



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

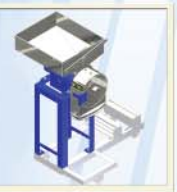
BOTTOM DISCHARGE HAMMER MILL

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

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MACRONI (GOLD FINGER) MAKING MACHINE

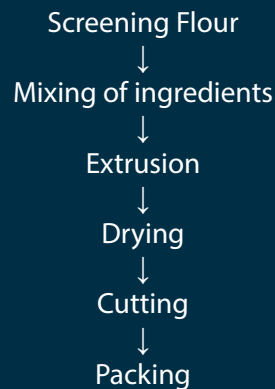
Pasta or gold finger is a simple product made from Maida and Tapioca flour. This is a mass consumption item especially amongst children and youngsters. The product has become very popular throughout the country. Pasta means a product made from a blend of flours. It is manufactured in different sizes, 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




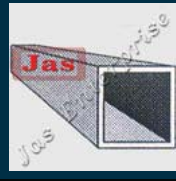
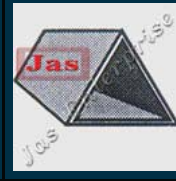









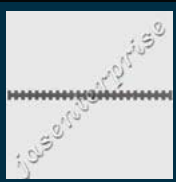
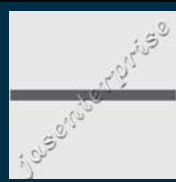


Jas Enterprises

An ISO 9001:2008 Certified Company



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	

