

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





SIEVES / SIFTER



RIBBON BLENDER



MIXER 'U' TYPE



DOUGH KNEADER



SEMI AUTOMATIC CHAPATI MAKING M/C



RAW CHAPATI MAKING MACHINE



AUTOMATIC CHAPATI MAKING MACHINE



NOODLE MAKING



MACHINE





ECONOMIC STEAMER IDLI DHOKLA MOMOS STEAMER



SHEVAYA MACHINE



VERMICELLI MAKING MACHINE



TRAY DRYER DRYING OVEN



VEGETABLE PEELER



POTATO CHIPS CRISPS HAND OPERATED POTATO
MAKING MACHINE CHIPS MAKING MACHINE



FRENCH FRY MAKING MACHINE



MACHINE



RECTANGULAR FRYER



CIRCULAR BATCH FRYER



CONTINUOUS FRYER



COATING PAN





MKEEN MAKING MACHINE CENTRIFUGAL DRYER MACHINE



DOUGH KNEADER WITH EXTUDER



PAPAD MAKING MACHINE



CONTINUOUS PAPAD DRYER



PANI PURI MAKING MACHINE



GRINDER, BLENDER



MIXER GRINDER BLENDER



STIRRER



MULTIPURPOSE EGETABLE CUTTER





GREEN CHILL ONION CHOPPER





DRY FRUITS CHIPS MAKING MACHINE



DRY FRUITS CHIPS MULTIPURPOSE DRY FRU
MAKING MC WITH MOTOR CHIPS & POWDER MACHIN





PULPER





AN ISO 9001:2008 CERTIFIED COMPANA

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## Jas Enterprises An ISO 9001:2008 Certified Company



PELLET /KURKURE (NICKNACK) CONTINUOUS FRYER



600 kg/hour useful for frying Raw wheat & Potato based pellets and Kurkure having 11% moisture

Pellet /Kurkure (Nicknack continuous fryer Features:-

Production Capacity 600 Kg/Hr finish product

Fuel Consumption :- 10-11 liters/Hr Power Consumption :- 7.0 HP Oil Holding Capacity :- 250 Liters

Latest Oil Heating Technology with Heat Exchanger Continuous Conveyor Type Oil Filtration System Complete Material of Construction is SS 304 Grade

Pneumatic Conveyor Lifting Arrangement for easy cleaning

Heat Free working Environment

Zero Maintenance Fryer High oil turnover ratio

Processing System includes following equipments

(1). Vibratory Feeder (2). Frying System

Complete system consists of frying section and peddles, sub merger belt, top hood, takeout belt, oil filter, heat Exchanger.

The flow of oil ensures a linear flow of oil, which is necessary in order to have a uniform frying time for the entire product.

The equipment is designed to have a low oil holding capacity (150 Liter) in order to achieve low oil turnover ratio. (3). Heat Exchanger

It is Coil type- Seamless Stainless Steel tubes fitted in MS shell, the oil is heated by hot air not direct flame in coils which has an inlet system from one end and heated oil will be coming out from other end and will go to the fryer. Whole burnt fuel used in this system that gives you more than 55% saving in Fuel.

Belt Width: 500 mm

Oil Holding Capacity: 150 Liter Fuel: Diesel/Kerosene or Gas Heat Energy: 100,000 kcal Power Energy: 3.5 KW

(4).Oil tank with cooling system

A double jacketed SS oil Tank with 350 Lt capacity will be supplied with the fryer for storing fresh and used oil. The Tank is designed in such a way so that the flow of water is there in the outer shell for cooling the oil.

(5). Control Panel

The electrical control panel is hub of all starters, temperature control and variable frequency drives for operation of equipments.

Supply Voltage: 415 V, 50 Hz, 4 wire

Also available in 250,750 and 1000 Kg/hr production capacity.

Dimensions: 10 x 15 Ft

Fuel: Deisel/Kerosene, Gas, Thrermic fluid or wood Material of Construction: AISS-304 Grade Stainless Steel