
IMPACT PULVERIZER


AUTO SUCTION HAMMER MILL


HAMMER MILL


BOTTOM DISCHARGE HAMMER MILL


SPICE MILL


POUNDING MACHINE


FOUR HAMMER POUNDING MACHINE


DRY & WET PULVERIZER


WET PULVERIZER


MINI PULVERIZER


JACKETED MINI PULVERIZER


BLACK PEPPER DAL MAKING MACHINE


MULTI CAMBER PULVERIZER


MINI DAL MILL


EMERY SCOURER


DAL POLISHER


VIBRO SCEEN


CENTRIFUGAL SIEVES / SIFTER


RIBBON BLENDER


SINGLE PADDLE MIXER 'U' TYPE


DOUGH KNEADER


SEMI AUTOMATIC CHAPATI MAKING M/C


RAW CHAPATI MAKING MACHINE


AUTOMATIC CHAPATI MAKING MACHINE


NOODLE MAKING MACHINE


NOODSLE STEAMING MACHINE



ECONOMIC STEAMER


IDLI DHOKLA MOMOS STEAMER


SHEVAYA MACHINE


VERMICELLI MAKING MACHINE


TRAY DRYER DRYING OVEN


VEGETABLE PEELER


POTATO CHIPS CRISPS MAKING MACHINE


HAND OPERATED POTATO CHIPS MAKING MACHINE


FRENCH FRY MAKING MACHINE


BANANA WAFER MACHINE


RECTANGULAR FRYER


CIRCULAR BATCH FRYER


CONTINUOUS FRYER


COATING PAN

MIKEEN MAKING MACHINE

CENTRIFUGAL DRYER MACHINE

DOUGH KNEADER WITH EXTUDER

PAPAD MAKING MACHINE

CONTINUOUS PAPAD DRYER

PANI PURI MAKING MACHINE

ECONOMIC MIXER, GRINDER, BLENDER

MIXER GRINDER BLENDER

STIRRER

MULTIPURPOSE VEGETABLE CUTTER

VEGETABLE SLICER, DICER, GREATER

GREEN CHILI, ONION CHOPPER

DRY FRUIT TUKDA MACHINE

DRY FRUITS CHIPS MAKING MACHINE

DRY FRUITS CHIPS MAKING M/C WITH MOTOR

MULTIPURPOSE DRY FRU CHIPS & POWDER MACHIN

CENTRIFUGAL JUICER

MASTICATING JUICER

VEGETABLE & FRUIT PULPER

HOT BEVERAGE VENDING MACHINES

Jas ENTERPRISES

AN ISO 9001:2008 CERTIFIED COMPANY

60, SHREENATHJI ESTATE, PANNA ESTATE ROAD, RAKHIAL, AHMEDABAD, GUJARAT - 380023, INDIA
TELEPHONE: +(91)-(79)-22743454 FAX: +(91)-(79)-22745062 GSM: +(91)-9427417384, 9426088680
URL:- http://www.jasenterprise.com/
E mail:- info@jasenterprise.com & jaspavan1990@gmail.com

DUE TO CONTINUOUS IMPROVEMENTS, WE RESERVE THE RIGHTS TO ALTER AND OR AMEND DIMENSIONS DESIGN WITHOUT PRIOR NOTICE

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

© 1990-2016 Jas Enterprises, All Rights Reserved.

Jas Enterprises

An ISO 9001:2008 Certified Company

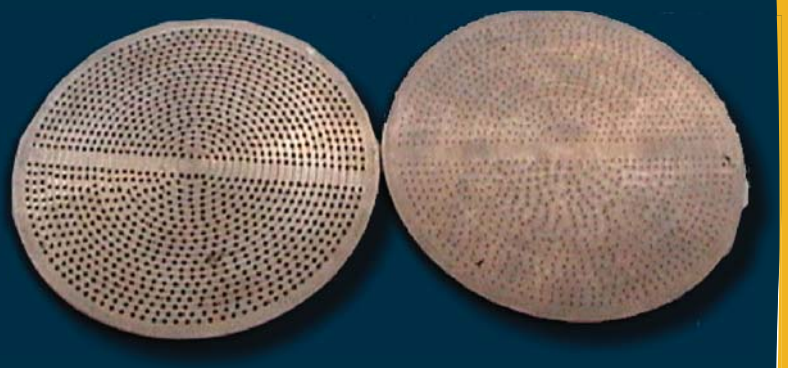
Standard accessories of Vermicelli (Sewai) Making Machinery

- 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







© 1990-2016 Jas Enterprises, All Rights Reserved.