



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

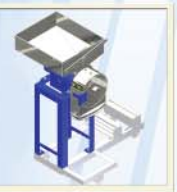
BOTTOM DISCHARGE HAMMER MILL

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

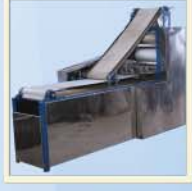
BANANA WAFER MACHINE

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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POTATO CHIPS MAKING MACHINE(SLICER)

Potato wafers and chips are one of the most celebrated in the ready to eat munchies market, relished in almost all the parts of the world. They serve as an appetizer, side dish, or snack. In India it is being produced not only on large scale by big firms, but also on cottage/home scale in semi-urban and rural areas. Though there exists some international as well as national brands but majority of the market base is under the control of local manufacturers. With proper strategy and network, it is possible to penetrate the market. Owing to this, there are a number of companies from both the organized as well as unorganized sector who are already catering to the needs of tea stalls, restaurants, railway stations, tourist places et cetera. Still there is a huge demand to be met for these products in interior and remote places in different parts of the country.



An exclusive machine for producing superior quality potato chips is providing by jas enterprises. Complete system for the production of potato chips of excellent quality and less fat pickup. These machines are based on technology accepted world-wide; modifications are incorporated to meet local conditions. We provide complete technical support, process know-how.

Flow diagram of commercial automatic potato chips, wafer, French fry making machine

The simplest chips of the kind that are just cooked and salted, but manufacturers can add a wide variety of seasonings of herbs, spices, cheese or artificial additives. Potato wafers must be manufactured in a scientific manner and under hygienic conditions. The production process mainly comprises of the following steps:-

De-stoning & Washing Peeling

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Slicing

↓
Slice Washing

↓
Blanching

↓
De-watering

↓
Frying

↓
Inspection

↓
Flavoring

↓
Cooling

↓
Packing

The manufacturing process of automatic potato chips, wafer, French fries making machine

The potatoes selected for wafers should be large oval shape free from disease & fully grown. Potatoes should have the minimum numbers of eyes to cut down the losses by trimming. Potatoes are before peeling them with the help of a peeler. Then these potatoes are put in brine water for 30-35 minutes to prevent browning.

The potatoes pass through a revolving impaler/presser that cuts them into paper-thin slices, Straight blades produce regular chips while rippled blades produce ridged potato chips. Potatoes are sliced as per required thickness in a slicing machine. The slices are again placed in cold water whenever there is considerable delay you can subsequent operation of blanching. Then slice are kept in water containing 0.05% potassium metabolism (the chemical processes that occur within a living organism to maintain life) to avoid oxidation. The slice are blanched for 3 to 5 minutes in boiling water and spread on trays at the rate of 4.88 kg to 7.30 kg per square meter tray surface, the blanched chips are then subject to hydro extracting machine (centrifugal) to remove excess of water and fried in edible oil at 140-240° c, for 3-4 minutes. The fried chips are then subject to hydro extracting machine (centrifugal) to remove excess of oil. This wafer and other ingredients like salts; spicy mixture is sprayed as per required taste. Now this potato wafers are then packed in the bags and sealed.



Model No	Jas-PCM-105	Jas-PCM-111
Production Capacity	300 Kilograms / Hr.	500 Kilograms / Hr.
Electric motor	0.5 HP	1 HP
Slicing Blade Internal Diameter		
Dimension	61 X 38 X 76 cm	64 X 46 X 107 cm
Net / Gross Weight (kilograms) {Shipping Volume (m ³)}	50 / 70 kilograms 0.31 m ³	60 / 85 Kilograms 0.51 0.31 m ³

Construction of automatic potato chips, wafer, French fries making machines

Jas enterprise is specializing in manufacturing and export of super grade potato chips making machines that are in wide demand in the global marketplace. Commercial potato chips machine is made from heavy duty stainless steel fabricated body. Adjustable stainless steel blades are fitted on aluminum casted rotor. Chips slicing die is rotated by suitable electric motor. . Stainless steel easily detachable hopper is supplied with these potato chips making machines.

Uses of Automatic potato chips, wafer, French fry making machine

The potato wafer machine is specially designed for production of Potato chips of different qualities - Plain , Ruffles, Crinkle, Strip cut and 'V' cut Potato sticks.

Key Features of Automatic potato chips, wafer, French fry making machine

Automatic potato chips, wafer, French fry making machine provide uniformly Slices with excellent results. Easy operating system and simplified design needed less maintenance and easy to cleaning. Change the different types of cut very easily and fast.

Standard accessories of Automatic potato chips, wafer, French fry making machine

- Suitable totally enclosed fan cooled single or three phase Squirrel cage motor as per IS: 325 or 996 is supplied with potato slicer {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }
- Two numbers of Blades (one Number for Slicing, one number for French fry-3mm size wafer which are most of all use for farali chevada)

Extra Accessories of Automatic potato chips, wafer, French fry making machine

- 1- raffle type chips, 2- French fry suitable for 6mm,8mm,10mm,12mm
- Suitable miniature circuit breaker for over load protraction of Single Phase Electric Motor or starters,.
- de watering / Water Extractor
- Coating Pan