

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





SIEVES / SIFTER



RIBBON BLENDER



MIXER 'U' TYPE



DOUGH KNEADER



SEMI AUTOMATIC CHAPATI MAKING M/C



RAW CHAPATI MAKING MACHINE



AUTOMATIC CHAPATI MAKING MACHINE



NOODLE MAKING



MACHINE





ECONOMIC STEAMER IDLI DHOKLA MOMOS STEAMER



SHEVAYA MACHINE



VERMICELLI MAKING MACHINE



TRAY DRYER DRYING OVEN



VEGETABLE PEELER



POTATO CHIPS CRISPS HAND OPERATED POTATO
MAKING MACHINE CHIPS MAKING MACHINE



FRENCH FRY MAKING MACHINE



MACHINE



RECTANGULAR FRYER



CIRCULAR BATCH FRYER



CONTINUOUS FRYER



COATING PAN





MKEEN MAKING MACHINE CENTRIFUGAL DRYER MACHINE



DOUGH KNEADER WITH EXTUDER



PAPAD MAKING MACHINE



CONTINUOUS PAPAD DRYER



PANI PURI MAKING MACHINE



GRINDER, BLENDER



MIXER GRINDER BLENDER



STIRRER



MULTIPURPOSE EGETABLE CUTTER





GREEN CHILL ONION CHOPPER





DRY FRUITS CHIPS MAKING MACHINE



DRY FRUITS CHIPS MULTIPURPOSE DRY FRU
MAKING MC WITH MOTOR CHIPS & POWDER MACHIN





VENDING MACHINES





AN ISO 9001:2008 CERTIFIED COMPANA

du. Jareznataji estate. Panna estate road. Rakhial. Ahmedabad. Gujarat - 180021. India felephone: + (91)-(79)-22743454 fax: + (91)-(79)-22745052 csm: + (91)-9427417354-9425055550 URla-http://www.jarenterprize.com/

mee.ilame9779 laavegret 2 mee.erirgeelaeref@clai-clam 3 DUE TO CONTINUOUS IMPROVEMENTS, WE RESERVE THE RIGHTS TO ALTER AND OR AMEND DIMENSIONS DESIGN WITHOUT PRIOR NOTICE.



Jas Enterprises

An ISO 9001:2008 Certified Company



RIBBON BLENDER



The Jas ribbon blenders are based on a proven agitator construction that provides a triple mixing action thus ensuring fast efficient blending. The dimensions and configuration of the ribbons in ribbon blender are carefully balanced to provide a movement of material within the container that avoids dead spots and gives rapid product discharge. The design of the Jas ribbon blenders can incorporate features required for a customer's product or process such as: wear resistance, corrosive resistance, vacuum filling and discharge arrangements, special shaft seals, heating/cooling jackets. Ribbon blenders are available in sizes 100-8000 liters in Stainless Steel 304, Stainless Steel 316 and Mild Steel Construction.

Benefits of ribbon blander

- Sanitary design-heavy gauge, stainless steel constructions.
- Bearing mounted on lanterns outside of mixing container to avoid contamination.
- Feeding through a hopper mounted on top of blender.

About of Ribbon Blenders

Ribbon blenders are widely used for homogeneous mixing of dry granules & powders. The blender comprises a 'U' tank, shaft with two sets of spiral ribbons, one inside the other. Inner and outer ribbons are perfectly arranged, that during rotation, the material reaches each corner of the trough and imparts radial & linear motion to the whole of the material to be mixed. Our range of ribbon blenders are based on a proven agitator construction that provides a triple mixing action ensuring fast, efficient blending.

As the agitator rotates in Ribbon Blender, the material is tumbled and carried radically around the inside of the blender. The pitch of the outer ribbon moves the material towards the discharge opening.

The inner ribbon which has a opposing pitch moves the material away from the discharge opening.

Available Models of Ribbon Blenders

Model No	Chamber size in inch (L X W X H)	Useful capacity volume in liter	App. Kg for Spices	Required HP
Jas-RB-50	18 X 12 X 15	50	10	1
JAS - RB-100	21 X 15 X 18	80	25	2
JAS - RB-250	24 X 18 X 24	150	50	3
JAS - RB-500	36 X 18 X 24	250	100	5
JAS - RB-1000	48 X 24 x 30	500	200	7.5
JAS - RB-1500	60 X 30 X 36	1000	500	10
JAS - RB-2000	84 X 30 X 36	1250	750	12.5
JAS - RB-3000	120 X 30 X 36	2000	1000	15
JAS - RB-4000	120 X 42 X 42	4000		20-25
JAS - RB-5000	120 X 48 X 54	5000		25-30
JAS - RB-6000	130 X 48 X 54	6000		30-40
JAS - RB-7000	140 X 48 X 54	7000		40-50
JAS - RB-8000	150 X 48 X 54	8000		40-50





Jas Enterprises





Applications of Ribbon Blenders:

Food & ingredients infant formula, cocoa mix, instant salad dressing, cake mixes, seasonings, flavorings, gelatin ... the list of food material in which our blender can speed up mix times and provide consistent uniformity, goes on and on. Variety of feed and discharge arrangements are possible to tailor to your needs.

Our blenders provide the required uniformity in shorter times which means less dusting and breakage of the ingredients that can cause gastric ulcers in the animals, and bridging of downstream handling equipment. Additionally, by using scrapers or drop bottom discharge, the amount of material left over between batches is minimized, reducing the opportunity for bacterial growth.

Slurries The action within ribbon blenders is vigorous enough



to homogeneously distribute liquid slurries. Special high speed intensifiers can be added to the bottom to help break lumps that may be present. Proper shaft seal design is critical for handling liquids. Shaft seal choices include: mechanical, packing glands and double mechanical glands and double mechanical.

Standard Features of Ribbon Blenders

- Ribbon Blenders are available in working capacity of 50 liters 8,000 liters
- Ribbon Blender is mounted on supports providing adequate discharge clearance.
- Ribbon Blenders are available in different grades of stainless steel 304, 316, mild steel, carbon steel and special alloy steels.
- Standard Ribbon Blenders are available in center discharge and also configurable as per requirements
- Ribbon Blenders are available centrally located flush bottom discharge.
- Ribbon Blender's Top cover depending on the length of the agitator.
- Stainless steel surfaces are polished to desired standards. All exterior non-stainless surfaces are painted with automotive paints.

Optional Accessories of Ribbon Blenders

- Dimpled or baffled jackets for heating or cooling.
- Continuous ribbon agitator for end discharge, interrupted ribbon for higher density materials, paddles for full
 or partial loads.
- Wear resistant liner plates for abrasive products.
- Manually or pneumatically operated Butterfly Valve, Slide Gate Valve, Diaphragm Valve, et cetera for discharge.
- Split design stuffing boxes, Air-purging stuffing boxes, Mechanical Seals.
- Explosion-proof motors, Variable Speed Drives along with Electrical Control Panel.
- Spraying system for liquid injection.
- Lump breakers for solids or agglomerates size reduction.
- Vacuum and pressure construction.
- Inspection, cleaning windows on the container, cover.
- Cover openings, Nozzles as required.



