



Food Dehydrator Machine



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ABOUT JAS ENTERPRISE

Jas Enterprise is a food-processing machinery manufacturer established in 1990, specializing in equipment for cleaning, peeling, cutting, blanching, drying, pulverizing, and blending for spices, fruits, vegetables, herbs, and industrial products. The company combines food-grade stainless steel construction, energy-efficient designs (including heat-pump dryers), and automation to serve small processors through large industrial plants.

Vision and Mission

Vision : To be a global leader in sustainable, high-quality food-processing solutions that preserve nutrition and maximize yield.

Mission : Deliver reliable, hygienic, and energy-efficient machinery with strong after-sales support and turnkey project services, enabling customers to scale production and meet international quality standards.

Core Strengths

- Established expertise since 1990 with a broad product portfolio and turnkey project capability.
- Energy-efficient drying technology (heat-pump dryers) that enable low-temperature dehydration to preserve nutrients and reduce operating costs.
- Custom engineering and modular systems for batch and continuous processing (tray dryers, conveyorized dryers, blanchers, washers, peelers, pulverizers, and ribbon blenders).
- Quality and traceability systems supporting export markets and industrial clients.

Product Highlights

- Heat-Pump Dehydrators: Low-temperature drying, PLC control, multi-stage heat recovery, and models from small batch to continuous conveyorized systems.
- Continuous Conveyorized Dryers: Capacities from ~250–900 kg/hr with closed-loop dehumidification and PLC automation.
- Tray & Batch Dryers: Flexible tray counts and heating options (electric, steam, thermo-fluid).
- Washing & Peeling Lines: Soft-brush washers, ozone bubble washers, emery, and abrasive peelers for high throughput.
- Size-Reduction & Screening: Impact pulverizers (screenless), hammer mills, vibrating screens, and pulverizers for powders and spice processing.
- Mixing & Blending: Ribbon and tilting ribbon blenders sized for small to large batch production.

Technical Capabilities & Certifications

- Materials: Food-grade SS304/SS316 construction options; hygienic design for dust-free, closed-loop processing.
- Controls: PLC + touch-screen with temperature/humidity profiling and remote monitoring options.
- Energy & Safety: Heat-pump systems for >40% energy savings vs. conventional heating; flame-proof and spark-proof options available.
- Certifications & Quality Systems: Longstanding quality management practices and export experience to 70+ countries.

Applications & Markets

Suitable for fruits, vegetables, herbs, spices, noodles, wood, sludge, pet food, and industrial materials.

Markets small-large processors, contract manufacturers, spice houses, snack producers, and export-oriented food processors.

WHAT IS HEAT PUMP DRYER ?

Heat Pump Dryer is an energy-saving and environment-friendly drying equipment, it works based on reverse Carnot cycle, which has high heating efficiency to save energy.

Traditionally, materials are dried either through sun drying in the field or by using high-temperature dryers (such as electric or gas-fired units). Sun drying relies heavily on favorable weather conditions, while high-temperature drying can compromise nutrient content. For specialty crops like flowers, herbs, echinacea and fruits, low-temperature drying (between 30 to 45 °C) is crucial for maintaining product quality, as these crops often have high commercial value.

Using heated ambient air for drying is a simple, cost-effective approach, yet careful temperature control is essential. Excessively high drying temperatures can degrade the material's structure, rendering it unsuitable for further processing. Low-temperature drying, especially for specialty crops, minimizes nutrient loss and preserves the material's physical properties.

Jas Enterprise's dehydration dryer integrates a heat pump system that adds both latent and sensible heat efficiently, minimizing energy consumption. A comparison of running costs for various drying systems is shown in the table below.

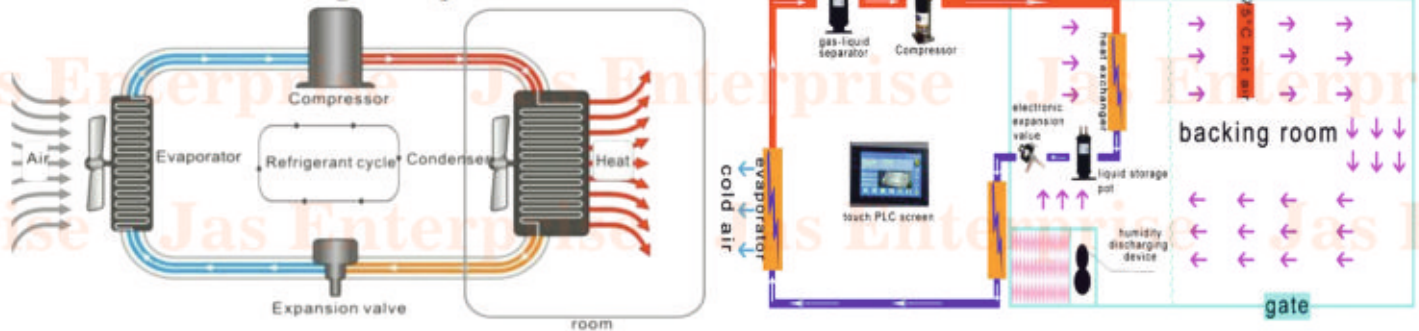
Various Drying Energy Economy Comparison Table

Heating Mode	Electric Heating	Coal Boiler	Oil Fired Boiler	Gas Boiler	Gas Boiler	Heat Pump Dryer
Remove 1 kg of water required heat energy		According to information provided by the relevant authority of the document the average 1 kg of water to remove heat energy required for 2.6 kW/24 hour, namely 225000 kJ/kg (kilojoules per kilogram)				
Fuel Type	Electric	Coal	Diesel	Natural Gas	Liquefied Petroleum Gas	Electric
Heat Value	3,600 kJ/kWh	23,027 kJ/kg	33,494 kJ/L	36,006 kJ/m ³	46,860 kJ/kg	3,600 kJ/kg
Thermal Efficiency	95%	30%	85%	85%	90%	COP=4.0 (≈400% efficiency)
Effective Thermal Value	3,420 kJ/kWh	6,908 kJ/kg	29,320 kJ/L	30,605 kJ/m ³	42,174 kJ/kg	14,400 kJ/kg
Fuel Price in ₹	₹.7 /kwh	₹.5 /kwh	₹.90 /L	₹.55 /m ³	₹.92 / m	₹.37 /kwh
Fuel Consumption	62.79 kwh	32.57 kg	7.9 L	7.35 m ³	5.34 kg	13.89 kwh
Fuel Consumption ₹.	₹.439.5	₹.162.8	₹.711	₹.404.25	₹.491.28	₹.97.23
Labour Management Warehousing Cost	Low	High	High	High	Low	Low
Safer Performance	Unsafe	Unsafe	Unsafe	Unsafe	Safe	Safe
Environmental Pollution	None	Very Serious	More Serious	More Serious	More Serious	None
Life of Equipment	5-8 year	6-9 year	6-9 year	6-9 year	8-12 years	10-15 year

WORKING PRINCIPLE

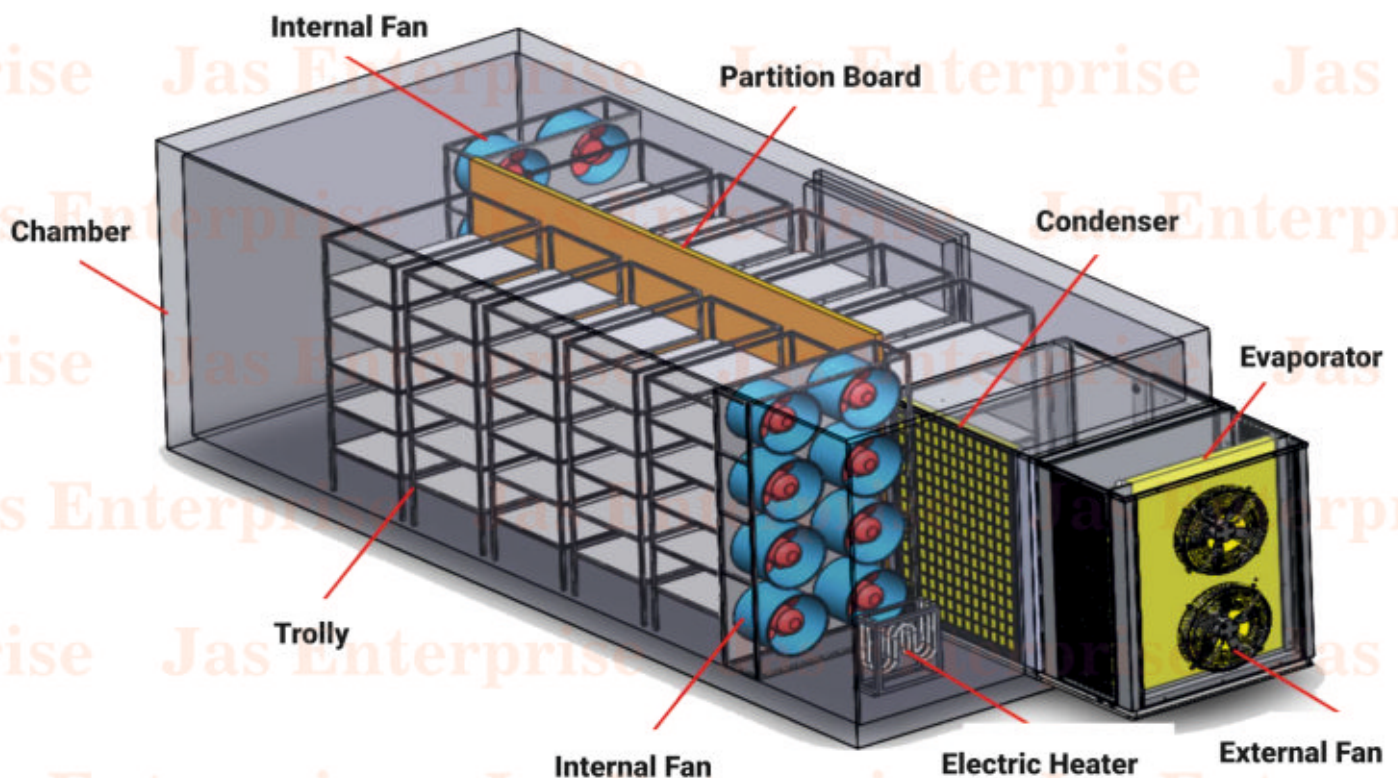
Heat pump dryer absorbs heat from ambient air, then the compressor makes it to high temperature and high-pressure gas. The high temperature and high humidity resistant internal circulating fans transfer the heat from condenser to drying room, and forming a circulating hot air in drying room to evaporate the moisture from raw materials, the water vapor is discharged by moisture exhaust system.

Working Principle



COMPONENTS

Heat pump drying machine is mainly consists of heat pump dryer, drying room, fans, trolleys, trays, condenser, evaporator and so on.



FEATURES



» » Environmental protection

Use environmentally friendly R134a refrigerant, no discharge of poisonous gas, low noise.

» » Intelligent control temperature and humidity

PLC+Touch screen, running stable, operating easily. Have sensors to track temperature and humidity conditions, have 10 periods to set different temperature and time, the middle and low temperature drying can reduce the loss of nutrients and physical damage risk, so the quality of material dried with heat pump dryer is better.

» » High efficiency

Adopt multi-stage heat recovery units, which discharges moisture and reuses waste heat at the same time, reducing heat loss caused by exhausting moisture, save energy more than 40%.

» » Lower operating cost

Heat Pump Dryer allows unattended operation, the operation cost and labor cost are lower than traditional drying equipment.

» » Hygiene

The product is safeguarded from UV radiation, insects, pests, precipitation, and dust, ensuring that all nutrients, essential oils, cleanliness, and color are preserved.

APPLICATION

So far, Jas's heat pump dryer has been widely used for drying fruits, vegetables, agriculture products, herbs, noodles, incense, wood, sludge and some industrial materials, etc.

Fruits

Amla Fruit, Apricots, Avocado, Red Apple, Green Apple, Blackberry, Banana, Raw Green Banana, Black grapes, Blackcurrant, Cherry, Chikoo (Sapota), Cranberry, Custard Apple, Coconut Milk, Coconut water, Dates, Dragon Fruit (Pink Pitaya), Fig, Pink Guava, White Guava, Jack Fruit, Jamun, Kiwi, Lemon Lychee, Mulberry, Mango, Green Mango, Musk Melon, Nectarine, Orange, Passion Fruit, Papaya, Green Papaya, Peach, Pear, Pineapple, Plum, Prune, Raspberry, Strawberry, Sugar cane, Watermelon

Vegetables

Amchur, Asparagus, Beans, Beet Root, Bitter Gourd, Broccoli, Bulbous Root, Cabbage, Capsicum, Carrot, Cauliflower, Celeriac, Celery, Cluster beans, Collard, Coriander Leaves, Corn (White), Cucumber, Garlic, Ginger, Onion, Green Chilli, Jalapeño Chilli pepper, Lettuce, Lime/Green Lemon, Marrow, Mint, Okra, Peppers, Potato, Pumpkin, Radishes, Spinach, Sweet Corn, Sweet Potato, Drum, Tamarind/Imli, Tomato

Herbs

Aloe vera, Basil, Dill, Fennel, Geraniums, Honey, Lavender, Mint, Moringa leaves, Oregano, Parsley, Rosemary, Sage, Savoury, Scented, Tarragon, Tea, Thyme

Agriculture Products

Capsicum, Chrysanthemum, Daylilies, Edible Fungus, Horseradish, Mushroom, Red Pepper, Rose, Tobacco Leaf, White Fungus, Winter Squash



TECHNICAL SPECIFICATION



Model No.	JAS-RD-100 HT	JAS-RD-200 HT	JAS-RD-300 HT	JAS-RD-600 HT	JAS-RD-1200 HT	JAS-RD-2500 HT
Rated Heating Capacity kW	4.8	9.5	10.5	21	42	100
Rated Input Power kW	1.8	3.3	5.5	9.5	15	45
Mechanic Horsepower HP	2.4	4.4	7.4	12.7	20.1	60.3
Temperature Range °C	75°C Maximum					
Rated Dehumidification Capacity L/Hr.	4	8	12	25	50	120
Loading Capacity kg per Batch*	30-80	80-170	130-250	250-500	550-1100	1500-2500
Number of Trays	18	36	96 (16 tray per trolley)	192 (16 tray per trolley)	320 (16 tray per trolley)	704 (16 tray per trolley)
Number of Trolleys	Not Applicable		6	12	20	44
Tray Size mm (L x W x H)	680 X 710 X 25	797 X 600 X 25	750 X 660 x 40	750 X 660 x 40	750 X 660 x 40	750 X 660 x 40
Trolley Size mm (L x W x H)	Not Applicable		670 X 810 X 1750	670 X 810 X 1750	670 X 810 X 1750	670 X 810 X 1750
Ambient Operating Temperature °C	-5°C to 43°C					
Power Supply Volt Phase Hertz	230V ± 10% Single 50 Hz + 5%	230V ± 10% Single 50 Hz + 5%	400V ± 10% Three 50Hz + 5%	400V ± 10% Three 50Hz + 5%	400V ± 10% Three 50Hz + 5%	400V ± 10% Three 50Hz + 5%
Refrigerant	R-134a - Eco - Friendly					
Noise Level dB(A)	≤ 67	≤ 72	≤ 65	≤ 70	≤ 75	≤ 85
Dimensions mm	1270 x 810 x 1980	2100 x 1800 x 1650	Dryer 1675 X 860 X 1200 Chamber 3160 X 2070 X 2200	Dryer 1760 X 1060 X 1280 Chamber 5700 X 2170 X 2200	Dryer 2250 X 1360 X 1590 Chamber 7500 X 3230 X 2200	
Weight	210 kg	400 kg	Dryer 180 kg Chamber 420 kg	Dryer 285 kg Chamber 636 kg	Dryer 480 kg Chamber 950 kg	
Test Condition	Ambient Temperature 25°C Oven Temperature 50°C Humidity 85%		Dry Bulb 20°C, Wet Bulb 15°C, Humidity 30-50%			
Material of Construction	Stainless Steel 304					

*.Loading capacity per batch depending upon product type, size, shape, and initial water content

*.For Ambient up to -20 °C, We can offer special model

CONTINUOUS CONVEYORIZED DRYERIFICATION

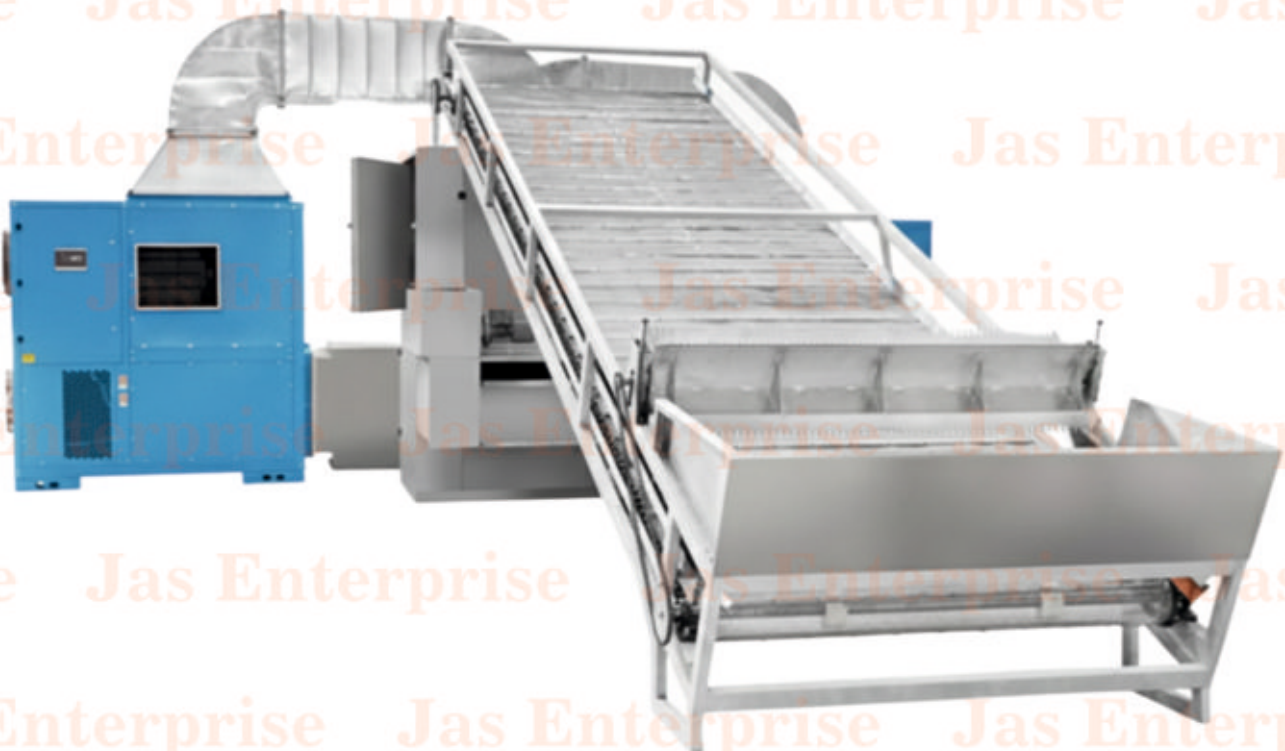
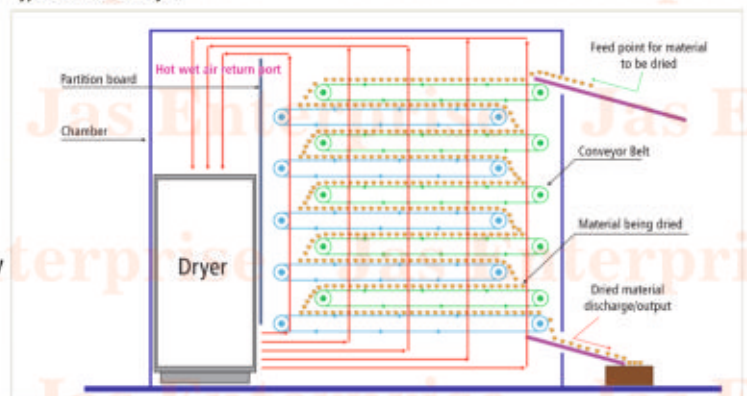
Our Continuous Type Dehydration Systems are designed for high-capacity, industrial-scale drying applications. With processing capacities ranging from 250 kg to 900 kg per hour, these systems deliver consistent performance based on the product type and drying parameters.

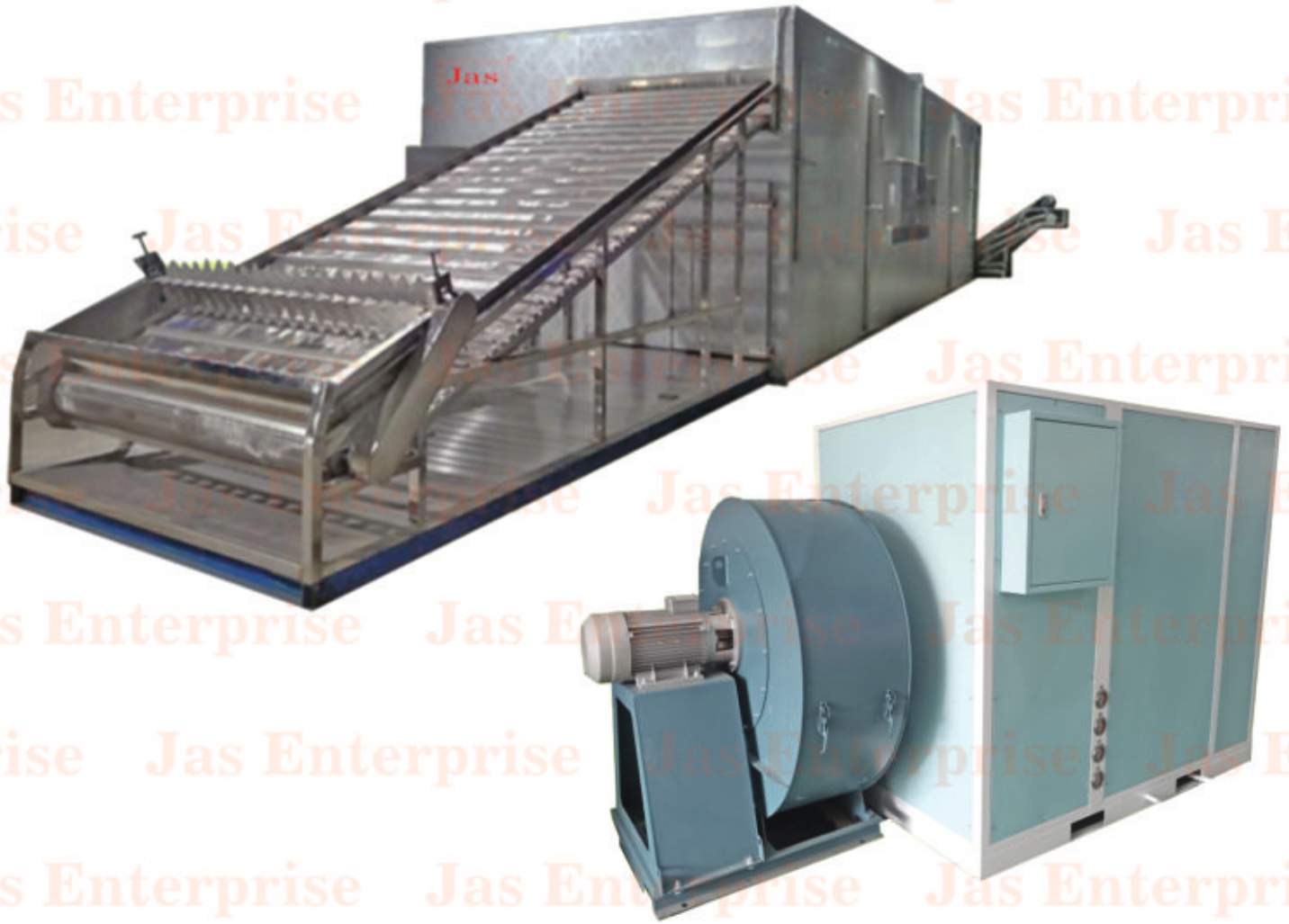
These advanced systems are perfectly suited for large-scale processing of fruits, vegetables, herbs, and other food products, offering dependable performance and superior productivity for commercial production lines.

KEY FEATURES

- ▶ High Drying Efficiency
- ▶ Intelligent Technology
- ▶ Automatic Operation
- ▶ Safe & Environment-Friendly
- ▶ Closed-loop heat pump de-humidification technology
- ▶ Conveyorized transmission for uniform heating
- ▶ Multi-layer design with automatic rolling of material
- ▶ Short drying cycle, high yield, and consistent drying quality
- ▶ PLC + touch screen interface for smart control
- ▶ Automatic monitoring of temperature & humidity
- ▶ Remote access for process data and intelligent management
- ▶ Continuous conveyorized loading & discharge
- ▶ Saves time and labor compared to batch dryers
- ▶ Drying air temperature maintained below 80°C Eliminates risks of overheating and contamination
- ▶ Dust-free closed-loop process aligned with health & safety standards

Typical scheme of dryer



CONTINUOUS CONVEYORIZED DRYER

Specification	Unit	JAS-RCD-0250	JAS-RCD-0500	JAS-RCD-0750	JAS-RCD-0900
Power supply	V/Ph/Frequency	380 V+10%/3Ph/50Hz+5%, AC			
Rated Input Power	kw	62	123	183	215
Max. Power input	kW	90	180	250	290
Dehydration Capacity	L/hr	200	400	600	700
	L/day	4800	9600	14400	16800
Air Supply Method	Bottom Exhaust, Top Return Air				
Processing Capacity	Tons/24 Hour	5-6	10-12	15-18	20-21
Processing Capacity	Kg/hr	208-250	415-500	625-750	833-875
Refrigerant	Type	Eco-Friendly	Eco-Friendly	Eco-Friendly	Eco-Friendly
Electric Shock Protection Grade		Class I	Class I	Class I	Class I
Protection Grade		IPX4	IPX4	IPX4	IPX4
Number of Heat Pump	Numbers	2	4	6	7
Number of Mesh Belt Layer	Layers	3	3	3	3
Maximum Outlet Air Temperature	°C	75	75	75	75
Noise Level	dB(A)	≤ 75	≤ 75	≤ 75	≤ 75
Heat Pump Dimensions	M	2.2 x 2 x 1.8	2.2 x 2 x 1.8	2.2 x 2 x 1.8	2.2 x 2 x 1.8
Mesh Belt System Dimension	M	8 x 2.2 x 3	15 x 2.2 x 3	22 x 2.2 x 3	29 x 2.2 x 3
Overall Dimension	M	14 x 5 x 3.2	21 x 5 x 3.2	28 x 5 x 3.2	35 x 5 x 3.2
Net Weight	Tons	7	13	18	23

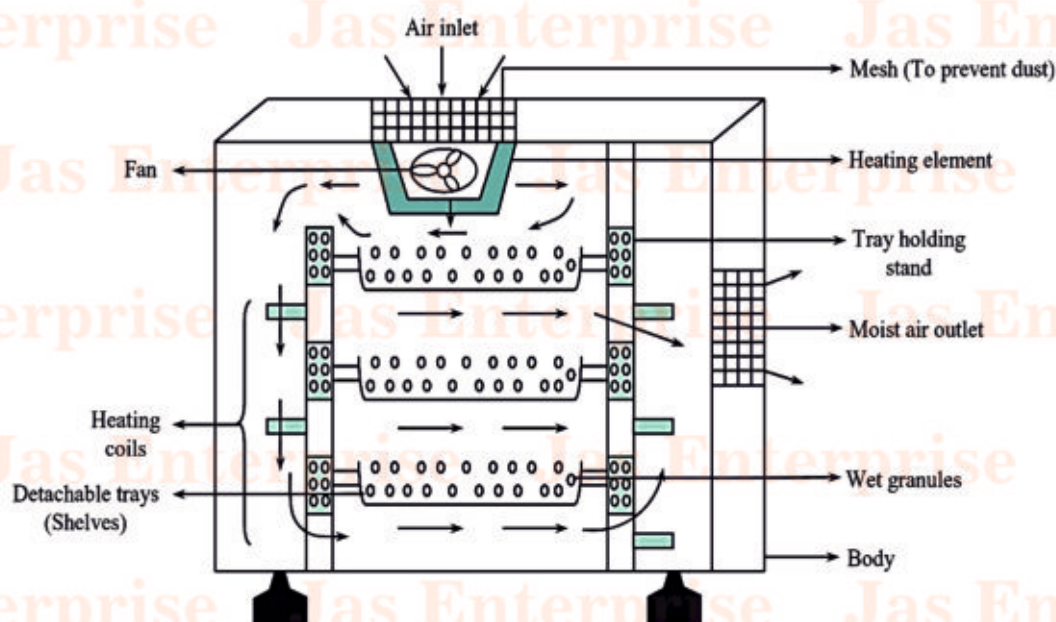
TRAY DRYER



Jas Enterprises offers tray dryers having capacities ranging from 5 to 220 trays and temperature ranging up to 300 Celsius (572 Fahrenheit). These Trays are available in the different size. A Fan impeller with an axial 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 tray 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.



Model	JAS-TD-05	JAS-TD-10	JAS-TD-12	JAS-TD-20	JAS-TD-24	JAS-TD-50	JAS-TD-100
Tray Size	32" x 16" x 1 1/4" - 18 G						
No. of Trays	5	10	12	20	24	50	100
Number of Motors & HP	1 x 0.5 HP	1 x 0.5 HP	1 x 0.5 HP	2 x 0.5 HP	2 x 0.5 HP	2 x 1 HP	2 x 1 HP
Electrical Rating of Heaters	4 kW	4 kW	5 kW	9 kW	12 kW	12 kW	18 kW



SOFT BRUSH WASHER MACHINE



The JAS Soft Brush Washer Machine is engineered for delicate yet thorough cleaning of fruits, vegetables, and other food products. With a capacity range of 500–4000 kg/hr, it ensures high efficiency while preserving product quality and appearance.

DRUM WASHER (ROOT VEGETABLES)



Efficient Washing for Root Vegetables

The JAS Drum Washer Machine is purpose-built for large-scale root vegetable cleaning in modern food processing facilities. With a capacity range of 1000–8000 kg/hr, it delivers consistent, high-volume performance while ensuring product integrity.

BATCH TYPE BASKET-LIFTED WASHER (SEMI-AUTOMATIC)



Efficient Washing for Commercial Kitchens

The JAS Batch Type Washer is designed for small to medium-scale food processing facilities and commercial kitchens, delivering reliable washing performance with a capacity range of 100–350 kg/hr. Its basket lifting system ensures easy loading and unloading, making the washing process both efficient and user-friendly.

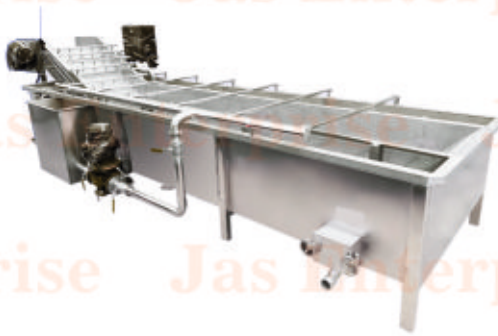
HEXAGON ROTARY DRUM WASHER MACHINE



Compact & Efficient Washing Solution

The JAS Hexagon Rotary Drum Washer is designed for small-batch washing applications, combining efficiency, durability, and ease of use. With a capacity of 25 kg per batch, it is ideal for processors seeking reliable cleaning performance in a compact footprint.

CONTINUOUS OZONE BUBBLE & WATER SPRAY WASHER



High-Efficiency Washing & Sanitization

The JAS Ozone Bubble Washer is engineered for large-scale food processing facilities, combining advanced ozone treatment, bubble agitation, and water spray technology. With a capacity range of 1000–5000 kg/hr, it ensures thorough cleaning and sanitization while maintaining product integrity.

VORTEX WASHER



Advanced Leafy Greens & Vegetable Cleaning

Efficient & Gentle Cleaning Technology

The JAS Vortex Washer is an advanced washing system designed to deliver high-quality cleaning for leafy greens and vegetable slices. By generating a powerful swirling water flow, it effectively removes dirt, pesticides, and contaminants while ensuring thorough sanitization.

Its gentle yet vigorous agitation reaches even hard-to-clean areas without damaging delicate produce, preserving natural texture, color, and freshness.

BRUSH PEELING MACHINE



The JAS Batch Type Peeler is engineered for medium-scale food processing facilities, delivering consistent peeling performance with a capacity of 250–400 kg/hr. Equipped with food-grade nylon brushes, it ensures gentle peeling while preserving product integrity and minimizing wastage.

ABRASIVE PEELER MACHINE



The JAS Abrasive Peeler Machine is designed for batch-type peeling of root vegetables, delivering consistent results with a capacity range of 5–50 kg per batch. Its abrasive peeling technology ensures effective removal of outer skin while maintaining product integrity, making it ideal for potatoes, beetroot, and similar produce.

CONTINUOUS PEELER



Continuous Screw Type Emery Peeler Machine

The JAS Continuous Emery Peeler is engineered for industrial-scale peeling of root vegetables and similar food products, delivering a throughput of 500–3000 kg/hr. Its robust emery-coated screw mechanism ensures efficient, uniform peeling with minimal product loss, making it a reliable solution for large-scale food processors.

MULTIPURPOSE VEGETABLE CUTTER

The JAS Multipurpose Vegetable Cutting Machine is designed to deliver efficient, uniform cutting of vegetables and fruits in food processing facilities. Compact yet powerful, it ensures high productivity while maintaining product quality and hygiene.



Model No.	JAS-VC-2201	JAS-VC-2202
HP (kW)	1 HP (0.75 kW)	3 HP (2.25 kW)
Production Capacity per Hour	100 to 125 kg / hr	800 to 1000 kg / hr
Required Space of Machine	21 x 12 x 22 (40 kg)	32 x 19 x 28 (105 kg)

LEAFY VEGETABLE CUTTER



The JAS Leafy Vegetable Cutter is specially designed for efficient cutting of leafy greens and herbs, ensuring uniform results while preserving freshness and texture. Compact yet powerful, By ensuring uniform size and consistency, it enhances drying efficiency, reduces cycle time, and improves the overall quality of dehydrated products.

CONTINUOUS BELT BLANCHER MACHINE



High-Performance Blanching for Food Processing

The JAS Belt Blancher Machine is a robust solution for efficient blanching of food products, designed to meet the demands of large-scale processing facilities. With a capacity range of 500–6000 kg/hr, it ensures consistent throughput and precise temperature control for optimal blanching results.

BATCH TYPE BLANCHER MACHINE



Versatile Blanching for Small to Medium Batches

The JAS Batch Type Blancher is designed for efficient blanching of vegetables, fruits, and other food products in small to medium-scale operations. Using electric heating, it quickly immerses produce in hot water or steam, preserving color, texture, and nutrients while deactivating enzymes that cause spoilage.

Fruit



Veggies



Spice



Snack



Pet food



PULVERIZER MACHINE



Model No.	Chamber Size	Motor	Capacity	Size of Machine	Weight
TW-SM-1302FL	Ø 12" x 6" width	2 HP	30-35 kg/hr	20" x 15" x 37"	60 kg
TW-SM-1303FL	Ø 12" x 6" width	3 HP	45-50 kg/hr	20" x 15" x 37"	90 kg
TW-SM-1305FL	Ø 12" x 6" width	5 HP	75-80 kg/hr	20" x 15" x 37"	125 kg
TW-SM-1375FL	Ø 14" x 8" width	7.5 HP	100-120 kg/hr	59" x 22" x 32"	220 kg
TW-SM-1310FL	Ø 14" x 8" width	10 HP	150-160 kg/hr	59" x 22" x 32"	250 kg
TW-SM-1315FL	Ø 16" x 8" width	15 HP	225-240 kg/hr	50" x 22" x 48"	350 kg
TW-SM-1320FL	Ø 20" x 10" width	20 HP	300-350 kg/hr	54" x 28" x 59"	400 kg

IMPACT PULVERIZER (SCREEN LESS PULVERIZER)



Model No.	No. of Hammer	Required HP	Dimension of Machine in Feet	Production Capacity
TW-TGM-12	8	7.5 HP	10' x 10' x 10'	20-25 kg/hr
TW-TGM-16	8	15 HP	10' x 10' x 10'	70-75 kg/hr
TW-TGM-20	8	20 HP	10' x 10' x 11'	125-130 kg/hr
TW-TGM-25	8	30 HP	10' x 10' x 13'	200-250 kg/hr
TW-TGM-32	8	50 HP	10' x 10' x 13'	400-425 kg/hr
TW-TGM-32B	16	60 HP	12' x 10' x 16'	500-550 kg/hr
TW-TGM-42	16	100 HP	19' x 10' x 18'	1000-1100 kg/hr
TW-TGM-42B	16	125 HP	20' x 12' x 20'	1200-1400 kg/hr
TW-TGM-52	20	175 HP	20' x 12' x 20'	1400-1700 kg/hr
TW-TGM-62	24	200 HP	20' x 15' x 20'	1700-2000 kg/hr

VIBRATING SCREENS (GYRO SCREEN MACHINE)



Model No.	Machine Diameter	Motor	Electric Supply
JAS-VS-550	Ø 24"	0.5 HP (0.375 kW)	3 Phase / 440 Volts / 50 Hz AC
JAS-VS-600	Ø 28"	0.5 HP (0.375 kW)	
JAS-VS-800	Ø 34"	1 HP (0.75 kW)	
JAS-VS-1000	Ø 39"	1 HP (0.75 kW)	
JAS-VS-1200	Ø 48"	1.5 HP (1.1 kW)	
JAS-VS-1500	Ø 60"	2 HP (1.5 kW)	

RIBBON BLENDERS



Model No.	Chamber size in inch (LxWxH)	Volume in litres	Spices Capacity	Motor HP
JAS-RB-50	18" x 12" x 15"	50	10 kg	1 HP
JAS-RB-100	21" x 15" x 18"	80	25 kg	2 HP
JAS-RB-250	24" x 18" x 24"	150	50 kg	3 HP
JAS-RB-500	36" x 18" x 24"	250	100 kg	5 HP
JAS-RB-1000	48" x 24" x 30"	500	200 kg	7.5 HP
JAS-RB-1500	60" x 30" x 36"	1000	500 kg	10 HP
JAS-RB-2000	84" x 30" x 36"	1250	750 kg	12.5 HP
JAS-RB-3000	120" x 30" x 36"	2000	1000 kg	15 HP

TILTING TYPE RIBBON BLENDERS



Model No.	Chamber size in inch (LxWxH)	Motor
JAS-ERB-50	24" x 18" x 24"	2 HP
JAS-ERB-100	36" x 18" x 24"	3 HP
JAS-ERB-250	60" x 18" x 24"	5 HP



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