



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

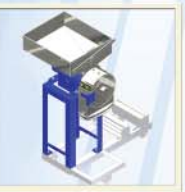
BOTTOM DISCHARGE HAMMER MILL

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

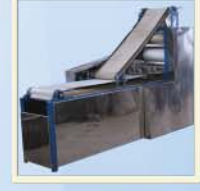
BANANA WAFER MACHINE

RECTANGULAR FRYER

CIRCULAR BATCH FRYER

CONTINUOUS FRYER

COATING PAN



MKREEN 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

DE TO CONTINUOUS IMPROVEMENTS, WE RESERVE THE RIGHTS TO ALTER AND OR AMEND DIMENSIONS DESIGN WITHOUT PRIOR NOTICE.

NOODLE MAKING MACHINE



We design & developed of noodles making machines that is best suited for mass production. Used for making raw noodles, our range is not only easy to install but also engineered with perfection and attention to extract uniform size of noodles. Further, our range is widely renowned for its sturdy construction and operational fluency. We provide four categories noodles making machines
 We recognized as the one-stop solution for your plants & machinery, we stand strongly behind every product supplied and distributed by us.

Key Advantage of Noodles Machines :-

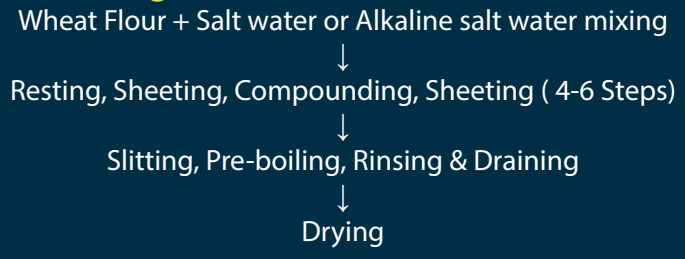
- Noodles making machine is fitted with heavy duty mild steel fabricated structure
- Easy to operate, saving time and labor thus operator needs no experience, production is rapid. The thickness of noodles adjustable.
- Advanced design and sanitary thus machine is easy to assemble, clean and maintain.

- Special alloy steel / cast iron gears minimize both friction and noise providing quiet operation.
- Uniform Products, Reasonable Price, Small Size, Easy Maintenance
- Unique and Reliable Design which delivered the noodles making machinery are highly effective as well as non stop continuous noodles making process.

The basic operation of Noodles

Wheat flour/maida is the main ingredient for making Asian noodles. The dough is compress between set of two rolls to form a dough sheet. The jas enterprise is developed during the sheeting process, contributing to the noodle texture. The sheeted dough is then slitting to produce noodles. The noodles are now ready for sale, or are further process to prolong shelf life, to modify eating characteristics or to facilitate preparation by the consumer. In the preparation of instant fried noodles, the steaming process causes the starch to swell and gelatinize. The addition of alkaline salts (kan sui, a mixture of sodium and potassium carbonates) in some Chinese type noodles gives them a yellow color and a firmer, more elastic texture.

Flow diagram for Noodles Making Machine



Dough Mixing for noodles machines

Noodles made from wheat flour alone or in combination with buckwheat flour. Wheat flour noodles include Chinese and Japanese type noodles. There are many varieties in each noodles type, representing different formulation, processing and noodles quality characteristics. Noodles containing buckwheat are also call soba, meaning buckwheat noodles. These noodles are typically light brown or gray in color with a unique taste and flavor. Chinese type noodles are generally make from hard wheat flours, characterized by bright creamy white or bright yellow color and firm texture. Japanese noodles are typical made from soft wheat flour of medium protein. It is desirable to have a creamy white color and a soft and elastic texture in Japanese noodles.

Dough is so sensitive to processing, as is that in bread dough. Variations in noodles-dough water absorption among different flours are generally within 2-3%, and this is usual determine by dough handling properties. Flour particle sizes and their distribution affect the time water penetrates into the flour. Large particle flours require a longer time for water to incorporate and tend to form larger dough lumps. It is desirable to have relatively fine & evenly distributed particle size flours to achieve optimum dough mixing.

Sheeting and compounding

Crumbly dough pieces are dived into two portions, each passing through a pair of sheeting rolls to form a noodles dough sheet. The two sheets are then combine (compound) and passed through again sheeting rolls to form a single sheet. The roll gap is adjusting so that the dough thickness reduces.

Sheeting, Slitting

Further dough sheeting is done by set of rolls with decreasing roll gaps. At this stage, roll diameter, sheeting speed and reduction ratio should be considered to obtain an optimum dough reduction. Noodle slitting is done by a cutting machine, which is equipped with a pair of rolls, a slitter, and a cutter. Once the dough sheet is reduced to the desired thickness, the sheet is then cut into noodle strands along the direction of sheeting. The width and shape of the noodle strands are determined by the cutting rolls.

The cutting device (slitter) consists of a pair of slotted rolls with identical slot widths. The slots on each roll are offset from one other to allow cutting to occur. The two cutting rolls are aligned horizontally, with the rear one turning clockwise and the front one counter-clockwise at the same speed. Cutting force is generated between the neighboring two sharp edges of the slots of the two cutting rolls. There is a comb underneath each cutting roll to prevent the noodle strands from sticking to the rolls. The shape of the cross-section of the noodle strands depends on the groove of the slot, the width of the slot and the thickness of the dough sheet. The popular shapes are rectangular, square.

The final dough sheet thickness is set on the rolls according to noodle type and measured using a thickness dial gauge. Noodle width determines the size of noodle slitter to be used. The sheet is cut into noodle strands of desired width with a slitter. Noodle strands are cut into a desirable length by a cutter. At this stage, Chinese raw noodles, Japanese udon noodles, chuka-men and Thailand bamee noodles making is complete. **For making instant noodles, noodle strands are wavy before steaming and cutting.**

Construction of Noodle Making Machine

Noodle making machine consists of heavy duty cast iron body designed for easy to move, clean & for inspection. Alloy Steel / Cast iron spur gears are supplied with the noodle making machine. Mild steel Chrome plated rollers (Stainless steel 304 optional) with one number stainless steel feeding tray and one stainless steel tray for collecting noodles, and complete unit is mounted on mild steel fabricated heavy duty base. Fully machined brass splitting die is supplied as a standard noodle making machine.

Standard accessories of noodle making machines

- Motor Pulley
- Adjustable Rail For Fixing the motors.
- One number brass die.

Customers Who Bought This Noodle Machine following item also bought

- Paddle Mixer
- Noodle Steaming Machine
- Tray Dryer
- Extra slitting die.
- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor {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 with 3 meter cable & 3 pin top for single Phase Electric Motor.
- V belts

Noodle Machine's Technical Details

Model No	Jas-NMM-250	Jas-NMM-300
Roll Width	250 mm	300 mm
Required Motor	2 HP (1.5 Kw)	3 HP (2.25 Kw)
Production Capacity	50/60 kg/hr	90/100 Kilograms Per Hour
Required Space		

