



CENTRIFUGAL JUICER MASTICATING JUICER VEGETABLE & FRUIT PULPER HOT BEVERAGE VENDING MACHINES

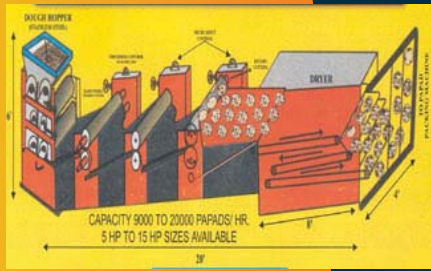
Jas ENTERPRISES

AN ISO 9001:2008 CERTIFIED COMPANY

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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 consumption 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, Chorafli 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

