



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

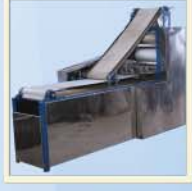
BANANA WAFER MACHINE

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

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NOODLE STEAMING MACHINE



We serve our customers by the unique range of noodle steaming machine. This product is available in different sizes and gives class performance in order to satisfy customer needs with perfect technology, compact structure. All contacting parts are made from finest quality of stainless steel 304. We offer our product at competitive prices to make them available for the customers of each class. The noodle produced by this machine is very easy to be saturated by water.

Steamed noodles are partially cooked by treating fresh noodles with either saturated or unsaturated steam before they are marketed. Steamed noodles are prepared using a semi automatic steamer. Fresh raw noodle strands of 2-3 meter in length are hung on rods in a steaming is widely used in noodle processing. As long as the temperature of the steam is high enough, starch gelatinisation and protein denaturation occur in wet raw noodles during steaming.

The degree of cooking depends on the original moisture content of the noodle; the amount, pressure and temperature of the steam; and steaming time.

For the manufacture of air dried instant noodles, wavy noodles strands are first steam for 18-20 minutes at 100 C, and then dried for 30-40 minutes using hot blast air at 80 to 100 C. The dried noodles are cool prior to packaging. Air dried instant noodles have a low fat content so some people prefer them. They also have a longer shelf life because little fat rancidity is involved. Steaming appears to be very critical to this type of noodles since it affects the water dehydration rate of the product. However, slow output of the process and lack of pleasant shortening taste and mouth feel make the product less popular in Asia compared with instant fried noodles.

Key Features of Noodle Steaming Machine

- Easy to operate, saving time and labor
- Operator needs no experience, production is rapid.
- Advanced Design and Sanitary
- Economic noodle steamer is easy to assemble, clean and maintain
- Unique and Reliable Design

Standard accessories of Noodle steaming Machine

- Noodle Steaming Machine with stainless steel movable trolley of hanging type noodles, pipes, (2 Set) and stainless steel body.
- Heavy duty ribbon type gas burner (V type) fitted on heavy duty mild steel detachable stand
- One number mild steel fabricated trolley

Construction Noodle Steaming Machine

Noodle steaming machine model no Jas-NSM-100 consist with stainless steel 304 steaming chamber, 2 set of stainless steel pipes for hang noodles, 2 numbers sliding tray complete unit is fixed on heavy duty detachable mild steel fabricated stand with heavy duty ribbon type gas burner, one number mild steel fabricated movable stand.