



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

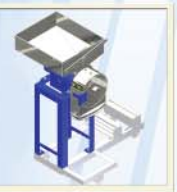
BOTTOM DISCHARGE HAMMER MILL

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

60, SHREENATHJI ESTATE, PANNA ESTATE ROAD, RAKHIAL, AHMEDABAD, GUJARAT - 380025, INDIA  
TELEPHONE: +(91)-(79)-22745454 FAX: +(91)-(79)-22745062 GSM: +(91)-9427417384- 9426068680

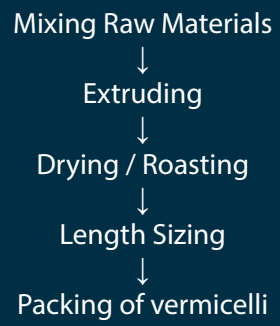
URL: <http://www.jasenterprise.com/>  
E mail: [info@jasenterprise.com](mailto:info@jasenterprise.com) & [jasparvan1990@gmail.com](mailto:jasparvan1990@gmail.com)

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## VERMICELLI MAKING MACHINE



The making process of vermicelli includes the following stages: mixing the raw materials, extruding, drying and packing. The flow diagram showing the process of making vermicelli is presented in following Flow diagram.



### Key Features of Vermicelli ( Sewai ) Making Machine

- Easy to operate, saving time and labor because of operator needs no experience, production is rapid. The thickness of Vermicelli and size of finished products are adjustable by changing die.
- Cold running by water circulating system
- Advanced Design and Sanitary thus vermicelli making machine is easy to assemble, clean and maintain
- Special alloy spiral bevel gears minimize both friction and noise providing quiet operation.
- Uniform Products, Reasonable Price, Small Size, Easy Maintenance
- Unique and Reliable Design
- The Vermicelli ( Sewai ) Making Machinery are highly effective as well as non stop continuous Vermicelli ( Sewai ) Making Machinery making process.

### Process of Vermicelli ( Sewai ) Making Machine

It is very well standardized and simple. Wheat and other flours in small quantity are mix with around 25% to 30% of water in a mixer for about half an hour and dough is prepared. It can prepared with help either paddle mixer ( This machine would consist of heavy-duty stainless steel body with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms.) or by hand.

The mixed dough is then put into a vermicelli extruder. Extrusion is defined as a process in which material is pushed through holes of given shape. The pushing force is applied by using a screw encased in a metal barrel, attached to a drive motor. A hopper at one end gives shape to the product. After exuding long rods of vermicelli come out from the extruder with fitted die 0.5 mm to 1.6 mm, which are cuts into the desire length and then placed in the tray drier for drying. Drying temperature is around 55-65 C and time required is 4½ to 5 hours. Dried piece are weighing and packed in attractively food grad printed polythene bag. The weight and process loss is around 10%.This vermicelli machine uses extrusion principles that will change the dough into vermicelli threads.

### Available Models of Vermicelli ( Sewai ) Making Machinery

Model No.	Required Motor	Approximate Production Capacity
Jas-VMM-777	2 HP ( 1.5 Kw.)	10 to 12 Kilograms Per Hour
Jas-VMM-778	2 HP ( 1.5 Kw.)	12 to 15 Kg Per Hour
Jas-VMM- 779	5 HP (3.75 Kw.)	35 to 40 Kg Per Hour
Jas-VMM- 7710	7.5 HP (5.625 Kw.)	70 to 75 Kg
Jas-VMM- 7711	10 HP ( 7.5 Kw.)	100 to 110 Kg Per Hour
Jas-VMM- 7712	10 HP ( 7.5 Kw.)	130-150 kg per hour

## Standard accessories of Vermicelli ( Sewai ) Making Machinery

- Motor Pulley
- Adjustable Rail For Fixing the motors.
- 2 Numbers of different taper round hole brass die.

## Customers Who Bought This Vermicelli Making Machinery following Item Also Bought

- Dough Kneader.
- Tray Dryer
- Extra taper round holes die for different diameter size Vermicelli die.
- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor as per IS: 325 or 996 {Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase }.
- Starters, main switch, ampere meter, capacitor for Three Phase Electric Motor.
- Suitable miniature circuit breaker as per IS: 8828 with 3 meter cable & 3 pin top as per IS: 1293 for single Phase Electric Motors.
- V belts

