



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

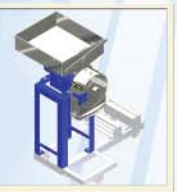
BOTTOM DISCHARGE HAMMER MILL

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

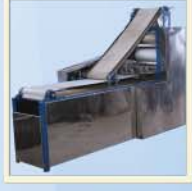
BANANA WAFER MACHINE

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 & jasparvan1990@gmail.com

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SEMI-AUTOMATIC FOOT OPERATED CHAPATTI MAKER

We design and manufacture a mesmerizing range of semi-automatic chapati maker to impart much of the relief to the workers in the preparation of the meals in various departments of institutes, langars, hospitals, schools & college hostels, industrial canteens and railway & defense establishments.

Our chapati making machines are help in making home-like chapati in most hygienic manner because chapatti are produce in all contacting parts are food grade. Temperature is adjustable. This Jas Semi-Automatic chapatti machine can make up to 600 flour Semi-Automatic chapatti per hour depending upon skill of the chapatti maker operator. The Semi-Automatic chapatti machine provides ease of use and cleaning, saves labor costs and ensures product uniformity.



Flow Diagram chapati or phulka roti making

Plug in the machine and allow it to heat.



Place the ball of dough for one chapati, not in the middle but near the hinge of the chapati maker.



Quickly press the top down on your dough to flatten it into the circular shape. (Don't let the top stay down, open it right away).



Then puff the chapati just like you would on your stove.

Key advantage of semi-automatic foot operated chapatti maker

- Unique and reliable design
- The semi-automatic chapatti making machines are highly effective as well as nonstop continuous process.
- The semi-automatic chapatti making machines provides ease of use and cleaning, saves labor costs and ensures product uniformity.
- The temperature of oven can be set as per requirement.
- A minimized power & gas consumption by the way of friction loses. Low noise operation, no wastage of product and no pollution hazard.

Operating System of semi-automatic foot operated chapatti maker

Take chapati flour (Wheat flour) with water at room temperature Prepare the desired amount of dough either with help of Jas Dough kneader machine or manual. After that, divide the dough into peach-size balls either with help of Jas luva cutting machine or manual.

Now, Start the Jas Brand roti maker set the thermostatic control at desired amount of temperature and starts the LPG burner, which is fitted with the machine. After getting desired temperature, the thermostatic control will be cutting out the power supply. After that please put dough into peach-size balls Between two non-stick Plates the press the foot operated pedal thus upper plate came nearest to lower plate the dough will get desired size because of the weight of the upper plate And heat from both side will cooked then When both sides are done, Then the color changes on the top & bottom and bubbles appear take off the pressure on the paddle then upper plate will be go up side then use kitchen tongs (chimta) to remove the roti from the non stick plates. Hold the cooked Chapati over a medium flame and it will puff up immediately. Turn quickly to flame-ak the other side. Taking care that the edges are well cooked.

Its manual machine thus it is depend on the working efficacy of operator but tentative production capacity is 500 to 600 chapati, phulka, roti, and paratha per hour.

Standard Accessories of semi-automatic foot operated chapatti maker

- Thermostatic control panel.
- 3 meter cable & 3 pin top as per IS: 1293.
- 2 numbers non stick plated aluminum polpat.
- 1 Number liquefied petroleum gas or compressed natural gas burner (as buyer inform at time of placing order).



Extra Accessories of semi-automatic foot operated chapatti maker

- Dough Kneader
- Luva Cutting Machine
- Wood tongs (a tool with two movable arms that are joined at one end, used for picking up and holding things) to extra life of non stick plate
- Puffer

Construction of semi-automatic foot operated chapatti maker

Commercial chapati maker Jas-FCM-695 consist with aluminum cast with non-stick coating plates, lower plate is heated by liquefied petroleum gas and upper plate is heated by 1.5 kW electric heater, temperature is controlled by thermostatic control and thickens is adjusted by adjustment guide which is given on the back side of the chapati maker. Complete unit is mounted on fabricated angle stand and cover with stainless steel sheets.