



IMPACT PULVERIZER

AUTO SUCTION HAMMER MILL

HAMMER MILL

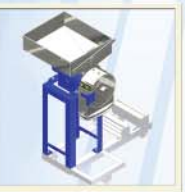
BOTTOM DISCHARGE HAMMER MILL

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 SREEN

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

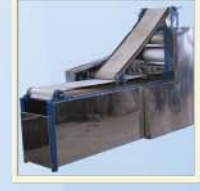
BANANA WAFER MACHINE

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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Jas Enterprises

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ROTARY HEAD EXTRUDER FOR KURKURE TYPE SNACKS

Kurkure/ Cheeto are special extruded snacks, very crunchy and great in taste. They are made by a special extrusion process. The corn grits are moisturized in the flour mixer with water and fed to the rotary head extruder. In the extruder, due to the two rotary plated, the corn grits are squeezed and twisted to curls shapes. The cutting knives can cut into required lengths. The kurkure/ Cheeto are fried in cooking oil or toasted in oven and then cooled before flavoring. Seasoning is sprayed on the surface to achieve different favorable tastes. Due to the delicious flavors and nutrition, it is quite popular with consumers.



Developing and designing equipment in accordance with international quality standards, we fabricate Rotary Head Extruder for kurkure type Snacks (kurkure extruder where in we carry the process of gelatinization in a concentric cavity between two dye, one rotary with 3 blades (fingers) plus grooves, and the other one with grooves only.

The action of these blades on the rotating head creates the necessary condition of pressure and heat to achieve gelatinization of the raw material. Product is expanded and formed in a narrow gap between the two plates.

Blades affixed to a circular knife support ring mounted on the outer edge of the rotor cuts to the desired size. Constructed with painted mild steel, 2" tubular frame, mild steel painted belt guard, stainless steel hopper, stainless steel guard at product discharge and painted castings, our product exhibits following **features and applications:**

- Easy metered flow of raw material enabled because of gravity food hopper
- Speed control of feed screw via VFD
- Manual head gap controlled by mechanical ratchet
- Table slides back via hand crank for easy access to extruder component
- Production Capacity 70 Kg/Hr
- Motor Feed Screw 5 HP with VFD
- Main Drive Motor 15 HP
- Dimensions 7 x 2 x 7 Ft

Extra Accessories

1. Grit Mixer (Ribbon Blander)
2. Fryer
- 3 Coating Pan

Fully Automatic Kurkure Production Line consist with Grit Mixer cum Feeder, Kurkure Extruder, Feeding Elevator, Rotary Siever, Continuous Frying system with Heat Exchanger, De-oiling Belt, Linear Feeder, Flavor Applicator & Drum, Slurry System, Control Panel required 50 X 15 ft. space for complete installations.