. Jas enterprises specially designed liver to lock/unlock the pounding process. Sieving can be done while hammering is locked/stopped.

Construction of Pounding Machine

Pounding Machine (Kandap Machine) Made from heavy duty iron fabricated Structure. Having 50 mm diameter X 1200 mm Length Hammers which is leafs by Steel Cam. Pound plate from Cast iron and covering Chamber from Sheet. Mild Steel Fabricated automatic stirrer in the chamber to shift the materials while hammering. A special Designed liver to lock and unlock the hammering process sieving can be done while hammering is locked / stopped.

Typical Application of Pounding Machine

The Jas Pounding Machine can be used for a wide range of application e.g. Herbs & Spices like red chilies, Black pepper, White pepper, Cinnamon, Cardamom, Coriander, Red pepper, Oregano, Basil, Thyme, dill seed, shell corn, Gingko, Ginseng, Cava, Black cohosh, Ginger root, Yucca root, Cassava root, et cetera

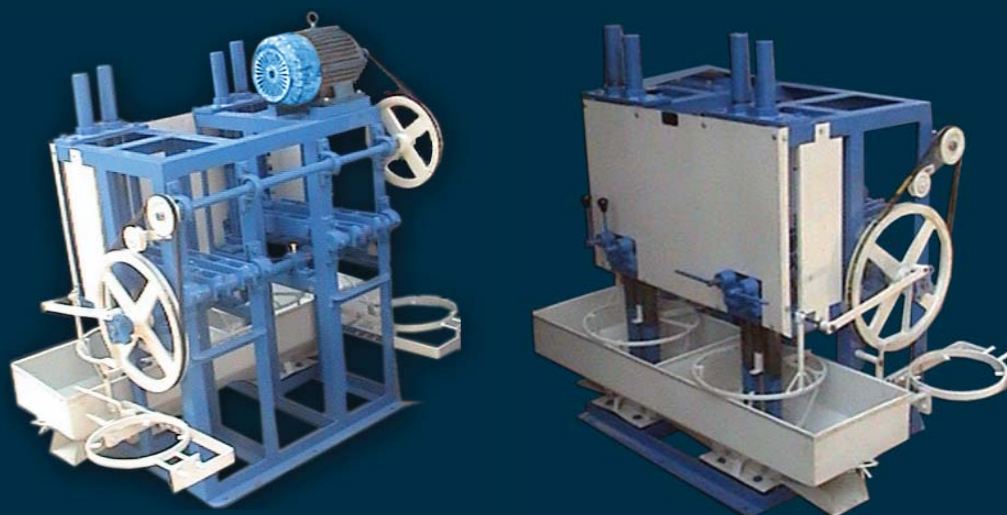
Outstanding Features of Pounding Machine

- Unique and Reliable Design
- The pounding series Machines are highly effective as well as non stop continuous pulverizing process.
- Compact size
- Dust free operation
- Ideal for dry crushing
- Increased production leading to faster return on the investments
- Rail For Motor Adjustment
- Machine & Motor Pulley
- V Belt for Motor & Fly Wheel
- Ideal Pulley
- Low Temperature Rise for Heat Sensitive Materials

Technical Specifications of pounding Machines

Model No	Jas-PM-101	Jas-PM-201
Hammers	Two	Four
Hammers Diameter	50 mm	50 mm
Hammer's Length	1200 mm	1200 mm
Cam	Two	Four
Drive	V Belt	V Belt
Required Electric Motor	1 HP	1.5 HP
Cam Shaft RPM	95 to 100	95 to 100
Pound Per Minute	195 to 200	390 to 400

Images of Pounding Machines



Standard accessories of pounding machine

- Motor & machine pulley & v belts
- Vibrating stirrer for moving ground materials
- Ground material vibrating screening system with lock & unlock provision.

Extra accessories of pounding machine

- Suitable totally enclosed fan cooled three phase or single phase sq. Cage motor {electricity (special power can be accommodated): 220/380/415 volts, 50/60 Hz, 1/3 phase }
- Suitable miniature circuit breaker with 3 meter cable & 3 pin top for single phase electric motors or starters, main switch, ampere meter, capacitor for single phase electric motor.
- Foundation bolts
- All contacting parts stainless steel 304 / 316 can be accommodated
- Different mesh screen for grading ground materials

DRY & WET PULVERIZER



We have for our client commercial wet & dry pulverizer that have front & back feeding system. Front feeding hopper is suitable for wet pulses, red chillies, turmeric, et cetera and back loading hopper is suitable for dry, free-flowing materials like wheat, dry pulses, thus this pulverizer is multipurpose utility pulverizer. The grinding chamber of dry and wet pulverizer is lined with serrated wear plates, which protects the body from wear and tear. The material is contacted by a series of rotating, & dynamically balance rotor. The material is ground by repeated contact with these rotors, contact with the serrated wear plates of the grinding chamber, and particle to particle contact. The material remains in the grinding chamber until it is suitably sized to pass through the perforated screen that covers the bottom half of the grinding chamber.

Operating Principle of Dry & Wet Pulverizer

The flow of material from the Feeding Hopper is regulated by means of

side handle easily to suit the load. Rotor with four cutters runs in anti-clockwise direction. The beaters pass just beneath the Ratchet Teeth Liner fitted inside the top half of the crushing chamber, leaving a gap of 1/8" between the liner teeth and the tips of the rotating beaters. This cuts the material caught between the liner teeth like a sword with a scissors action at a high speed of 2880 rotations per minute.

After the required size reduction, the material will pass through the screen fitted inside the lower discharge end of the grinding chamber. No sieving is required, as the appropriate size screen fitted will not allow coarser material to pass through. The air generated in the crushing chamber forces the powder to pass through the screen fitted at the bottom discharge end of the crushing chamber, into a Filter attached to the delivery trough below. (When crushing Wet-Pulpy materials, the balloon should not be used)

Recommended perforated holes screens selection table

Screen No.	Particular
Screen No 0	Wheat fine flour, maida (Refined Wheat Flour), urad dal, pulses (dried lentils, peas or beans), et cetera
Screen No 1 (Brass Screen)	Rice, jowar (Sorghum) , bajra (Pearl millet), pulses (dried lentils, peas or beans), et cetera
Screen No 1	Bangel grams, wheat, turmeric, maize, corn, iceing sugar, Piplamool (Pepper root), et cetera
Screen No 2	Coarse powder of wheat, sugar
Screen No 3	Coarse powders, cumin, red chili, spices, rice for dhokala, idli, dosa
Screen NO 4	Coarse powders for dhokala, idli, rava,
Screen No 5	Coarse, turmeric first pass, very coarse then rava,

Servicing guidelines of Dry & Wet Pulverizer

Open the cover of chamber all grinding parts cleaned with a brush in couple of minute and the pulverizer is ready for next crushing. If required, the grinding chamber can also be washed with water. Remove the cotton balloon and the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it.

Typical Application of Dry & Wet Pulverizer

The Jas dry and wet pulverizer can be used for a wide range of application e.g. Herbs & Spices like read chillies, Black pepper , White pepper, Cinnamon, Cardamom, Coriander, Red pepper, Oregano, Basil, Thyme, dill seed, shell corn, Gingko, Ginseng, Cava, Black cohosh, Ginger root, Yucca root, Cassava root,et cetera

Outstanding Features of Dry & Wet Pulverizer

- Unique and Reliable Design
- The dry and wet grinder series Machines are highly effective as well as non stop continuous pulverizing process.
- Compact size
- Dust free operation
- Ideal for dry & Wet crushing
- Increased production leading to faster return on the investments

Technical Specifications of Dry & Wet Pulverizer

Model No	TW-DWP-1102	TW-DWP-1103
Chamber Size (Ø= Diameter X width)	Ø 200 mm X 100 mm	Ø 200 mm X 200 mm
Pulverizer's RPM	2880	2880
Motor HP (KW.)	1 HP (0.75 Kw.)	2 HP (1.5 Kw.)
Pulverizer's Dimensions	56 X 32 X 77 cm 46 Kilograms Approximate	62 X 32X 77 cm 65 Kilograms Approximate

Approximate Production Capacity per hour

Model No	TW-DWP-1102	TW-DWP-1103
Wheat	5 to 10 Kilograms	10 to 20 Kilograms
Rava (Semolina)	25 to 30 Kilograms	50 to 60 Kilograms
Bangle Grams, chickpeas, green grams	20 to 22 Kilograms	40 to 44 Kilograms
Rice	4 to 6 Kg	10 to 12 Kilograms
Milletts	4 to 5 Kilograms	8 to 10 kilograms
Maize	5 to 6 Kilograms	10 to 12 Kilograms
Sugar	30 to 40 Kilograms	70 to 80 Kilograms
Coriander, cumin	10 to 12 Kilograms	20 to 22 Kilograms
Black Piper	12 Kilograms	24 kilograms
Turmeric	9 to 10 Kilograms	18 to 20 Kilograms
Red Chillies	5 to 6 Kilograms	10 to 12 Kilograms
Amla (Phyllanthus emblica)	8 to 9 Kg	16 to 18 kilograms

Standard Accessories of Dry & Wet Pulverizer

- One number filter
- One number stainless steel vessel to collect the ground materials.
- Seven numbers of different size holes screen for getting different mesh powders.
- Three meter suitable cable along with ampere meter & miniature circuit breaker & Suitable totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }

Extra Accessories of Dry & Wet Pulverizer

All contacting parts Stainless steel 304 / 316 can be accommodated



WET PULVERIZER



We have for our valued client commercial wet Pulverizer (Gravy Pulverizer) that have fully machined as well as dynamically balanced stainless steel 304 beaters. These wet Pulverizer (Gravy Pulverizer) pulverizer are known for continuous crushing and suitable for wet-pulpy grinding. Offered in compact size these wet Pulverizer (Gravy Pulverizer) do not require too much space.

Our commercial wet Pulverizer (Gravy Pulverizer) are used for grinding different types of product like wet dal (pulses) for dal vada, tomato, wet & dry chili, onion, almonds, cashew, ginger, garlic, and many more... and allied food production.

Operating Principle of Wet Pulverizer

The flow of material from the Feeding Hopper. Rotor with four cutters runs in anti-clockwise direction. The beaters pass just beneath the Ratchet Teeth Liner fitted inside the top half of the crushing chamber,

leaving a gap of 3 mm between the liner teeth and the tips of the rotating beaters. This cuts the material caught between the liner teeth like a sword with a scissors action at a high speed of 2880 rotations per minute.

After the required size reduction, the material will pass through the screen fitted inside the lower discharge end of the grinding chamber. No sieving is required, as the appropriate size screen fitted will not allow coarser material to pass through. The air generated in the crushing chamber forces the paste or gravy to pass through the screen fitted at the bottom discharge end of the crushing chamber, into a Filter attached to the delivery trough below.

Servicing guidelines of wet Pulverizer (Gravy Pulverizer)

Open the cover of chamber of wet Pulverizer (Gravy Pulverizer) all grinding parts cleaned with a brush in couple of minute and the wet Pulverizer (Gravy Pulverizer is ready for next crushing. If required, the grinding chamber can also be washed with water. Remove the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it.

Typical Application of Wet Pulverizer

The Jas wet Pulverizer (Gravy Pulverizer) can be used for a wide range of application e.g. wet rice, green chilies, coconut, ice cubes, sugar, coriander leaves, pot herb, sweet potatoes, banana, peach, papaya carioca, Mozambique, custard apple, udad dal, tomatoes, grapes, lime, ground nut, onion, gourd, bulbous root, dates, pomegranate, pistachio nuts, mulberries, mung dal, boiled potatoes, carrot, all types of pest, ginger, garlic, mint, mango, dry dates, orange, almond, apple, and other item which can be grind with water

Outstanding Features of Wet Pulverizer

- Unique and Reliable Design
- The wet Pulverizer (Gravy Pulverizer) are highly effective as well as non stop continuous pulverizing process.
- Compact size
- Dust free operation
- Ideal for Wet grinding
- Increased production leading to faster return on the investments

Construction of Wet Pulverizer

Wet Pulverizer made from heavy duty stainless steel fabricated body. Stainless Steel grinding chamber lined with serrated wear stainless Steel plates, which protects the body from wear and tear. Grinding done by a set of Fixed better on a balanced rotor. A screen classifier forms the lower half of the grinding chamber.

Technical Specifications of wet Pulverizer (Gravy Pulverizer)

Model No	TW-WP-1202	TW-WP-1203	TW-WP-1204	TW-WP-1205	TW-WP-1206
Chamber Size (Ø= Diameter X width)	Ø 200 mm X 100 mm	Ø 200 mm X 200 mm	Ø 225 mm X 75 mm	Ø 325 mm X 90 mm	Ø 325 mm X 165 mm
Pulverizer's RPM	2880	2880	2880	2880	2880
Motor HP (KW.)	1.5 HP (1.125 Kw.)	2 HP (1.5 Kw.)	3 HP (2 Kw.)	5 HP (4 Kw.)	7.5 HP (6 Kw.)
Pulverizer's Dimensions	48 X 33 X 63 CM 36 kilograms Approximate	55 X 40 X 90 CM 59 Kilograms Approximate			

Standard Accessories of Wet Pulverizer

- Four numbers of different size holes screen for getting different paste.
- Three meter suitable cable along with ampere meter & miniature circuit breaker & Suitable totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }

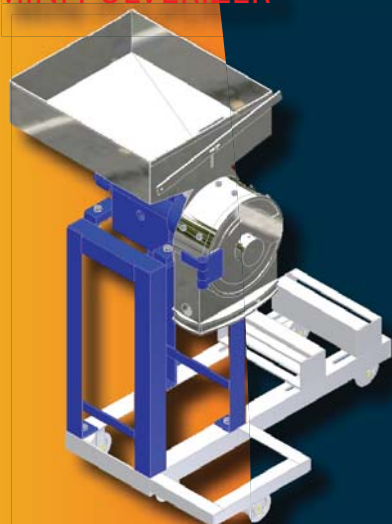
Note:- Model No TW-WP-1204, TW-WP-1205, TW-WP-1206 are available only in three phase.



Single Rotor Wet Pulverizer
for TW-WP-1202



Double Rotor Wet Pulverizer
for TW-WP-1203



Technically sound designing of mini pulverizer makes it a perfect pulverizer for a crushing target of up to 15 to 80 kilograms per hour. It takes less installation space than normal pulverizer machines and has steel molded body. This ensures unmatched durability and little maintenance. The advanced working methodologies of this pulverizer ensure superior quality of ground material.

The Techno Wings Mini Pulverizer comprises of a heavy duty Mild Steel / Stainless Steel body, which comprises of a feeding hopper, with a feed regulator slide. The pulverizer body is inlaid with a delivery trough attached at the bottom, with a delivery trough attached at the discharged end. The rotor & beater are mounted on shaft, running in a ball bearing housing at a speed of 4500-6000 R.P.M. The whole unit is mounted on a strong steel stand.

Construction of mini pulverizer

Main body & frame is made of high quality cast iron / M. S. frame, liner of high grade steel casting and bearings are lubricated oil (company supplying the machine without oil) Instead of rubber oil seals metal seals are used for avoiding friction & maintenance, which will occur due to the use of rubber seals.

Operating Principal of mini Pulverizer

The flow of material from the feeding hopper is regulating by means of side handle easily to suit the load. Rotor with four cutters runs in anti-clockwise direction. The beaters pass just beneath the ratchet teeth liner fitted inside the top half of the crushing chamber, leaving a gap of 3 mm between the liner teeth and the tips of the rotating beaters. This cuts the material caught between the liner teeth like a sword with a scissors action at a high speed rotations. After the required size reduction, the material will pass through the screen fitted inside the lower discharge end of the pulverizing chamber. No sieving is required, as the appropriate size screen fitted will not allow coarser material to pass through. The air generated in the crushing chamber forces the powder to pass through the screen fitted at the bottom discharge end of the crushing chamber, into a filter attached to the delivery trough below. (When crushing Wet-Pulpy materials, the balloon should not be use)

Servicing guidelines of mini pulverizer

Open the cover of chamber all pulverizing parts cleaned with a brush in couple of minute and the Pulverizer is ready for next crushing. If required, the grinding chamber can also be wash with water. Remove the cotton balloon and the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it. The beater when worm out removed and reserved by removing the cur clip lock holding to the rotor pins. When both the edges are worm out, they sharpened on an emery stone, to be use as new. In addition, when completely warn out, replaced the equal weight and refitted.

Typical Application of mini pulverizer

The Techno Wings mini pulverizers are widely used for grinding of both dry/wet spices, green chilly, fresh ginger, garlic, fresh fruits, vegetables. These pulverizer machine can also be used as a fruit finisher. The techno wings Mini Pulverizer can also be used for the following dry applications like agricultural chemicals, broken biscuits, custard powder, coffee, charcoal, dals, dyes & pigments, fillers, henna leaves, herbs, leaves and roots instant foods insecticides and pesticides, kaolin molding powders, pharmaceuticals, plastics, poultry feed & marine feed, resins, sugar (biscuit grade/icing grade), Stearates, tea etc

Outstanding Features of mini pulverizer

- Unique and Reliable Design
- The mini series pulverizers are highly effective as well as non stop continuous pulverizing process.
- Compact size
- Interchangeable & reversible joint less hardened beater thus, the pulveriser will last a life time with minimum replacements
- Dust free operation
- Grinding is carried out in a cool atmospheric temperature, which guarantee against thermal degradation of product quality and flavors.

Rugged Construction of mini pulverizer

Techno wings brand mini pulveriser is made from specially selected materials. The beater are interchangeable and reversible thus, the pulveriser will last for a life time with minimum replacement of parts. Mini pulverizer is Made from Cast Iron body. Grinding Chamber lined with serrated wear plates, which protects the body from wear and tear. Grinding done by a set of swinging four numbers inter changeable and reversible beater on a balanced rotor which is fitted on a shaft. Shaft is fixed with a suitable deep groove ball bearings which is continuously lubricated by oil. This shaft is run by driven pulley and A screen classifier forms the lower half of the grinding chamber.

Technical Specifications of Mini Pulverizer

Model No	TW-MP-4	TW-MP-5	TW-MP-6
Chamber Size (Ø= Diameter X width)	Ø 200 mm X 75 mm	Ø 250 mm X 100 mm	Ø 300 mm X 150 mm
Pulverizer's RPM	4500 to 6000	4500 to 6000	4500 to 6000
Motor HP (KW.)	2 HP (1.5 kW.) Or 3 HP (2.2 Kw.)	5HP (3.7 kW.) Or 7.5 HP (5.6 kW)	7.5 HP (5.6 kW.) Or 10 HP (7.5 kW.)
Fineness Range		2 to 100 B.S.S. Mesh	

Note:- Economic Models are also available.

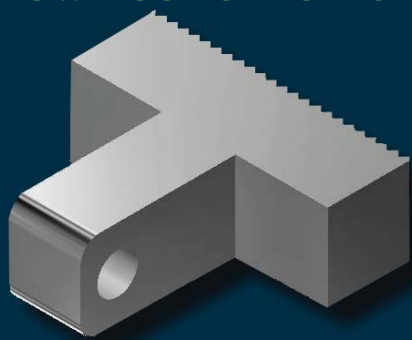
Standard Accessories of Mini Pulverizer

- One number cotton Balloon
- Five numbers of different size holes screen for getting different mesh powders.

Extra Accessories of Mini Pulverizer

- Three meter suitable cable along with ampere meter & miniature circuit breaker & Suitable totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {Electricity (Special power can be accommodated): 220/380/415 Volts, 50/60 Hz, 1/3 Phase }
- All contacting parts Stainless steel 304 / 316 can be accommodated

NOW ECONOMIC MODELS ARE AVAILABLE.



Dynamically balance
interchangeable & reversible joint-
less hardened beater

JACKETED MINI PULVERIZER



Jacketed Mini Pulverizers, conventional in design, has its own advantages for various applications. A build-in water circulation jacket retains grinding temperature lower than otherwise. Design provides for admitting extra air during grinding to facilitate cool operation. Soft to medium hard materials are quickly pulverized to fine powder.

The Techno Wings Jacketed Mini Pulverizer comprises of a heavy duty Mild Steel / Stainless Steel body, which comprises of a feeding hopper, with a feed regulator slide. The Jacketed Mini Pulverizer body is inlaid with a delivery trough attached at the bottom, with a delivery trough attached at the discharged end. The rotor & beater are mounted on shaft, running in a ball bearing housing at a speed of 4500-6000 R. P.M. The whole unit is mounted on a strong steel stand.

Construction of Jacketed mini Pulverizer

Main body & frame is made of high quality cast iron/M. S. channel frame, liner of high grade steel casting and bearings are lubricated oil (company supplying the machine without oil) Instead of rubber oil seals metal seals are used for avoiding friction & maintenance, which will occur due to the use of rubber seals.

Operating Principal of Jacketed mini Pulverizer

The flow of material from the Feeding Hopper is regulated by means of a Vertical Adjustable Slide to suit the load indicated by the ammeter. Rotor with four beaters runs in anti-clockwise direction. The swinging beaters pass just beneath the Ratchet Teeth Liner fitted inside the top half of the grinding chamber, leaving a gap of 1/16" between the liner teeth and the tips of the rotating beaters. This cuts the material caught between the liner teeth like a sword with a scissors action at a high speed of 4500 to 6000 RPM. After the required size reduction, the material will pass through the screen fitted inside the lower discharge end of the grinding chamber. No sieving is required, as the appropriate size screen fitted will not allow coarser material to pass through. The air generated in the grinding chamber forces the powder to pass through the screen fitted at the bottom discharge end of the grinding chamber, into a cotton bag attached to the delivery trough below. The dust is collected through the attached balloon fitted on the discharge end. The top closed end of the balloon may be suspended from the roof or a wall of the building. Every half an hour the balloon should be tapped to knock down the dust clogging the pores of the balloon, thus releasing the pressure built-up. The dust falls in the bag below, and thus a dust free operation without wastage of product can be achieved. (When Grinding Wet-Pulpy materials, the balloon should not be used)

Servicing guidelines of Jacketed mini Pulverizer

Lifting up the handle opens the cover of the grinding chamber. The grinding parts can be cleaned with a brush within a couple of minutes and the machine is ready for the next batch of grinding. If required, the grinding chamber can also be washed with water. Remove the cotton bag and the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it. The beaters, when worn out, can be removed and reversed by unscrewing the two Allen-screws holding the outside rotor plate. When both the edges are worn out, they can be sharpened on an emery stone and reused as new. When completely worn out, the tips can be re-welded in Manganese Steel, Ground to Size for equal weight and refitted.

Typical Application of Jacketed mini Pulverizer

The techno Wings Mini Pulverizers are widely used for grinding of both dry/wet spices, green chilly, fresh ginger, garlic, fresh fruits, vegetables. These pulverizer machine can also be used as a fruit finisher. The techno wings Mini Pulverizer can also be used for the following dry applications like agricultural chemicals, broken biscuits (hi-fat/low fat), custard powder, coffee, charcoal, dals, dyes & pigments, fillers, henna leaves, herbs, leaves and roots instant foods insecticides and pesticides, kaolin molding powders, pharmaceuticals, plastics, poultry feed & marine feed, resins, sugar (biscuit grade/icing grade), stearates, tea etc

Outstanding Features of Jacketed mini Pulverizer

- Grinding is carried out in a cool atmospheric temperature, which guarantee against thermal degradation of product quality and flavors.
- Effective and Continuous Grinding
- Suitable for Wet-Pulpy and Dry Grinding
- Compact Size
- Dust Free operation. No wastage of product and no pollution hazards

Technical Specifications of Mini Pulverizer

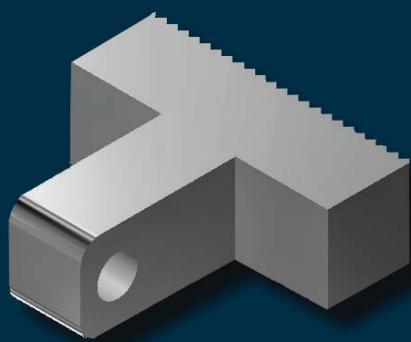
Model No	TW-JMP-4S	TW-JMP-5S	TW-JMP-6S
Chamber Size (Ø= Diameter X width)	Ø 200 mm X 75 mm	Ø 250 mm X 100 mm	Ø 300 mm X 150 mm
Pulverizer's RPM	4500 to 6000	4500 to 6000	4500 to 6000
Motor HP (KW.)	2 HP (1.5 kW.) Or 3 HP (2.2 Kw.)	5HP (3.7 kW.) Or 7.5 HP (5.6 kW)	7.5 HP (5.6 kW.) Or 10 HP (7.5 kW.)
Fineness Range	2 to 100 B.S.S. Mesh		

Standard Accessories of Jacketed Mini Pulverizer

- One number cotton Balloon
- Five numbers of different size holes screen for getting different mesh powders.

Extra Accessories of Jacketed Mini Pulverizer

- Three meter suitable cable along with ampere meter & miniature circuit breaker & Suitable totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {Electricity (Special power can be accommodated): 220/380/415 Volts, 50/60 Hz, 1/3 Phase }
- All contacting parts Stainless steel 304 / 316 can be accommodated



Dynamically balance
interchangeable & reversible joint-
less hardened beater



DOUBLE STAGE PULVERIZER



Jas enterprise is engaged in offering precision engineered range of milling and size reduction systems across wide range of industries these industrial mill are appreciated for hassle-free operation, low maintenance and compact design. Further, we also offer customization facility on the products as per the client's requirements.

Our organization Jas Enterprise designs and manufactures a quality range of double stage pulverizer that is used as fine grinding mill crusher for smaller fraction. The range is using superior quality raw material and is reckoned for its higher capacity with high fines generation, uniform output product size, smooth operation and low maintenance.

About double stage pulverizer

Techno wings double stage mills are the latest version of the Techno wings mini pulverizer. It is provided with a pre-crushing chamber where the material undergoes a coarse grinding and passes on to the fine powdering chamber. So we can feed the hard materials like turmeric directly for fine

Grinding in single feeding. This also gives more evenness for the spices powder. The operational life of the screens (sieves) in a double stage mill is about 20 times that of standard mini pulverizer of the same capacity.

Construction of double stage pulverizer

Pre crushing chamber is fixed on the hinges, which also act as door for fine crushing chamber. The center classifier sieve also can be taken out very easily by twisting from the lock bolts. The feeding of this pulverizer is through the top center of the back end. The Crushing chamber and bearing blocks are made from high quality cast iron. Deep groove single raw bearing are lubricated in oil. The crushing chamber, base of double stage pulverizer and bearing blocks are made of high quality cast iron. But for model no TW-84 base of pulverizing machine is made of mild steel "C" section and for TW-168 the crushing chamber, base of pulverizing machine are made of heavy duty mild steel. Tw-168 is supplied with extra third self align bearing pedestal. Bearing are lubricated in oil. For heavy duty double stage mills, oil window is provided for bearing blocks. Water jacket is a optional provision for all double stage mills the machine is supplied with air filter and cotton balloon.

Operating principal of double state pulverizer

The flow of material from feeding hopper is regulated means of a vertical adjustable slide suit the load indicated by the ampere meter. The rotor and beater are mounted on shaft, running in ball bearing housing at a speed of 4500-6000 RPM first chamber having rotor with four beater funs in anti clockwise direction. The beater pass just beneath the "V" shaped teeth liner fitted inside the crushing chamber, leaving a gap of 3 mm between the liner teeth and the tips of the rotating beater. This cuts the material caught between the liner teeth like a sword with a scissors action at a high speed. After getting recoverable mesh crushed material is enter in to final stage of crushing chamber, is inlaid with a delivery trough attached at the bottom, with a delivery trough attached at the discharged end.

Servicing guidelines of double stage pulverizer

Open the cover of chamber all grinding parts cleaned with a brush in couple of minute and the pulverizer is ready for next crushing. If required, the grinding chamber can also be washed with water. Remove the cotton balloon and the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it. The beater when worm out removed and reserved by removing the cur clip lock holding to the rotor pins. When both the edges are worm out, they are sharpened on an emery stone, to be used as new.

Typical application of double stage pulverizer

The jas double chamber pulverizer can be used for a wide range of application e.g. Grinding spices, food stuffs, chemicals, pigments, pharmaceuticals, herbals, coffee seeds, tea leaves, fillers, sugar, etc.,

Outstanding features of double stage pulverizer

- Unique and reliable design
- The double stage pulverizer series machines are highly effective as well as nonstop continuous pulverizing process.
- Compact size

- Dust free operation
- Ideal for dry crushing Increased production leading to faster return on the investments
- Rail for motor adjustment Low temperature rise for heat sensitive materials.

Technical specifications of double stage pulverizer

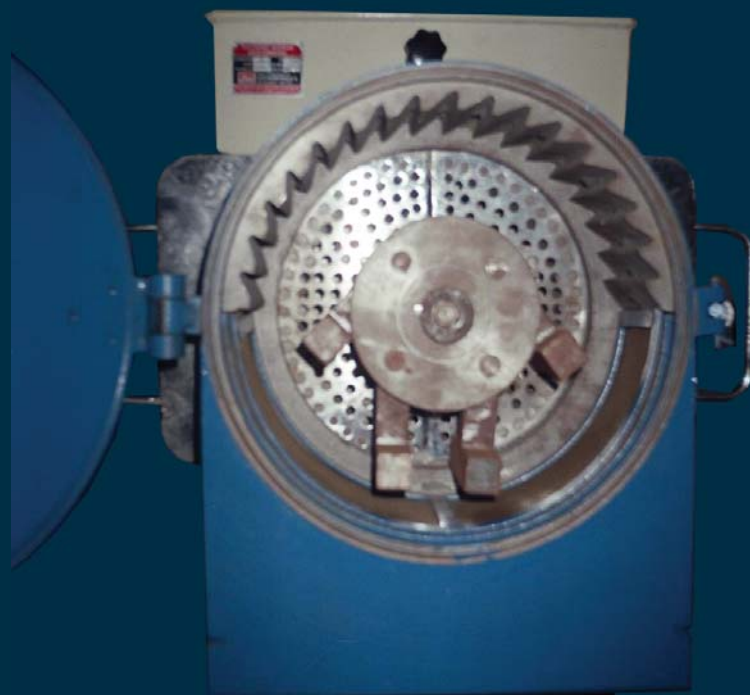
Model No	Tw-DSP-84	Tw-DSP-124	Tw-DSP-168
Chamber Size (Ø= Diameter X width)	Ø 200 mm X 75 mm	Ø 300 mm X 100 mm	Ø 400 mm X 200 mm
Pulverizer's RPM	4500 to 6000	4500 to 6000	4500 to 6000
Motor H. P. (KW.)	5 hp (3.7 Kw.)	7.5 hp (5.6 Kw) or 10 hp (7.5 Kw.)	15 hp (11.2 Kw.)
Fineness Range	40-125 Mesh		

Standard Accessories of Double Stage pulverizer

- One number cotton balloon
- Five numbers of different size holes screen for getting different mesh powders.

Extra accessories of double stage pulverizer

- Three meter suitable cable along with ampere meter and miniature circuit breaker and suitable totally enclosed fan cooled three phase or single phase sq. cage motor {electricity (special power can be accommodated): 220/380/415 volts, 50/60 Hz, 1/3 phase}
- All contacting parts stainless steel 304 / 316 can be accommodated



DALIYA MAKING PULVERIZER



We have for our client commercial Dalia Machine that have fully machined & balanced beaters. These commercial Daliya Machine are popular for continuous crushing and suitable for making daliya. Offered in compact size commercial Daliya Machine do not require too much space.

Key Features of Dalia Making Machine :

- Unique and Reliable Design of the Dalia Making Machines series pulverizers are highly effective as well as non stop continuous pulverizing process.
- All contacting parts are non corrosive materials.
- All Rotating parts are dynamical balanced for less vibration & higher performances.
- Low temperature grinding technology thus the original ingredient cannot destroy.
- Ideal for dry crushing
- Increased production leading to faster return on the investments
- Hardened & fully machined shelving type beaters thus less wear & Tear.
- Single pieces grinding chamber no separate joints of fabrication for out late.

Operating Principle of Dalia Making Machinery

The flow of material from the feeding hopper is regulating by means of side handle easily to suit the load. Rotor runs in anti-clockwise direction. The beaters pass just beneath the Ratchet Teeth Liner fitted inside the top half of the crushing chamber, leaving a gap of 3 mm between the liner teeth and the tips of the rotating beaters. This cuts the material caught between the liner teeth like a sword with a scissors action at a 450 RPM. After the required size reduction, the material will pass through the screen fitted inside the lower discharge end of the grinding chamber. No sieving is required, as the appropriate size screen fitted will not allow coarser material to pass through. The air generated in the crushing chamber forces the powder to pass through the screen fitted at the bottom discharge end of the crushing chamber, into a Filter attached to the delivery trough below. (When crushing Wet-Pulpy materials, the balloon should not be use)

Servicing Guidelines of Dalia Making Machinery:

Open the cover of chamber all grinding parts cleaned with a brush in couple of minute and the pulverizer is ready for next grinding. If required, the grinding chamber can also washed with water. Remove the cotton balloon and the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it. The beater when worn out removed and reserved by removing the cur clip lock holding to the rotor pins. When both the edges are worn out, they sharpened on an emery stone, to use as new. In addition, when completely worn out, replaced the equal weight and refitted. Please check the oil level of oil bath chamber regularly.

Standard Accessories of Dalia Making Machinery

- Three set of perforated round hole screens
- Easy movable hopper helps you to ensure continuous and steady feed to the machine. Very useful where feed material is to be manually dumped from bags.
- Motor Pulley
- Mid Steel fabricated foundation plate with adjustable rail for motor.
- One Numbers of cotton balloon.



Extra Accessories of Dalia Making Machinery

- Suitable totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 is supplied with mono pulverizer {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }
- Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top as per IS: 1293 are supplied with Daliya Machine as extra cost.
- 3 meter 4 core cable, starter, ampere meter, capacitor, are supplied with daliya machine at extra cost.
- All contacting parts Stainless steel 304 / 316 can be accommodated

Application of Dalia Making Machinery

The Techno Wings Daliya Making pulverizer are used for a producing dalia of wheat (broken wheat for wheat porridge, dalia), Maize daliya

Construction of Dalia Making Machinery

Commercial dalia machine is made from heavy duty cast iron base. Cast iron oil chamber housings for long life of bearings. Aluminum Grinding Chamber lined with serrated Stainless Steel plates, which protects the body from wear and tear. Grinding done by a set of Stainless fixed better on a balanced rotor. A screen classifier forms the lower half of the grinding chamber.

Available Models of Dalia Making Machinery

Model No	TW-DM-1402	TW-DM-1410
Crushing Chamber size Diameter X WIDTH	Ø 300 mm X 150 mm	Ø 400 mm X 200 mm
Required Motor	5 HP	10 HP
RPM Of the machine	600	600

DALIYA MAKING PLANTS



Cracked wheat or dalia is used to make a nutritious dish at breakfast or whenever a light meal is required. It can be made sweet or salty according to taste. The wheat is boiled in a little water and cooked till it becomes soft and the water evaporates. Sugar and milk may be added to the cooked wheat or it can be seasoned with salt, pepper and butter before serving.

We have for our client commercial dalia machine that have fully machined & balanced blades. These commercial dalia machines are popular for continuous crushing and suitable for making dalia. Offered in compact size commercial dalia machines do not require too much space.

Key features of dalia making machine

- Unique and reliable design of the dalia making plants series pulverizers are highly effective as well as nonstop continuous pulverizing process.
- Due to eccentric vibratory screen 3 grades are separated automatically.
- All contacting parts are non corrosive materials.
- Low temperature grinding technology thus the original ingredient cannot destroy
- Increased production leading to faster return on the investments
- Hardened and fully machined shelving type beater thus less wear and tear.

Operating principle of dalia making plant

The flow of material from the feeding hopper is regulating by means of side handle easily to suit the load. Rotor runs in anti-clockwise direction. The beater pass just beneath the ratchet teeth liner fitted inside the top half of the crushing chamber, leaving a suitable gap between the liner teeth and the tips of the rotating beater. This cuts the material caught between the liner teeth like a sword with a scissors action at a 650/1000 RPM. After the required size reduction, the material will pass through the screen fitted inside the lower discharge end of the grinding chamber, the appropriate size screen fitted will not allow coarser material to pass through. The air generated in the crushing chamber forces the powder & broken peaces to pass through the screen fitted at the bottom discharge end of the crushing chamber, into a filter attached to the delivery trough below. Due to low density of powder form it will be suck by blower and collected in bag by cyclone. Broken will separated by The vibrations are inducing by a cam-operated link.

Servicing guidelines of dalia making plant

Open the cover of chamber all grinding parts cleaned with a brush in couple of minute and the pulverizer is ready for next grinding. If required, the grinding chamber can also washed with water. Remove the cotton balloon and the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it. Please check the oil level of oil bath chamber regularly.

Standard accessories of dalia making plant

- Three set of perforated round holes screens for crusher and 2 numbers of screen of vibratory screen.
- Motor pulley
- One numbers of cotton balloon.
- Mid steel fabricated foundation plate with adjustable rail for motor.



Extra accessories of dalia making plant

- Suitable totally enclosed fan cooled single or three phase squirrel cage motor as per is: 325 or 996 is supplied with mono pulverizer {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase }
- Suitable miniature circuit breaker as per is: 8828 with 3 meter cable and 3 pin top as per is: 1293 are supplied with daliya machine as extra cost or 3 meter 4 core cable, starter, ampere meter, and capacitor, are supplied with daliya machine at extra cost.
- All contacting parts stainless steel 304 / 316 can be accommodated

Application of dalia making plant

The techno wings daliya making pulverizer are used for a producing dalia of wheat (broken wheat for wheat porridge, dalia), maize daliya. maize grits, corn grits, etc..

Construction of dalia making plant

Commercial dalia machine is made from heavy duty cast iron base. Cast iron oil chamber housings are for long life of bearings. Aluminum grinding chamber lined with serrated stainless steel plates, which protects the body from wear and tear. Grinding done by a set of stainless fixed better on a balanced rotor. A screen classifier forms the lower half of the grinding chamber.

Available models of dalia making plant

Model No	Crushing Chamber size Diameter X WIDTH	Vibratory screen Size in mm	Required HP	Production capacity per hour
TW-DMP-410	ø 250 mm X 100 mm	600 x 1200	2 (1.5)	200-300
TW-DMP-511	ø 275 mm X 125 mm	600 x 1200	3 (2.25)	500-600
TW-DMP-612	ø 300 mm X 150 mm	750 X 1500	5 (3.75)	600-800
TW-DMP-713	ø 325 mm X 175 mm	780 x 1800	7.5	800-1000
TW-DMP-814	ø 350 mm X 200 mm	900 x 2400	10	1000-1200
TW-DMP-915	ø 375 mm X 225 mm	900 x 2400	12.5	1200-1500
TW-DMP-1016	ø 400 mm X 250 mm	900 x 2400	15	1500-2000

BLACK PEPPER DAL MAKING ROLL CRUSHER



Jas design, fabricate and offer an extensive array of black pepper dal making machines that is making using high quality raw materials and precision-made parts. Widely applicable in the food industry, these machines know for their efficiency and cost effective rates. These machines are available have sturdy and compact design. Normally, in pulverizer we are getting black pepper dal with 25 to 30% powder form also and the manufacture of black pepper dal sale the powder at very low prices. Techno developed black pepper dal making machine to reduce 25 to 30% to 5 to 10% powder form. This same machine can make corn / maize grit. Along with this black pepper dal making machine will be supplied with vibratory and you will get three type of deferent gradation of black pepper dal, corn, sweet corn or maize grits.

Working principle of Black Pepper dal, maize grits making machine.

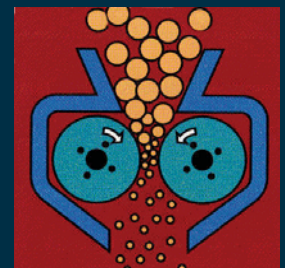
In crushing rolls have two heavy steel cylinders revolves towards each other by gear, so that particles in feed nipped and pulled through. The nipped particles are subjected to a compressive force that causes the reduction in size. The roller surface can carry knurling so as to increase friction and facilitate trapping of particles between the rolls. Knurling roll crushers are much more versatile operated by compression, impact and shear.

The fixed part of roller is driven by the motor via v-belt and movable roller is driven by gear, the raw materials fall into the part between the two rollers from inlet of the machine. The two rollers rotate inward simultaneously. The gap between the rolls is set to the size of product desired by adjusting handle.

The materials are crushed and ground, then the end products comes out from the bottom of this crusher, where mechanical eccentric vibrating screen is provided for three types of screening and grading.

Key Features of Black Pepper dal, maize grits making machine. :

- Unique and Reliable Design
- Compact size
- Dust free operation
- Ideal for crushing of grains, maize, corns, black peeper, malt, salts and many more.
- Increased production leading to faster return on the investments
- Hardened & fully machined knurled pressure roller thus less wear & Terre
- All Rotating parts are dynamically balanced for reducing friction losses and noise



Standard Accessories of Black Pepper dal, maize grits making machine.

- Motor Pulley
- 2 Number screens
- Anti vibrating foundation Stand with adjustable rail for motor.

Extra Accessories of Black Pepper dal, maize grits making machine.

- Suitable totally enclosed fan cooled three phase Squirrel cage motor as per IS: 325. {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }
- Starters, main switch, ampere meter, capacitor For three phase
- Foundation bolts
- V Belts
- All Contacting Parts Stainless Steel 304 / 316 can be accommodated

Application of Black Pepper dal, maize grits making machine.

The Jas Brand Black Pepper dal are used for a wide range of application e.g. black pepper dal making, maize grits producing, corn grits producing, malt grinding, Agricultural, Chemicals, food

VIBRO SCREEN

JAS Vibro Screens are designed on the principle of gyratory motion generated by double eccentric weight mounted on two ends of the shaft of vertically mounted specially designed vibratory motor. The screening assembly consisting of one or more set of Deck/screens is mounted on a set of angularly located springs, effectively isolating the base from vibrating assembly.

The double weight moving with the shafts and located at relative angular position produces three dimensional vibrations which in turn cause the material falling on the screen mesh move at a specific speed in straight to spiral direction giving controlled and effective screening.

Due to the adjust ability of weight and the relative angle between them it is possible to make the material move on the screen in desired path to achieve the desired retention time



for effective screening before the material gets discharged from the outlet spout. During this process the particles smaller than the mesh aperture fall through the mesh and the oversize material gets discharged from the outlet spout. This process is repeated on the next mesh in case of multi deck screening.

Features

Greater Capacity - Gyro screen gives greater capacity per meter square of screening area and oversize material is discharged with relatively less percentage of fines when compared to other screening machines.

Longer Screen Life - Screen cloth is held in uniform tension on specially designed mesh frames. The tight screening surfaces vibrates rigidly without flexing of wires, greatly reducing screen wear and increasing screen life.

Operating Principle of Gyro Screen

The material to be screened is fed on to the center of top screen. The under-size material passes rapidly through the screen during its travel to the periphery. The over size material is continuously discharged through a tangential outlet. Vibro Sifters are equipped to handle multiple screens one on top of the other with feed trays in between to give several precise sized fractions in a single screening operation. Special designs with up to seven screens are also available for grading.

The top weight on the motor shaft rotates in a plane close to the center of mass of the assembly. Rotation of the top eccentric weights create vibration in the horizontal plane which causes the material to move across the screen cloth to the periphery. Increasing the top eccentric mass increases the horizontal throw causing oversize material to discharge at a faster rate.

The bottom eccentric weights rotate below the center of the vibrating mass creating tilt on the screens giving vibration in vertical and tangential planes. Increasing the vertical component of motion promotes turn over of material on the screen surface helping maximum quantity of under-size material to pass through the screen. The effective vertical motion helps in minimizing blinding of screen.

The tangential component of motion is controlled by the angle of lead given to bottom weights with relation to top weights. Variation in lead angle controls the spiral pattern of material travel over the screen cloth. Speed and flow pattern of material travel over the screen cloth can be set by the operator for maximum through-put and screening efficiency. Typical material travel patterns generated at various lead angles are shown below.

Adjustment of top & bottom weights in accordance with the following diagrams

{Example of screen patterns for average materials}



0° Lead average material will be through straight



30° Lead average material will being to spiral

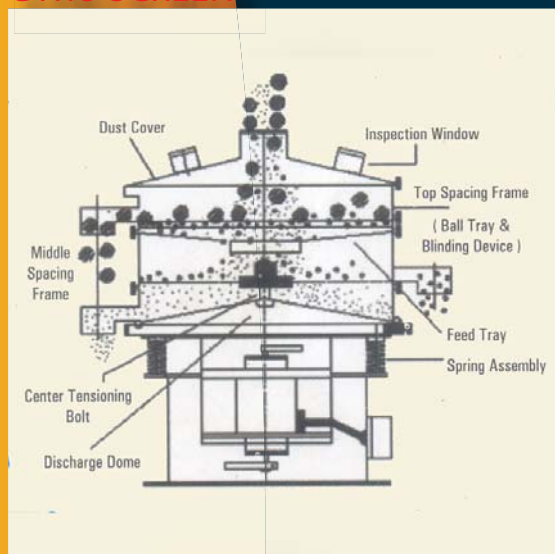


60° Lead average material will give maximum screening pattern



90° Lead oversize material does not discharge

GYRO SCREEN



Application of Vibro Screen (Gyro screen)

The Techno Vibro screens are use for a wide range of application e.g. food industries, dehydrated food, spices, flour, ago industries, guar gum, isabgul, Seeds, wheat, sesame, whole spices, nuts castor, soya, Ceramics industries, zircon, glazed tiles, china clay, Paper industries, paper board, duplex, oil industries, castor, ground nut, soya, oilseeds, plastics industries, rotor molding, reprocessed granule, pvc resin, pvc cable, Pint industries, Pigments, emulsions, aluminum paste, varnish, solvents, et cetera, Chemicals industries, dyes, intermediates, paints, pigments, pesticides, Pharmaceutical industries shifting, tablet de dusting, granule grading, metal industries, Ferro alloys, C. I Powder, foundries, and many more...

Model	Vibro Screen Machine's Diameter mm	Vibro Screen Machine's Diameter Inch	Motor HP
JAS 600	600	24"	0.5
JAS 750	750	30"	0.5
JAS 900	900	36"	1.0
JAS 1200	1200	48"	2.0
JAS 1500	1500	60"	3.0
JAS 1800	1800	72"	5.0

Standard accessories of Gyro Screen

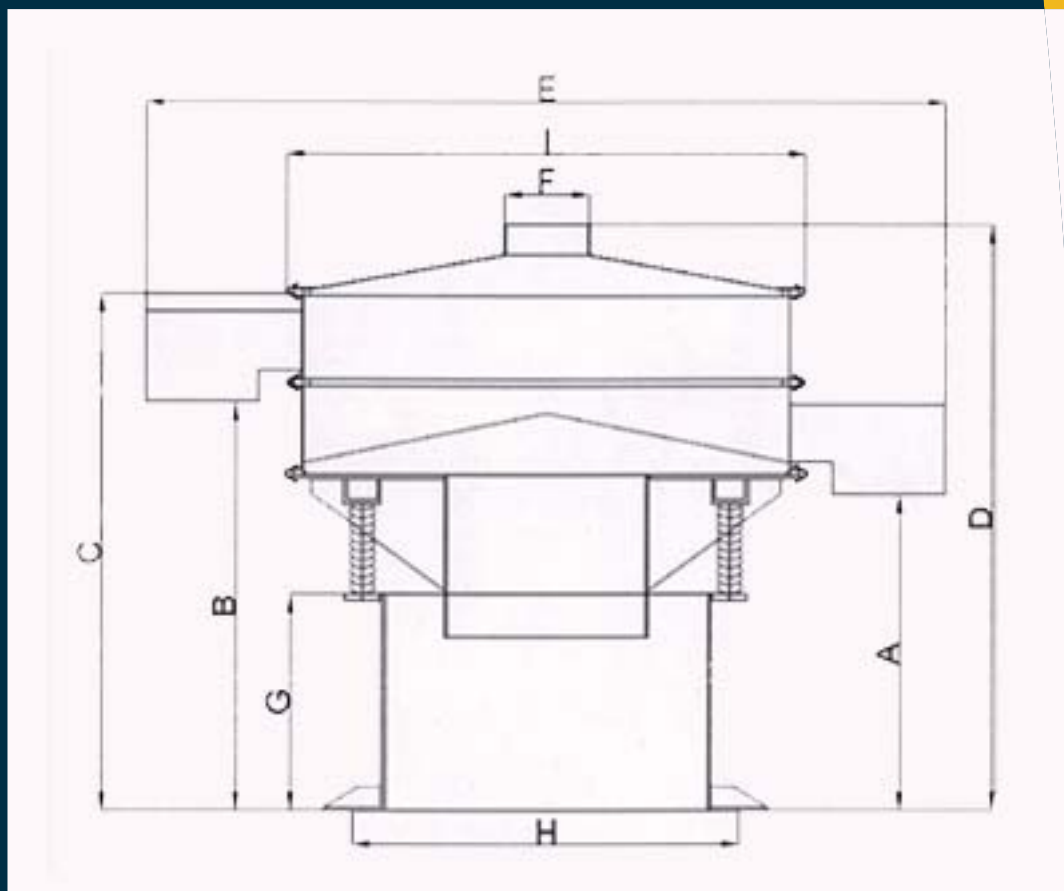
- Per deck one screen.
- Suitable vibratory electric motor.
- 3 meter cable & 3 pin top
- Dust Cover For Vibro Screen (This accessory is must for dust free screening. It is conical cover with an inlet hole in center for feeding material and as inspection window to see the screening process on the mesh. Dust cover is clamped on the topmost deck with the help of 'V' grooved and 'C' clamp and can be removed easily if not required.)

Extra accessories of Vibro Screen

- Extra Screens
- Starters, main switch, ampere meter, capacitor for Three Phase Electric Motor.
- Suitable miniature circuit breaker as per IS: 8828 with 3 pin top as per IS: 1293 for single phase electric motors.
- Anti Vibrating Mount
- Feeder Hopper (This device helps you to ensure continuous and steady feed to the machine. Very useful where feed material is to be manually dumped from bags.)
- Mesh Fixing Fixture (A useful accessory in case where mesh is to be tied frequently due to high wear and tear from abrasive or heavy nature of material. It is still advisable to keep a spare screen ring if the mesh change over is to be done fast.)
- Ball Tray / Ring Tray (This is useful to achieve non clog screening. A tray having rubber /PP balls or rings is mounted underneath the fine mesh screen. The ball / ring get continuous vibrations from machine and hence they jump and hit the fine mesh from below. This makes particles trapped in the mesh holes to fall down and thereby keep mesh opening as clear as possible.)



Specifications of Vibro Screen (Gyro screen)



Model NO	A	B	C	D	E	F	G	H	I
JAS 600	400	530	640	780	880	150	275	450-530	625
JAS 750	400	580	730	825	1110	150	300	530-610	780
JAS 900	525	720	830	880	1300	150	350	560-640	925
JAS 1200	600	790	945	1105	1780	250	400	825-925	1240
JAS 1500	625	850	1030	1220	2080	300	450	1020-1120	1535
JAS 1800	650	885	1065	1250	2480	300	450	1200-1300	1835

HORIZONTAL SIEVE / SIFTER

The jas enterprise's horizontal centrifugal sieve is designed to handle a wide variety of food, chemical and mineral products. Centrifugal sifters are primarily used to sift oversize out of product. Featuring high efficiency separation and high capacity through-put, the sifters have an easy clean design with partial disassembly without tools for access. Robust construction with self aligning inspection doors to ensure dust tight sealing screen assemblies can easily and quickly be replaced.

Application of centrifugal rotary screen

Our centrifugal rotary screen is recommended for sieving of spices, pre cleaning of spices, dal, turmeric, cosmetics, pharmaceuticals, chemicals, minerals, fibrous material, saw-dust, coconut shell powder, tobacco et cetera controlled



sieving of powder and granular products. for Classification, removal of lumps and foreign material.

Operation of Centrifugal Rotary Screen

Horizontal centrifugal sifter construction comprises a stationary horizontal cylindrical sieve, an internal rotating shaft fitted along the sieve length. In operation, material to be sifted is feed into the sifter inlet feed box. The product is then uniformly feed into the stationary horizontal cylindrical sieve by means of the feeding hopper. The centrifugally force the fines material against and through the screen. Soft whilst oversize particles pass out the end of the screen. Adjustable weirs control the flow of oversize and retention time in the sifter.

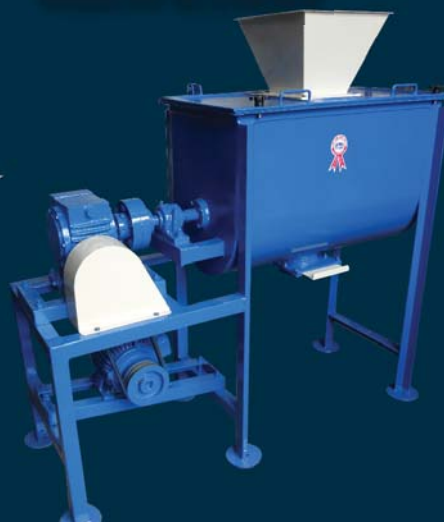
Standard Features of Centrifugal Rotary Screen

- Designed and manufacture with precision technology
- Ideal machine for pre-cleaning purpose.
- Totally enclosed dust proof rotary sieving machine works on the principle of centrifugal action
- Thorough sieving and excellent grading
- Designed to suit nylon and steel sieves of different mesh.
- Sturdy Construction hence free of vibrations
- Available in wide range of capacities in Mild Steel, Stainless Steel & Stainless Steel lining

Technical details of centrifugal rotary screen

Model No	Required Horse Power	Screening Chamber in Inches	App. Production Capacity Kg. Per Hour
Jas-CRS-2160	2	Ø 30 X 72	300-500
Jas-CRS-2472	3	Ø 30 X 108	500-700
Jas-CRS-3084	5	Ø 30 X 144	750-1000
Jas-CRS-3396	7.5	Ø 30 X 180	1000-1500
Jas-CRS-33120	7.5	Ø 36 X 108	1500-2000
Jas-CRS-36144	10	Ø 48 X 108	2000-2500

RIBBON BLENDER



The Jas ribbon blenders are based on a proven agitator construction that provides a triple mixing action thus ensuring fast efficient blending. The dimensions and configuration of the ribbons in ribbon blender are carefully balanced to provide a movement of material within the container that avoids dead spots and gives rapid product discharge. The design of the Jas ribbon blenders can incorporate features required for a customer's product or process such as: wear resistance, corrosive resistance, vacuum filling and discharge arrangements, special shaft seals, heating/cooling jackets. Ribbon blenders are available in sizes 100-8000 liters in Stainless Steel 304, Stainless Steel 316 and Mild Steel Construction.

Benefits of ribbon blender

- Sanitary design-heavy gauge, stainless steel constructions.
- Bearing mounted on lanterns outside of mixing container to avoid contamination.
- Feeding through a hopper mounted on top of blender.

About of Ribbon Blenders

Ribbon blenders are widely used for homogeneous mixing of dry granules & powders. The blender comprises a 'U' tank, shaft with two sets of spiral ribbons, one inside the other. Inner and outer ribbons are perfectly arranged, that during rotation, the material reaches each corner of the trough and imparts radial & linear motion to the whole of the material to be mixed. Our range of ribbon blenders are based on a proven agitator construction that provides a triple mixing action ensuring fast, efficient blending.

As the agitator rotates in Ribbon Blender, the material is tumbled and carried radically around the inside of the blender. The pitch of the outer ribbon moves the material towards the discharge opening. The inner ribbon which has a opposing pitch moves the material away from the discharge opening.

Available Models of Ribbon Blenders

Model No	Chamber size in inch (L X W X H)	Useful capacity volume in liter	App. Kg for Spices	Required HP
Jas-RB-50	18 X 12 X 15	50	10	1
JAS - RB-100	21 X 15 X 18	80	25	2
JAS - RB-250	24 X 18 X 24	150	50	3
JAS - RB-500	36 X 18 X 24	250	100	5
JAS - RB-1000	48 X 24 x 30	500	200	7.5
JAS - RB-1500	60 X 30 X 36	1000	500	10
JAS - RB-2000	84 X 30 X 36	1250	750	12.5
JAS - RB-3000	120 X 30 X 36	2000	1000	15
JAS - RB-4000	120 X 42 X 42	4000		20-25
JAS - RB-5000	120 X 48 X 54	5000		25-30
JAS - RB-6000	130 X 48 X 54	6000		30-40
JAS - RB-7000	140 X 48 X 54	7000		40-50
JAS - RB-8000	150 X 48 X 54	8000		40-50





Jas Enterprises

An ISO 9001:2008 Certified Company



Applications of Ribbon Blenders :

Food & ingredients infant formula, cocoa mix, instant salad dressing, cake mixes, seasonings, flavorings, gelatin ... the list of food material in which our blender can speed up mix times and provide consistent uniformity, goes on and on. Variety of feed and discharge arrangements are possible to tailor to your needs.

Our blenders provide the required uniformity in shorter times which means less dusting and breakage of the ingredients that can cause gastric ulcers in the animals, and bridging of downstream handling equipment. Additionally, by using scrapers or drop bottom discharge, the amount of material left over between batches is minimized, reducing the opportunity for bacterial growth.

Slurries The action within ribbon blenders is vigorous enough



to homogeneously distribute liquid slurries. Special high speed intensifiers can be added to the bottom to help break lumps that may be present. Proper shaft seal design is critical for handling liquids. Shaft seal choices include: mechanical, packing glands and double mechanical glands and double mechanical.

Standard Features of Ribbon Blenders

- Ribbon Blenders are available in working capacity of 50 liters - 8,000 liters
- Ribbon Blender is mounted on supports providing adequate discharge clearance.
- Ribbon Blenders are available in different grades of stainless steel 304, 316, mild steel, carbon steel and special alloy steels.
- Standard Ribbon Blenders are available in center discharge and also configurable as per requirements
- Ribbon Blenders are available centrally located flush bottom discharge.
- Ribbon Blender's Top cover depending on the length of the agitator.
- Stainless steel surfaces are polished to desired standards. All exterior non-stainless surfaces are painted with automotive paints.

Optional Accessories of Ribbon Blenders

- Dimpled or baffled jackets for heating or cooling.
- Continuous ribbon agitator for end discharge, interrupted ribbon for higher density materials, paddles for full or partial loads.
- Wear resistant liner plates for abrasive products.
- Manually or pneumatically operated Butterfly Valve, Slide Gate Valve, Diaphragm Valve, et cetera for discharge.
- Split design stuffing boxes, Air-purging stuffing boxes, Mechanical Seals.
- Explosion-proof motors, Variable Speed Drives along with Electrical Control Panel.
- Spraying system for liquid injection.
- Lump breakers for solids or agglomerates size reduction.
- Vacuum and pressure construction.
- Inspection, cleaning windows on the container, cover.
- Cover openings, Nozzles as required.



PADDLE BLENDER & PUG MIXER



Paddle Style agitators are specially designed to scoop, lift and tumble materials in a gentle, but thorough mixing action. While being mixed, the material travels in a three dimensional "figure 8" pattern. The material is constantly being pulled from the ends of the mixer to the middle of the "figure 8" where the most aggressive mixing is taking place. This unique paddle design is ideal for mixing solids or liquids of various particle size, density and viscosity. The gentle scooping action is ideal for blending fragile ingredients such as nuts or fiberglass strands. Paddle mixers work effectively when filled to as little as 20% of rated capacity, thus allowing flexibility of batch sizes. Paddle style agitators allow easier access for cleaning between batches.

Effects of paddle blender & pug mixer

The paddles are positioned to move the material in opposing lateral directions as well as radially. The paddle design is

generally employed where friable materials are being blended.

Paddle mixer consists of several elements: a centrally mounted horizontal shaft that rotates within a cylindrical container, paddles, plough or other shaped mixing elements that are attached to the centrally mounted shaft, special openings at the top for feeding materials, manually tilt able tank operated, inside a cylindrical conduit and a complete drive unit.

Application of horizontal Paddle mixers

These are horizontal paddle mixers utilized for blending dry material, powdery granular, short fibered, moist solids and liquids together with pasty substances up to and including highly viscous masses.

Powder and semi dry solid mixing, Cutting fat into flour, Addition of oil & liquid into powder, Mixing soap, Extending colors, Incense stick / Agarbatti industries

Pastes & Filter Cakes

Liquid addition is possible through spray bars. Cakes and pastes are usually thick and resist blending without a proper mixing design. The mixing action of the "bent" paddle design effectively moves materials such as pigment, minerals, ceramics, chemicals, and pharmaceuticals. Contact parts of the mixers can be polished to any level to help release these sticky materials for minimal batch retention during discharge.

This machine is most useful for noodle, vermicelli making machines papad making machine.

Abrasive Materials

Abrasive materials present a unique challenge to mixing equipment. Standard mixers can wear out quickly when processing abrasive materials. Our line of paddle mixers has the solution. Our special paddle design gently lifts and pushes material producing a gentle cascading action, thus reducing the wear of the agitator. The welded paddles allow for easy wear compensation and eventual replacement. This lengthens the useful life of the agitator while reducing overall maintenance costs. For especially aggressive materials, we can make the paddles from abrasion resistant steel and install abrasion resistant liners for the tank.

Animal Feed

Our Blenders are widely used in Feed mixing industries creating uniform mixes efficiently. We understand that health of an animal can be dependent on mixes being accurately and uniformly blended.

Constriction of Paddle Blender & Pug Mixer

Body:- The main body is made of Heavy Duty Stainless Steel / Mild Steel Sheet, with Top cover for easy opening and cleaning or for inspection. Every portion in the machine, which meets the International Standard

Arms:- Thick mild steel / Stainless steel -machined plates mounted on main shaft.

Bearings:- Best Deep Groove Ball Bering Ball Bearings in cast iron housing with suitable Grease Cups for lubrication.

Gears:- Cast iron hob cut spur gear for long life.

Lubrication:- A bearing are provide with Grease Cup for Lubrication thus its give long life of bearings and reduce fiction losses.

Some of differnt confrigation of paddels



SEMI-AUTOMATIC FOOT OPERATED CHAPATTI MAKER

We design and manufacture a mesmerizing range of semi-automatic chapati maker to impart much of the relief to the workers in the preparation of the meals in various departments of institutes, langars, hospitals, schools & college hostels, industrial canteens and railway & defense establishments.

Our chapati making machines are help in making home-like chapati in most hygienic manner because chapatti are produce in all contacting parts are food grade. Temperature is adjustable. This Jas Semi-Automatic chapatti machine can make up to 600 flour Semi-Automatic chapatti per hour depending upon skill of the chapatti maker operator. The Semi-Automatic chapatti machine provides ease of use and cleaning, saves labor costs and ensures product uniformity.



Flow Diagram chapati or phulka roti making

Plug in the machine and allow it to heat.



Place the ball of dough for one chapati, not in the middle but near the hinge of the chapati maker.



Quickly press the top down on your dough to flatten it into the circular shape. (Don't let the top stay down, open it right away).



Then puff the chapati just like you would on your stove.

Key advantage of semi-automatic foot operated chapatti maker

- Unique and reliable design
- The semi-automatic chapatti making machines are highly effective as well as nonstop continuous process.
- The semi-automatic chapatti making machines provides ease of use and cleaning, saves labor costs and ensures product uniformity.
- The temperature of oven can be set as per requirement.
- A minimized power & gas consummation by the way of friction loses. Low noise operation, no wastage of product and no pollution hazard.

Operating System of semi-automatic foot operated chapatti maker

Take chapati flour (Wheat flour) with water at room temperature Prepare the desired amount of dough either with help of Jas Dough kneader machine or manual. After that, divide the dough into peach-size balls either with help of Jas luva cutting machine or manual.

Now, Start the Jas Brand roti maker set the thermostatic control at desired amount of temperature and starts the LPG burner, which is fitted with the machine. After getting desired temperature, the thermostatic control will be cutting out the power supply. After that please put dough into peach-size balls Between two non-stick Plates the press the foot operated pedal thus upper plate came nearest to lower plate the dough will get desired size because of the weight of the upper plate And heat from both side will cooked then When both sides are done, Then the color changes on the top & bottom and bubbles appear take off the pressure on the paddle then upper plate will be go up side then use kitchen tongs (chimta) to remove the roti from the non stick plates. Hold the cooked Chapati over a medium flame and it will puff up immediately. Turn quickly to flame-ak the other side. Taking care that the edges are well cooked.

Its manual machine thus it is depend on the working efficacy of operator but tentative production capacity is 500 to 600 chapati, phulka, roti, and paratha per hour.

Standard Accessories of semi-automatic foot operated chapatti maker

- Thermostatic control panel.
- 3 meter cable & 3 pin top as per IS: 1293.
- 2 numbers non stick plated aluminum polpat.
- 1 Number liquefied petroleum gas or compressed natural gas burner (as buyer inform at time of placing order).



Extra Accessories of semi-automatic foot operated chapatti maker

- Dough Kneader
- Luva Cutting Machine
- Wood tongs (a tool with two movable arms that are joined at one end, used for picking up and holding things) to extra life of non stick plate
- Puffer

Construction of semi-automatic foot operated chapatti maker

Commercial chapati maker Jas-FCM-695 consist with aluminum cast with non-stick coating plates, lower plate is heated by liquefied petroleum gas and upper plate is heated by 1.5 kW electric heater, temperature is controlled by thermostatic control and thickens is adjusted by adjustment guide which is given on the back side of the chapati maker. Complete unit is mounted on fabricated angle stand and cover with stainless steel sheets.

AUTO PRESSING TYPE SEMI-AUTOMATIC CHAPATI MAKER

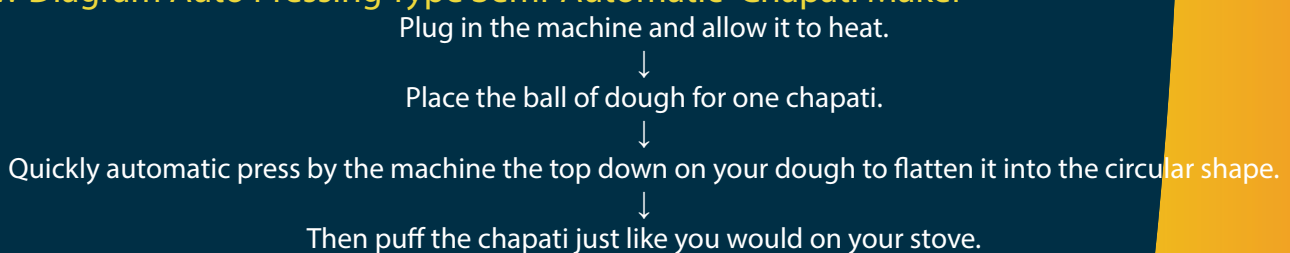
The Stand alone Chapati Pressing Machine is an automatic chapati press machine. It takes up only two square feet of space and can produce up to 1000 ready to cook Chapatis per hour. It is designed and develops for use in counter top position. It can be used with all the automatic chapati making machine models. It can be use or available with a special floor stand for the machine.



Advantages:

- Highly economical production due to huge savings on man power requirement and electricity compared to manual chapati making.
- Noise free operation.
- Flexible chapati thickness and size adjustable for your needs.
- Better body insulation to reduce outer body temperature and overall heat loss.
- J - Type button sensor is used for precision and repeatability.
- Control panel with PID based temperature controller and SSR for precise temperature.
- Teflon coated pressing plate.
- Newly designed energy efficient heater and toggle switch for heater on/off.
- Machine structure and covers are made from stainless steel and powder coated mild steel. to avoid rusting.
- Easily open able and convenient body cover.
- Very compact in size requires less space.
- Superior quality gear box for maintenance and repair free operation.
- Heavy duty and robust mechanical structure.
- Easily operatable and high performance capability.

Flow Diagram Auto Pressing Type Semi-Automatic Chapati Maker



Operating System of Auto Pressing Type Semi-Automatic Chapati Maker

Take chapati flour (Wheat flour) with water at room temperature Prepare the desired amount of dough either with help of Jas Dough kneader machine or manual. After that, divide the dough into peach-size balls either with help of Jas luva cutting machine or manual.

Now, start the JAS brand auto pressing type semi-automatic chapati maker set the thermostatic control at desired amount of temperature which is fitted with the machine. After getting desired temperature, the thermostatic control will be cutting out the power supply. After that please put dough into peach-size balls at shutter of machine. It will convey between two non-stick plates. Eccentric will press lower plate thus lower plate came nearest to upper plate the dough will get desired size because of the pressing pressure of the lower plate and heat from both side will half cooked then when both sides are done, then the color changes on the top & bottom and bubbles appear machine will half done chapati slide at bottom. Hold the cooked chapati over a medium flame and it will puff up immediately. Turn quickly to flame-ak the other side. Taking care that the edges are well cooked.

Its manual machine thus it is depend on the working efficacy of operator but tentative production capacity is 800-1000 chapati, phulka, roti, and paratha per hour.

Standard Accessories of Auto Pressing Type Semi-Automatic Chapati Maker

- Thermostatic control panel.
- 3 meter cable & 3 pin top as per IS: 1293.
- 2 numbers non stick plated aluminum polpat.

Extra Accessories of Auto Pressing Type Semi-Automatic Chapati Maker

- Dough Kneader
- Luva Cutting Machine
- Wood tongs (a tool with two movable arms that are joined at one end, used for picking up and holding things) to extra life of non stick plate
- Puffer

Construction of semi-automatic foot operated chapatti maker

Semi automatic auto pressing type chapatti Maker Having Model No JAS-APCM-600 it consist of aluminum casting with non-stick coating two numbers plate, both plates are heated 1.5 Kw. electric heater, temperature is controlled by thermostatic control and thickness is adjusted by adjustment hinges which is given on the back side of the Machine. Complete unit is mounted on fabricated angle stand and cover with steel. It is most economical range of chapatti making machine. It required 24 inch length X 24 inch width X 24 inch height floor space just only for machine and approximately weight will be 95 kg. this Semi automatic foot operated chapatti Maker can produce up to 800-1000 chapatti per hour capacity is given for guideline but it is purely depend on the efficiency of the operator.

Technical specification

Model No	JAS-APCM-600
Capacity	800-1000 Nos. / Hr.
Weight of Chapati	25 to 45 g.
Thickness of Chapati	1.5 to 2.5 mm (adjustable)
Size of Chapati	ø 112 mm to ø 160 mm
Size of Machine	24 inch length X 24 inch width X 24 inch
Weight of Machine	95 kg

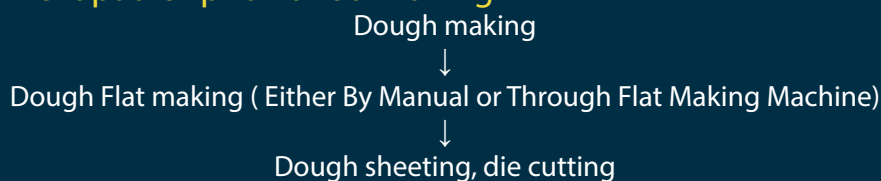
RAW CHAPATTI & PURI MAKING MACHINE

We design and manufacture a mesmerizing range of raw chapati making machine to impart much of the relief to the workers in the preparation of the meals in various departments of institutes, langars, hospitals, schools & college hostels, industrial canteens and railway & defense establishments.

Our chapati making machines are help in making home-like chapati in most hygienic manner. Dough just needs to be feed into the hopper and at the outlet you get raw chapatti. Apart from this no oil is required for the preparation of chapati. Thus, our chapati making machines offer oil free chapati at economical prices.



Flow Diagram raw chapati or phulka roti making



Key advantage of semi automatic chapatti maker

- Unique and reliable design The raw chapati making machines are highly effective as well as nonstop continuous process.
- The Jas - 600 raw chapati making machine provides ease of use and cleaning, saves labor costs and ensures product uniformity.
- The flat of dough just needed to be loaded in hopper which passes on to the sheeter and gauge roller where thickness of the chapati can be adjusted.
- A minimized power consummation by the way of friction loses. Low noise operation, no wastage of product and no pollution hazard.
- Due to Variable Speed DC Drive, machine's speed can regulate.

Operating System of raw chapati or phulka roti making machine :-

Dough Mixer (Floor Kneading Machine) :

This machine would consist of heavy-duty stainless steel body with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms. This machine is not a part of this raw chapati or phulka or roti making machine.

Sheeter:

Sheeter consisting of a heavy duty frame with gaugeable rollers driven by a motor with gearbox arrangement would be provided. The horizontal plate of Stainless steel for supporting of the flat dough which is prepared from flat making machine or manually prepared thick flat dough. The dough is smooth formed from a sheet and feed to the gaugeable rollers. The distance between the gaugeable rollers would be adjustable and this would depend on the desired thickness of the Roti, chapatti sheets The rollers would be teflon coated (food-grade material). There would be an intermediate endless food grade belts conveyor to feed the dough sheet to the cutting roll. The conveyor belt would be of food-grade material.

Rotary Cutting Unit:

A rotary cutting is would be fitted on a roller for smooth and accurate cutting Roti, chapatti as per the desired size. There would be a provision for shifting the generated Chapatti scrap back to the scrap collection tray.

Standard accessories of Raw chapati or phulka roti making machine:

- Suitable electric . 1 H.P (0.75kw) electric motor along with variable speed suitable for electric power supply for single phase or three phase
- One number stainless steel die roll with PVC die

FULLY AUTOMATIC CHAPATTI MAKING MACHINE

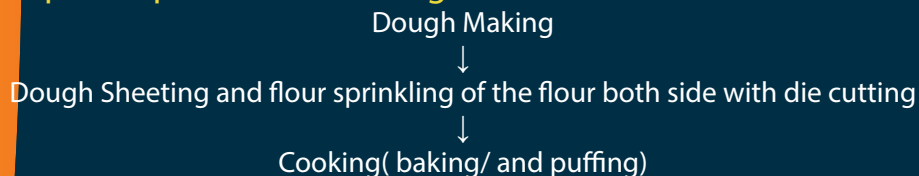


Going with the food and talking about India, you just can't imagine the kind of food Indians love and make. Various types of flavors in different regions of India have their own importance. But when it comes to India the first thing that everyone thinks are the Chapati (roti) which are the most eaten item in this part of the world.

Jas is engaged in manufacturing and supplying of the one of finest quality of Automatic Chapatti Machines. Our team of highly experienced engineers and technicians oversees each and every stage of production of these automatic chapatti machines. We follow all stringent quality tests to make sure that our customers get only the best products. These machines produce fully cooked and ready to eat chapati. With electric power and Gas as fuel and capacity of 1000/1200, 2000/21000 and 2800/3000 pcs per hour (quantity is given

considering chapatti diameter 7 inch, it may vary according to size of the chapatti) and more depending upon jas model no, diameter, thickness and skill of the equipment operator, these machines are highly productive and cost effective.

Flow Diagram chapati or phulka roti making



Key advantage of automatic chapatti making machine

- Unique and reliable sturdy design
- The Automatic chapatti making machines are highly effective as well as nonstop continuous process.
- The Jas - 900 automatic chapatti making machine provides ease of use and cleaning, saves labor costs and ensures product uniformity.
- The dough just needed to be loaded in hopper which passes on to the sheeter and gauge roller where thickness of the chapati can be adjusted.
- The food grade conveyor carries the Round Cut chapati into the oven which is heated by LPG/PNG The temperature of oven can be set as per requirement.
- A minimized power consumption by the way of friction losses. Low noise operation, no wastage of product and no pollution hazard.
- At the outlet of the oven you get home like chapati.

Operating System of Automatic Chapatti Maker :-

Dough Mixer (Floor Kneading Machine) :to prepare Indian traditional style

This machine would consist with all contacting parts are from heavy-duty stainless steel with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms.

Sheeter:

Sheeter consisting of a heavy-duty frame with gaugeable rollers driven by a motor with gearbox arrangement would be provided. The hopper would be of Stainless steel with proper taper. The dough is smooth formed from the hopper in the form of a sheet and feed to the 3 set of gaugeable rollers (2 set from seasoned wood roll and 1- set roll are from Teflon coated roll). The distance between the gaugeable rollers would be adjustable and this would depend on the desired thickness of the Roti, chapatti. The rollers would be Teflon coated (food-grade material). There would be an intermediate endless belts conveyor to feed the dough sheet to the cutting plant. The conveyor belt would be of food-grade material.

Rotary Cutting Unit:

A rotary cutting is would be fitted on a roller for smooth and accurate cutting Roti, chapatti as per the desired size. There would be a provision for shifting the generated Chapatti scrap back to the hopper for recycling.

Baking Oven conveyor belt type with three pass

After Cutting chapatti it is pass through three pass (one for one side roasting, 2nd for second side cooking

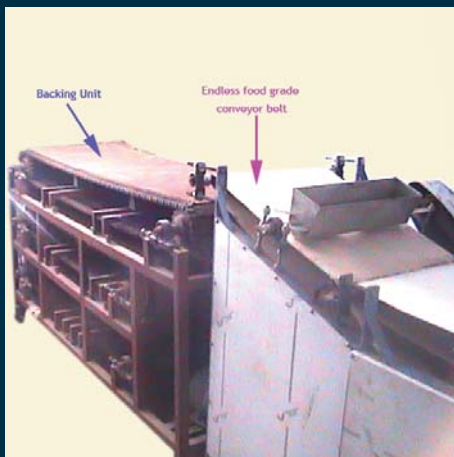
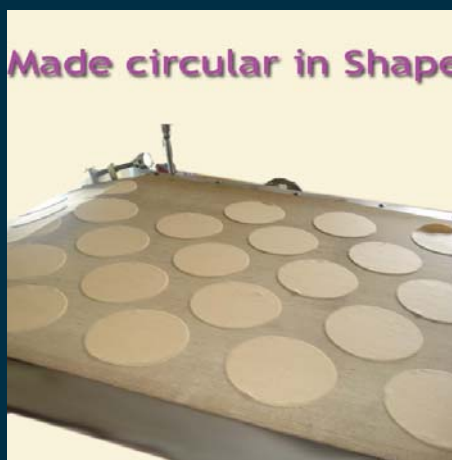
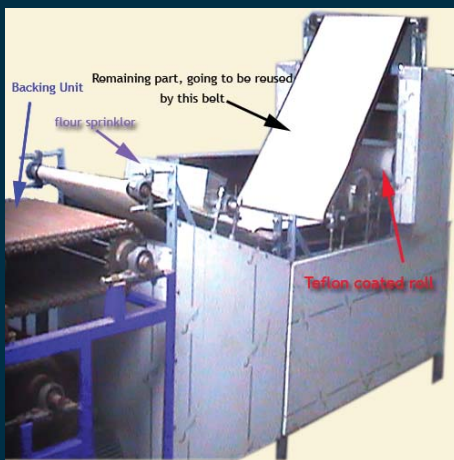
3rd for puffing of the chapatti) oven at suitable temperature . After complete baking of chapatti it is pack and ready for serve or market. Chapati baking oven machine consist with heavy duty ribbon gas burner with three ply, 2 numbers for roasting chapati both side and one number for puffing steel slotted conveyor belt complete with 2 HP electric motor

Standard accessories of automatic chapati making machine

- Suitable 4 pole totally enclosed fan cooled three phase or single phase squirrel cage motor. {Electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz , 1/3 phase }
- Sheeter, rotary cutting unit, baking oven.

Extra accessories of automatic chapati making machine

- Dough kneading machine
- Starters, main switch, ampere meter, capacitor, for three phase electric motor.
- Suitable miniature circuit breaker with 3 meter cable & 3 pin top for single phase electric motors
- Auto ignitions system and gas train
- Gas manifold



ROTARY INDEXING TYPE SEMI AUTOMATIC CHAPATI MACHINE



Jas Brand rotary indexing type semi automatic chapati machines can produce 600-700 chapati per hour. These chapati machines are manufactured using the finest grade of raw materials, which we purchased from reputed approved vendors. Its rotary indexing type of design offers following unbeatable advantages which sets our products distinct in the entire industry:

Advantage of Rotary Indexing Type Semi automatic Chapati Machine

Compact size - this machine is remarkably compact in size (62 inch length x 49 inch width x 52 inch height) and light in weight.

Simple and easy operations - extremely simple mechanism and user friendly control interface make the operation surprisingly easy.

Robust construction and minimum maintenance - the robust construction ensures virtually no break downs. Highly economical - partly enclosed concentric double stage rotational baking operation efficiently utilize the heat energy with minimum losses.

Flow Diagram of rotary indexing type chapati machine

Plug in the machine and allow it to heat.



Place the ball of dough for one chapati.



Rotary Indexing Type Semi automatic Chapati Machine will automatically press the top down on your dough to flatten it into the circular shape.



Move half cooked chapati from center plate to outer rotating plate



fully cooked puffed chapati will come out

Technical Specification of the rotary indexing type chapati machine

Model No	Jas-RITCM-696	Jas-RITCM-696-AI
Type	Rotary indexing type	Rotary indexing , Auto ignition type
Capacity	600-700 Chapati per hour (720 stroke per hour)	600-700 Chapati per hour (720 stroke per hour)
Weight of the chapati	25 Gram to 45 Gram	25 Gram to 45 Gram
Diameter of chapati	4.5 to 6.5 inch	4.5 to 6.5 inch
Chapatti thickness	1.5mm - 2.5mm (adjustable)	1.5mm - 2.5mm (adjustable)
Chapati color	Light brown	Light brown
Appearance of chapati	Soft with puffed layer	Soft with puffed layer
Gas consumption	1.5 to 2 kg/hr	1.0 to 1.5 kg/hr
Power	0.75 Kw (1 Hp) Electric motor 750 watts For heater	0.75 Kw (1 Hp) Electric motor 750 watts For heater
Electricity	215 volts 50 Hz, Single Phase {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase}	215 volts 50 Hz, Single Phase {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase}
Burner ignition	Manual	Auto

Standard Accessories of rotary indexing type semi automatic chapati machine

- Thermostatic control panel.
- 3 meter cable and 3 pin top as per IS: 1293.
- 1 HP (0.75 Kw) 230 volts 50Hz. single phase electric motor (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase} with suitable gear box.
- 5 Numbers liquefied petroleum gas or compressed natural gas burner (as buyer inform at time of placing order).

Extra Accessories of rotary indexing type semi automatic chapati machine

- Dough Kneader
- Luva Cutting Machine
- Wood tongs (a tool with two movable arms that are joined at one end, used for picking up and holding things) to extra life of non stick plate.

Please note that in JAS-RITCM-696-AI is fully loaded machine it contains all components of JAS-RITCM-696 & solenoid valves, Gas pressure switch, Pressure Gage, Ionization Electrode and Flame sensing rod, Ignition transformer, Sequence Controller and suitable control panel this sustem havaing feature as under.

- Auto ignition insted of manual ignitions.
- Temperature control for gas burner which reduce gas consumption
- carbon deposition is less which reduce gas consumption and achived required temprature very fast.





We are available with dough kneader that are designed to perfection and are fabricated using best grades of raw material. These machines can prepare soft dough with desired ingredients in a hygienic manner.

Jas Dough Kneader are mostly know as dough maker, dough mixer, commercial dough maker, dough kneading machine, kitchenaid dough making machines, flour kneading machines, dough blenders, atta kneader, wheat dough maker.

Thease dough mixer is most versatile, reliable and economical continuous process equipment for dough mixing of chapati, roti, paratha, puri, pizza, tortila, namkeen, wheat, etc...

Jas enterprise offer dough kneaders, specially designed for heavy duty kneading in the catering units, eatery, commercial kitchens and restaurants. The kneader is manufactured using stainless steel 304 with rotating arms and bowls. Our dough kneader takes lesser time and gives better water absorption and also folds and stretches the dough for aeration

and fermentation. It features a stainless steel bowl, which moves at a slow speed. The dough kneader makes mixing of the dough easier for preparing chapati, roties, puris, namkeens, samosa, partha, pizza et cetera

Construction of Dough Kneader

Our dough kneader's main body is fabricated form mild steel plated of adequate section to give rigidity and robustness. Rotated bowl is made from stainless steel and dough kneader's arm is made from stainless steel and it's driven by gear box. A specialized stainless steel scraper is provided with the dough kneader. Dough kneader's bowl is rotated in clockwise and arm is rotating in anti clockwise thus batch is mix uniformly. Fabricated "V" belt guard is provided for safety.

Model No	Production Capacity per Batch	HP (kW)
JAS-DK-2	2 kg per batch	0.25 (0.19)
JAS-DK-5	5 kg per batch	0.5 (0.375)
JAS-DK-10	10 kg per batch	1 (0.75)
JAS-DK-15	15 kg per batch	1 (0.75)
JAS-DK-20	20 kg per batch	2 (1.5)
JAS-DK-25	25 kg per batch	2 (1.5)
JAS-DK-30	30 kg per batch	2 (1.5)
JAS-DK-40	40 kg per batch	3 (2.25)
JAS-DK-50	50 kg per batch	3 (2.25)
JAS-DK-60	60 kg per batch	5(3.75)
JAS-DK-100	100 kg per batch	7.5 (5.625)



Standard accessories of dough kneader

- Suitable totally enclosed fan cooled three phase or Single Phase Sq. cage motor as per IS: 325 or 996 {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase}

Extra Accessories

- Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top as per IS: 1293 are supplied with dough kneader as extra cost.
- 3 meter 3 or 4 core cable, starter, ampere meter, capacitor, are supplied with dough kneader at extra cost.



Jas Enterprises

An ISO 9001:2008 Certified Company



CHAPATI PLATE WITH PUFFING GRILL

We provide an extensive range of dosa and chapati plate which is ideal to prepare baked as well as puffed hot chapatti and dosa. These are known for their various distinctive features such as longer service life, corrosion resistance and optimum quality. Our products are available with the 18 swg thick stainless steel sheet with recessed design and cater to the needs of hotels, restaurants, food courts, clubs and resorts.

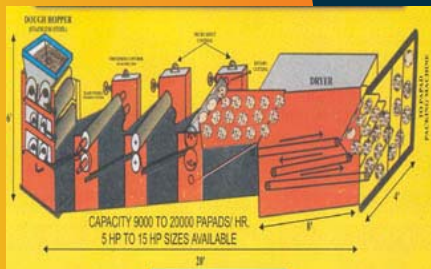
Specifications of Dosa and chapati plate

Top area is covered as approx 2/3 portion for baking or cooking the chapati both side and 1/3 portion as kept for puffing as a grill area. 12 mm thick polished mild steel or stainless steel cooking plate for chapati or 16mm thick plate for dosa plate is welded to 16 swg thick stainless steel trims. 18 swg thick stainless steel sheet with recessed design. "V" shaped ribbon burners of 40000 btu/ hr. Capacity each are supply with these chapati, dosa plate. Cast iron or mild steel puffing grid is fitted on right hand side.



Model number	Length	Width	Height
Jas-DCP-6060	600 mm	600 mm	850 + 150 mm
Jas-DCP-7560	750 mm	600 mm	850 + 150 mm
Jas-DCP-9060	900 mm	600 mm	850 + 150 mm
Jas-DCP-1260	1200 mm	600 mm	850 + 150 mm
Jas-DCP-6075	600 mm	750 mm	850 + 150 mm
Jas-DCP-7575	750 mm	750 mm	850 + 150 mm
Jas-DCP-9075	900 mm	750 mm	850 + 150 mm
Jas-DCP-1275	1200 mm	750 mm	850 + 150 mm

PAPAD MAKING MACHINES



Titled as Jas enterprise, we are a reputed name in the field of papad and roti making machines. Our company was incepted in 1990 with the brand name "jas". Today we are one of the leading names indulged in the manufacturing of manual machine set, semi-automatic machine set, fully automatic machine set & diesel dryer machine. Our machines are manufactured using up-to-date technology and are user friendly, require low maintenance and are safe as per Indian and international food machinery law. Total quality management is the strategy of our company. We offer widest range of papad and roti making machines of advance technology and premium quality at reasonable rates.

Mixing ingredient is done in a separate mixer. The dough just needed to be loaded in hopper which passes on to the sheeter and gauge roller where thickness of the papad or applum can be adjusted. The food grade conveyor carries the round cut papad into the oven which is heated by electric, diesel, or LPG

At the outlet of the oven you get papads without any scrap or wastage.

Innovation and quality are the abiding values on which our company operates. We have initiated new standards that contribute in the growth of our organization. Moreover, we aim to provide complete satisfaction to customers by the way of our quality products excellent maintenance services.

Flow Diagram Papad / Mathiya / chorafali making

5 to 7 kg/hr.	15 to 16 kg/hr.	40 Kg per hour and above plants
Dough Mixing ↓ Extruder ↓ Sheeting ↓ Die Cutting ↓ Sun Drying	Dough Mixing ↓ Extruder ↓ Sheeting ↓ Die Cutting ↓ Electrical continuous drying	Dough Mixing ↓ Sheeting ↓ Die Cutting ↓ Electrical or Diesel or LPG or CNG continuous drying

Key advantage of Automatic Papad Making Machine

- Unique and reliable design
- The Automatic papad making machines are highly effective as well as nonstop continuous process.
- Easier operation & less maintenance cost.
- Continuous production per shift and faster return on investment.
- Compact design, occupies very little space.
- A minimized power consummation by the way of friction losses. Low noise operation, no wastage of product and no pollution hazard.
- Very easy operations, requires no skilled labor.

Dough Mixer (Floor Kneading Machine)

Papad can be manufactured from different varieties of pulses or there could be a combination of pulses as well. Adequate quantity of water is added in flour of pulses, common salt, spices and sodium bicarbonate and homogenous mixing is done to obtain dough. This machine would consist of heavy-duty stainless steel body with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms.



Dough Sheeter with rotary die cutting unit

Papad sheeter consisting of a heavy-duty frame with gauging rollers driven by a motor with gearbox arrangement would be providing. The hopper would be of Stainless steel with proper taper. The dough is smooth formed from the hopper in the form of a sheet and feed to the gauging rollers. The distance between the gauging rollers would be adjustable and this would depend on the desired thickness of the Papad, mathiya, cholafali. The rollers would be PVC coated (food-grade material). There would be an intermediate conveyor to feed the dough sheet to the cutting plant. The conveyor belt would be of food-grade material.

Rotary cutting unit of Papad Making Machine:

A rotary cutting unit would be fits on a roller for smooth and accurate cutting of Papad as per the desired sizes.

Continues Dryer for Papad

An electric or LPG or CNG or Diesel drier would be use to dry the Papad. The Dryer casing would be reinforcing by means of M. S. sections to make it sturdy. Temperature digital meters would be provide at different places in the oven. Above 15 to 16 Kg/hour pant, we will supply laminator type along with the sheeter and extruder process will be omits. Drier can also supply with diesel fired or liquefied petroleum gas instead of electric fired system for reducing daring cost.

Application of papad making machine

This machine can produce papad, disco papad, Mathiya or Mathia, Chorafla etc...

Available Models

Plant Types	Mini	Light	Heavy Duty Model
Sheeting roll width size	12 inch	16 inch	18 inch, 22 inch, 24 inch, 27 Inch width
Production Capacity	5 to 7 Kg Per Hour	15 to 16 kg/hr.	40-150 kg per hour (Standard Production)
Total Power Load for sheeter, & rotary cutting unit	1.5 HP	2 HP	2 HP to 15 HP
Labors Requirement	4-6	3-4	3
Dryer	Not Applicable	Electric Dryer	Electric, Gas, desiel,
CONVEYOR BELTS	Not Applicable	6 Nos. inside ovan for drying + 1 no. below ovan	7 Nos. inside ovan for drying + 2 no. below ovan
Total Space Requirement for Automatic Papad Plant	6 feet X 1.5 feet X 6 feet	18 Feet X 2 Feet X 7 Feet	75 Feet length x 20 to 31 (Inch) Width X 10 to 12 Feet Height



KHICHU / NAGALI DOUGH MAKING MACHINE



Gujarat is known for its many snacks that are a treat to the palate even while being friendly to the stomach! Here is another such easy to make and easily digestible afternoon snack that is so popular that it is even sold on the streets of Gujarat. Rice khichu is so named because it has to be served really hot, when it is soft and aromatic. Khichu or Khichiyu is a dough for making Papad, however owing to its taste it is also consumed as Farsan (Snack /Side Dish). It is made from Rice Flour, however a few other flours like Jowar (Milo), Bajra (Millet), Makai or Makki(Corn), Ragi and green grams etc.. are also used. The snack is prepared by cooking flour in hot water like porridge with cumin seeds and an salt and then steaming the lump. It is often served with Oil and chili powder. The name khichiyu or khichu is derived from the ductile nature of the dough.

Key Advantage of Khichu / Nagali dough making machine :-

- Khichu / Nagali dough making machine is fitted with heavy duty mild steel fabricated structure

- Easy to operate, saving time and labor thus operator needs no experience, production is rapid.
- Advanced design and sanitary thus machine is easy to assemble, clean and maintain. Special alloy steel / cast iron gears minimize both friction and noise providing quiet operation.
- Uniform Products, Reasonable Price, Small Size, Easy Maintenance
- Unique and Reliable Design which delivered the khichu making machinery are highly effective

Construction of Khichu / Nagali dough making machine :-

Jas brand Khichu / Nagali dough making machine's main body is fabricated from mild steel plate, equal angle of adequate section to give rigidity and robustness. Removable rotated bowl is made from stainless steel and it's driven by gear box. Removable stainless steel arm with Teflon scrapper is provided as standard supply. Removable bowl is heated by cast iron ring type burner complete as per our standard supply.

Application of Khichu / Nagali dough making machine

Khichu of rice, maize, jowar, bajri, wheat and Ragi for papad and complete

Available model of khichu / nagali dough making machine

Model No	Production Capacity per Batch	HP (kW)
JAS-KMM-5	5 kg per batch	1.0 (0.75)
JAS-KMM-10	10 kg per batch	2.0 (1.5)
JAS-KMM-15	15 kg per batch	3.0 (2.25)
JAS-KMM-25	25 kg per batch	5.0 (3.75)

Standard accessories of Khichu / Nagali dough making machine

- Suitable totally enclosed fan cooled three phase or Single Phase Sq. cage motor as per IS: 325 or 996 {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase}

Extra Accessories of Khichu / Nagali dough making machine

- Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top as per IS: 1293 are supplied with Khichu / Nagali dough making machine as extra cost.
- 3 meter 3 or 4 core cable, starter, ampere meter, capacitor, are supplied with dough kneader at extra cost.

KHICHIYA PAPAD, NAGALI PAPAD AND RAGI PAPAD MAKING MACHINES

We design, fabricate and offer an extensive array of processing machines that is made using high quality raw materials and precision made parts. Widely applicable in the food industry, these processing machines are known for their efficiency and cost effective rates. These machines are available have sturdy and compact design.

Khichiya Papad / ragi papad making machines dough just needs to be fed into the hopper and at the outlet one gets raw papad. Apart from this no oil is required. Thus, these machines offer oil free, hygienic papad at economical prices. One set of TEFLON coated roll with thickness setting arrangement, flour sprinkling arrangement, and one number dies roll, endless PVC food grade belt is mounted on stainless steel covered fabricated angle stand. This machine is able to produce 800 to 1000 papad per hour depends on the diameter of papad.

Flow diagram of Khichiya nagali and ragi papad making machines

Mixing ingredients (Dough Making Machine)



Feeding dough, Sheeting, Rotary Cutting



Sunlight drying



Packing / servings

Key benefits of Khichiya nagali and ragi papad making machines

- Machine is fitted with heavy duty mild steel fabricated structure, tetrafluoroethylene coated roller, and covered with attractive Stainless steel covers.
- Due to roller adjustment, thickness size changed as per requirements.
- Wide Variety of Products
- Various die rolls are easy-to-change and can be used to make disco papad, rice papad, ragi papad, nagali papad, et cetera
- Multipurpose
- Different ingredients or additives can be added to the dough to make different flavor
- Easy to operate and clean
- Conveyor belts are completely removable for easy cleaning and maintenance.

Operating Principle of Khichiya nagali and ragi papad making machines

This Khichiya nagali and ragi papad making machines plant being a semi- automatic plant, The main components of this semi-automatic Khichiya nagali and ragi papad making plant.

Sheeter:

Sheeter consisting of a heavy- duty frame with gaugeable rollers driven by a motor with gearbox arrangement would be provided. The hopper would be of stainless steel with proper taper.

Rotary Cutting Unit:

A rotary cutting is would be fitted on a roller for smooth and accurate cutting of khichiya nagali and ragi papad as per the desired size.

There would be a provision for shifting the generated scrap back to the hopper.

Standard accessories of Khichiya nagali and ragi papad making machines

- Suitable electric motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }.with 3 meter cable along with plug top.
- One no die roll

Optional accessories of Khichiya nagali and ragi papad making machines

- Dough Kneader.
- Extra die rolls for different shapes & products



NOODLE MAKING MACHINE



We design & developed of noodles making machines that is best suited for mass production. Used for making raw noodles, our range is not only easy to install but also engineered with perfection and attention to extract uniform size of noodles. Further, our range is widely renowned for its sturdy construction and operational fluency. We provide four categories noodles making machines

We recognized as the one-stop solution for your plants & machinery, we stand strongly behind every product supplied and distributed by us.

Key Advantage of Noodles Machines :-

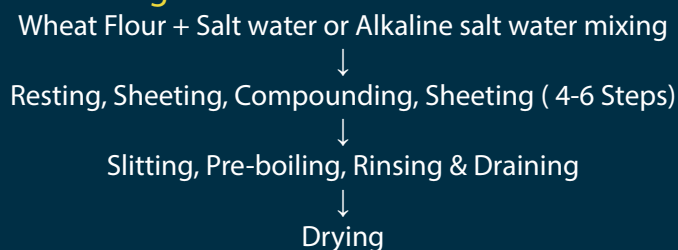
- Noodles making machine is fitted with heavy duty mild steel fabricated structure
- Easy to operate, saving time and labor thus operator needs no experience, production is rapid. The thickness of noodles adjustable.
- Advanced design and sanitary thus machine is easy to assemble, clean and maintain.

- Special alloy steel / cast iron gears minimize both friction and noise providing quiet operation.
- Uniform Products, Reasonable Price, Small Size, Easy Maintenance
- Unique and Reliable Design which delivered the noodles making machinery are highly effective as well as non stop continuous noodles making process.

The basic operation of Noodles

Wheat flour/maida is the main ingredient for making Asian noodles. The dough is compress between set of two rolls to form a dough sheet. The jas enterprise is developed during the sheeting process, contributing to the noodle texture. The sheeted dough is then slitting to produce noodles. The noodles are now ready for sale, or are further process to prolong shelf life, to modify eating characteristics or to facilitate preparation by the consumer. In the preparation of instant fried noodles, the steaming process causes the starch to swell and gelatinize. The addition of alkaline salts (kan sui, a mixture of sodium and potassium carbonates) in some Chinese type noodles gives them a yellow color and a firmer, more elastic texture.

Flow diagram for Noodles Making Machine



Dough Mixing for noodles machines

Noodles made from wheat flour alone or in combination with buckwheat flour. Wheat flour noodles include Chinese and Japanese type noodles. There are many varieties in each noodles type, representing different formulation, processing and noodles quality characteristics. Noodles containing buckwheat are also call soba, meaning buckwheat noodles. These noodles are typically light brown or gray in color with a unique taste and flavor. Chinese type noodles are generally make from hard wheat flours, characterized by bright creamy white or bright yellow color and firm texture. Japanese noodles are typical made from soft wheat flour of medium protein. It is desirable to have a creamy white color and a soft and elastic texture in Japanese noodles.

Dough is so sensitive to processing, as is that in bread dough. Variations in noodles-dough water absorption among different flours are generally within 2-3%, and this is usual determine by dough handling properties. Flour particle sizes and their distribution affect the time water penetrates into the flour. Large particle flours require a longer time for water to incorporate and tend to form larger dough lumps. It is desirable to have relatively fine & evenly distributed particle size flours to achieve optimum dough mixing.

Sheeting and compounding

Crumbly dough pieces are divided into two portions, each passing through a pair of sheeting rolls to form a noodles dough sheet. The two sheets are then combine (compound) and passed through again sheeting rolls to form a single sheet. The roll gap is adjusting so that the dough thickness reduces.

Sheeting, Slitting

Further dough sheeting is doing by set of rolls with decreasing roll gaps. At this stage, roll diameter, sheeting speed and reduction ratio should be consider to obtain an optimum dough reduction. Noodles slitting is doing by a cutting machine, which is equipped with a pair of rolls, a slitter, and a cutter. Once the dough sheet is reduced to the desired thickness, the sheet is then cut into noodle strands along the direction of sheeting. The width and shape of the noodle strands are determined by the cutting rolls.

The cutting device (slitter) consists of a pair of slotted rolls with identical slot widths. The slots on each roll are offset from one other to allow cutting to occur. The two cutting rolls are aligned horizontally, with the rear one turning clockwise and the front one counter-clockwise at the same speed. Cutting force is generated between the neighboring two sharp edges of the slots of the two cutting rolls. There is a comb underneath each cutting roll to prevent the noodle strands from sticking to the rolls. The shape of the cross-section of the noodle strands depends on the groove of the slot, the width of the slot and the thickness of the dough sheet. The popular shapes are rectangular, square.

The final dough sheet thickness is set on the rolls according to noodles type and measured using a thickness dial gauge. Noodles width determines the size of noodles slitter to be use. The sheet is cutting into noodles strands of desired width with a slitter. Noodles strands are cuts into a desirable length by a cutter. At this stage, Chinese raw noodles, Japanese udon noodles, chuka-men and Thailand bamee noodles making is complete. **For making instant noodles, noodles strands are wave before steaming and cutting.**

Construction of Noodle Making Machine

Noodle making machine consist of heavy duty cast iron body designed for easy to move , Clean & for inspection. Alloy Steel / Cast iron spur Gears are supplied with the noodle making machine. Mild steel Chrome plated Rollers (Stainless steel 304 optional) with one numbers stainless steel feeding tray and one stainless steel tray for collecting noodles, and complete unit is mounted on Mild steel fabricated heavy duty base Fully machined brass splitting die is supplied as a Standard noodle making machines.

Standard accessories of noodles making machines

- Motor Pulley
- Adjustable Rail For Fixing the motors.
- One number brass die.

Customers Who Bought This Noodles Machine following Item Also Bought

- Paddle Mixer
- Noodle Steaming Machine
- Tray Dryer
- Extra slitting die.
- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }.
- Starters, main switch, ampere meter, capacitor for Three Phase Electric Motor.
- Suitable miniature circuit breaker with 3 meter cable & 3 pin top for single Phase Electric Motor.
- V belts

Noodles Machine's Technical Details

Model No	Jas-NMM-250	Jas-NMM-300
Roll Width	250 mm	300 mm
Required Motor	2 HP (1.5 Kw)	3 HP (2.25 Kw)
Production Capacity	50/60 kg/hr	90/100 Kilograms Per Hour
Required Space		



NOODLE STEAMING MACHINE



We serve our customers by the unique range of noodle steaming machine. This product is available in different sizes and gives classy performance in order to satisfy customer needs with perfect technology, compact structure. All contacting parts are made from finest quality of stainless steel 304. We offer our product at competitive prices to make them available for the customers of each class. The noodle produced by this machine is very easy to be saturated by water.

Steamed noodles are partially cooked by treating fresh noodles with either saturated or unsaturated steam before they are marketed. Steamed noodles are prepared using a semi automatic steamer. Fresh raw noodle strands of 2-3 meter in length are hung on rods in a steaming is widely used in noodle processing. As long as the temperature of the steam is high enough, starch gelatinisation and protein denaturation occur in wet raw noodles during steaming.

The degree of cooking depends on the original moisture content of the noodle; the amount, pressure and temperature of the steam; and steaming time.

For the manufacture of air dried instant noodles, wavy noodles strands are first steam for 18-20 minutes at 100 C, and then dried for 30-40 minutes using hot blast air at 80 to 100 C. The dried noodles are cool prior to packaging. Air dried instant noodles have a low fat content so some people prefer them. They also have a longer shelf life because little fat rancidity is involved. Steaming appears to be very critical to this type of noodles since it affects the water dehydration rate of the product. However, slow output of the process and lack of pleasant shortening taste and mouth feel make the product less popular in Asia compared with instant fried noodles.

Key Features of Noodle Steaming Machine

- Easy to operate, saving time and labor
- Operator needs no experience, production is rapid.
- Advanced Design and Sanitary
- Economic noodle steamer is easy to assemble, clean and maintain
- Unique and Reliable Design

Standard accessories of Noodle steaming Machine

- Noodle Steaming Machine with stainless steel movable trolley of hanging type noodles, pipes, (2 Set) and stainless steel body.
- Heavy duty ribbon type gas burner (V type) fitted on heavy duty mild steel detachable stand
- One number mild steel fabricated trolley

Construction Noodle Steaming Machine

Noodle steaming machine model no Jas-NSM-100 consist with stainless steel 304 steaming chamber, 2 set of stainless steel pipes for hang noodles, 2 numbers sliding tray complete unit is fixed on heavy duty detachable mild steel fabricated stand with heavy duty ribbon type gas burner, one number mild steel fabricated movable stand.

NOODLE DRYING MACHINE

Steamed noodle strands of 2–3 meter in length are kept in tray (Tray Size : 32" x 16" x 1 1/4") for tray dryer where temperature, relative humidity, and ventilation are regulated, Moisture is removed from the surface of the noodle strands by air. The driving force for moisture removal is the difference in the partial pressure of water vapor in the surface of the noodle strands and the partial pressure of the vapor in the air. Properties of the noodle strands, temperature, relative humidity and the flow rate of air are all important factors influencing noodle drying. During drying, noodle surface moisture becomes vapor and is removed by the surrounding air. This creates a moisture content gradient within the noodle strands and moisture will diffuse as liquid from the center moves to the surface of the noodle strands along the moisture gradient. With a receding evaporation front, drying rate is limited primarily by moisture diffusion within the noodle strands. Because of its hygroscopic nature, salt has a significant



Operating principle of noodle drying machines

Jas Enterprises offers tray dryers having capacities ranging from 12 to 192 trays and temperature ranging up to 300 Celsius (572 Fahrenheit) . These Trays are available in the different size. A Fan impeller with an axils flow design is provide for better uniformity and quick drying is equipped with a digital temperature indicator controller for accurate temperature control. Control action on off or PID or as required control accuracy. The material used for construction of dryer of Mild Steel/ Aluminum/ SS 304/ SS 316 or FRP-Lined or as per requirements. The company offers these try dryers in flame proof and spark proof version as optional. Heating can do through electrical /thermo fluid or steam radiator / oil fired hot air generator.

Technical Details of noodle drying machines

Model / Capacity Tray Size : 32" x 16" x 1 1/4" - 18 G		Jas-TD-12	Jas-TD-24	Jas-TD-48	Jas-TD-96	Jas-TD-192
Rack (Tray Loading)		One Trolley	One Trolley	One Trolley	Two Trolley	Two Trolley
Dryer Exterior Dimension:	L mm/inch	1600/64"	1600/64"	2500/100"	4200/168"	4200/168"
	W mm/inch	600/24"	1000/40"	1150/46"	1150/46"	2100/84"
	H mm/inch	1250/50"	1250/50"	2125/85"	2125/85"	2125/85"
Number of Doors		Two	Two	Two	Two	Two
Number of Fans		One	Two	Two	Two	Four
Number of Motors & HP (400/440 volts 3 phase A. C.)		1 x 0.5 HP	1 x 0.75 HP	1 x 1 HP	2 x 1 HP	2 x 2 HP
Electrical Rating Of Heaters	150°C	3 kW	6 kW	12 kW	24 kW	48 Kw
	200°C	6 kW	9 kW	15 kW	30 kW	60 kW
	300°C	12 kW	18 kW	24 kW	48 kW	96 kW
Average Steam (3 to 7 kg/cm2) kg/hr. Consumption :		10-20	15-30	25-40	30-50	40-75

Standard accessories of noodle drying machines

- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor as per IS: 325 or 996.
- Control Panel with digital temperature controller, suitable ampere meter, miniature circuit breaker as per IS: 8828

VERMICELLI MAKING MACHINE



The making process of vermicelli includes the following stages: mixing the raw materials, extruding, drying and packing. The flow diagram showing the process of making vermicelli is presented in following Flow diagram.

Mixing Raw Materials



Extruding



Drying / Roasting



Length Sizing



Packing of vermicelli

Key Features of Vermicelli (Sewai) Making Machine

- Easy to operate, saving time and labor because of operator needs no experience, production is rapid. The thickness of Vermicelli and size of finished products are adjustable by changing die.
- Cold running by water circulating system
- Advanced Design and Sanitary thus vermicelli making machine is easy to assemble, clean and maintain
- Special alloy spiral bevel gears minimize both friction and noise providing quiet operation.
- Uniform Products, Reasonable Price, Small Size, Easy Maintenance
- Unique and Reliable Design
- The Vermicelli (Sewai) Making Machinery are highly effective as well as non stop continuous Vermicelli (Sewai) Making Machinery making process.

Process of Vermicelli (Sewai) Making Machine

It is very well standardized and simple. Wheat and other flours in small quantity are mix with around 25% to 30% of water in a mixer for about half an hour and dough is prepared. It can prepared with help either paddle mixer (This machine would consist of heavy-duty stainless steel body with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms.) or by hand.

The mixed dough is then put into a vermicelli extruder. Extrusion is defined as a process in which material is pushed through holes of given shape. The pushing force is applied by using a screw encased in a metal barrel, attached to a drive motor. A hopper at one end gives shape to the product. After exuding long rods of vermicelli come out from the extruder with fitted die 0.5 mm to 1.6 mm, which are cuts into the desire length and then placed in the tray drier for drying. Drying temperature is around 55-65 C and time required is 4½ to 5 hours. Dried piece are weighing and packed in attractively food grad printed polythene bag. The weight and process loss is around 10%.This vermicelli machine uses extrusion principles that will change the dough into vermicelli threads.

Available Models of Vermicelli (Sewai) Making Machinery

Model No.	Required Motor	Approximate Production Capacity
Jas-VMM-777	2 HP (1.5 Kw.)	10 to 12 Kilograms Per Hour
Jas-VMM-778	2 HP (1.5 Kw.)	12 to 15 Kg Per Hour
Jas-VMM- 779	5 HP (3.75 Kw.)	35 to 40 Kg Per Hour
Jas-VMM- 7710	7.5 HP (5.625 Kw.)	70 to 75 Kg
Jas-VMM- 7711	10 HP (7.5 Kw.)	100 to 110 Kg Per Hour
Jas-VMM- 7712	10 HP (7.5 Kw.)	130-150 kg per hour



Jas Enterprises

An ISO 9001:2008 Certified Company

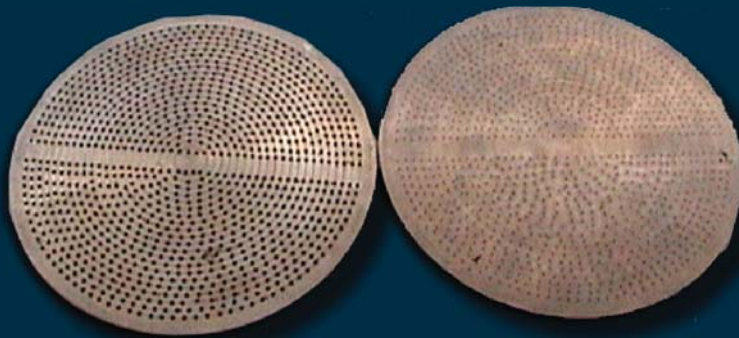


Standard accessories of Vermicelli (Sewai) Making Machinery

- Motor Pulley
- Adjustable Rail For Fixing the motors.
- 2 Numbers of different taper round hole brass die.

Customers Who Bought This Vermicelli Making Machinery following Item Also Bought

- Dough Kneader.
- Tray Dryer
- Extra taper round holes die for different diameter size Vermicelli die.
- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor as per IS: 325 or 996 {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }.
- Starters, main switch, ampere meter, capacitor for Three Phase Electric Motor.
- Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top as per IS: 1293 for single Phase Electric Motors.
- V belts





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POTATO CHIPS MAKING MACHINES

Jas Enterprises offers three type of potato chips making machines

1. Batch Type Potato chips making line this system needs peeler, potato slicer, hydro extractor, Circular/ Rectangular fryer direct/ indirect heat type with /without tilting system Flavoring machines,

2. Semi-Automatic Potato Chis Making Line this line required only peeling and slicing batch type . This line consist peeler, potato slicer, hydro extractor, hopper with metered feeder, shaker, continuous frying system with heat exchanger, liner feeder, flavor applicator drum , control panel

3. Fully Automatic potato chips making plant in line

This line consist raw potato hopper, feed elevator, potato size grader, de-stoner, abrasive roller peeler, inspection conveyor, single potato feed conveyor, potato slicer, slice washer, eccentric shaker 1 & 2, High speed conveyor, continuous frying system with heat exchanger, liner shaker, flavoring applicator, flavoring tumbler.



This professional stainless steel automatic potato & vegetable peeler makes quick work of all your vegetable peeling needs with an output capacity of 10 to 20 kg per batch. The automatic vegetable & potato peeler is simple and safe to use, as well as easy to clean. Enjoy a swift peeling cycle with minimal product waste. The electrical components are protected in a sealed box to ensure safe operation. The automatic vegetable & potato peeler is a great choice that combines economy and efficiency for all of your vegetable peeling needs.



Advance advantage of Automatic vegetable & Potato Peeler

- Compact design thus occupies very little space.
- Body is from stainless steel with cast iron ring stand ,no corrosions hazards
- Robust and rigid construction for less vibration & higher performances.
- Low temperature peeling technology thus the original ingredient cannot destroy.

Robust construction of Automatic vegetable & Potato Peeler

Made from heavy duty stainless steel fabricated body. Stainless steel peeling chamber coated with abrasive silicon carbide (sic), which peels the vegetables. Stainless steel peeling chamber's bottom plate is drive with help of suitable 4 pole totally enclosed fan cooled single or three phase squirrel cage motor as per is: 325 or 996 {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz , 1 / 3 phase }

Operating Principle of Automatic vegetable & Potato Peeler :-

Where applicable, fit the rubber fill hose connector over any cold freshwater tap. Position the hopper top in place on the peeler housing. Pour product into the peeling chamber. There should be room in the peeling chamber for product to move around while peeling. Do not overload the peeler. Turn on water supply. As the base of the drum rotates the potatoes /hard vegetables strike against the abrasive inner wall which removes the skin. Peeling times will vary, depending on the type and condition of the product. When the desired degree of peeling has been reached, turn off the water. Place a container under the discharge chute to catch product and open the discharge chute door. The peeler should be cleaned after the peeling operation has been completed.

Application of Automatic vegetable & Potato Peeler batch type:-

Automatic vegetable & potato peeler is suitable for bulb vegetables such as potatoes, carrots, turnip and taro, pachysandras, guava, beet root, and cleaning in very short time.

Standard Accessories of Peeler Machine

- Suitable 4 pole totally enclosed fan cooled single or three phase Squirrel cage motor { (Special power can be accommodated at extra cost): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase } along with 3 meter cable

Extra Accessories of Automatic vegetable & Potato Peeler :-

- Suitable miniature circuit breaker with 3 pin top as per IS: 1293 for single Phase Electric Motors or Starters, .
- Extra Emery Powder for replacing and maintenance.

Model No	Jas-VP-680	Jas-VP-681	JAS-VP-682
Drum Size	Ø 330 X 330 mm	Ø 400 X 400 mm	Ø 600 X 600 mm
Production Capacity per Batch	10 Kilograms	20 Kilograms	50 Kilograms
Motor	0.5 HP	1 HP	3 HP
Required Space	81 X 46 X 89 cm	92 X 56 X 99	
Net / Gross Weight (kilograms)	60 / 80 Kilograms	75 / 100 Kilograms	
{Shipping Volume (m ³)}	0.53 m ³	0.77 m ³	

POTATO CHIPS MAKING MACHINE(SLICER)

Potato wafers and chips are one of the most celebrated in the ready to eat munchies market, relished in almost all the parts of the world. They serve as an appetizer, side dish, or snack. In India it is being produced not only on large scale by big firms, but also on cottage/home scale in semi-urban and rural areas. Though there exists some international as well as national brands but majority of the market base is under the control of local manufacturers. With proper strategy and network, it is possible to penetrate the market. Owing to this, there are a number of companies from both the organized as well as unorganized sector who are already catering to the needs of tea stalls, restaurants, railway stations, tourist places et cetera. Still there is a huge demand to be met for these products in interior and remote places in different parts of the country.

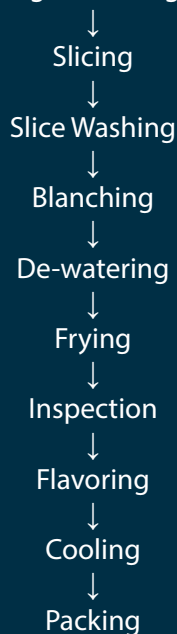


An exclusive machine for producing superior quality potato chips is providing by jas enterprises. Complete system for the production of potato chips of excellent quality and less fat pickup. These machines are based on technology accepted world-wide; modifications are incorporated to meet local conditions. We provide complete technical support, process know-how.

Flow diagram of commercial automatic potato chips, wafer, French fry making machine

The simplest chips of the kind that are just cooked and salted, but manufacturers can add a wide variety of seasonings of herbs, spices, cheese or artificial additives. Potato wafers must be manufactured in a scientific manner and under hygienic conditions. The production process mainly comprises of the following steps:-

De-stoning & Washing Peeling



The manufacturing process of automatic potato chips, wafer, French fries making machine

The potatoes selected for wafers should be large oval shape free from disease & fully grown. Potatoes should have the minimum numbers of eyes to cut down the losses by trimming. Potatoes are before peeling them with the help of a peeler. Then these potatoes are put in brine water for 30-35 minutes to prevent browning.

The potatoes pass through a revolving impaler/presser that cuts them into paper-thin slices, Straight blades produce regular chips while rippled blades produce ridged potato chips. Potatoes are sliced as per required thickness in a slicing machine. The slices are again placed in cold water whenever there is considerable delay you can subsequent operation of blanching. Then slice are kept in water containing 0.05% potassium metabolism (the chemical processes that occur within a living organism to maintain life) to avoid oxidation. The slice are blanched for 3 to 5 minutes in boiling water and spread on trays at the rate of 4.88 kg to 7.30 kg per square meter tray surface, the blanched chips are then subject to hydro extracting machine (centrifugal) to remove excess of water and fried in edible oil at 140-240° c, for 3-4 minutes. The fried chips are then subject to hydro extracting machine (centrifugal) to remove excess of oil. This wafer and other ingredients like salts; spicy mixture is sprayed as per required taste. Now this potato wafers are then packed in the bags and sealed.



Model No	Jas-PCM-105	Jas-PCM-111
Production Capacity	300 Kilograms / Hr.	500 Kilograms / Hr.
Electric motor	0.5 HP	1 HP
Slicing Blade Internal Diameter		
Dimension	61 X 38 X 76 cm	64 X 46 X 107 cm
Net / Gross Weight (kilograms) {Shipping Volume (m ³)}	50 / 70 kilograms 0.31 m ³	60 / 85 Kilograms 0.51 0.31 m ³

Construction of automatic potato chips, wafer, French fries making machines

Jas enterprise is specializing in manufacturing and export of super grade potato chips making machines that are in wide demand in the global marketplace. Commercial potato chips machine is made from heavy duty stainless steel fabricated body. Adjustable stainless steel blades are fitted on aluminum casted rotor. Chips slicing die is rotated by suitable electric motor. . Stainless steel easily detachable hopper is supplied with these potato chips making machines.

Uses of Automatic potato chips, wafer, French fry making machine

The potato wafer machine is specially designed for production of Potato chips of different qualities - Plain , Ruffles, Crinkle, Strip cut and 'V' cut Potato sticks.

Key Features of Automatic potato chips, wafer, French fry making machine

Automatic potato chips, wafer, French fry making machine provide uniformly Slices with excellent results. Easy operating system and simplified design needed less maintenance and easy to cleaning. Change the different types of cut very easily and fast.

Standard accessories of Automatic potato chips, wafer, French fry making machine

- Suitable totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 is supplied with potato slicer {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }
- Two numbers of Blades (one Number for Slicing, one number for French fry-3mm size wafer which are most of all use for farali chevada)

Extra Accessories of Automatic potato chips, wafer, French fry making machine

- 1- raffle type chips, 2- French fry suitable for 6mm,8mm,10mm,12mm
- Suitable miniature circuit breaker for over load protraction of Single Phase Electric Motor or starters,.
- de watering / Water Extractor
- Coating Pan

CENTRIFUGAL HYDRO EXTRACTOR

Centrifugal dryer used to remove excess oil/water from namkeens and sliced potato / banana wafers. It has a rotating basket in which the product which has to be dried is placed, after a spin for few minutes the product is dried, only the surface water / oil is removed from this machine product is not fully dried.

Now jas enterprise offer two type of centrifuge hydro extractor

1. Regular type
2. Tilting type centrifuge hydro extractor.



Operating Principle of Centrifugal hydro extractor

Washed potato / banana or namkeen(after frying) poured into the drum of centrifuge hydro extractor from top, the inner stainless steel perforated round holes screen removable drum rotates at the high speed. Water / oil will remove from potato / banana or namkeen by centrifuge hydro extractor. Detach the drum and remove semi dry material from drum as per our standard supply, but now due to tilting type centrifugal hydro extractor no need to remove rotated drum just push the liver and tilt the drum thus dried material came out.(TILTING UP TO 180°) The centrifuge hydro extractor drum rotated by suitable electric motor

Uses of Centrifugal hydro extractor

Centrifuge hydro extractor is also most suitable for extracting oil from sev, ganthia, papadi, fulvadi, chevada, farshan, namkeen, fryames, bhujia, gota, any fried items or extracting water from wafers.

Key Features of Centrifugal hydro extractor

Unique and Reliable Design

The Potato Dryer Machine are highly effective to remove oil or water from the input material.

Easier operation & Less Maintenance Cost.

No Skill Labor Required.

Cold & silent running

Robust Construction

Low Specific Power Consumption

Durable Long Life

Standard Accessories of Centrifugal hydro extractor

- Suitable totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 is supplied with Hydro Extractor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }
- Suitable 3 meter 3 core cable & 3 pin top as per IS: 1293 for single Phase Electric Motors or suitable 3 meter 4 core cable for three phase electric motor.

Extra Accessories of Centrifugal hydro extractor

- Suitable miniature circuit breaker as per IS: 8828 or Starters, main switch, ampere meter, capacitor for Single Phase Electric Motor.
- VFD for reducing the speed.

Model No	Jas-CHE-910	Jas-CHE-911	Jas-CHE-912T
Rotating Drum Size	Ø 13 X 11 inch	Ø 15 X 12 inch	Ø 22 X 18 inch
Electric Motor	0.5 HP	1 HP	3 HP
Required Space	89 X 61 X 74 cm		
Net / Gross Weight (kilograms) {Shipping Volume (m ³)}			



RECTANGULAR BATCH FRYER

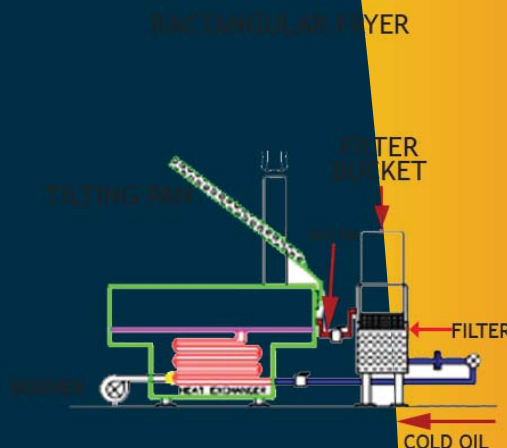
Jas Enterprises offers two types of rectangular batch fryer with tilting system.

1. Direct Heat Type rectangular batch fryer
2. Indirect heat type rectangular batch fryer

Precisely engineered our rectangular batch fryer reflects the perfection in terms of quality and innovation. Our passion to develop high quality manufacturing machines is apparently visible in these machines, which have earned wide appreciation from our customers for their longevity and convenient operating. These rectangular batch fryers are offered by us at industry leading prices.

Rectangular batch type frying system (direct heating)

Direct fryers are those in which the cooking oil is heated by an internal source in the fryer pan.



The rectangular fryer is product in the intermediate range between the batch type & continuous fryers. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke Auto ignition thus automated temperature control that provide better and consistent product quality and saving in fuel & oil. This fryer is best suited for low bulk density products such as corn flakes, rice flakes, kurkure (nicknack), pellets, onion flakes etc.

Rectangular batch type frying system (indirect heating)

Rectangular fryer is fabricated in stainless steel body having pan is mounted on a stainless steel body. The pan is having multiple opening for oil inlet from one side and outlet from the other side, the flow of oil is regulated by an oil circulating pump. The heated oil in the pan is coming from the heat exchanger and going out into the bucket type filter from the side of the pan. The pan is properly insulated from the bottom to avoid heat loss. Continuous bucket type filters for filtering the edible oil continuously. The frying system is connected with digital temperature controller and control panel. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke after frying for uniform & consistent product quality.

Available models of Rectangular Batch Fryer

Model No	Pan Size	Type of Heat	Power / Fuel Consumption	Edible Oil Holding Capacity
Jas-RDF-50	4'6" x 2 . 6" 'x 10"	Direct	250 watt./ 150000Kcal/hr	130 to 145 liter
Jas-RIF-50	4'6" x 2 . 6" 'x 10"	Indirect	250 watt./ 150000Kcal/hr Kcal/hr	130 to 145 liter



CIRCULAR FRYER WITH INBUILT HEAT EXCHANGER

At Present Jas Enterprises offer two type of circular fryer

1. Auto Controlled Circular Batch Type Frying System (Direct Heating)
2. Circular Batch Type Frying System (indirect Heating) with tilting system

Auto Controlled circular Batch Fryer (Direct heating)

Circular batch fryer provided with diesel or kerosene operated burner which is insulated with ceramic blanket glass wool, refractory lining Outer body fabricated in stainless steel body, These enhancements mean that the manufacturing process becomes far more economical, environment friendly, fully safe, easy to operate. This circular Batch Frying system is ideally suited for potato chips, banana chips and other low bulk density products like namkeens (salt snacks) Indian sweets, This system is available in different sizes depending upon the production capacity. Circular batch type frying system is exclusively used in hotels, restaurants and canteens. Made of high graded raw materials these fryers provide quick frying of various food items required instantly. We offers these Auto Controlled circular Batch Fryer in multiple sizes 12"/24"/ 30"/36"/42" & /60", specifications and varieties.

Auto controlled circular batch fryer direct heating type's main advantages are it will supplied with latest oil heating technology with inbuilt heat exchanger, bucket type continuous oil filtration system, complete material of construction is stainless steel 304 grade. These machine's main advantage is that it saves more than 35% fuel compared to traditional system, spill free design reduce oil wastage, heat free working environment.

Circular Batch Type Frying System (indirect Heating) with tilting system

Precisely engineered our Batch Fryers reflect the perfection in terms of quality and innovation. Our passion to develop high quality manufacturing machines is apparently visible in these machines, which have earned wide appreciation from our customers for their longevity and convenient operating. These Batch Fryers are offered by us at industry leading prices.

A comparison for Direct heat fryer & Indirect heat fryer

Direct heat fryer

Still oil bath

By-pass filtration

Total system oil volume is filtered between 1 and 4 times an hour

Fast Temperature response

Size of the fryer governs heat input

Fines removal is difficult

Straight forward installation requirements

Large system oil volume due to pan depth

Indirect heat fryer

Continuous oil circulation

Full flow filtration

Total oil volume in system is filtered approximately every 60 seconds

Fast Temperature response

Fryer is sized on the space required to cook the products

Fines are kept in suspension for ease of removal by filtration

Modular design makes installation straightforward

5 to 50% less system oil volume



CIRCULAR FRYER WITH WOOD FIRED
EXTERNAL HEAT EXCHANGER



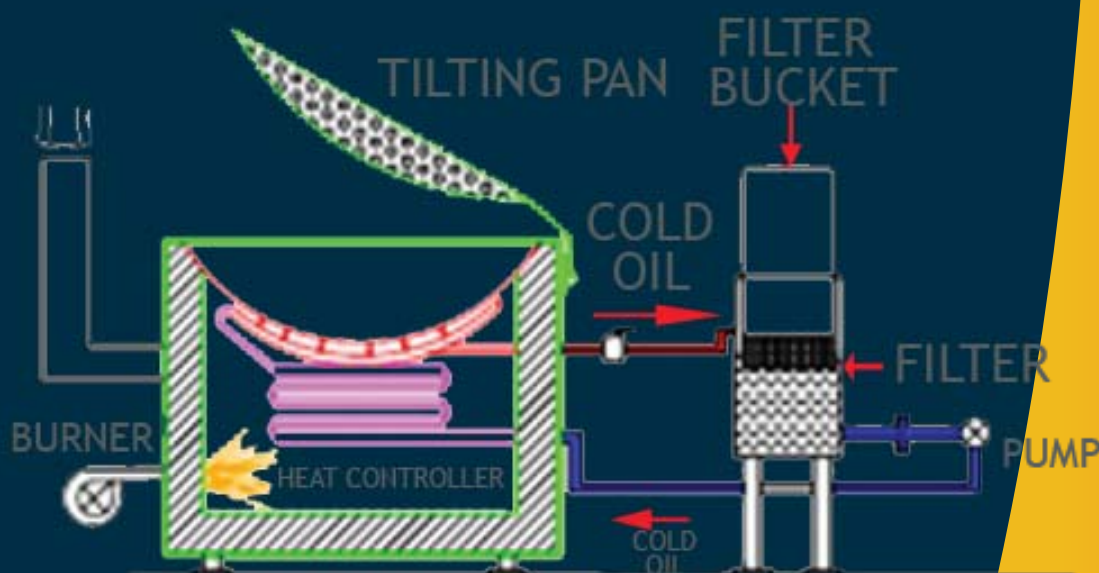
Available models of Circular Batch Fryer

Model No	Pan Size	Type of Heat	Production Capacity per hour	Power / Fuel Consumption	Oil Holding Capacity	Burner
Jas-CDF-12	12"	Direct	40 kg sugar/hr. (Sonpapadi)	1.5 to 1.8 liter./Hour	15 liter	Maior 8
Jas-CIF-12	12	Indirect	Bikaneri Bhujia & Mava	1.5 to 1.8 liter / hour	15 liter	Maior 8
Jas-CDF-24	24	Direct	Nylon Sev, Garlic Sev, Samosa, Kachori	1.8 to 2 liter / hour	18 liter	Maior 8
JAS-CIF-24	24	Indirect	Nylon Sev, Garlic Sev, Samosa, Kachori	1.8 to 2 liter / hour	18 liter	Maior 8
JAS-CDF-30	30	Direct	Nylon Sev, Garlic Sev, Samosa, Kachori	2.5 to 3 liter / hour	42 liter	Maior 8
JAS-CIF-30	30	Indirect	Nylon Sev, Garlic Sev, Samosa, Kachori	2.5 to 3 liter / hour	42 liter	Maior 8
Jas-CDF-36	36	Direct	Papdi, All Types Gathiya & Sev	3 to 4 liter / hour	60 liter	Maior 12
Jas-CIF-36	36	Indirect	Papdi, All Types Gathiya & Sev	3 to 4 liter / hour	60 liter	Maior 12
Jas-CDF-42	42	Direct	Chana, Mung Dal, Coated Peanuts, Chips	10 to 12 liter / hour	152 liter	Maior 20
Jas-CIF-42	42	Indirect	Chana, Mung Dal, Coated Peanuts, Chips	10 to 12 liter / hour	152 liter	Maior 20
Jas-CDF-52	52	Direct	Potato Wafer, Banana Wafer	16 to 20 liter / hour	240 liter	Maior 20
Jas-CIF-52	52	Indirect	Potato Wafer, Banana Wafer	16 to 20 liter / hour	240 liter	Maior 20
Jas-CDF-60	60	Direct	Potato Wafer, Banana Wafer	25 to 30 liter / hour	310 liter	Maior 20
Jas-CIF-60	60	Indirect	Potato Wafer, Banana Wafer	25 to 35 liter / hour	310 liter	Maior 20

- Please note add 60/90 liter oil holding capacity for external heat exchanger

Standard accessories

- Blower with suitable totally enclosed fan cooled three or single phase Squirrel cage motor as per IS: 325 or 996 is supplied with potato slicer {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }



ECONOMIC PORTABLE KEROSENE OR DIESEL BHATTI (FURNACE)



Economic diesel bhatti provided with diesel or kerosene operated burner bhatti is insulated with fire clay bricks outer body fabricated in mild steel body, These enhancements mean that the manufacturing process becomes far more economical, environment friendly, fully safe, easy to operate. This circular Batch Frying system is ideally suited for potato chips, banana chips and other low bulk density products like namkeens (salt snacks) Indian sweets, This system is available in different sizes depending upon the production capacity.

Circular batch type frying system is exclusively used in hotels, restaurants and canteens. Made of high graded raw materials these fryers provide quick frying of various food items required instantly. We offers these circular Batch Fryer in multiple sizes 12"/18"/24"/ 30"/36"/42" & /60", specifications and varieties.

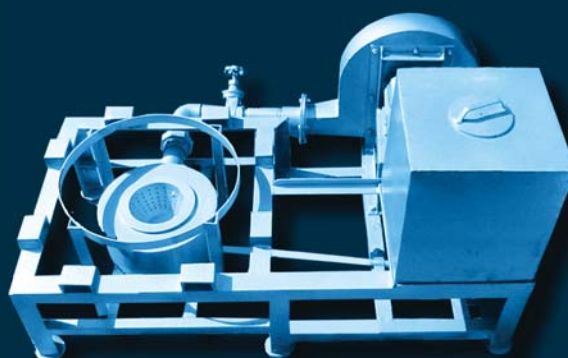
Model No.	Burner Inch	Blower HP	Pan Size
Jas-DB-8	8"	0.25	24 Inch
Jas-DB-12	12	0.5	30 Inch
Jas-DB-14	14	1	33 or 36 Inch
Jas-DB-16	16	1.5	42 inch
Jas-DB-18	18	2	48 inch

Standard accessories

- Blower with suitable totally enclosed fan cooled three or single/three phase Squirrel cage motor as per IS: 325 or 996 (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase}
- All diesel bhatti is supplied with suitable pipes and pipe fittings, diesel / Kerosene tank, mild steel fabricated shale.

Extra accessories

- Stainless steel Pan





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BATCH TYPE FLAVOR MIXING MACHINE (COATING PAN)

Flavor mixing machine are mostly known as "Coating drum" or "flavoring machine" or "seasoner" or "seasoning machine" or "Seasoning Mixing Machine" or "coating pan".

Our range of Flavor mixing machine is extensively used for apply seasoning to fried product in uniform manner. The unit comprises of ellipsoidal shaped pan fabricated using stainless steel sheet and mounted on the heavy duty reduction gear box shaft, which is driven by an electric motor. These flavor mixing machine are available in stainless steel 304 or 316 contacting parts. Exterior drum surfaces are available with satin finish or polished to near mirror finish to provide ease in cleaning of the unit.

This Batch type flavor mixing machine is useful for potato chips, banana chips, fried or roasted nuts, bangle grams or pulses, Pellet / Kurkure (Cheese puffs, cheese curls, cheese balls, cheesy puffs, corn curls, corn cheese) Nik Naks(extruded corn snack)



Model No	Required HP	Coating drum size	Approximate Production Capacity Per Hour	RPM of the machine
Jas-CP-30	1	30"	30-40 Kilograms	10-20
Jas-CP-36	2	36"	50-60 Kilograms	10-20
Jas-CP-42	3	42"	80-100 Kilograms	10-20
Jas-CP-48	5	48"	100-125 Kilograms	10-20



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SEMI AUTOMATIC POTATO CHIPS MAKING MACHINE

Semi automatic potato chips line for production capacity 100kg/hr. The indigenous technology is proven and plants manufactured and commissioned by us produces excellent quality finish product.

The line supports all the necessary processes for potato chips production like peeling, slicing, water removal, frying, and de-oiling & flavoring.

Some of the main features of Semi automatic potato chips line are.

- Food safety
 - All contact materials and components are food grade to ensure food safety.
 - Oil filtration system prolongs cooking oil life time which promotes better product shelf life.
- Consistency
 - Oil enters the fryer kettle through strategically places inlets to ensure even temperature across the fryer.
 - Fryer is automatically control to stabilize cooking oil temperature.
 - Cooking time is adjusted by controlling fryer's conveyor speed.
- Engineering excellence
 - Jas semi automatic potato chips line are made of high quality components and material to ensure endurance and high performance.
 - Semi automatic potato chips line are designed to work around the clock with minimum downtime.
 - Semi automatic potato chips line are comes in various sizes and configurations to meet different product and capacity requirements.
- Easy maintenance
 - The hood, conveyors and paddles can be lifted to allow easy access for cleaning/maintenance.
 - For complete cleaning solution can be circulated through the entire system

Semi automatic potato chips includes following equipments:

(1). Potato peeler

The equipment peels potatoes with minimum peel loss; water is sprayed on the product for better peeling. Peel waste is carried away with this water and flows to drain.

(2). Potato slicer

Potato slicer, which can produce plain, ruffles and potato sticks. There is a provision to adjust slice thickness. Continuous water supply is given to equipment to avoid deposition of broken pieces in die.

(3) Hydro extractor

The equipment removes excess surface water from the slices and separates them prior to frying. Hydro is made of stainless steel 304 with proven technology.

(4) Hopper with metered feeder

After removing water from hydro the slices are feed manually into the hopper. The hopper is designed in such a way that the feeding take place through a metered system, the speed of feeding can be controlled by a variable frequency drive. All stainless steel (AISI 304) construction except standard components viz. Drives motor and bearings/ fittings et cetera

Specification of hopper with metered feeder:

Drive motor: variable speed, 0.5 hp 3 phase

Dimensions: - 4 x 2.5 x 5 ft

(5) Shaker

The equipment receives slices from the metered feeder and directly feed to the fryer, the shaking movement removes small pieces and particles will be removed and collected in a tray. The speed of shaking can be controlled by a variable frequency drive. All stainless steel (AISI 304) construction except standard components viz. drives motor and bearings/ fittings et cetera The shaker is supplied with suitable geared motor 0.5 hp 3 phase



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SEMI AUTOMATIC POTATO CHIPS MAKING MACHINE

(6) Continuous frying system with heat exchanger

- Complete system consists of frying section with paddles and sub merger belt, top hood, takeout belt, continuous oil filter, day oil tank and heat exchanger.
- Make up oil is continuously added to the fryer to maintain optimum level.
- The flow of oil ensures a linear flow of oil, which is necessary in order to have a uniform frying time for all the slices.
- The equipment is designed to have a low oil holding capacity (450 liter) in order to achieve low oil turnover ratio.
- Speed of both the belts can be varied by a variable frequency drive to adjust the frying time. Similarly flow of inlet oil can be regulated with valves.
- The continuous oil filtration is carried out by a belt type filter, which keeps the frying oil clean and filtered particles are collected in a tray.
- A stainless steel 304 made oil tank (600 liters) is placed with the fryer which can accommodate entire oil in the system.
- After frying the chips are received by takeout belt.
- The fryer is also suitable for potato sticks & banana chips.

(7) Heat exchanger: - coil type- seamless stainless steel tubes & mild steel shell

Instant response

Oil temperature instantly adjusts to product load changes in the fryer.

Multi-layer insulation

Lightweight ceramic fiber insulation keeps casing temperatures low and does not deteriorate from age or thermal stress. Low residual heat capacity enhances temperature control and eliminates overheating of oil during unscheduled shutdowns.

Self-cleaning tubing

Completely self-draining, our all-welded stainless steel tube bundles stay clean of particle accumulations. Normal thermal expansion produces no stressing or buckling of the tubes, assuring years of reliable, trouble-free operation. For cooling of oil a shell and tube heat exchanger will be provided along with fryer for better oil management.

The fryer comes with pneumatic auto lifting arrangement of conveying system for easy cleaning and maintenance.

Complete material of construction will be stainless steel 304.

Specifications:

Belts: -Stainless steel 304 500 mm width

Paddle motor: - geared motor with variable frequency drive, 0.5 HP

Sub merger motor: - geared motor with variable frequency drive, 0.5 HP

Takeout motor: - geared motor with variable frequency drive, 0.5 HP

Filter drive motor: - variable speed, 0.25 HP

Filter belt width : - 235 mm

(8) Control panel

The electrical control panel houses all the starters, temperature controllers and variable frequency drives for operation of equipments.

Supply voltage: - 415 volts, 50 Hz, 4 wire

Production capacity 100 kg/hr potato chips/sticks & banana chips

Reduces significant cost of production by providing automation in key operations (only peeling and slicing is batch type).

Fuel consumption: - 26 liters/hr

Power consumption: - 10.0 hp

Oil holding capacity: - 450 liters

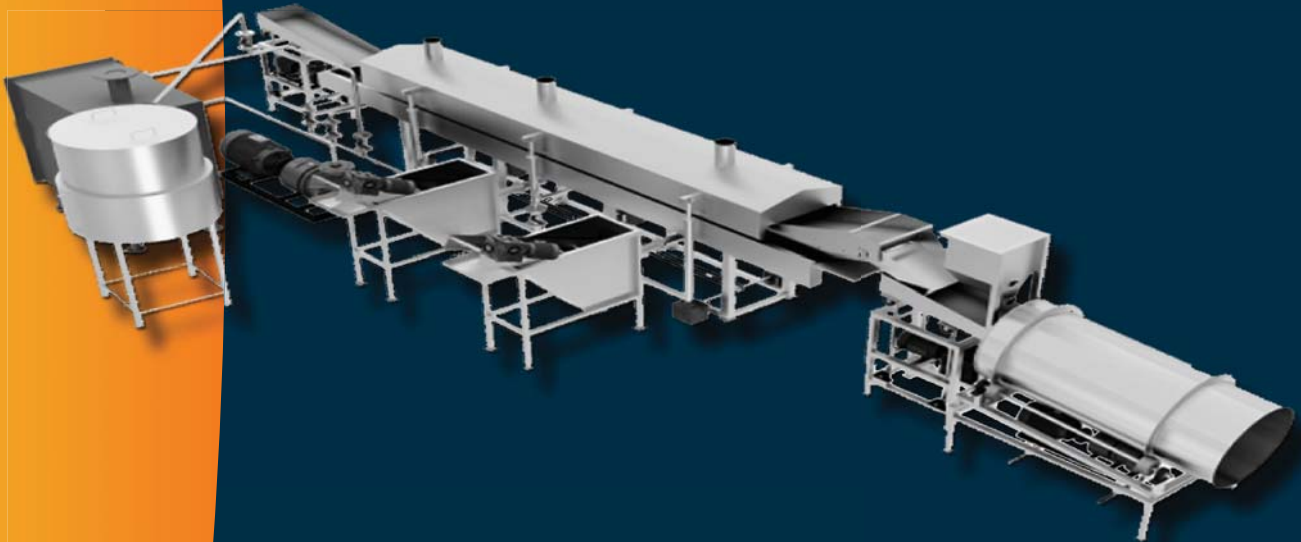
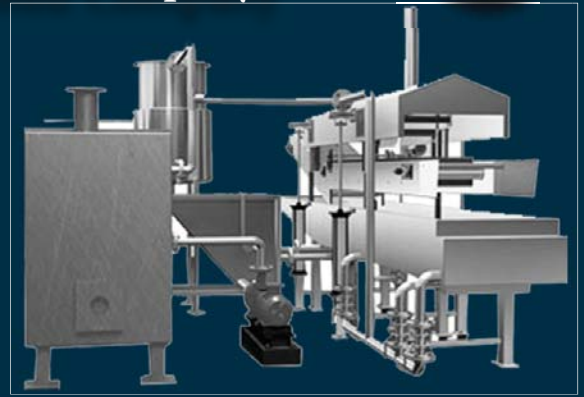


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Jas Brand Semi Automatic Potato/Banana Chips Line Jas-SCF-100





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FULLY AUTOMATIC POTATO CHIPS MAKING MACHINE

In order to fulfill requirements of this industry, we undertake customization works for the entire range of our fully automatic potato chips making machine so as to meet industrial needs of our customers. This is done by our team of food technologists who understand the needs of clients in terms of design and other technical specifications such as Capacity, Material, Heating Option, Dimensions, and Type of Fuel



Fully automatic potato chips includes following equipments:

(1). Raw Potato Hopper & Feed Elevator

Raw potato hopper & feed elevator is used for transmitting large quantity potatoes in to the potato size grader.

(2). Potato Size Grader

A drum grader to size grade by length and diameter which assists any small potato, which may become trapped in the screen thus preventing them from further process.

(3) De stoner

The screw de-stoner can be used in conjunction with all potato. The integration of this system into a processing line dramatically reduces the potential for extreme wear and tear to associated equipment further along the installation. The screw de-stoner is constructed with a rectangular reception hopper with a vertical transport screw. The screw is driven by a reduction gearbox. The circular water filled hopper receives the product to be de-stoned and in combination with the rotational action of the vertical screw auger draws the water and crop gently up the tube supported by the regular closed screw. For a better separation of the sand out off polluted products, also a round reception hopper with cone can be used. The rotational action raises the product allowing the water to gravitate down the side of the auger. Heavy particles with negative buoyancy remain on the bottom of the hopper. Clean product (without stones) are transported out off the upper side of the transport screw.

(4) CARBORUNDUM ROLLER PEELER

The roller peeler is suitable for the continuous peeling of root potatoes, carrots. The machine is executed with peeling rollers, each coated with carborundum, and a transport auger which moves the product to be peeled equally through the machine. The number of peeling rollers and the kind of carborundum determines the capacity of the machine. The peeling rollers are mounted side by side; the center two peeling rollers are located at the lowest position the other rollers are mounted in gradual increments following the shape around the transporting auger. The peeling rollers are provided with a quick release locator for simple de-mounting, and all rollers are driven by a timing pulley with different speeds, ensuring an optimum peeling result and a high capacity. The side panel can optionally be provided with an opening for re-peeling. Option: A control panel can be supplied, which controls the number of revolutions of the peeling rollers and the transport auger can be adjusted (independent of each other). The desired peeling result can be adapted optimally to every type of product.

(5) Inspection Conveyor

PVC rollers gently tumble potatoes and other produce for full visual inspection and easy access. Available with trimming removal conveyors and elevated platforms to fit plant layout.



FULLY AUTOMATIC POTATO CHIPS MAKING MACHINE

(6) Single Potato Feed Conveyor

Provides a continuous and uniform flow of potatoes to the slicer for maximum slicing efficiency less waste.

Feeding of the cutting machines (slicers) is very important to ensure the even thickness of each individual potato slice. If the thickness of each slice is not even, the quality of each potato chip will not be consistent because the blanching and frying stages in the potato process are designed for evenly sliced potatoes.

Best results are achieved by cutting one potato at the time. The Single Potato Feed Conveyor ensures that the potatoes are fed one-by-one into the slicer. The Single Potato Feed Conveyor discharge chute can be adjusted to the optimum entering angle approaching the slicer. The Single Potato Feed Conveyor has two screw augers mounted in parallel. The potatoes are separated and fed forward individually.

Individual feeding of the potatoes

Adjustable discharge feeding chute

(7) Slicer

Potato slicer Has specially been designed for slicing potatoes, designated for the potato industry. Slices, adjustable in thickness of 2 up to 28 mm (3/32" – 1") Straight + Crinkle cut can be done with this machine.

(8) Washer

When the potatoes have been sliced, the starch on the slices is washed away. If it is not removed from the slices, starch will be carried forward into the frying stage of the process. There, it can cause build-ups and could potentially block or damage oil outlets, piping or other components.

The Jas 3-step Counter Flow Slice Washer consists of four main parts:

The slicers (not included) are integrated into the unit

One rotating tube per slicer

(9) Vibratory feeding conveyor

Debris, foam and starch removal arrangement

The unique jas Slice Washer washes every individual slice gently and controlled. The rotating tube is placed beneath the slicer discharge. The slices are gently washed twice inside the rotating tube. When they move forward into the vibratory shaker, the slices pass a sorting net. The gauge of the net can easily be changed to the size of the material to be removed.

Fresh water enters the system via a discharge spray ramp. The water passes a bow sieve before it enters the second half of the tube. After this second washing step, the water passes a second bow sieve before being pumped to the slicer. The water then washes the slices a third time before passing a third bow sieve. A special cyclone system will further concentrate the amount of free starch in the waste water.

The jas 3-step Counter Flow Slice Washer uses a minimum amount of fresh water to effectively remove starch from each slice. We can claim that is as good as, or better, than any other washing system.

Our new design ensures a very high level of hygiene and it is very easy to clean.

- Cleaner potato slicers
- Minimal water consumption
- No product breakage

(10) Eccentric Shaker-1

(11) Eccentric Shaker-2

(12) High Speed Conveyor

Before frying, the potato slices are DE-watered and separated to give the best and most efficient frying result.

The fryer in feed belt is supplied with an air knife arrangement placed above the high-speed feeding belt. Passing the specially designed air knife, the slices are separated and surface water is removed. Beneath the feeding belt, suction boxes are placed to drain the water from the slices and the belt.

(13) Continuous Frying System with Heat Exchanger

Frying is an important step. The edible oil temperature should be around 180°; when the potato chips become golden and soft, they should be fished out. Just grasp the right time, neither too early nor too late.

(14) Linear Shaker



(15) Flavoring Applicator

(16) Flavoring Tumbler

Model No	JAS-FAPCMM-200
RAW POTATO HOPPER & FEED ELEVATOR	600mm x 600mm Hopper with 5 feet feed elevator with 1 HP electric motor
POTATO SIZE GRADER	5 feet x 2 .5 feet X 8 feet height complete with 1 HP motor with gear box
DE STONER	5 feet X 10 feet height complete with 1 HP electric motor with gear box
CARBORUNDUM ROLLER PEELER	10 feet length complete with 3 HP electric motor with gear box
INSPECTION CONVEYOR	5 feet length complete with gear box an 1 HP electric motor
SINGLE POTATO FEED CONVEYOR	5 feet length and 15 feet height complete with 1 HP electric motor and gear box
SLICER	Capacity 1200 kg per hr complete with 2 HP electric motor
WASHER	10 feet length X 12 feet height complete with 0.5 HP electric motor gearbox
VIBRATORY FEEDING CONVEYOR	4 x 3 feet complete with 1HP Electric motor and VFD 2 numbers
ECCENTRIC SHAKER 1 & 2	Shaker with 1 HP electric motor 2 numbers
HIGH SPEED CONVEYOR	Shorter conveyor complete wit 1 HP electric geared motor
CONTINUOUS FRYER WITH HEAT EXCHANGER	Belt size 42 inch width complete 1 HP electric motor with gear box - 3 numbers complete with wood heat exchanger having 8,00,000 Kcal/hr complete consumption 200 to 220 kg/hr against 80/90 liter diesel per hr complete 1- pneumatic cylinder for cleaning, all contacting parts from s.s complete 15 HP centrifugal pump complete filtering unit, 750/800 oil holding capacity



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ECONOMIC POTATO SLICER



Slicer is a compact counter top unit capable of slicing custom orders of homemade potato chips, sweet potatoes, tarot, plantain, carrots, zucchini, and onion rings . It can consistently cut product into slices ranging in thickness from .062" to .250", depending on your application, by utilizing interchangeable cutting rotors . It is a manual feed machine . The cutting rotor is contained inside the unit, for safety . Blades are disposable . Easy to clean with a warm sponge .

On the basis of mechanical principles, potato slicer is manual low speed slicer. The potato slicer consists of rotating discs having radial knives. There is a vertical shaft on which the disc revolves. Cylinders are mounted on a disc in which potato is feed. The plate and the main frame on which the disc is mounted are made up of metals like stainless steel, & aluminum. There is a cutter which cuts the potatoes in different sizes and shapes, like French fry, helical strip, wafer, chips, The slicer is powered by electric motors or are operated manually.

The advantages of potato slicer are :

- It is more economical and cost-effective for the food service industry.
- Potatoes can be sliced in different shapes like round, straight
- It is less time consuming and easy to operate.
- Entire potato is cut and used. There is least or no wastage of food item.
- It is made up of sturdy materials like stainless steel, aluminum

HAND OPERATED FRENCH FRY MACHINE

French fries are made, not born! You can get all the fresh flavor of homemade fries, as opposed to those freezer burned specimens that come from a plastic bag, by making them at home. This specialty gadget cuts those spuds into neat even sticks, season as you wish and fry (or bake).

This is an excellent cutter, that comes with several different size blade fittings (for thinner or thicker fries). It sets up very easily, and can be easily disassembled and popped into the dishwasher.

Enjoy restaurant-quality French fries without all the slicing and dicing. This simple-to-operate manual cutter features a stainless steel trough, sturdy frame and pusher block and a cast-iron handle. Will cut potatoes up to 6" long. Can be counter-top-mounted or vertically mounted on a wall. Capable of producing up to 50 lbs. of fries per hour. If smaller fries are desired, order the optional 1/4" cutting plate. For portable use, get the optional rubber feet and use the cutter on any table or counter-top.

Feature

- Enjoy restaurant-quality fries
- Easy-to-use manual potato cutter
- Heavy-duty cast iron handle
- Mount permanently, or keep portable with rubber feet





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BANANA / PLANTAIN CHIPS PROCESSING MACHINES

Banana Wafers are a popular snack eaten world over. Banana Wafers are made by cutting bananas into thin slices. The slices are then fried in cooking oil. Excess oil is extracted and fried banana wafers are seasoned with salt and other spices as per the requirement and then packed in pouches using suitable packing machine.

This professional Banana wafer machines are fabricated from non corrosive materials. The machine with rotated head and base foundation, in this machine plain wafer like a longitudinal or round can be cutting on this machine. Feeding is done manual in our banana wafer machines.

Firm bananas are washed, peeled and sliced. Banana slicing is done



by jas raw banana wafer machine banana wafer (chips) machine has been manufactured with the latest technology. There is a mini machine that does this manually. It has a stationary blade on a solid platform with little opening just under the tip of the cutting edge through which sliced plantain are collected. The peeled plantain is move back and forth on the blade with relative force. The blade is set to cut at predetermined thickness usually from 3mm-6mm. Due to auto pressure system very easy to use, without pulley belts and no fear for heat while frying, you can set thickness of wafer as you need thick or thin. Just one unskilled labor has to keep feeding peeled banana by using both hands one after another end chips falls directly into frying vessel or brine water. The bananas thus prepared are then dipped in brine water to avoid oxidation. Sometimes turmeric powder is also used for coloring the banana chips or to improve color. The Banana chips are fried in vegetable oil by jas batch / continuous type fryer and cooled down to the room temperature. These wafers are then packed in polyethylene bags of suitable gauge and size to prevent spoilage.

Uses of banana wafer machine

Suitable for cost effective and continuous production of banana, plantain, sweet potato, yam, cassava, tapioca, yuca, manioc, chips. It can also do much other floating type of snacks with high moisture in raw product.

Key features of banana wafer machines

Banana slicer machine provide uniformly slices with excellent results. Easy operating system and simplified design needed less maintenance and easy to cleaning. Different types of cut like round cut, oval cut and length cut with best results interchangeable cutting head enable the processor to change the different types of cut within seconds.

Standard accessories of banana wafer machine

- Suitable 4 pole totally enclosed fan cooled single or three phase squirrel cage motor is supplied with banana wafer machines {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase}
- One numbers of blades

Extra accessories of banana wafer machine

- Extra die or knife
- Suitable miniature circuit breaker for over load protraction of electric motor or Starters, main switch, ampere meter, capacitor for single phase electric motor.
- Jas de-watering machine
- Jas circular/ rectangular fryer direct/ indirect heat type with /without tilting system or continuous frying system with heat exchanger
- Flavoring machines

Available model of banana wafer machine

Model No	Capacity per hour	HP Motor	Size Approximate Weight (L X B X H)
Jas-BC-109	60 Kilogram	1HP (0.75 KW)	650 mm X 500 mm X 400 mm
Jas-BC-108	35 Kilogram	0.5 HP (0.38 Kw)	460 mm X 350 mm X 400 mm
JAS-BC-110-TS	60 Kilogram	1HP (0.75 KW)	

Note:- JAS-BC-110-TS having two speed machine suitable speed for long cut chips and round chips for reducing the breakages of the chips

NAMKEEN MACHINE



Snacks are those food items that are consumed mainly for the enjoyment of the taste and to tide the temporary hunger. The snack items are more durable and less perishable as they consist of preservatives. The snacks come in different mixes and tastes. To increase the taste, these snacks are also added with various nuts, dry fruits, coconut slices, and other ingredients. For preparing snacks different types of machineries of different sizes are used. Potatoes and gram flour (besan) are used as a base material for preparing snacks.

Benefits of Namkeen machine

- 360 degree rotated
- Saving in energy.

- Technical & Service support
- Easy cleaning.
- High return on investment
- Sanitary design & no Maintenance

Namkeen Extruder machine is useful for extruding gram flour paste (besan) into small droplets. It is useful for extruding sev, papdi, ganthia et cetera. The machine is fitted over a frying pan. The extruded product lands into the fryer and then is fried. The extruder machine is also used for grating ripe papaya slice, dried coconut. The shapes of the products can be altered by using sieves of different sizes and shapes.

Operating System of Automatic Namkeen machine (Farsan Making machine)

Prepare the desired amount of dough either with help of Jas dough kneader or manual. This dough is passing through extruder and long rods of sev come out from the extruder with a fitted die which are directly placed in the fryer for frying. After that kept out from the frying pan and place it in the oil extractor to remove excess oil. (Please note that you can use continuous fryer for larger and low fat production)

Available Model of Namkeen making machine

Model No	Drum Diameter Size	HP (KW)	Production Capacity Per Hour
Jas-NM-50	6"	0.5 (0.37)	25-30 kilograms.
Jas-NM-90	8"	1 (0.75)	60-70 Kilograms
JAS-NM-92	8" brass rotor	2 (1.5)	70-80 Kilograms
JAS-NM-93	12"	3 (2.25)	180 - 200 Kilograms

Standard accessories of Namkeen machine (Farsan Making machine)

- Seven numbers die from Galvanized Sheets.
- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor as per IS: 325 or 996 {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }
- 3 meter cable & 3 pin top as per IS: 1293.

Extra accessories of namkeen machine (Farsan making machine)

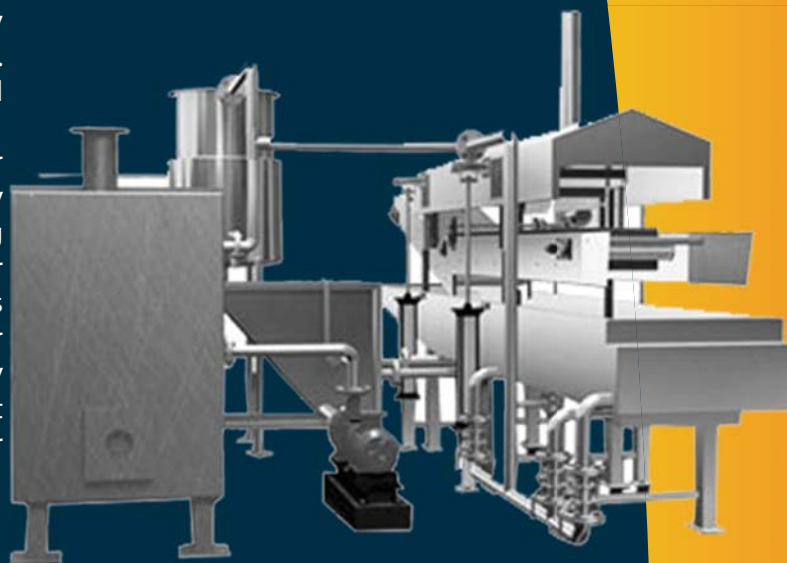
- Dough Kneader.
- Extra die
- Fryer
- Oil Extractor
- Starters, main switch, ampere meter, capacitor for Three Phase Electric Motor or Suitable miniature circuit breaker as per IS: 8828 with 3 pin top as per IS:1293 for single Phase Electric Motors.



CONTINUOUS NAMKEEN FRYING SYSTEM

The multipurpose frying system is exclusively designed for Indian Namkeens and Snacks. Less oil circulates in the system for better oil management and fast turnover.

Our automatic continuous namkeen fryer machines are rated high in quality, as they are developed from high quality steel using sophisticated technology. These snack fryer machines have become an indispensable items for snack industries throughout the world, for their exclusive nature and more durability. Easy to use these machines are completely resistant to corrosion and last for a long time. We offer these machines at industry leading prices.



Advance feature of continuous fryer

Food Safety

All contact materials and components are food grade to ensure food safety and Oil filtration system prolongs cooking oil life time which promotes better product shelf life.

Consistency

Oil enters the fryer kettle through strategically places inlets to ensure even temperature across the fryer.

Fryer automatically control to stabilize cooking oil temperature.

Cooking time is adjusted by controlling fryer's conveyor speed.

Engineering Excellence

Jas continuous fryers are made of high quality components and material to ensure endurance and high performance.

Continuous Fryers are designed to work around the clock with minimum downtime.

Continuous Fryers comes in various sizes and configurations to meet different product and capacity requirements.

Easy Maintenance

The hood, conveyors and paddles can be lifted to allow easy access for cleaning/maintenance.

For complete cleaning solution can be circulated through the entire system

Frying System includes following Equipments :

(1) Continuous Frying System with Heat Exchanger, Oil Tank with Cooling System

Complete system consists of frying section with paddles and sub merger belt, top hood, takeout belt, continuous oil filter, day oil tank and heat exchanger.

Make up oil is continuously added to the fryer to maintain optimum level.

The flow of oil ensures a linear flow of oil, which is necessary in order to have a uniform frying time for all the slices.

The equipment is designed to have a low oil holding capacity in order to achieve low oil turn over ratio.

Speed of both the belts can be varied by a variable frequency drive to adjust the frying time. Similarly flow of inlet oil can be regulated with valves.

The continuous oil filtration is carried out by a belt type filter, which keeps the frying oil clean and filtered particles are collected in a tray.

A stainless steel 304 made Oil Tank is placed with the fryer which can accommodate entire oil in the system.

After frying the chips are received by take out belt.

The fryer is also suitable for Indian namkeens and snacks like potato bhujia, sev, ganthia, poha (rice flakes), corn flakes, papdi et cetera

For cooling of oil a shell and tube heat exchanger will be provided along with fryer for better oil management.

The Fryer comes with pneumatic auto lifting arrangement of conveying system for easy cleaning and maintenance.

Complete Material of construction will be stainless steel 304.

Heat exchanger :- Coil type- Seamless Stainless Steel tubes & MS shell

Instant response

Oil temperature instantly adjusts to product load changes in the fryer.

Multi-layer insulation

Lightweight ceramic fiber insulation keeps casing temperatures low and does not deteriorate from age or thermal stress. Low residual heat capacity enhances temperature control and eliminates overheating of oil during unscheduled shutdowns.

Self-cleaning tubing

Completely self-draining, our all-welded stainless steel tube bundles stay clean of particle accumulations. Normal thermal expansion produces no stressing or Buckling of the tubes, assuring years of reliable, trouble-free operation.

(2) Continuous Filtration System

In an indirect fryer, fitted with full flow primary filtration, the entire system oil is passed through the primary filter. Because of this oil circulation, fines are many times more likely to remain in suspension in the fryer until removed by the filter. The outcomes of this filtration are the almost total elimination of black particles (burnt fines) on the finished product, reduced carbon build-up, discolorations and smoke and improved oil life.

(3) Control Panel

The electrical control panel houses all the starters ,Temperature controllers and Variable frequency drives for operation of equipments.

Production Capacity 300-350 Kg/hr. (Besan Sev, Ghathiya etc) and 150-160 Dal peanut Etc.

Fuel Consumption :- 11-13 liters/Hr

Power Consumption :- 6.5 HP

Oil Holding Capacity :- 325 -350 liters

Fuel: Diesel/Kerosene or Gas

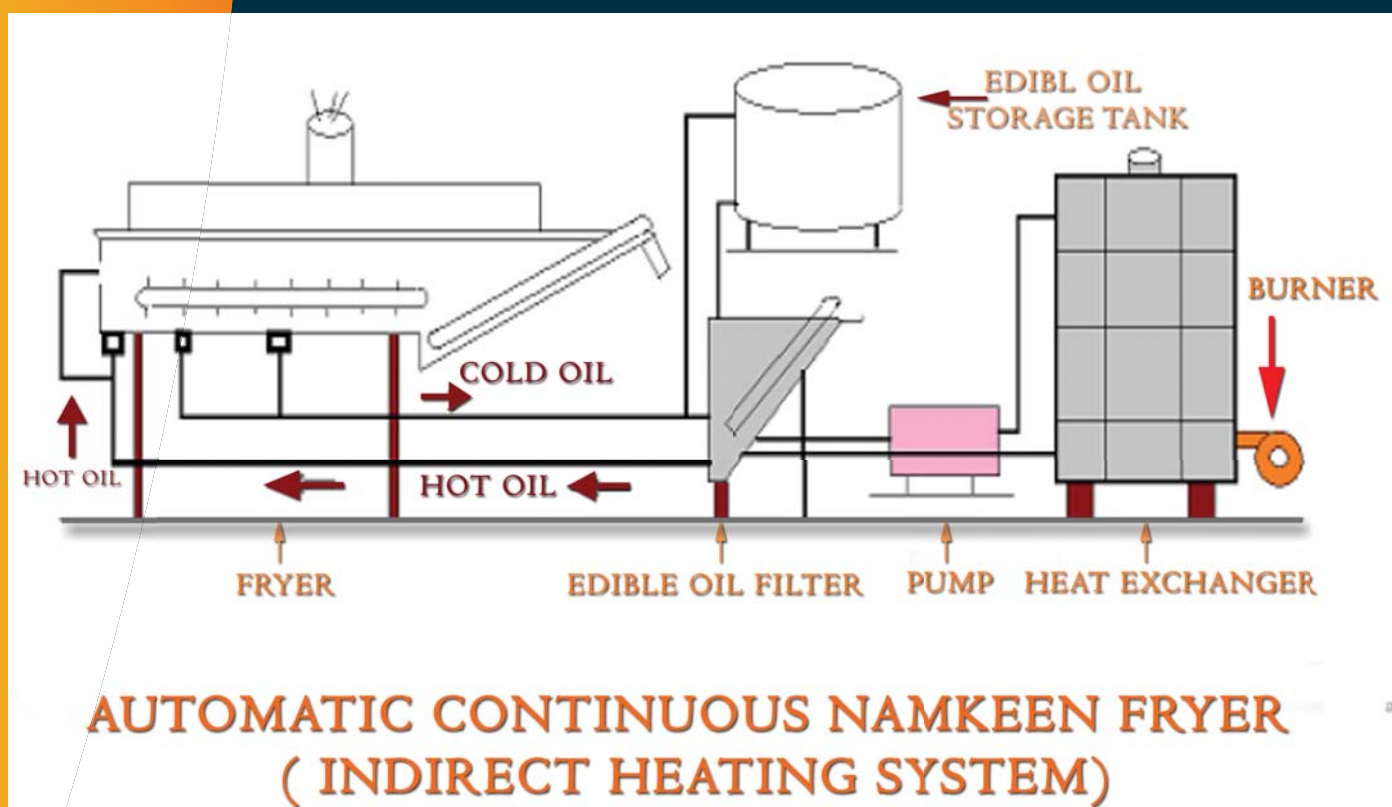
Heat Energy: 100,000 kcal

Latest Oil Heating Technology with Heat Exchanger

Continuous Conveyor Type Oil Filtration System

Dimensions : 20 x 15 Ft

Model	Besan Based Namkeen Ready	Dals Ready	Nylon Sev Ready	Pellets Raw	Extruded Snacks Raw
15	200 Kg./Hr.	100 Kg./Hr.	160 Kg./Hr.	200 Kg./Hr.	200 Kg./Hr.
20	250 Kg./Hr.	125 Kg./Hr.	160 Kg./Hr.	300 Kg./Hr.	300 Kg./Hr.
26	350 Kg./Hr.	150 Kg./Hr.	200 Kg./Hr.	400 Kg./Hr.	400 Kg./Hr.
32	500 Kg./Hr.	200 Kg./Hr.	260 Kg./Hr.	600 Kg./Hr.	600 Kg./Hr.
48	1000 Kg./Hr.	600 Kg./Hr.	800 Kg./Hr.	1500 Kg./Hr.	1500 Kg./Hr.



NYLON SEV MACHINE

Also known as plain Sev or Thin Sev, this savory is prepared using Chick Pea/ Bengal Gram flour. This adds crunchiness when added to Chaats like Bhel Puri, Papdi Chaat, dhai puri et cetera.

Combining the technology, style and comfort at a same time, we unfurl our wide range of sev extruding machines, which find their application for extruding the dough to produce very fine sev effortlessly and in minimum time. Sturdily constructed from high grade metal, these automatic machines ensure reliability, durability and zero defects. These machines are most competitively priced.

A unique brass cylinder with different interchangeable disks. A fine-tapper holed disk is attached to the container and filled with dough, which is then pressed into hot oil where it fries into crisp noodles. The utensil has three disks - thin, medium & thick.



SPECIFICATIONS :

Machine Body : mild steel fabricated stands with Wooden plate and cast iron wheel for easy to move.

Size of machine 1200 x 550 X 1675 (mm)

Weight :200 kg

Motor (Two): 1 HP Single Phase/1440 RPM

Production Cap.:100 kg per hour

Operated by :Only Two nu-skilled labor

Three numbers tapper hole screen

One Skilled Labor Operation

NAMKEEN MIXER MACHINE TILTING TYPE

This mixer is type of paddle mixer it's paddle as below



MODEL No	JAS-NMM-50	JAS-NMM-100
TANK SIZE	36 INCH X 23 INCH X 23 INCH	60 INCH X 24 INCH X 24 INCH
HP (kW)	1.5 HP (1.125 kW)	2 HP (1.5 kW)
Production capacity per batch	50 kg.	100 kg.

MACRONI (GOLD FINGER) MAKING MACHINE

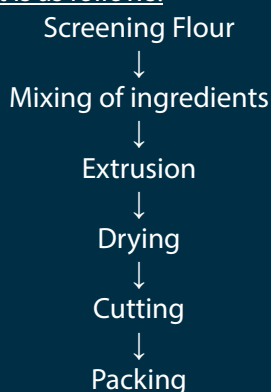
Pasta or gold finger is a simple product made from Maida and Tapioca flour. This is a mass consumption item especially amongst children and youngsters. The product has become very popular throughout the country. Pasta means a product made from a blend of flours. It is manufactured in different sizes, hollow or solid and for different cooking methods. Some are made for cooking whereas others for frying. This note is for macaroni or gold finger meant for frying.

Our range of gold finger Making Machines is widely used for optimum performance and low maintenance. Designed with the assistance of our advanced technology, these machines have variable speed adjustment to meet variations in material density and size. Available at market leading prices, these gold finger Making Machines can be customized as per the specifications of our clients.

Pasta is a simple product made from maida and tapioca flour with shape like a hollow tube or pipe in different sizes ranging from 1" to 4" long. Its shelf life is more than a month under normal conditions. It is available in different colors. This product is very popular across the country and can be made at a location which is closer to the market.

How to make pasta, gold finger

The process starts with dry mixing of maida, tapioca starch and soda bicarbonate in the vertical mixer. Then boiled water is added to this mix to prepare dough in the dough mixer. The time required is about 15 minutes. Kneaded dough is then taken to macaroni-making machine where extruded material of desired shape and length is obtained by using an appropriate die. At this stage, the moisture content is around 30%. The product is collected in wooden trays where surface drying takes place and it becomes hard enough to be handled without sticking or being crushed. Then the product is semi-dried by exposing to indirect sun rays or keeping in shade. This quality of macaroni does not have satisfactory cooking quality as it gives heavy loss on cooking. Heat treatment can improve this quality but then it imparts brown color which may not be liked by the consumers. The product can be exposed to steam for about 15 minutes and then dried. It increases the shelf life as the moisture content comes down to around 10%. Process loss is 8 to 10%. The process flow chart is as follows:



Specifications of Machine

Model no	JAS-GFMM-60	JAS-GFMM-100
Required HP	0.5 HP For vibrator, 2 HP for Paddle Mixer, 20 H.P. AC Motor for extruder, 0.5 HP DC motor for Conveyor, cutter drive 1 HP DC, 0.5 HP DC Motor for cutter thus <u>total required HP is 24.5 HP</u>	1 HP For vibrator, 2 HP for Paddle Mixer, 20 H.P. AC Motor for extruder, 0.5 HP DC motor for Conveyor, cutter drive 1 HP DC, 0.5 HP DC Motor for cutter thus <u>total required HP is 25 HP</u>
Approx production capacity	60 to 70	100 to 125
Space required	30 feet X 20 feet	30 feet X 20 feet

Standard accessories of Machine

- Eccentric flour sieve
- Paddle Mixer
- Single Screw Extruder
- Conveyor
- Cutter



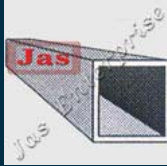
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Extra accessories of Machine

- Water tank with pump and fittings
- Different shapes of Dies
- Fryer
- Flavor applicator

			
2.5 mm to 16 mm Round	upto 5 mm square pipe	upto 6 mm triangle pipe	
			
20 mm fiori shaped pasta	8 mm to 21 mm rotelle Shaped Pasta	18 to 22 mm stelle pasta	
			
8 mm to 11 mm rigatoni shaped pasta	10 mm square special	21 mm wagon wheel-shaped pasta	
			
12 mm wheel fryums	8 to 12 mm +(Plus)	8 to 11 mm Solid star	
			
8 mm to 48 mm Mafaldine	8 to 48 mm tagliatelle	1 to 3 mm pellizzoni	
	5 to 12 mm masala ring fryums		



FOOD PROCESSING EXTRUDER



We offer typical extruder that consists of a power supply to operate the main screw, a feeder to meter in the raw ingredients and a barrel, which surrounds the screw. The screw conveys the raw material through a shaped hole, the die that shapes the product. Extrusion can take place under high temperatures and pressures or can be simply a non-cooking, forming process.

One of the potential benefits of using extrusion in food production is to help preserve food products. Extrusion can be used to control the water activity of ingredients, which in turn determines microbial growth and hence, spoilage. It is therefore useful in producing, shelf stable foods and increasingly important in producing a variety of things like some snack foods, certain breakfast cereals and types of snacks.

CORN PUFF EXTRUDER

We manufacture and exporters of corn puff snack extruder, some time it calls as cheese balls puff extruder, puff snack extruder, puff food extruder, corn curls extruder, inflating corn snack extruder, extrusion machine, screw extrusion, Screw shape corn puff extruder, corn extruder machine, snacks extruder, corn flour snack extruder machine, small snacks extruder, maize extruder cheese snacks, pasta extruder, food extruder, puffed rice extruder, puff food extruder, rice snacks extruder, rice vermicelli extruder, rice crispy extruder,

We offer a precisely engineered equipment or food processing industry such as Corn Puff Extruder, which is widely in demand. Fitted with oil immersed bearing housing, complete set of screw, barrel and dies, fully wired control panel with main switch, starter, ampere meter and voltmeter, our cheese ball extruder is available with following specifications:

Production capacity of 90/100 kg per hour

20 HP motor for extrusion unit

1 HP variable speed D.C. motor for automatic cutter

1 HP variable speed D.C. motor for raw material feeding

Required space 12 X 2.5 X 54

Application:- Cheese Balls, Cheeto Ring, Corn Curl, pipe etc



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ROTARY HEAD EXTRUDER FOR KURKURE TYPE SNACKS

Kurkure/ Cheeto are special extruded snacks, very crunchy and great in taste. They are made by a special extrusion process. The corn grits are moisturized in the flour mixer with water and fed to the rotary head extruder. In the extruder, due to the two rotary plated, the corn grits are squeezed and twisted to curls shapes. The cutting knives can cut into required lengths. The kurkure/ Cheeto are fried in cooking oil or toasted in oven and then cooled before flavoring. Seasoning is sprayed on the surface to achieve different favorable tastes. Due to the delicious flavors and nutrition, it is quite popular with consumers.



Developing and designing equipment in accordance with international quality standards, we fabricate Rotary Head Extruder for kurkure type Snacks (kurkure extruder where in we carry the process of gelatinization in a concentric cavity between two dye, one rotary with 3 blades (fingers) plus grooves, and the other one with grooves only.

The action of these blades on the rotating head creates the necessary condition of pressure and heat to achieve gelatinization of the raw material. Product is expanded and formed in a narrow gap between the two plates.

Blades affixed to a circular knife support ring mounted on the outer edge of the rotor cuts to the desired size. Constructed with painted mild steel, 2" tubular frame, mild steel painted belt guard, stainless steel hopper, stainless steel guard at product discharge and painted castings, our product exhibits following **features and applications:**

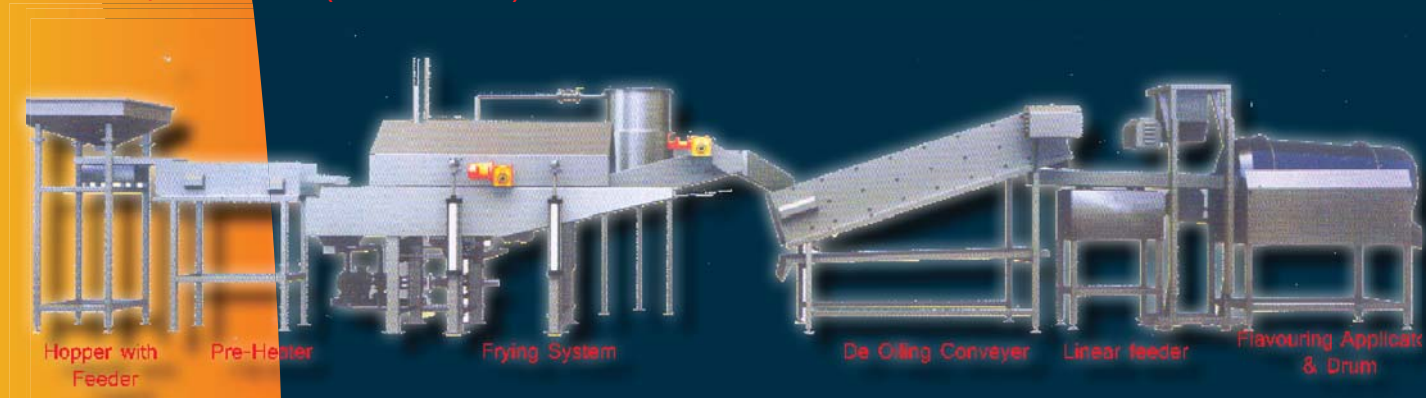
- Easy metered flow of raw material enabled because of gravity food hopper
- Speed control of feed screw via VFD
- Manual head gap controlled by mechanical ratchet
- Table slides back via hand crank for easy access to extruder component
- Production Capacity 70 Kg/Hr
- Motor Feed Screw 5 HP with VFD
- Main Drive Motor 15 HP
- Dimensions 7 x 2 x 7 Ft

Extra Accessories

1. Grit Mixer (Ribbon Blander)
2. Fryer
- 3 Coating Pan

Fully Automatic Kurkure Production Line consist with Grit Mixer cum Feeder, Kurkure Extruder, Feeding Elevator, Rotary Siever, Continuous Frying system with Heat Exchanger, De-oiling Belt, Linear Feeder, Flavor Applicator & Drum, Slurry System, Control Panel required 50 X 15 ft. space for complete installations.

PELLET /KURKURE (NICKNACK) CONTINUOUS FRYER



600 kg/hour useful for frying Raw wheat & Potato based pellets and Kurkure having 11% moisture

Pellet /Kurkure (Nicknack continuous fryer Features:-

Production Capacity 600 Kg/Hr finish product

Fuel Consumption :- 10-11 liters/Hr

Power Consumption :- 7.0 HP

Oil Holding Capacity :- 250 Liters

Latest Oil Heating Technology with Heat Exchanger

Continuous Conveyor Type Oil Filtration System

Complete Material of Construction is SS 304 Grade

Pneumatic Conveyor Lifting Arrangement for easy cleaning

Heat Free working Environment

Zero Maintenance Fryer

High oil turnover ratio

Processing System includes following equipments

(1). Vibratory Feeder

(2). Frying System

Complete system consists of frying section and peddles, sub merger belt, top hood, takeout belt, oil filter, heat Exchanger.

The flow of oil ensures a linear flow of oil, which is necessary in order to have a uniform frying time for the entire product.

The equipment is designed to have a low oil holding capacity (150 Liter) in order to achieve low oil turnover ratio.

(3). Heat Exchanger

It is Coil type- Seamless Stainless Steel tubes fitted in MS shell, the oil is heated by hot air not direct flame in coils which has an inlet system from one end and heated oil will be coming out from other end and will go to the fryer. Whole burnt fuel used in this system that gives you more than 55% saving in Fuel.

Belt Width: 500 mm

Oil Holding Capacity: 150 Liter

Fuel: Diesel/Kerosene or Gas

Heat Energy: 100,000 kcal

Power Energy: 3.5 KW

(4). Oil tank with cooling system

A double jacketed SS oil Tank with 350 Lt capacity will be supplied with the fryer for storing fresh and used oil. The Tank is designed in such a way so that the flow of water is there in the outer shell for cooling the oil.

(5). Control Panel

The electrical control panel is hub of all starters , temperature control and variable frequency drives for operation of equipments.

Supply Voltage:- 415 V , 50 Hz , 4 wire

Also available in 250,750 and 1000 Kg/hr production capacity.

Dimensions : 10 x 15 Ft

Fuel : Deisel/Kerosene, Gas, Therrmic fluid or wood

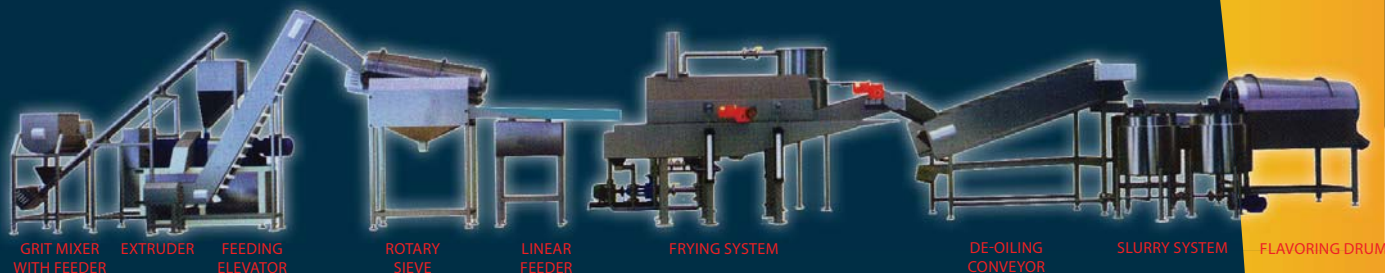
Material of Construction : AISS-304 Grade Stainless Steel



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FULLY AUTOMATIC KURKURE PRODUCTION LINE



With firm commitment to quality, we are offering superior grade Kurkure Production Line. We manufacture these machines in compliance with the industry laid parameters and the demands of our customers. These machines are precisely designed by our qualified engineers for making kurkure. High-grade components and raw materials are used in the manufacturing process to manufacture high performance and durable machines. The Kurkure Production Line is available in many capacities as per the requirements of our customers.

Features:

- Low edible oil take up
- Low fuel Consumption.
- Improved productivity with excellent product quality.
- Very low labor requirement.
- Excellent on line oil filtration.
- High oil turn over ratio Indirect Heating Arrangement.

Production Capacity : 150 & 300 Kg/Hr Capable of integrated automatic production Kurkure from raw grit.

Kurkure are extruded snacks, very crunchy and great in taste. Kurkure are made by extrusion process. The kurkure corn meal is moisturized in the flour mixer with water and fed to the rotary die extruder. In the extruder, due to excess heat and pressure from the screws the meal gets heated and the moisture content gets reduced. The meal passes through the die and gets cut by the cutting knives into required lengths. The kurkure are fried in cooking oil and then cooled before flavoring. Seasoning is sprayed on the kurkure to improve their taste. Machines involved in making kurkure:

1. **Flour mixer with feeder** - to mix corn meal with water to prepare the flour for kurkure and more mixture from mixer machine to rotary head extruder for kurkure type snacks.
2. **Rotary head extruder for kurkure type snacks** - to cook the corn meal and extrude the kurkure from the die. The rotary die twists and curls the meal before extruding giving a uniform texture.
3. **Feeding elevator** - this equipment is proved for transfer the corn curls from extruder to rotary sieve.
4. **Rotary sieve** - the fines or small particles that are produced as the collets are removed by this rotary sieve.
5. **Continuous frying system with heat exchanger** - to fry the kurkure in hot cooking oil. The uniform frying introduces the crunchy taste to the kurkure.
6. **De-oiling belt** - to remove exceed oil from corn curls.
7. **Linear feeder** - this devices used to feed corn curls for flavoring on seasoning system.
8. **Automatic seasoning system with Slurry System** - to add required seasoning to the fried and cooled kurkure to give the different flavors to them

Specification of Kurkure production line

Dimensions : 40 x 20 Ft

Fuel : Diesel, LPG, Natural Gas or wood

Material of Construction : AISI-304 Grade Stainless Steel

MULTIPURPOSE SNACKS MAKING MACHINES

This pani puri making machine is also use for multipurpose also for Farshi Puri, Khichiya papad, Raw chapatti, Raw Khakhara, Farsi Puri, Mathi puri, Sakkarpara, chat Papadi, mathri, stick, puri, samosa (a triangular fried pastry containing spiced vegetables or meat.), Nachos (a small piece of tortilla topped with melted cheese, peppers, et cetera), Tortilla (a thin, flat maize pancake, typically eaten with a savory filling.), Dumpling, ravioli, pierogi, pita bread, et cetera This is prepared from Maida (refined and bleached wheat flour), Pani Puri (Gol Gappa) Making Machine

Flow diagram of pani puri Sheet Production

Mixing ingredients (Dough Making Machine)



Feeding dough, Sheeting, Rotary Cutting



Frying / Cooking



Packing / servings



Key benefits of pani puri making machine

- Machine is fitted with heavy duty mild steel fabricated structure, tetrafluoroethylene coated roller, and covered with attractive Stainless steel covers.
- Due to roller adjustment, pani puri, raw khakhara, samosa strip's and puries ((in Indian cookery) a small, round, flat piece of unleavened bread, deep-fried) thickness size changed as per requirements.
- Wide Variety of Products
- Various die rolls are easy-to-change and can be used to make pani puri, raw khakhara, samosa strip's, tortilla, nachos, fulla falla, Mc donalad sticks, sakrpara, mathi puri, mathri, ravioli, pierogi, et cetera
- Multipurpose
- Different ingredients or additives can be added to the dough to make different flavor
- Easy to operate and clean
- Conveyor belts are completely removable for easy cleaning and maintenance.

Operating Principle of Multipurpose snacks making machines

This Pani Puri plant for making of Pani puri, being a semi- automatic plant, would involve processes right from the mixing of ingredients to collection of ready-to-fry Pani puri at the collection end. The main components of this semi-automatic Pani puri making plant.

Mixer (Floor Kneading Machine):

This would consist of heavy-duty contacting stainless steel (S.S.304/316) body with multi-purpose arms. Heavy duty gears are providing to take the full load and to avoid damage to the mixer arms with extruder for flat making.

Sheeter:

Sheeter consisting of a heavy- duty frame with gaugeable rollers driven by a motor with gearbox arrangement would be provided. The hopper would be of Stainless steel with proper taper.

Rotary Cutting Unit:

A rotary cutting is would be fitted on a roller for smooth and accurate cutting Pani-puri as per the desired size. There would be a provision for shifting the generated scrap back to the hopper.

Deferent uses of pani puri making machine

Used for pani puri, Tortilla, Chapati, Flat bread, spring Roll and Samosa Sheet / strip, Mathri, raw khakhara, pani poori, nipattu, thattai, tortilla, nachos, fulla falla, McDonald sticks, sakrpara, mathi puri, methi puri, mathri, ravioli, pierogi, et cetera



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MULTIPURPOSE SNACKS MAKING MACHINES

Standard accessories of pani Puri Making Machine

- Suitable electric motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }.with 3 meter cable along with plug top.
- One no die roll

Optional accessories of pani puri making machine

- Dough Kneader.
- Extra die rolls for different shapes & products
- Both side flour sprinkler instead of one side.
- Fryer
- Production Capacity: 6000 Numbers pani puri per hour (We can also supply with higher production capacity according to customer requirements.)
- Power Required: 1.HP Single Phase/ Three Phase Motor
- Size: 1920 mm (L) 575 mm (W) 1275 mm (H)

Available model of multipurpose snake making machine

Multipurpose snack making machine model no Jas-PMM-600 suitable for maximum 150 mm die having production capacity 2" pani puri 6000 pcs. per hour consist with four numbers Teflon coated roll, P.V.C. food grade endless conveyor belt for convey dough sheet, cotton canvass belt for transferring wastage to stainless steel hopper for recycling, complete unit is mounted on mild steel fabricated angle stand and cover with stainless steel sheets. Complete with one die roll with P.V.C. Dies, gear box and 1 HP electric as per our standard supply

Multipurpose snack making machine model no Jas-PMM-800 suitable for maximum 250 mm having production capacity 2" pani puri 10000 pcs. per hour consist with four numbers Teflon coated roll, P.V.C. food grade endless conveyor belt for convey dough sheet, cotton canvass belt for transferring wastage to stainless steel hopper for recycling, complete unit is mounted on mild steel fabricated angle stand and cover with stainless steel sheets. Complete with one die roll with P.V.C. Dies, gear box and 2 HP electric as per our standard supply



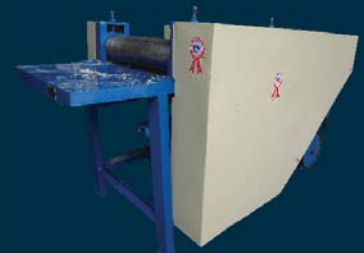
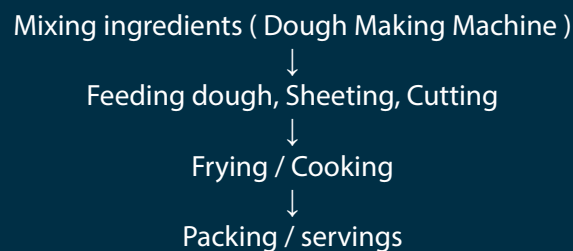
Nimki (Namak Para) is a popular classic savory snack. You can serve nimkies with pickle at tea time, or enjoy as is it. Nimki has a flavor of kalonji and is crispy like namakpaare. It has salty and spicy taste. Serve them with kasundi or green coriander chutney, in both ways you will like its special taste.

Counted amid one of the credible business names, we are engrossed in presenting a broad spectrum of shakkar para, nimki making machine. Easy to install and long lasting, these could be available from us are highly affordable rates. In addition to this, these are built using top notch raw material sourced from reliable sellers of the industry after stringently testing their quality.

Key benefits of nimki making machine

- Rugged built
- Durable
- Rust resistance.

Flow diagram of nimki Production



Working Principle of Nimki Making Machine

Sheeter:

Sheeter consisting of a heavy-duty frame with gaugeable rollers driven by a motor with gearbox arrangement would be provided. The feeding plate would be of steel with proper taper.

Rotary Cutting Unit:

A rotary cutting is would be fitted on a roller for smooth and accurate cutting nimki as per the desired size.

Standard accessories of Nimki Making Machine

- Suitable electric motor {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }.with 3 meter cable along with plug top.

Optional accessories of Nimki Making Machine

- Dough Kneader.
- Fryer



We provide a complete range of Idli, dhokla, khaman, momos Steamer / Boiler that is appropriate designed to meet the need of bulk steam base cooking of various kinds of food products. Our ranges aid us in preparing a wide range of idli in most convenient manner. These are fabricated using finest quality raw material and customized as per the requirement of clients. Following are the important features of Idli Steamer / Boiler:

- Corrosion resistance Stainless steel 304 contacting parts
- Easily to clean and maintain
- Excellent finish
- Efficient performance.

In this steamer we can prepare steamed foods such as Idli, Khaman, dhola, momos and many more. We are manufacture and exporter of these steamers to our clients at competitive range and which helps to prepare steamed foods immediately. These steamers are operated with gas and easily shifted

at different place. These steamers can be customized in accordance with client's requirements.

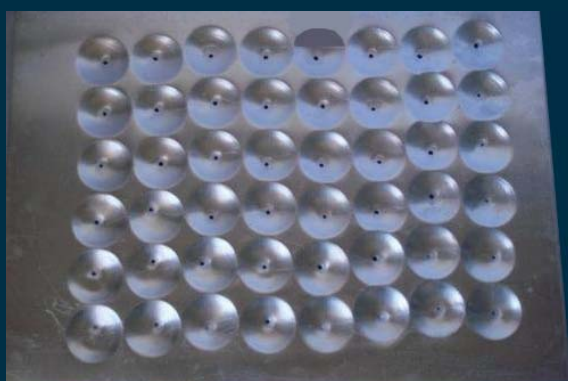
Technical Details of food steamer

Model No	JAS-FS-6	JAS-FS-12	JAS-FS-18	JAS-FS-24
No Of Tray	6	12	18	24
Door	One	Two	Two	Two
Size of Machine	20" X 21 X 40	20" X 49 X 40		42" X 40 X 40
Weight of machine	53 kilograms	65 Kilograms	81	152



Idli Tray

Size of Tray 18 X 14 X 1.5



Mini Idli Tray



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CHILI CUTTER

Chili Cutter is suitable for chili cutting for large production of pickles or any other food products from chilies. All contact parts are made of Food graded stainless steel materials. The chilies are cut into small pieces. The Chili Cutter is drive by heavy duty motor or Hand.

Operations of green chili, onion cutter

Technically advanced green chili, onion cutter is offered by Jas Enterprise. The flow of material from the feeding hopper and Rotor runs in anti-clockwise direction by hand or electric motor. Materials which are came between rotor & partisans it will cut uniformly.

Construction of commercial Green Chili, onion Cutter

Commercial green chili, onion, cutter Made from heavy duty mild Steel fabricated body. Stainless Steel Blades, Cutting done by a set of fixed blades on a balanced rotor. Rotor can drive either by hand or by v belt & suitable 4 pole totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 996 or 325 {Electricity (Special power can be accommodated):

110/220/380/415 Volts, 50/60 Hz, 1/3 Phase }

Uses of Green Chili, onion Cutter

Commercial Green Chili Cutter are exclusively meant for the cutting of green chili, chopping Onion, peppers, red chili flack ginger and garlic et cetera on a small scale basis.

Key Features of Green Chili, onion Cutter :

- Unique and Reliable Design
- The Green Chili Cutter are highly effective as well as non stop continuous Cutting process.
- Increased production leading to faster return on the investments
- All Rotating parts are dynamical balanced for less vibration & higher performances.
- Low temperature Cutting technology thus the original ingredient cannot destroy.

Technical Specification of Green Chili, onion Cutter :

Model No	JAS-CCCE-120	JAS-CCCE-121
Type	Manual / Electric	Electric
Chamber Size	110 mm X 110 mm	Ø 150 mm X 75 mm
Size of machine	13 inch X 20 inch X 25 inch	20inch X 13 inch X 20 inch



MIXER, GRINDER AND BLANDER

We have for our clients a wide range of that have high quality stainless steel blade / knife. These mixer, grinder, blander are use for mincing, pulping, dry grinding and wet grinding. These mixture grinders are low power consuming and have high speed.

The high performance of the mixer, grinder, blander helps us in saving time and thus satisfies the increasing demands of the clients across the globe. The different contacting parts of our mixture grinders are making from stainless steel and aluminum.

The commercial mixer, grinder, blander is use for dry grinding of soaked rice, dry red chili, pepper, roasted coffee seed, sugar and other products. The wet grinding is carry on different types of food products like rice, black gram, cashew nut, dal, red chili, coconut, masala for curry.

Advantageous and profitable design of Mixer Grinder Blender

- Stable & Safe Operation
 - Auto shut-off for overload protection
 - Jar and lid locking for complete safety
- Ease of Use
 - Compact design for less storage space
 - Large switches for easy control
- Smooth surfaces and easy-clean materials
 - Lift and grind blades ensure consistent grinding
 - Revers Quadra Flow jars prevents sticking to walls
- Innovation meets design
 - Compact design for easy storage

Application of mixer, grinder, blander

Dry grinding	Soaked rice, dry red chili, pepper, roasted coffee seed, sugar et cetera
Wet grinding	Rice, black gram, cashew nut, Dal, red chili, coconut, Masala for curry etc
Mincing	Meat, ginger, onion
Pulping	Tomato, Mango, Pineapple, Ginger, Garlic, Onion, Vegetables, Green leaves
Mixing	Semi liquid food items, masala mixing onion gravy, watermelon, tomato sauces, green captain, wet rice grinding, gram dal gravy can make a powder of herbal products, wet goods, garlic/spinach peace, pulse crushed & grind in a short time

Available Models of mixer, grinder, blander

Model No	Jas-MGB-1003	Jas-MGB-1019 (I)	Jas-MGB-1009
Motor (HP)	1 (0.75 kW.)	1.5 HP (1.1 kW.)	0.5 (0.38 kW.)
Jars of Mixture	Single Stainless steel Folding Jar	Single Stainless steel Folding Jar	Single Stainless steel Folding Jar
Drive	Coupling type	Coupling type	Coupling type`
Machine's size in inch	23 X 9 X 34	12 X 12 X 24	18 X 9.5 X 25
Capacity In Liter	3 Liter	5 Liter	9 Liter
Standard accessories	3 meter cable plug top	3 meter cable with MCB & plug top	3 meter cable plug top



ELECTRIC STIRRER



With the assistance of our experienced team of professionals, Jas offers our clients High Speed Electric Stirrer, which is manufactured using quality tested stainless steel & Aluminum. These are extremely easy to maintain and clean and known for durability and corrosion resistant features. Thus, these Electric Stirrer are suitable for mixing, stirring and homogenizing of low viscosity liquids and semi-liquid products. Our range is available in various hanging type model and sizes of 60 watts to 2000 watts as per the specifications given below.

The correct sizing of the agitators ensures an optimized solution offering low energy consumption and configuration to meet specific design requirements.

Advantageous and profitable design of Electric Stirrer

- Low energy Consumption
- The wide range of High Efficiency Propellers / blades and drive units makes it possible to design for low operational costs.
- Gentle Product Treatment
- The wide range of high efficiency propellers / blades makes it possible to design for low shear operation.
- Easy external cleaning of agitator.

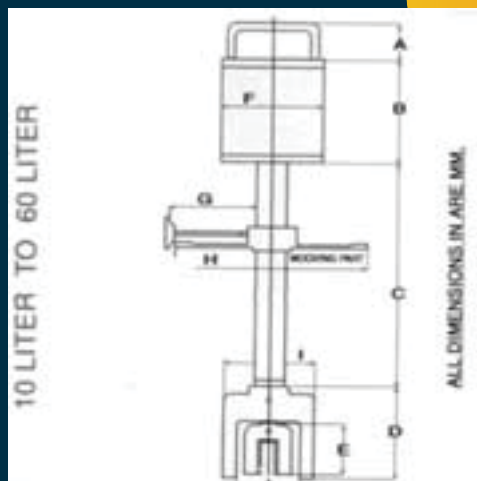
We offer electric stirrer which comes in various specifications:

Model	Jas-10 Liter	Jas- 20 Liter	Jas- 40 Liter	Jas- 60 Liter
Volts	170 To 250	170 To 250	170 To 250	170 To 250
Horsepower	0.08	0.093	0.12	0.16
Capacity	5 Liter water + 5 Kilograms Curd	10 Liter Water + 10 Kilograms Curd	20 Liter Water + 20 Kilograms Curd	30 Liter Water + 30 Kilograms Curd
Power consumption	60 Watt	70 Watt	90 Watt	120 Watt

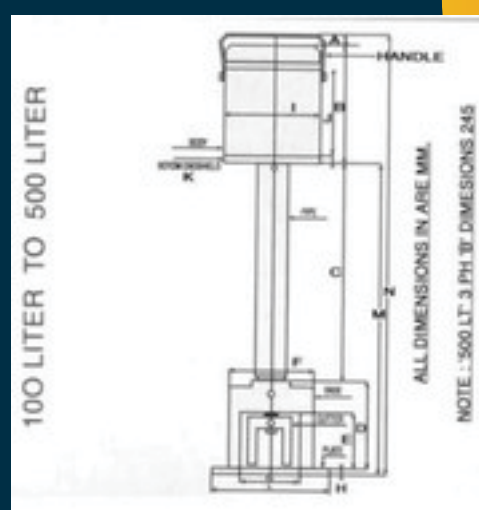
Model	Jas- 100 Liter	Jas- 150 Liter	Jas- 200 Liter	Jas- 500 Liter
Volts	170 To 250	170 To 250	170 To 250	170 To 250
Horsepower	0.25	0.50	1	2
Capacity	50 Liter Water + 50 Kilograms Curd	75 Liter Water + 75 Kilograms Curd	100 Liter Water +100 Kilograms Curd	250 Liter Water + 250 Kilograms Curd
Power consumption	250 Watt	500 Watt	1000 Watt	2000 Watt

ELECTRIC STIRRER

No	10 Liter	20 Liter	40 Liter	60 Liter
A	25	48	48	48
B	130	110	123	143
C	230	230	345	345
D	78	89	105	115
E	45	50	57	71
F	105	116	129	129
G	127	127	127	127
H	203	203	254	254
I	60	71	75	83
J	80	93	100	117



No	100 Liter	150 Liter	200 Liter	500 Liter
A	35	35	35	
B	235	245	270	320
C	430	700	695	930
D	120	150	150	240
E	75	105	100	175
F	145	145	150	245
G	108	108	128	175
H	10	10	10	
I	162	162	162	184
J	130	140	164	200
K	15	15	15	20
L	228	228	228	
M	560	860	855	1170
N	830	1140	1160	1490



ELECTRIC BOWL CHOPPER



A electric bowl chopper more commonly known as a Buffalo Chopper, bowl cutter or food cutter.

This food cutter is designed and suited to cut up and chop , vegetables and fruit. It is driven through an enclosed-gear with a covered slicing blade. Body is made of an aluminum alloy with an 5 liter stainless steel bowl and is equipped with an emergency shut-off switch for added safety.

The bowl chopper comprises a rotating stainless steel bowl into vegetables and fruits are deposited manually. Bowl chopper's bowl which holds the vegetables and food rotates during the cutting process. Ingredients are chopped in the bowl by a multi-bladed revolving knife positioned at the rear of the bowl and revolving in the vertical plane. There is a stationary blade that spins while the vegetables and fruits is passed through it, and the process continues until the food is chopped to the desired size. There is also a lid that covers the machine, which has an

Enlarged area to accommodate the spinning blade. Food processing bowl chopper machines are fitted with an unloading scraper which discharges the product from the bowl into a container via a chute. Bowl cover interlock prevents running when cover is in improper position

Features of jas electric bowl chopper

- Perfect for alliums vegetables like garlic, leeks, onion, shallots, spring onion, roots and tuberous vegetables aubergine, egg plant, brinjal, beetroot, carrots, celery, parsnips, potato, salsify, sweet pepper, sweet potato, legumes vegetables i.e. Broad beans, French beans, peas, runner beans brassicas vegetable like brussels sprout, cabbage, calabrese broccoli, cauliflower, kohlrabi, radishes, rutabaga, turnips and many more can easily chop with jas bowl chopper.
- Bowl cover interlock prevents unit from running when cover is not closed and lock.
- Unloading scraper which discharges the product from the bowl
- Stainless steel bowl and twine blade and aluminum bowl cover thus no corrosion hazards.
- Compact size thus easy to move
- Removable bowl cover, knives and bowl for easy-to-clean

Technical specification of electric bowl chopper

Jas-BC-84145 food cutter with 14" stainless steel bowl, double cutlery grade stainless steel knives with stainless steel knife comb and stainless steel handle for easy to carry, 0.5 HP Motor, single/ three phase motor with flexible cord and plug, having 1400 RPM knife rotation and 22 RPM bowl rotation as per our slandered supply

MULTI-PURPOSE VEGETABLE CUTTING MACHINE

Our vegetable cutting machines are technically advanced and are used in cutting different kinds of vegetables, fruits, and other food items. Jas Enterprises' vegetable cutting machines have the facility of automatic feeding & discharge which in turn saves time. These machines have a tubular feed-throat that is used to cut different long shaped vegetables. These machines come with various contacting parts that are made of stainless steel and aluminum that is completely hygienic. The shafts, discs, blades and bushings are made using stainless steel that is easy to clean and hence hygienic.



Advance advantage of multipurpose vegetable cutting machine:-

- Multiple usages By changing the cutter sets, it can cut various kinds of vegetable into cubes, threads, slices, Strips, and various shapes.
- Slicing: 3-15 mm
- Dicing / cubing: 6 x 6, 10 x 10, 12 x 12, 15 x 15, 20 x 20 mm.
- Round thread: thickness 6, 8 mm.
- Stripe: 8 mm.
- Thread: 2.5, 3, 5 mm
- Big capacity and easy to operate
- Easy to operate and to change cutter set. With a big capacity of 100 to 1000 kg/hour available models, it is suitable for restaurant and small food processing plant.

Robust construction of multipurpose vegetable cutting machine:-

Commercial multipurpose vegetable cutting machine is made from aluminum body. Stainless steel slicing, grating, dicing, cubing, striping, figure chips making blades fitted on aluminum disc. Stainless steel shaft. Is drive with help of v belt & suitable 4 pole totally enclosed fan cooled single or three phase squirrel cage electric motor {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase } auto feeder & tubular feed-throat are made from aluminum.

Application of multipurpose vegetable cutting machine :-

Multipurpose vegetable cutting machine can cut various leaf and stem vegetables, green onion, garlic sprout, leek, celery, cabbage, apples, bananas, beetroot, carrot, celery, cucumbers, fennel, kiwis, kohlrabi, leek, mushroom, onions, parsley, pear, pepper, pickled cucumbers, potatoes, radish, tomatoes, zucchini et cetera various roots vegetables: carrot, potato, sweet potato, bamboo shoot, onion, eggplant, cucumber.

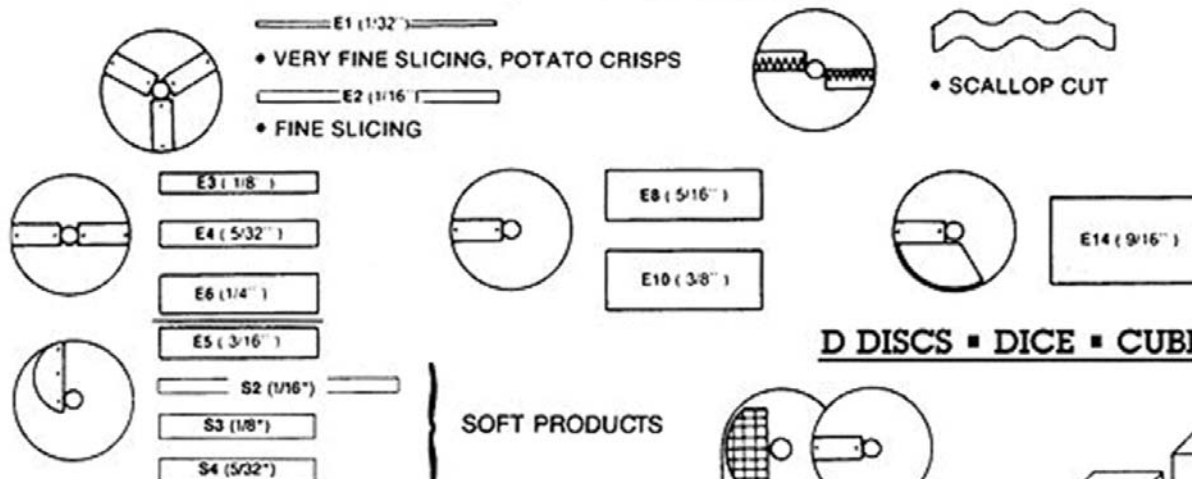
Standard accessories of multipurpose vegetable cutting machine

- Suitable 4 pole totally enclosed fan cooled single or three phase squirrel cage electric motor is supplied with vegetable cutter {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase }
- Five numbers of blades (3 numbers different size e disc for slicing , 1 number z discs for grating, 1 number d discs for cubes)
- One number aluminum discharge plate.
- One number auto feeder & one number manual tubular feed-throat

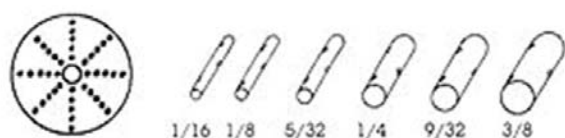


Different kind of multipurpose Vegetable Cutter discs

E DISCS ■ SLICING



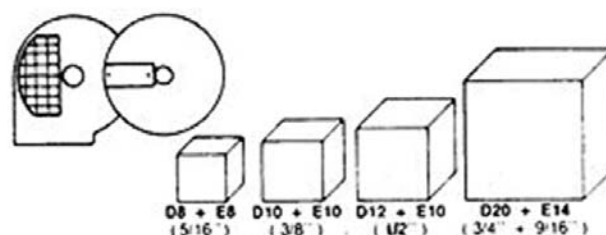
Z DISCS ■ GRATING



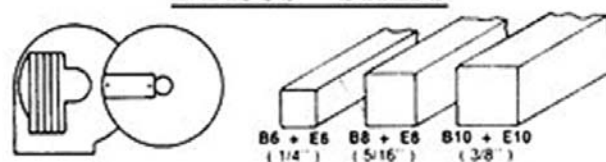
V DISCS ■ FINE GRATING



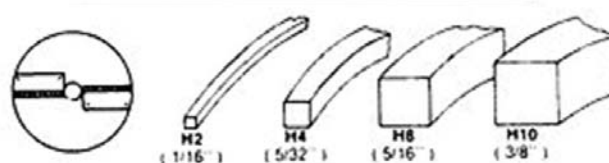
D DISCS ■ DICE ■ CUBES



B DISCS ■ STRIPS



H DISCS ■ MATCH LIKE CUT



Technical specification of multipurpose Vegetable cutting Machine :-

Model No	Jas - 2201	Jas - 2202
HP (Kw.)	1 HP (0.75 Kw.)	3 HP (2.25 Kw.)
Production Capacity Per Hour	100 to 125 Kg	800 to 1000 Kilograms
Foot print size	510 mm X 305 mm X 435 mm	660 mm X 355 mm X 610 mm

FOOD WASTE DISPOSER

Jas Enterprises from Ahmedabad entered into the field of manufacturing food waste disposer, crusher. In the modern day nuclear life and apartment-ed culture, people tend to dump food waste in the kitchen and later get it cleared by the servant. Food waste lying in the bins attracts cockroaches, insects and rodents. While decomposing, food scraps can cause disease-causing bacteria to multiply. To keep them away by removing waste hygienically

Crusher is an electric food waste disposer that rids you, of all that unhealthy waste instantly. It disposes off the food waste that is fed into its metal chamber. The heavy-duty blades grind the garbage in seconds into fine particles and flush it down the drain that provides a very clean and healthy environment. Crusher ensures the most hygienic means of waste disposal. Crusher is most hygienic and easier to use which contributes to a healthier environment. It has been designed and built to resist the major cause of disposer – failure: corrosion and to keep jamming to an absolute minimum. Crusher provides an absolute advantage and protection to every commercial kitchen



from drainage blocks, clogging of drains and disease causing bacteria, which is why disposers like crusher form such an important part of homes worldwide...

Food waste disposers allow you to wash your food scraps and leftovers down the drain. It's a simple, efficient and economical way to dispose of your food waste.

The operator merely has to push the food scraps and leftovers down the drain and flip the switch to grind the waste into tiny particles that can easily wash down the drain.

Food-waste disposers reduce the amount and weight of your total waste, saving you money on hauling, liners and labor.

Food-waste disposers are simple to operate. Just push the waste into the opening and while running cold water, turn on the unit.

To make sure all the food waste is broken down into minute pieces that can easily flow into the sewage system; the shredder rings on all food-waste disposers have four machine-ground primary-action breaker bars and secondary-action grinding teeth. The two hardened stainless steel cutter blocks are replaceable and can be indexed to offer new cutting edges.

Servicing food-waste disposers is equally easy. Removing the motor is a simple matter of removing the bolts—four on the compact and medium-size models and eight on the FD500—that anchor it to the grind chamber.

No free rides. To prevent food waste from "riding" on the center, continuously spinning around without being processed, the flywheel has a breaker blade mounted at the center, accelerating the grinding action of the disposer.

To further ensure that the food waste is reduced to a suitable size before passing to the drain line, the Ni-Resist flywheel has slots that undercut the shredder ring. To increase its efficiency processing heavy loads, the JASFD500 automatically rotates in the opposite direction at each new start

Standard Accessories

- 2 HP (1.5 kW) totally enclosed fan cooled single or three phase squirrel cage electric motor is supplied with food waste disposer {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase
- Main body and blade is made from stainless steel
- Approximate 800-1000 kg per hour food waste disposed



ELECTRIC PIZZA OVEN

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Electric pizza ovens for restaurants and commercial kitchens from space-saving counter top pizza ovens and double stacked pizza ovens for high volume production.

Jas enterprise introduces "Commercial Pizza Oven" which is widely used in Fast Food restaurants. As names describes, it is used for preparing Pizzas, Bake Dishes, Toasts, Grills, etc. This oven made of high quality Stainless Steel & standard electrical spare & parts.

We offer a wide range of very high quality Stainless Steel Pizza Oven to our most valuable customers. These products are offered with double body insulation of imported glass wool with stainless steel commercial air heaters and wooden or stainless steel handles with spring door system for smooth operation. These products undergo various quality tests at each level of its production to ensure low power consumptions and flawless performances.

This stainless steel electric pizza oven is perfect cafes, restaurants and culinary institutes. In 8 to 12 minutes, a heating element in this oven delivers your pizza piping hot and delicious. You barely have time to set the table! This oven is also great for warming leftover pizza or toasting sandwiches. A timer shuts off automatically. Crumb tray removes for quick cleanup. Long, stay-cool handle lets you open and close the drawer easily without burning your fingers. High-grade stainless steel is made to last.

Features:

- Low power consumption
- Easy to use and clean
- Affordable price
- International quality



Model No	JAS-PO-812	JAS-PO-1016	JAS-PO-1318
Exterior dimensions Inch	22 X 15 X 12	29 X 22 X 14	35 X 28 X 14
mm	560 X 380 X 305	740 X 560 X 355	890 X 710 X 355
Weight	12 kg.	17 kg.	22 kg.
Interior Dimensions	12 X 9 X 8	19 X 14 X 9	25 X 25 X 9
Screen Size	12 x 8- 2 Numbers	18 x 13 - 2 Numbers	24 X 24 - 2 Numbers



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DEEP FAT FRYER

Jas enterprises introduces its new product "deep fryer". It is used for frying various food items like French fries, aloo tikki, potato wedges, samosa, vada, Manchurian, kofta, paneer, smiles etc. Deep fryer can be ideally used at fast food, cafes, restaurants, canteens, etc.

Deep fryer is manufactured from quality stainless steel. This deep fryer is designed ergonomically for safety "anti locking system" has been given where after lifting coil its gets lock. It prevents dangers while operating deep fryer. Electric parts used in these deep fryer are of standard quality. Cleaning this deep fryer is very easy. You can take off the electric panel from fryer and can wash it without any hazard. This deep fryer is table top light weight model, so draining oil is also very hassle free.

Features of Stainless Steel Electric deep fat fryer

- Fast cooking with immersed heating element
- Compact, portable, lightweight and most suitable for counter type frying jobs.
- Easy to assemble, use & clean
- The stainless steel frying pan can be removed completely for easy cleaning
- The stainless steel wire mesh detachable frying basket with heat resist handle.
- Power light Ready light Easy Adjustable temperature control Basket hook for easy draining

Available Model of Deep fryer

Model No	JAS-STEDF-2425	JAS-TTEDF-2525
Tank	Single	Twin Tank
Installed Power (W)	2000	4000
Pan Capacity (Ltr.)	6 ltr X 1	6 ltr X 2
Pan Size	240 mm (L) X 180 mm (B) X 120 mm (H)	240 mm (L) X 180 mm (B) X 120 mm (H)
Dimensions (mm)	19 inch X 12 inch X 18 inch	19 inch X 23 inch X 18 inch



ROASTED PEANUT PEELER MACHINE



Our organization is recognized to offer an impeccable range of Peanut Skin Removing Machine to the clients. These products are developed using premium quality stainless steel, Cast Iron Body. Suitable for industrial as well as commercial purposes, these machines are made available to the clients.

Following are the features of these Peanut Skin Removing Machines:

- Longer service life
- Sturdiness
- Smooth & fine operations
- Resistance against corrosion
- Peel the skin uniformly
- Hygienic preparation
- Very easy operation
- Very less labor

Operating principle

These are specialized machines to peel the peanut after roasting. It is widely used in the previous peeling process for peanut butter, peanut milk, peanut dew, and pastry and

spiced peanut etc. The red skin will be separated.

The material enters in the peeling chamber from hopper automatically, then the rubbing device peels the peanut due to different speed of rollers, it cause large frictional force to be white, scar, and keep whole-kernel. The exhaust system will suck away the skin, leaving fully separated the complete, half and broken pieces of peanut-kernels. This JAS-RPSR-200 contains two motor one 0.5 HP DC electric motor with DC drive for operating machine and 0.25 HP for blower. Total required HP 0.75 HP and approx production capacity will be 200 kg per hour.

Usage of peanut skin removing machine

Widely used for spiced peanuts, peanut butter, milk-white peanut, cold beverage, pastry, flavoring for chaffy dish & ham sausage, filling of rice dumpling & moon cake etc.

Standard Accessories

- Two numbers of electric motor one number of 0.5 HP DC electric motor with variable speed drive and one number of 0.25 HP electric motor for blower.
- 3 meter cable with plug top.



DRY FRUIT TUKADA MAKING MACHINE (CHOPPER)

"JAS" brand peeling machine is a specialized equipment to peel the red coat of soaked /roasted peanuts. It is widely used in the previous peeling process of fried peanuts, spiced peanuts, peanut protein milk powder, eight-treasure congee, pickled peanuts and canned peanuts, etc. It has a high peeling rate and the peeled peanuts will be kept whole. The surface of the kernel will not be hurt and the protein will not be destroyed after peeling. The Red coat can separate with the kernel automatically when peeling, and the machine is really high-efficient and easy to operate.

We are manufacturing and exporting highly efficient Roast Peanut Peeling Machine that is used in food industry for peeling of roasted peanut. Our seasoned experts utilize premium grade components and modern technology in the process of designing and manufacturing of the provided machine. This Roast Peanut Peeling Machine can be easily availed by our clients in various technical specifications as per the requirements at economical rates.

Alternate of Dry fruit broken pieces (tukada) machine:-

- All contacting parts of stainless steel 304 / 316 can be supplied at extra cost. Please ask for the prices.

Standard Accessories of Dry fruit broken pieces (tukada) machine:-

- A set of 3 numbers perforated round hole screens are supplied with the machine.

Application of Dry fruit broken pieces (tukada) machine

- These machine can be used for preparing tukda from almond (badam), cashew nut(kaju), pistachio, apricot & groundnut for Dairy Farm Business, Catering Business, In Hotels, Dry Fruit Suppliers, Ice Cream Manufacturer, Bakery, and many more



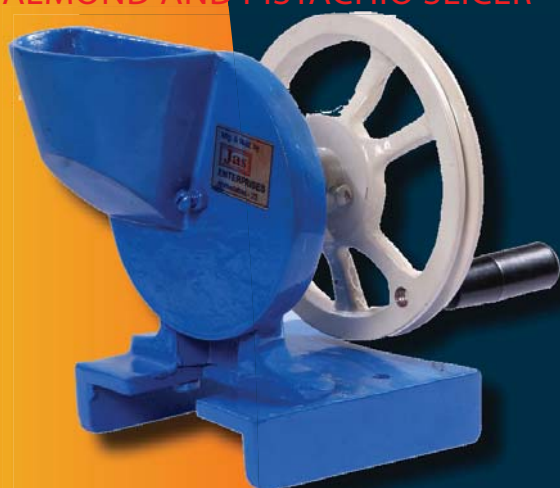
COMMERCIAL CHEESE GRATERS

Jas Enterprises supplies restaurant type businesses with cheese graters that provide our customers with an easier job of grating foods such as hard cheese. Our cheese grater electric functioning features are equipped to grate hard cheese with ease and minimal cleanup or food waste. Additionally, our cheese graters are more than suitable enough to provide effective electric grater functionality with grating bread more efficiently and quickly.

Manufactured for the most up to date needs of commercial kitchens, hotels, restaurants, bakeries, and pizza makers. With built-in cheese-bread grater. Also suitable for the preparation of vegetable and dry fruits and similar. The biggest output in cheese grating.



ALMOND AND PISTACHIO SLICER



Let these nuts form part of a healthy, balanced diet: sprinkle the pistachios, almonds on yogurt, hot or cold cereal, or in cream cheese spreads for sandwiches and crackers. Add chopped pistachios to your favorite bread, pancake, waffle or muffin recipe or snack on them between meals. They are also a frequent addition to entrée and desserts. These almond and pistachios chips are use as garnish for sweets, like shrikhand, Sheera, lapsi, Mohanthaal, Golpapdi, modak, malpua, rabdi, barfi, sandesh bhog et cetera

We have designed and produced pistachio, almonds and chips making machines that is operated by hand & motor also. These machines are used for effective as well as continuous chis making that facilitates the production process.

Compact in size, these machines are well suited for cashew nut, almonds, pistachio nut cutting machines. The different contacting parts of our machines is made from aluminum and stainless steel 304. These machines ensure completely dust free operation and no wastage of product is done. Our machines have single pieces crushing chamber no separate joints or fabrication for outlet.

Key Features of Pistachio, almonds chips machine :

- Unique and Reliable Design
- The pistachio, almonds chips machine are highly effective as well as non stop continuous chips, cutting process.
- The Aluminum disc have stainless steel blades assuring hygiene cleaning.
- All contacting Parts are Stainless Steel, Aluminum no corrosions hazards.
- Increased production leading to faster return on the investments
- All Rotating parts are dynamical balanced for less vibration & higher performances.
- Low temperature slicing, chips making technology thus the original ingredient cannot destroy.

Available Models of Pistachio, almonds chips machine

Model No	Jas-PCM-22	Jas-PCM-21	Jas-PCM-42	Jas-PCM-41
No Of Blade	2 Nos at 180 Degree	2 Nos at 180 Degree	4 Nos at 90 Degree	4 Nos at 90 Degree
Material of Rotor	Brass	Aluminum	Brass	Aluminum

Standard Accessories of Pistachio, almonds chips machine

- One numbers of thickness adjustable Blade.
- One Number manual tubular feed-throat.
- Pistachio, almonds chips machine's pulley with handle thus easily operate by hand or electric.

Extra Accessories of Pistachio, almonds chips machine

- 1/15 HP Suitable totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 is supplied with pistachio, almonds chips machine {Electricity (Special power can be accommodated): 220/380/415 Volts, 50/60 Hz , 3 Phase } with suitable pulley.
- Suitable miniature circuit breaker as per IS: 8828 for over load protraction of Electric Motor.
- Starters, main switch, ampere meter, capacitor for Single Phase Electric Motor.
- Wooden foundation plate.
- Belt.





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MULTIPURPOSE DRY FRUIT CHIPS & POWDER MACHINE



Almond Pistachio, and cashew chips & Powder Machine provides to our clients Uniform size powder & different types of Dry Fruits chips which are most use full to sweets manufacturing industries. This dry fruit chips & powder machine is make powders for Kaju-Katri (cashew sweet) making powder die make work easy and fast. Dry Fruit Chips die also available for making dry fruit chips. Stainless steel blades and Aluminum coated Body for easy clean up and less maintenance.

Technically advanced Almond, Pistachio, cashew nuts powder & chips making machine. "Jas" Satisfies the modern and increasing demands for the preparation of sweets manufacturers Saves time.

Jas Almond, Pistachio, cashew nuts powder & chips making machine is available in wide range of interchangeable blades. For slice, chips making, pulverizing, grinding, crushing quickly and accurately, without altering the natural qualities of the dry fruits, peanuts, or any products.

The specialized Tubular feed throat can suck feed material automatically.

Construction of Almond, Pistachio, cashew nuts powder & chips making machine :-

Commercial Almond, Pistachio, cashew nuts powder & chips making machine is Made from aluminum body. Stainless Steel slicing, chips making blades fitted on aluminum disc as far as also a powdering liner is stainless steel & fitted on aluminum chamber. Die is fixed on aluminum chamber and rotter is coupled in Suitable 4 pole totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 {Electricity (Special power can be accommodated): 220/380/415 Volts, 50/60 Hz , 3 Phase }.

Uses of Almond, Pistachio, cashew nuts powder & chips making machine :-

Almond, Pistachio, cashew nuts powder & chips making machine is most use full for sweets maker. A Single Machine Almond, Pistachio, cashew nuts powder & chips making machine can produce cashew powders, pistachio powder, almond powder, peanut powder, and chips.

Key Features of Almond, Pistachio, cashew nuts powder & chips making machine :

- Unique and Reliable Design
- The Almond, Pistachio, cashew nuts powder & chips making machine are highly effective as well as non stop continuous slicing, chips, cutting, pulverizing process.
- Stainless steel blades on aluminum guide and grids, assuring hygiene cleaning.
- All contacting Parts are Stainless Steel, Aluminum no corrosions hazards.
- Low temperature slicing, chips making, pulverizing technology thus the original ingredient cannot destroy.
- Single machine can produce powder & chips thus less investment required.
- Chips thickness & Powder mesh can adjustable.
- No choking due to oily products.

Standard Accessories of Almond, Pistachio, cashew nuts powder & chips making machine

- Suitable 4 pole totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 is supplied with Almond, Pistachio, cashew nuts powder & chips making machine {Electricity (Special power can be accommodated): 110/220/380/415 volts, 50/60 Hz , 1/3 Phase }
- Two numbers of Blades (1 Number for Slicing , 1 Number for pulverizing)
- One Number L Key for replacing dies.

Extra Accessories of Almond, Pistachio, cashew nuts powder & chips making machine

- Suitable miniature circuit breaker as per IS: 8828 for over load protraction of electric motor.
- Starters, main switch, ampere meter, capacitor for Single Phase electric motor.

Available model of Almond, Pistachio, cashew nuts powder & chips making machine

Model No	Jas-DCP-10
Chamber size	Ø 180 mm X 60 mm
Required Space	21 Inch X 17 Inch X 21 Inch
HP	1 HP (0.75 Kw)



MAWA MUSTI MACHINE (MAWA POLISHING MACHINE)



We are engaged in manufacturing and supplying a quality range of Mava (Khova) Mixing Machine. These machines are used for mixing the mawa and are widely demanded in various sweet shops for preparing sweets and desserts. Offered in fine polish and finish, these can be bought in customized solutions as per client's requirements.

Preparation of Production - Mava (Khova) Mixing , Kaju Musti, Color Mixing

Technical Specification :

Main Body		Mild Steel And Cast Iron
Kadhai		Mild Steel (Stainless steel Optional)
Weight		80 to 90 kilograms
Required Space		30" X 32" X 43 "
Required Motor		1 HP (0.75 kw)
Capacity per batch		10 Kilograms

CENTRIFUGAL JUICERS

Fruits or vegetables are inserted into a chamber and a spinning cutting blade grinds the plant material down into small shreds and sends it against a straining screen basket that is spinning at the same high speed as the cutting blade. The weight of the plant material spinning at high speed creates a great force, which is pushing against the screen. This centrifugal force pulls the juice out of the plant material and the juice slips through the straining screen and leaves the dry material, or pulp, behind within the screen. This type of juicer is not recommended for soft fruits such as bananas and berries and leafy vegetables such as parsley, spinach and wheat grass. These juicers produce some foaming due to the high speed of processing the juice. These units are louder in operation than Masticating type juicers

Full Basket Type centrifugal juicers :-

This is a very effective way to extract juice and is considered more effective than continuous pulp ejection type machines. The speed of the shredding wheel and basket is 3,000 RPM's. The pulp from the



fruits and vegetables are retained in the basket and are not automatically ejected during the juicing process. This allows the centrifugal force to continually extract the juice from the pulp screen/basket. The basket needs to be emptied occasionally when full with pulp, usually after capacity of the juicer quarts of juice. Optional basket filters make this clean-up task easy.

Continuous Type centrifugal juicers :-

A second type of centrifugal juicer uses an angled strainer basket for continuous juicing. The plant material is pushed down against the spinning shredding blade and then forced against an angled basket. The pulp hits the angled basket and centrifugal force pulls the juice out of the shredded plant material similar to the full basket type units, but the pulp does not stay in the basket. The spinning plant material moves up the angled basket and the pulp is ejected from the machine into a container for easy disposal. This method allows for continuous juicing, as it is not necessary to stop to empty the basket while juicing. These units are easier to clean than full basket types.

Construction of Centrifugal juicers: Cast Aluminum body to cover suitable electric motor. Aluminum suitable round hole basket with stainless steel blade is fitted on electric motor which is brass clutch nut. Cast Aluminum cover is fixed on aluminum body. Aluminum Plunger.

Application of Centrifugal juicers

Centrifugal juicers are ideal for health centers, hostels, caterers, kitchens, beverage processing industries, for extracting good quality juice from carrot, pineapple, grapes, pomegranate, vegetable, orange, spinach, cucumber, lettuce, apricot, prune, strawberry, beet, celery apple, pear, papaya, amalaki, & many more...

Key feature of Centrifugal juicers

- Unique and Reliable Design
- The centrifugal series juicers are highly effective as well as non-stop continuous Extracting Juice process.
- Compact size
- Increased production leading to faster return on the investments
- Long-lasting stainless steel & Aluminum Construction
- All Rotating parts are balanced for reducing friction losses and noise

Available models of Centrifugal juicers

Model No:	Jas-1006 (II)	Jas-1006 (I)	Jas-1005 (II)	Jas-1005 (I)
Motor	0.16 HP (0.12 KW)	0.25 HP (0.18 KW)	0.5 HP (0.37 KW)	1 HP (0.75 KW)
Capacity	2 Glass At a Time	4 Glass at a time	6 Glass at a time	16 Glass at a time
Size of Centrifugal juicers	14.5 inch X 14.5 inch X 9 Inch	18 inch X 18 inch X 10 Inch	20 inch X 20 inch X 11 inch	24 Inch X 24 Inch
Width of Centrifugal juicers	9 Inch	10 inch	11 inch	11.5 inch
Weight of Centrifugal juicers	11 kg	18 kg	25 Kilograms	42 Kilograms



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CENTRIFUGAL JUICER MACHINES

Standard accessories of Centrifugal juicers

- Suitable Electric Motor
- 3 meter cable & 3 pin top for single Phase Electric Motors.
- Specialized anti-vibrating rubber pads



MASTICATING JUICER (SINGLE AUGER JUICER)

Fruits or vegetables are insert into a chamber and contacts a auger type screw mechanism that breaks down the grass, fruit, vegetables or any material and then presses it against the housing, straining screen or crushes it . The slowly rotating mechanism creates great pressing force on the fruit and vegetable matter and forces the juice out of this plant matter leaving a very dry pulp material that is automatically eject. This slow rotating mastication process minimizes heat and oxidation of the juice to preserve nutrient value. This method tends to provide a more pulpy and fibrous juice. Use requires reasonable force to insert hard fruits and vegetables into the feed chute and press against the auger or screw mechanism. Large fruits and vegetables must be cutting up into smaller chunks.

A screw type single auger moves the pulp along the auger to press the pulp against a straining screen or housing. Soft fruits should be combining with harder fruits and vegetables, as the auger needs plant fiber to move the material along the length of the auger. Works well



with leafy vegetables such as parsley, spinach and wheat grass. Low 350 rpm speed is quiet and produces less foaming and oxidation than centrifugal juicers.

Construction of Masticating juicers (single auger juicer)

Mild steel fabricated stand covered with stainless steel sheet. Easily removable angular aluminum (Stainless Steel optional) warm drive on low RPM by suitable electric motor, pulley and v belts. Warm is fixed in aluminum angular chamber. Lower half of chamber contains suitable round hole screen. Extracted juices filtered from that screen and remaining pulp is ejection from pulp discharge rectangular tube. Extracting pressure can controlled by screw.

Application of Masticating juicers (single auger juicer)

A masticating juicer is especially good at juicing the very important green leafy vegetables such as wheat grass, spinach, parsley, cilantro, kale, Swiss Chard, et cetera While a centrifugal juicer can juice green leafy vegetables, the centrifugal juicer is nowhere near as efficient as a masticating juicer in this regard.

Key feature of masticating juicers (single auger juicer)

- It doesn't extract the oil from the peel
- The juice doesn't pass over the peel on its "journey" to the glass or jug
- Return is very high, because it extracts the juice from the pulp remains the pulp as a residue material from the machine.
- Multi-purpose wheat grass, fruit and vegetable juicer
- Low 350 revolutions per minute speed minimize juice extracting, heat and oxidation and maximize nutrition from your juice.
- Large round feed chute allows big pieces of fruits and vegetables to be insert.
- Automatic pulp ejection for continuous juicing.
- Quiet and efficient high yield operation
- Unique design looks great in storage on your counter.
- Revolutionary easy to assemble / disassemble design makes unit easy to clean and operate.

Available models of masticating juicers (single auger juicer)

Model No	Jas-1003 (I)	Jas-1003 (II)
Motor	0.75 HP (0.56 Kw)	0.5 HP (0.38 Kw)
RPM of machine	350	350
Capacity Kg/Hr.	160	130
Size of juicers in inch	21 X 9 X 22.5	19 X 8.5X 21
Drive	Double V Belt	Double V Belt

Standard accessories of Masticating Juicers (single auger juicer)

- Suitable electric motor along with 2 meter 3 core cable, suitable on / off switch, plug top.
- Suitable V Belts.
- Wooden chute press
- Mild steel fabricated handle (if you don't have electricity or you are not in position to use electric due to some circumstances, you can operate by this handle).Ferspist ped ut aute sequi to doloreped quia exero bereper

VEGETABLE & FRUIT PULPER MACHINE



Techno is one of the biggest fruit & Vegetable Pulper Manufacturers and Exporters from quality point of view. Our Mini Pulper are offered with the assurance of better durability and better reliability. The base which makes us front line Mini Pulper manufacturer and Mini Pulper suppliers.

When it comes to the world of Mini Pulper, then competition is very fierce and intensive and equally gorgeous and competitive are the Mini Pulper of our collection. Our Mini Pulper are exactly in contrast with the demand of the market trends. Our products are manufactured using latest techniques with zero percent compromise on quality. Techno is one of the biggest fruit & Vegetable Pulper Manufacturers and Exporters from quality point of view. Our Mini Pulper are offered with the assurance of better durability and better reliability. The base which makes us front line Mini Pulper manufacturer and Mini Pulper suppliers.

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Operating principle of Vegetable & Fruit Pulper machine

Techno have developed a pulper machine of various sizes ranging from 100kg/hr. to 3 tones/hr. capacity for extraction the pulp of most fruits and vegetables such as mangoes, guavas, peaches, tomatoes, bananas et cetera The pulper unit consists of two brushes which give a combined beating and brushing action. The gap between the sieve and beaters/brushes can be adjusted to suit different type of fruits & vegetables size and qualities of products to be pulped. The sieve is available in perforations of different sizes and is easily removable for cleaning. Food regulation screw ensures correct feeding of products for better performance. All metal contact parts are Stainless steel. They are also providing a structure for pulper using mild steel fabricated heavy duty "L" section. All parts can be easily dismantled and reassembled for facility of inspection, proper washing, cleaning, and periodic maintenance.

Key Features of Vegetable & Fruit Pulper:

- Unique and Reliable Design
- The Vegetable & Fruit pulper are highly effective as well as non stop continuous pulping process.
- Increased production leading to faster return on the investments
- long lasting stainless steel Construction
- The vegetable & Fruit pulper can process about 500 kilogram of fruit per 8 hour shift.
- The vegetable & Fruit pulper is very compact can be easily installed in a comparatively small space. It's easy in operation and maintenance.
- Requires no skilled labor to operate it, Also it can be easily dismantled for cleaning, after operation, and quickly re-assembled.
- The fruit pulper is a must for any small scale fruit & vegetable processing unit.

Construction Vegetable & Fruit pulper

The contacting parts of pulper machine are made of stainless steel the stand is made from rigid mild steel construction. Vegetable & fruit pulper machine is provided with a stainless steel suitable sieve which is ideal for most of the fruits. Inside the sieve a nylon brush and a blade are provided.

Applications of Vegetable & Fruit Pulper

Techno vegetable & fruit pulper is ideal for pulping tomatoes, mangoes, raspberry, strawberry, papaya, rock melon, jamoon, guava, peach, grapes, bananas, et cetera

Available Model of Vegetable & Fruit pulper

VEGETABLE & FRUIT PULPER MACHINE

Model No	HP (Kw)	Production Capacity Per Hour			
		Tomato	Grapes & Ambala	Pineapple	Mango
Jas-PM-16	0.5 HP (0.38 kW)	50 Kilograms	40 Kilograms	30 Kilograms	N/a.
Jas-PM-20	1.0 HP (0.75 kW)	75 Kilograms	65 Kilograms	55 Kilograms	N/a.
Jas-PM-24	3.0 HP (2.25 kW)	125 Kilograms	100 Kilograms	75 Kilograms	75 Kilograms
Jas-PM-30	5.0 HP (3.75 kW)	200 Kilograms	175 Kilograms	120 Kilograms	100 Kilograms
Jas-PM-36	10 HP (7.5 kW)	1000 Kilograms	1000 Kilograms	800 Kilograms	450 Kilograms

MANGO PULPER

Model No	HP (Kw)	Production capacity per hour
Jas-MPM-50	1 HP (0.75 kW)	175-150 kg/hr
Jas-MPM-400	2 HP (1.5 kW)	300-400 kg/ht
Jas-MPM-1000	3 HP (2.25 kW)	800-1000 Kg/hr

Standard Accessories of Vegetable & Fruit Pulper :-

- Motor pulley
- Adjustable rail for motor mounting
- One number perforated round hole screen which is fitted with machine

Extra Accessories of Vegetable & Fruit Pulper :-

- Suitable 4 pole totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 is supplied with vegetable & fruit pulper {(Special power can be accommodated): 220/380/415 Volts, 50/60 Hz , 1/3 Phase }
- Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top as per IS: 1293
- V Belts
- Extra perforated round hole Screen



HOT BEVERAGE VENDING MACHINES



This fully automatic hot beverage vending machine is used for dispensing hot beverages from instant soluble premix powders. The state-of-the-art brewing system features precise ingredient control system to ensure quality satisfaction. This hot beverage vending machine is ideal for both big and small organizations. Alphanumeric display on the front panel displays the machine status, counters and also presents a user friendly menu for programming the premix gram and water flow adjustment at the touch of a button. This has an in-built two liter storage tank and also has the option got using 20 liter purified water bottle.

Techno mini hot beverage vending machine and tea coffee vending machines are available as bubble-top models. This hot beverage vending machine can serve you any two Option it may be tea, coffee or soup.

Technical Specifications of

Dispensing Rate :	3 cups per minute
Cannister Capacity :	1.2 kg
Start up Time :	15 minutes
Voltage :	220V AC - 50Hz
Power :	1600 Watts
Width :	330 mm
Depth :	330 mm
Height :	650 mm
Net Weight :	14 kilograms



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DOMESTIC SALE

VAT FORMS/WAY BILLS REQUIRED FOR DIFFERENT STATES IN INDIA

Serial No	State	Type of Form/permit required		Entry Tax	T.P. /Bahati	Remark (For more information, please visit the website given below)
		INWARD	Outward			
1	Andhra Pradesh	Form X or 600	Form 602	Yes	Yes	www.apct.gov.in
2	Arunachal Pradesh	Form DG-01	N.A.	No	No	Arun-taxexcise.nic.in
3	Assam	Form 61 (Delivery Note for resale) Road Permit in Form 62	Form 60	Yes	Yes	www.tax.assam.gov.in
4	Bihar	Form D-IX for value > 10,000/-	Form D-X for value > 10,000/-		No	www.biharcommercialtax.gov.in
5	Chandigarh	Only TIN	No	No	No	Chandigarh.nic.in/dept_excise
6	Chhattisgarh	TIN No starting from 22.....	N.A.	No	No	http://cg.nic.in/comtax/
7	Daman & Diu	N.A.	N.A.	No	No	
8	Delhi	N.A.	N.A.	No	No	Delhi.gov.in/DVAT Forms
9	Goa	From VAT XX	N.A.	No	No	http://www.goacomtax.gov.in/
10	Gujarat	Form 403	Form 402	No	No	Commercialtax.gujarat.gov.in
11	Haryana	Form VAT D3/ST 38 Inward	Form VAT D3 Outward	Yes	No	http://www.haryanatax.com/
12	Himachal Pradesh	Form e-VAT XXVI-A	Form e-VAT XXVI-A	No	Yes	hptax.gov.in
13	Jammu & Kashmir	Declaration Form 65 for value > 5000 Waybill Form 58	Form 65	Yes	No	jkcomtax.nic.in
14	Jharkhand	Form JVAT 504G (Green Colour)	Form 504 B (Blue colour)	No	No	http://115.254.14.10/commercialtax/
15	Karnataka	e-SUGAM FORM (On line Goods Movement Permit)	Yes	Yes	Yes	Ctax.kar.nic.in

VAT FORMS/WAY BILLS REQUIRED FOR DIFFERENT STATES IN INDIA

Serial No	State	Type of Form/permit required		Entry Tax	T.P. /Bahati	Remark (for more information, please visit the website given below)
		INWARD	Outward			
16	Kerala	Form 8 F Form 15/16 for NonRegistered dealer	Form 15 – Delivery Note	Yes		keralataxes.gov.in
17	Madhya Pradesh	Declaration Form 49 ... 2 Copies Declaration Form 50, if Consignor & Consignee is same ... 2 Copies	Declaration Form 49/50	Yes	Yes	http://www.mptax.net/mpvatweb/
18	Maharashtra	Form N for Octroi	Form N for Octroi	No	No	mahavat.gov.in
19	Manipur	Form 27	Form 28	Yes	No	http://www.manipurvat.gov.in/
20	Meghalaya	Form 35, Form 40-Road Permit	Form 37	No	No	megvat.gov.in
21	Mizoram	Form 33 Way Bill	N.A.	No	No	http://www.mizoram.nic.in/
22	Nagaland	Form VAT 23	Form VAT 24	No	No	http://www.nagalandtax.nic.in/
23	Orissa	Form VAT 402/402A	N.A.	Yes	Yes	https://orissatax.gov.in/
24	Puducherry	N.A.	N.A.	No	No	gst.puducherry.gov.in
25	Punjab	Form VAT 36 VAT 11/12 for Casual Dealer	Form VAT 36	Yes	Yes	http://www.pextax.com/
26	Rajasthan	Vat 47	VAT 49	Yes	No	rajtax.gov.in
27	Sikkim	Form 25 Way Bill in 3 Copies Form 26	Form 25 Form 26	No		http://www.sikkimtax.gov.in/
28	Tamil Nadu	Commercial Invoice with copy of BOE In case of imported goods	N.A.	No	No	jkcomtax.nic.in
29	Tripura	Form XXIV(Permit)/XXVI(Intimation) Form XXV (Declaration by Transporter)	Form XXVI	No	No	tripurataxes.nic.in

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