



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

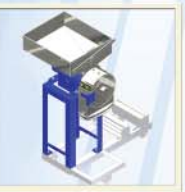
BOTTOM DISCHARGE HAMMER MILL

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 SCREEN

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

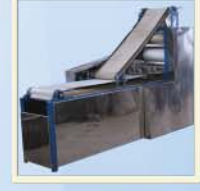
BANANA WAFER MACHINE

RECTANGULAR FRYER

CIRCULAR BATCH FRYER

CONTINUOUS FRYER

COATING PAN



MKEEN MAKING MACHINE

CENTRIFUGAL DRYER MACHINE

DOUGH KNEADER WITH EXTRUDER

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 CHILL 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 - 380025, INDIA
TELEPHONE: +(91)-(79)-22745454 FAX: +(91)-(79)-22745062 GSM: +(91)-9427417384- 9426068680

URL: <http://www.jasenterprise.com/>
E mail: info@jasenterprise.com & jasparvan1990@gmail.com

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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

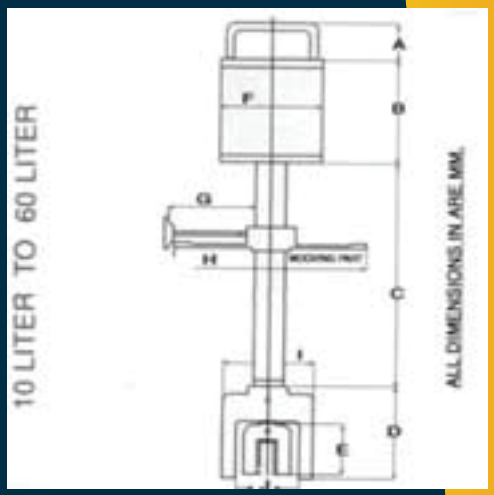
- Low energy Consumption
- The wide range of High Efficiency Propellers / blades and drive units makes it possible to design for low operational costs.
- Gentle Product Treatment
- The wide range of high efficiency propellers / blades makes it possible to design for low shear operation.
- Easy external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

