



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

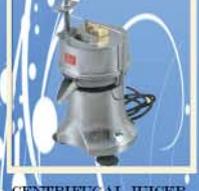
GREEN CHILL ONION CHOPPER

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



RECTANGULAR BATCH FRYER

Jas Enterprises offers two types of rectangular batch fryer with tilting system.

1. Direct Heat Type rectangular batch fryer
2. Indirect heat type rectangular batch fryer

Precisely engineered our rectangular batch fryer reflects the perfection in terms of quality and innovation. Our passion to develop high quality manufacturing machines is apparently visible in these machines, which have earned wide appreciation from our customers for their longevity and convenient operating. These rectangular batch fryers are offered by us at industry leading prices.

Rectangular batch type frying system (direct heating)

Direct fryers are those in which the cooking oil is heated by an internal source in the fryer pan.

The rectangular fryer is product in the intermediate range between the batch type & continuous fryers. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke Auto ignition thus automated temperature control that provide better and consistent product quality and saving in fuel & oil This fryer is best suited for low bulk density products such as corn flakes, rice flakes, kurkure (nicknack), pellets, onion flakes etc

Rectangular batch type frying system (indirect heating)

Rectangular fryer is fabricated in stainless steel body having pan is mounted on a stainless steel body. The pan is having multiple opening for oil inlet from one side and outlet from the other side, the flow of oil is regulated by an oil circulating pump. The heated oil in the pan is coming from the heat exchanger and going out into the bucket type filter from the side of the pan. The pan is properly insulated from the bottom to avoid heat loss. Continuous bucket type filters for filtering the edible oil continuously. The frying system is connected with digital temperature controller and control panel. The unique feature of this fryer is its tilting system that enables unloading of products in a single stroke after frying for uniform & consistent product quality.

Available models of Rectangular Batch Fryer

Model No	Pan Size	Type of Heat	Power / Fuel Consumption	Edible Oil Holding Capacity
Jas-RDF-50	4'6" x 2 . 6" 'x 10"	Direct	250 watt./ 150000Kcal/hr	130 to 145 liter
Jas-RIF-50	4'6" x 2 . 6" 'x 10"	Indirect	250 watt./ 150000Kcal/hr Kcal/hr	130 to 145 liter

