



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

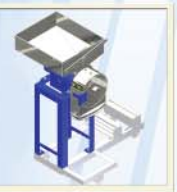
BOTTOM DISCHARGE HAMMER MILL

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.

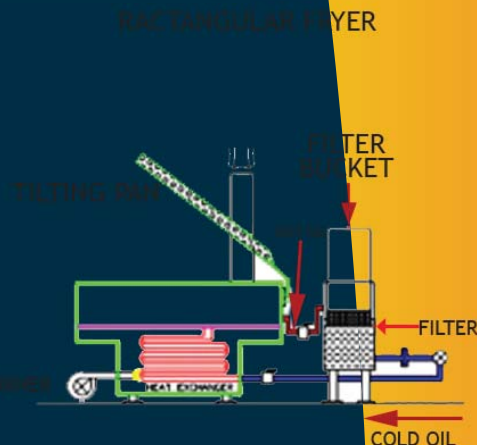
The rectangular fryer is product in the intermediate range between the batch type & continuous fryers. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke Auto ignition thus automated temperature control that provide better and consistent product 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



## CIRCULAR FRYER WITH INBUILT HEAT EXCHANGER

At Present Jas Enterprises offer two type of circular fryer

1. Auto Controlled Circular Batch Type Frying System (Direct Heating)
2. Circular Batch Type Frying System (indirect Heating) with tilting system

### Auto Controlled circular Batch Fryer (Direct heating)

Circular batch fryer provided with diesel or kerosene operated burner which is insulated with ceramic blanket glass wool, refractory lining Outer body fabricated in stainless steel body, These enhancements mean that the manufacturing process becomes far more economical, environment friendly, fully safe, easy to operate. This circular Batch Frying system is ideally suited for potato chips, banana chips and other low bulk density products like namkeens (salt snacks) Indian sweets, This system is available in different sizes depending upon the production capacity. Circular batch type frying system is exclusively used in hotels, restaurants and canteens. Made of high graded raw materials these fryers provide quick frying of various food items required instantly. We offers these Auto Controlled circular Batch Fryer in multiple sizes 12"/24"/ 30"/36"/42" & /60", specifications and varieties.

Auto controlled circular batch fryer direct heating type's main advantages are it will supplied with latest oil heating technology with inbuilt heat exchanger, bucket type continuous oil filtration system, complete material of construction is stainless steel 304 grade. These machine's main advantage is that it saves more than 35% fuel compared to traditional system, spill free design reduce oil wastage, heat free working environment.

### Circular Batch Type Frying System (indirect Heating) with tilting system

Precisely engineered our Batch Fryers reflect 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 Batch Fryers are offered by us at industry leading prices.

### A comparison for Direct heat fryer & Indirect heat fryer

Direct heat fryer	Indirect heat fryer
Still oil bath	Continuous oil circulation
By-pass filtration	Full flow filtration
Total system oil volume is filtered between 1 and 4 times an hour	Total oil volume in system is filtered approximately every 60 seconds
Fast Temperature response	Fast Temperature response
Size of the fryer governs heat input	Fryer is sized on the space required to cook the products
Fines removal is difficult	Fines are kept in suspension for ease of removal by filtration
Straight forward installation requirements	Modular design makes installation straightforward
Large system oil volume due to pan depth	5 to 50% less system oil volume



CIRCULAR FRYER WITH WOOD FIRED EXTERNAL HEAT EXCHANGER

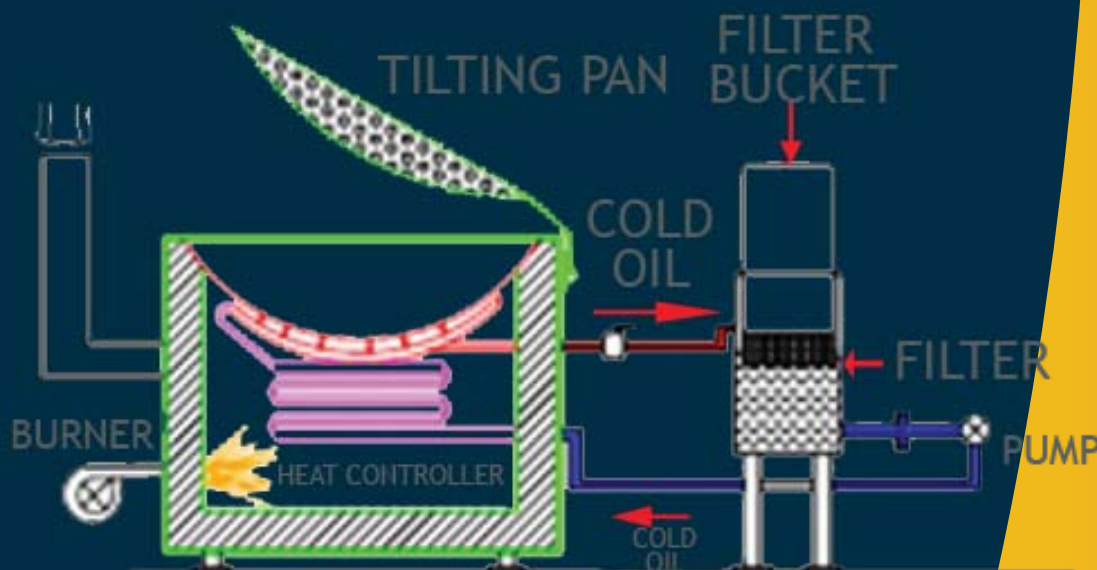
Available models of Circular Batch Fryer

Model No	Pan Size	Type of Heat	Production Capacity per hour	Power / Fuel Consumption	Oil Holding Capacity	Burner
Jas-CDF-12	12"	Direct	40 kg sugar/hr. ( Sonpapadi)	1.5 to 1.8 liter./Hour	15 liter	Maior 8
Jas-CIF-12	12	Indirect	Bikaneri Bhujjiya & Mava	1.5 to 1.8 liter / hour	15 liter	Maior 8
Jas-CDF-24	24	Direct	Nylon Sev, Garlic Sev, Samosa, Kachori	1.8 to 2 liter / hour	18 liter	Maior 8
JAS-CIF-24	24	Indirect	Nylon Sev, Garlic Sev, Samosa, Kachori	1.8 to 2 liter / hour	18 liter	Maior 8
JAS-CDF-30	30	Direct	Nylon Sev, Garlic Sev, Samosa, Kachori	2.5 to 3 liter / hour	42 liter	Maior 8
JAS-CIF-30	30	Indirect	Nylon Sev, Garlic Sev, Samosa, Kachori	2.5 to 3 liter / hour	42 liter	Maior 8
Jas-CDF-36	36	Direct	Papdi, All Types Gathiya & Sev	3 to 4 liter / hour	60 liter	Maior 12
Jas-CIF-36	36	Indirect	Papdi, All Types Gathiya & Sev	3 to 4 liter / hour	60 liter	Maior 12
Jas-CDF-42	42	Direct	Chana, Mung Dal, Coated Peanuts, Chips	10 to 12 liter / hour	152 liter	Maior 20
Jas-CIF-42	42	Indirect	Chana, Mung Dal, Coated Peanuts, Chips	10 to 12 liter / hour	152 liter	Maior 20
Jas-CDF-52	52	Direct	Potato Wafer, Banana Wafer	16 to 20 liter / hour	240 liter	Maior 20
Jas-CIF-52	52	Indirect	Potato Wafer, Banana Wafer	16 to 20 liter / hour	240 liter	Maior 20
Jas-CDF-60	60	Direct	Potato Wafer, Banana Wafer	25 to 30 liter / hour	310 liter	Maior 20
Jas-CIF-60	60	Indirect	Potato Wafer, Banana Wafer	25 to 35 liter / hour	310 liter	Maior 20

- Please note add 60/90 liter oil holding capacity for external heat exchanger

### Standard accessories

- Blower with suitable totally enclosed fan cooled three or single 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 }





**ECONOMIC PORTABLE KEROSENE OR DIESEL BHATTI (FURNACE)**



Economic diesel bhatti provided with diesel or kerosene operated burner bhatti is insulated with fire clay bricks outer body fabricated in mild steel body, These enhancements mean that the manufacturing process becomes far more economical, environment friendly, fully safe, easy to operate. This circular Batch Frying system is ideally suited for potato chips, banana chips and other low bulk density products like namkeens (salt snacks) Indian sweets, This system is available in different sizes depending upon the production capacity.

Circular batch type frying system is exclusively used in hotels, restaurants and canteens. Made of high graded raw materials these fryers provide quick frying of various food items required instantly. We offers these circular Batch Fryer in multiple sizes 12"/18"/24"/ 30"/36"/42" & /60", specifications and varieties.

Model No.	Burner Inch	Blower HP	Pan Size
Jas-DB-8	8"	0.25	24 Inch
Jas-DB-12	12	0.5	30 Inch
Jas-DB-14	14	1	33 or 36 Inch
Jas-DB-16	16	1.5	42 inch
Jas-DB-18	18	2	48 inch

**Standard accessories**

- Blower with suitable totally enclosed fan cooled three or single/three phase Squirrel cage motor as per IS: 325 or 996 (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase}
- All diesel bhatti is supplied with suitable pipes and pipe fittings, diesel / Kerosene tank, mild steel fabricated shale.

**Extra accessories**

- Stainless steel Pan

