



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

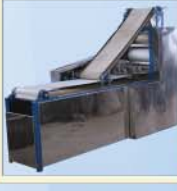
BANANA WAFER MACHINE

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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# Jas Enterprises

An ISO 9001:2008 Certified Company



## SEMI AUTOMATIC POTATO CHIPS MAKING MACHINE

Semi automatic potato chips line for production capacity 100kg/hr. The indigenous technology is proven and plants manufactured and commissioned by us produces excellent quality finish product.

The line supports all the necessary processes for potato chips production like peeling, slicing, water removal, frying, and de-oiling & flavoring.

### Some of the main features of Semi automatic potato chips line are.

- Food safety
  - All contact materials and components are food grade to ensure food safety.
  - Oil filtration system prolongs cooking oil life time which promotes better product shelf life.
- Consistency
  - Oil enters the fryer kettle through strategically places inlets to ensure even temperature across the fryer.
  - Fryer is automatically control to stabilize cooking oil temperature.
  - Cooking time is adjusted by controlling fryer's conveyor speed.
- Engineering excellence
  - Jas semi automatic potato chips line are made of high quality components and material to ensure endurance and high performance.
  - Semi automatic potato chips line are designed to work around the clock with minimum downtime.
  - Semi automatic potato chips line are comes in various sizes and configurations to meet different product and capacity requirements.
- Easy maintenance
  - The hood, conveyors and paddles can be lifted to allow easy access for cleaning/maintenance.
  - For complete cleaning solution can be circulated through the entire system

### Semi automatic potato chips includes following equipments:

#### (1). Potato peeler

The equipment peels potatoes with minimum peel loss; water is sprayed on the product for better peeling. Peel waste is carried away with this water and flows to drain.

#### (2). Potato slicer

Potato slicer, which can produce plain, ruffles and potato sticks. There is a provision to adjust slice thickness. Continuous water supply is given to equipment to avoid deposition of broken pieces in die.

#### (3) Hydro extractor

The equipment removes excess surface water from the slices and separates them prior to frying. Hydro is made of stainless steel 304 with proven technology.

#### (4) Hopper with metered feeder

After removing water from hydro the slices are feed manually into the hopper. The hopper is designed in such a way that the feeding take place through a metered system, the speed of feeding can be controlled by a variable frequency drive. All stainless steel (AISI 304) construction except standard components viz. Drives motor and bearings/ fittings et cetera

Specification of hopper with metered feeder:

Drive motor: variable speed, 0.5 hp 3 phase

Dimensions: - 4 x 2.5 x 5 ft

#### (5) Shaker

The equipment receives slices from the metered feeder and directly feed to the fryer, the shaking movement removes small pieces and particles will be removed and collected in a tray. The speed of shaking can be controlled by a variable frequency drive. All stainless steel (AISI 304) construction except standard components viz. drives motor and bearings/ fittings et cetera The shaker is supplied with suitable geared motor 0.5 hp 3 phase



## SEMI AUTOMATIC POTATO CHIPS MAKING MACHINE

### (6) Continuous frying system with heat exchanger

- Complete system consists of frying section with paddles and sub merger belt, top hood, takeout belt, continuous oil filter, day oil tank and heat exchanger.
- Make up oil is continuously added to the fryer to maintain optimum level.
- The flow of oil ensures a linear flow of oil, which is necessary in order to have a uniform frying time for all the slices.
- The equipment is designed to have a low oil holding capacity (450 liter) in order to achieve low oil turnover ratio.
- Speed of both the belts can be varied by a variable frequency drive to adjust the frying time. Similarly flow of inlet oil can be regulated with valves.
- The continuous oil filtration is carried out by a belt type filter, which keeps the frying oil clean and filtered particles are collected in a tray.
- A stainless steel 304 made oil tank (600 liters) is placed with the fryer which can accommodate entire oil in the system.
- After frying the chips are received by takeout belt.
- The fryer is also suitable for potato sticks & banana chips.

### (7) Heat exchanger: - coil type- seamless stainless steel tubes & mild steel shell

Instant response

Oil temperature instantly adjusts to product load changes in the fryer.

Multi-layer insulation

Lightweight ceramic fiber insulation keeps casing temperatures low and does not deteriorate from age or thermal stress. Low residual heat capacity enhances temperature control and eliminates overheating of oil during unscheduled shutdowns.

Self-cleaning tubing

Completely self-draining, our all-welded stainless steel tube bundles stay clean of particle accumulations. Normal thermal expansion produces no stressing or buckling of the tubes, assuring years of reliable, trouble-free operation. For cooling of oil a shell and tube heat exchanger will be provided along with fryer for better oil management.

The fryer comes with pneumatic auto lifting arrangement of conveying system for easy cleaning and maintenance.

Complete material of construction will be stainless steel 304.

Specifications:

Belts: -Stainless steel 304 500 mm width

Paddle motor: - geared motor with variable frequency drive, 0.5 HP

Sub merger motor: - geared motor with variable frequency drive, 0.5 HP

Takeout motor: - geared motor with variable frequency drive, 0.5 HP

Filter drive motor: - variable speed, 0.25 HP

Filter belt width : - 235 mm

### (8) Control panel

The electrical control panel houses all the starters, temperature controllers and variable frequency drives for operation of equipments.

Supply voltage: - 415 volts, 50 Hz, 4 wire

Production capacity 100 kg/hr potato chips/sticks & banana chips

Reduces significant cost of production by providing automation in key operations (only peeling and slicing is batch type).

Fuel consumption: - 26 liters/hr

Power consumption: - 10.0 hp

Oil holding capacity: - 450 liters



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Jas Brand Semi Automatic Potato/Banana Chips Line Jas-SCF-100

