



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

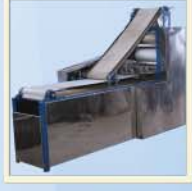
BANANA WAFER MACHINE

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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NOODLE DRYING MACHINE

Steamed noodle strands of 2–3 meter in length are kept in tray (Tray Size : 32" x 16" x 1 1/4") for tray dryer where temperature, relative humidity, and ventilation are regulated, Moisture is removed from the surface of the noodle strands by air. The driving force for moisture removal is the difference in the partial pressure of water vapor in the surface of the noodle strands and the partial pressure of the vapor in the air. Properties of the noodle strands, temperature, relative humidity and the flow rate of air are all important factors influencing noodle drying. During drying, noodle surface moisture becomes vapor and is removed by the surrounding air. This creates a moisture content gradient within the noodle strands and moisture will diffuse as liquid from the center moves to the surface of the noodle strands along the moisture gradient. With a receding evaporation front, drying rate is limited primarily by moisture diffusion within the noodle strands. Because of its hygroscopic nature, salt has a significant



Operating principle of noodle drying machines

Jas Enterprises offers tray dryers having capacities ranging from 12 to 192 trays and temperature ranging up to 300 Celsius (572 Fahrenheit) . These Trays are available in the different size. A Fan impeller with an axils flow design is provide for better uniformity and quick drying is equipped with a digital temperature indicator controller for accurate temperature control. Control action on off or PID or as required control accuracy. The material used for construction of dryer of Mild Steel/ Aluminum/ SS 304/ SS 316 or FRP-Lined or as per requirements. The company offers these try dryers in flame proof and spark proof version as optional. Heating can do through electrical /thermo fluid or steam radiator / oil fired hot air generator.

Technical Details of noodle drying machines

Model / Capacity		Jas-TD-12	Jas-TD-24	Jas-TD-48	Jas-TD-96	Jas-TD-192
Tray Size : 32" x 16" x 1 1/4" - 18 G						
Rack (Tray Loading)		One Trolley	One Trolley	One Trolley	Two Trolley	Two Trolley
Dryer Exterior Dimension:	L mm/inch	1600/64"	1600/64"	2500/100"	4200/168"	4200/168"
	W mm/inch	600/24"	1000/40"	1150/46"	1150/46"	2100/84"
	H mm/inch	1250/50"	1250/50"	2125/85"	2125/85"	2125/85"
Number of Doors		Two	Two	Two	Two	Two
Number of Fans		One	Two	Two	Two	Four
Number of Motors & HP (400/440 volts 3 phase A. C.)		1 x 0.5 HP	1 x 0.75 HP	1 x 1 HP	2 x 1 HP	2 x 2 HP
Electrical Rating Of Heaters	150°C	3 kW	6 kW	12 kW	24 kW	48 Kw
	200°C	6 kW	9 kW	15 kW	30 kW	60 kW
	300°C	12 kW	18 kW	24 kW	48 kW	96 kW
Average Steam (3 to 7 kg/cm2) kg/hr. Consumption :		10-20	15-30	25-40	30-50	40-75

Standard accessories of noodle drying machines

- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor as per IS: 325 or 996.
- Control Panel with digital temperature controller, suitable ampere meter, miniature circuit breaker as per IS: 8828