



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

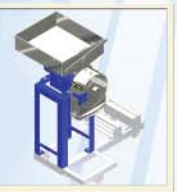
BOTTOM DISCHARGE HAMMER MILL

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

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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 locater 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.



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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 with 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