



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

BOTTOM DISCHARGE HAMMER MILL

SPICE MILL

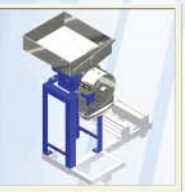
POUNDING MACHINE

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



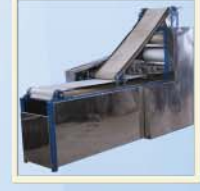
DOUGH KNEADER WITH EXTRUDER



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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Jas Enterprises

An ISO 9001:2008 Certified Company



RECTANGULAR BATCH FRYER

Jas Enterprises offers two types of rectangular batch fryer with tilting system.

1. Direct Heat Type rectangular batch fryer
2. Indirect heat type rectangular batch fryer

Precisely engineered our rectangular batch fryer reflects the perfection in terms of quality and innovation. Our passion to develop high quality manufacturing machines is apparently visible in these machines, which have earned wide appreciation from our customers for their longevity and convenient operating. These rectangular batch fryers are offered by us at industry leading prices.

Rectangular batch type frying system (direct heating)

Direct fryers are those in which the cooking oil is heated by an internal source in the fryer pan.

The rectangular fryer is product in the intermediate range between the batch type & continuous fryers. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke Auto ignition thus automated temperature control that provide better and consistent product quality and saving in fuel & oil This fryer is best suited for low bulk density products such as corn flakes, rice flakes, kurkure (nicknack), pellets, onion flakes etc

Rectangular batch type frying system (indirect heating)

Rectangular fryer is fabricated in stainless steel body having pan is mounted on a stainless steel body. The pan is having multiple opening for oil inlet from one side and outlet from the other side, the flow of oil is regulated by an oil circulating pump. The heated oil in the pan is coming from the heat exchanger and going out into the bucket type filter from the side of the pan. The pan is properly insulated from the bottom to avoid heat loss. Continuous bucket type filters for filtering the edible oil continuously. The frying system is connected with digital temperature controller and control panel. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke after frying for uniform & consistent product quality.

Available models of Rectangular Batch Fryer

Model No	Pan Size	Type of Heat	Power / Fuel Consumption	Edible Oil Holding Capacity
Jas-RDF-50	4'6" x 2 . 6" 'x 10"	Direct	250 watt./ 150000Kcal/hr	130 to 145 liter
Jas-RIF-50	4'6" x 2 . 6" 'x 10"	Indirect	250 watt./ 150000Kcal/hr Kcal/hr	130 to 145 liter

RECTANGULAR FRYER

