



# **SNACKS**

## **MAKING MACHINE**

**Indian Ethnic  
Ready to Eat Snacks  
Processing & Frying Lines**

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## ABOUT JAS ENTERPRISE

Since 1990, Jas Enterprise has been a trusted name in the spice processing machinery industry, driven by our core values of service perfection, quality superiority, and continuous research & development. We specialize in designing and manufacturing a complete range of machines for cleaning, roasting, grinding, sieving, and mixing spices, ensuring consistent output, superior hygiene, and high production efficiency. Our state-of-the-art machines are built with food-grade stainless steel, advanced automation, and energy-efficient technology. To guarantee international standards, Jas Enterprise is ISO 9001 certified and employs modern management systems such as ERP and PDM for quality control, traceability, and fast customer service.

We serve customers across India and more than 70 countries worldwide, including the USA, Canada, UK, Sri Lanka, Nepal, Bhutan, Myanmar, and several African nations. From small start-ups to large industrial spice processors, we provide customized turnkey solutions : covering factory planning, process optimization, machine customization, recipe consultation, and after-sales support.

### CORE STRENGTHS

**Superior Quality & Reasonable Pricing** : ISO-certified, quality-assured machines designed to meet global market demands.

**Tailor-Made Solutions** : Machines customized for each client's recipe, capacity, and production flow.

**Complete Spice Processing Line** : Cleaning, roasting, grinding, sieving, and blending machines under one roof.

**Recipe Assistance** : Startup formulations and process guidance for new product development.

**Fast After-Sales Service** : 24-hour response, global parts stock, and remote or on-site commissioning.

**Global Expertise** : Decades of export experience and market insights to help customers scale with confidence.

### Our Vision

To be the world's most professional manufacturer of ethnic snack processing and frying systems—delivering hygienic, energy-efficient, and innovative solutions that help clients boost productivity and profitability.

### Quality Policy

At Jas Enterprise, quality is a commitment. From raw material selection to rigorous quality checks at every production stage, we ensure our machines meet the highest standards of performance and durability. Continuous R&D allows us to enhance machine design, reduce operational costs, and deliver long-lasting, trouble-free equipment.

### Global Presence

With decades of successful exports to North America, Europe, Asia, and Africa, Jas Enterprise offers not just machines—but also market insights, process know-how, and reliable partnerships for snack manufacturers worldwide.

### Your Partner in Snack Processing

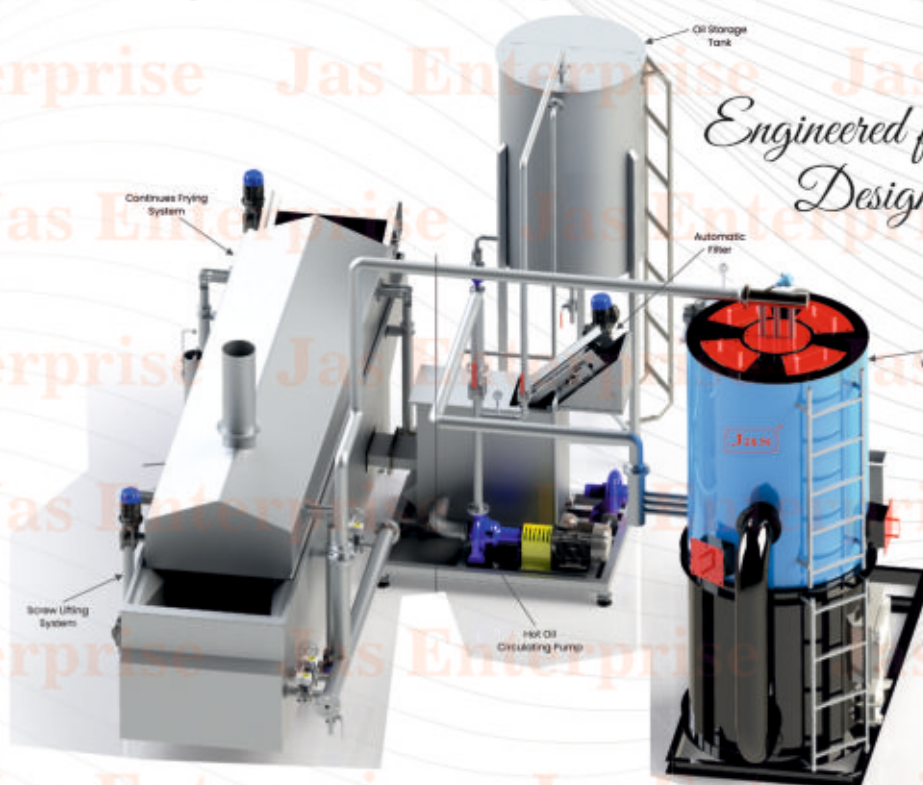
Whether you need a single fryer or a complete namkeen or chips production line, Jas Enterprise delivers solutions that save time, reduce labour, and improve profitability. From small snack units to large turnkey plants, our mission is to help you create premium-quality snacks that meet the demands of global markets.





## TURNKEY FRYING SOLUTIONS

### Automatic Namkeen Fryer Machine (Floating Products)



*Engineered for precision....  
Designed for Tradition.*

Our Automatic Namkeen Fryer is built to handle a wide variety of Besan - based snacks with speed, consistency, and care. Using a dipping conveyor system, each batch is gently immersed in hot oil and perfectly fried in just 120 to 160 seconds – delivering crisp texture and authentic taste every time. This machine is part of our Besan Best Series, combining modern engineering with the timeless flavors of Indian snacks.

#### Oil Management & Product Freshness

Automatic oil turnover ensures every batch is fried in clean oil, Low oil retention keeps snacks light and shelf-stable. Consistent temperature control preserves flavor and texture.

#### Smart Oil Filtration Clean oil. Clean results.

A built-in belt filtration system continuously removes fine starch particles, crumbs, and burnt residues – keeping the oil fresh and extending both product shelf life and oil usability. No manual intervention. No compromise on quality.

#### Key Advantages

- Fuel-efficient design for lower operating costs
- Minimal maintenance with robust build quality
- Reduced manpower through automation
- Superior product consistency across batches
- Cleaner working environment with less oil fumes

Model No.	JAS -150	JAS -300	JAS -500	JAS -700	JAS -1000
Output in Hour	150 kg/hr	300 kg/hr	500 kg/hr	700 kg/hr	1000 kg/hr
Fuel Option	Diesel / Gas / Wood / Thermic				
Power Consumption Wood	8 HP	10.5 HP	14 HP	15 HP	20.5 HP
Power Consumption Diesel / Gas / Thermic	6 HP	8.5 HP	11 HP	12 HP	18.5 HP
Oil Holding Capacity in System	225 Litre	300 Litre	600 Litre	850 Litre	1000 Litre
L&W of line in Feet	15' x 8.5'	18' x 9.5'	19.5' x 10'	22' x 11'	23' x 12.5'
Material of Constructions	AISI 304				



## TURNKEY FRYING SOLUTIONS

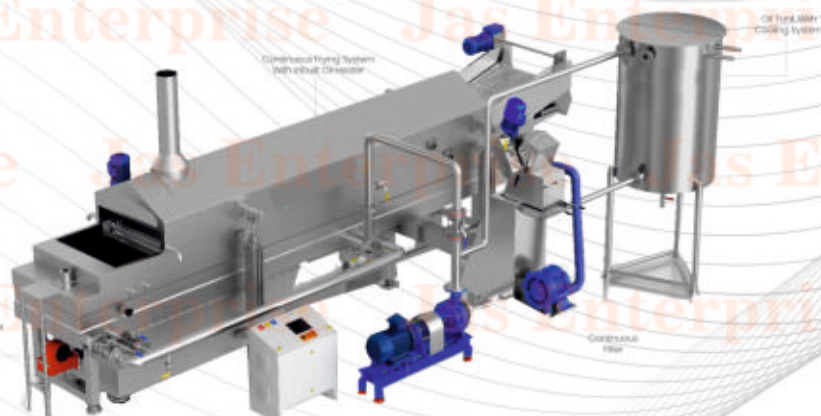
### Multi Products Fryer Machine (Floating & Non-Floating)



**External Heat Exchanger**



**Multi Product Continuous Fryer with Inbuilt Heat Exchanger**



The Multi-Product Frying System is a modern, automated solution designed to deliver consistent, high-quality results. Engineered for versatility, this fryer is ideal for a wide range of floating (Besan-based) and non-floating (pulse-based) Indian ethnic snacks.

#### Key Features:

Optimized frying environment for uniform texture and taste. Suitable for medium-scale production with budget-friendly operation. Handles products like Sev, Gathia, Boondi, Papdi, Ratlami, Bhavnagiri, Aloo Bhujia, and pulses like Chana, Masoor Dal, and coated peanuts, (Not suitable for Moong Dal).

#### Feature

- Compact Design
- Superior Quality output product
- Continuous Oil Filtration process
- Air Cooled Pump for oil Circulation
- Cooling system inside oil tank
- Safe Work Space & Environments

**Multi Product Continuous Fryer with Heat Exchanger**

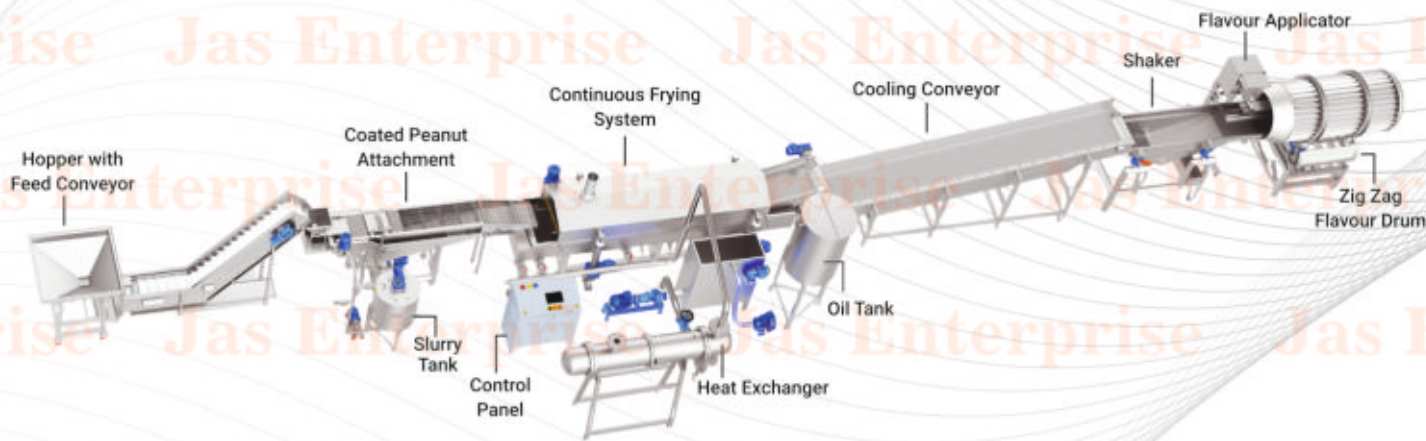
Model No.	JAS-MFCI-300	JAS-MFCI-300	JAS-MFCI-500	JAS-MFCI-1000
<b>Output Besan Based Products</b>	300 kg/hr	300 kg/hr	500 kg/hr	1000 kg/hr
<b>Dal</b>	100 kg/hr	100 kg/hr	225 kg/hr	400 kg/hr
<b>Boondi</b>	125 kg/hr	125 kg/hr	250 kg/hr	400 kg/hr
<b>Coated Peanuts</b>	150 kg/hr	150 kg/hr	250 kg/hr	250 kg/hr
<b>Fryums &amp; Kurkure</b>	400 kg/hr	400 kg/hr	750 kg/hr	1100 kg/hr
<b>Edible Oil Holding Capacity</b>	300 Litres	400 Litres	500 Litres	1000 Litres
<b>Fuel Consumption Pellet</b>	Not Applicable	30 - 35 kg	20 - 55 kg	75 - 80 kg
<b>Fuel Consumption Thermic</b>	Not Applicable	As per Requirement	As per Requirement	As per Requirement
<b>Fuel Consumption Diesel</b>	12-13 Litres	12-13 Litres	18-22 Litres	32-35 Litres
<b>Fuel Consumption Gas</b>	10-11 Units	18-19 Units	24-26 Units	38-40 Units
<b>Fuel Consumption Wood</b>	Not Applicable	45-50 Kg	65-70 Kg	130-140 Kg
<b>Required Power Wood</b>	9 HP	11 HP	16 HP	16 HP
<b>Required Power Diesel / Gas / Thermic / Pellets</b>	6 HP	6 HP	8 HP	11 HP
<b>Floor Space</b>	21' x 9.5'	21' x 9.5'	21' x 10'	23' x 12.5'
<b>Material of Constructions</b>	AISI 304			



## TURNKEY FRYING SOLUTIONS

### Fully Automatic Coated Peanuts (Sing bhujia) Line

Automatic Frying Line designed to produce the tangiest and crunchiest Coated Peanuts  
(Popularly known as Tasty and Sing Bhujia)



This advanced line ensures consistent quality, high throughput, and hygienic processing of coated peanuts with integrated flavouring and oil management systems.

**Feeding & Coating Section** - Hopper with Feed Conveyor: Smooth, regulated input of raw peanuts.

Coated Peanut Attachments with Slurry Tank: Uniform coating via slurry application system.

#### Frying & Oil Management

Continuous Frying System: High-efficiency frying with temperature control.

Oil Tank with Cooling System: Maintains oil quality and temperature.

Heat Exchanger: Optimizes thermal energy usage.

De-Oiling Belt: Removes excess oil post-frying.

Continuous Oil Filtration System: Ensures clean oil circulation.

Air-Cooled Oil Pump: Stable oil flow with minimal heat buildup.

#### Cooling & Flavouring

Cooling Conveyor: Rapid product cooling for texture retention.

Shaker: Even distribution and separation of peanuts.

Flavour Applicator: Precise flavour dosing.

Zig-Zag Flavouring Drum: Uniform coating with dynamic tumbling action.



Model No.	JAS -150	JAS -300
Output Capacity per Hour	300 kg/hr	500 kg/hr
Edible Oil Holding Capacity	600 Litres	1000 Litres
Power Required Diesel / Gas / Thermic / Pellets	17 HP	20 HP
Power Required Wood	20 HP	25 HP
Required Space	66' x 12.5'	66' x 13.5'
Material of Construction	AISI 304	



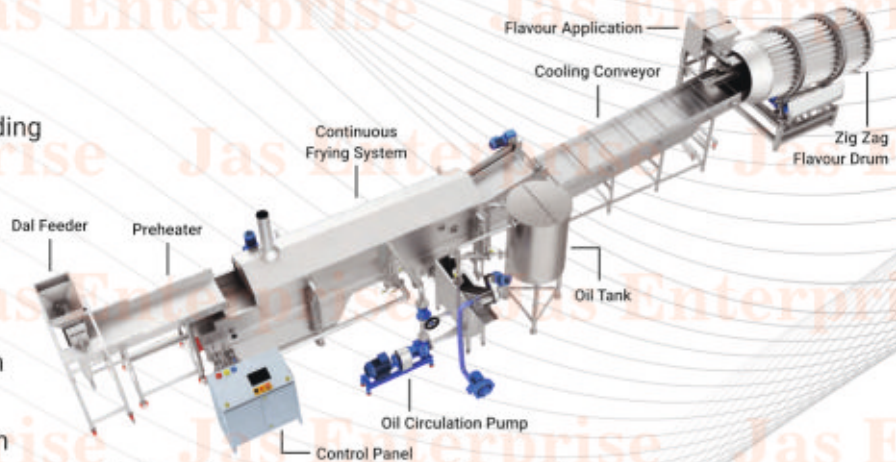
## TURNKEY FRYING SOLUTIONS

### Fully Automatic Dal & Pulses Frying Line

Engineered for high-volume, hygienic, and consistent production of fried pulses like moong dal, chana dal, and masoor dal.

#### Key Components & Workflow

- Dal Feeder
- Regulates pulse flow into the system
- Minimizes breakage and ensures uniform feeding
- Pre-Heater
- Removes surface moisture before frying
- Improves texture and reduces oil absorption
- Continuous Frying System with Oil Tank
- Conveyor-based frying for uniform crispiness
- Integrated oil heating, filtration, and circulation
- Cooling Conveyor
- Cools fried pulses gradually to preserve crunch
- Prepares product for flavoring or packing
- Flavour Applicator - Sprays seasoning or oil-based flavor evenly
- Compatible with dry or liquid flavoring
- Flavouring Tumbler - Rotating drum for uniform masala coating
- Gentle mixing to avoid pulse damage



Model No.	JAS-MDNF-250	JAS-MDNF-400	JAS-MDNF-800
<b>Output Capacity Moong Dal/Chana Dal</b>	250 kg/hr	400 kg/hr	800 kg/hr
<b>Required Space in feet</b>	53' X 11'	53' x 12'	53' x 13'
<b>Edible Oil Holding Capacity in ltr</b>	350 Litre	600 Litre	1100 Litre
<b>Power Required Diesel/Gas/ Thermic</b>	12 HP	14 Hp	18 HP
<b>Material Of Construction</b>	AISI 304		

### Dal Washer



Model No.	JAS-DWT-60	JAS-DWT-100	JAS-DWT-130
<b>Capacity</b>	60 kg/batch	100 kg/batch	130 kg/batch
<b>Motor</b>	3 HP (2.25 kW)	3 HP (2.25 kW)	3 HP (2.25 kW)
<b>Contacting Part</b>	SS 304	SS 304	SS 304
<b>Weight</b>	150 kg	225 kg	300 kg



## TURNKEY FRYING SOLUTIONS

### Fully Automatic Boondi & Nylon Sev Making Line

A high-efficiency, continuous production system designed for consistent quality, hygiene, and minimal manual intervention. Ideal for large-scale snack manufacturers.

#### Key Components & Workflow Boondi Attachment with Slurry Tank

- Prepares uniform gram flour slurry for Boondi formation
- Ensures consistent texture and flow rate
- Continuous Frying System with Oil Tank
- Maintains optimal frying temperature
- Conveyor-based system for uniform frying
- Integrated oil circulation and filtration
- Crusher for Breaking Sev
- Breaks long sev strands into desired lengths
- Adjustable settings for different product types
- Continuous Hydro Extractor
- Removes excess surface oil post-frying
- Enhances shelf life and reduces oil content
- Cooling Conveyor
- Gradually cools fried products before flavoring or packing
- Prevents moisture retention and clumping
- Flavour Applicator with Zig Zag Flavour Drum
- Uniform coating of masala or seasoning
- Zig-zag motion ensures even distribution without breakage



Automatic Boondi Extruder

Automatic Namkeen Extruder

Continuous Bhujia Breaking Machine

Model No.	JAS-FABPL-250	JAS-FABPL-500
Boondi / Nylon Sev	250 kg/hr	500 kg/hr
Edible Oil Holding Capacity	550 Litres	750 Litres
Power Required (Diesel, Thermic, Gas)	13 HP	16 HP
Material of Construction	AISI 304	



## TURNKEY FRYING SOLUTIONS

### Fully Automatic Rice Flakes (Poha)/ Corn Flakes Frying Line

JAS's fully automatic frying line is engineered for high-efficiency processing of rice flakes (poha) and corn flakes, delivering consistent quality, optimized oil usage, and seamless flavor integration. Designed for continuous operation, this system ensures hygienic handling, precise frying control, and uniform seasoning—all within a compact, easy-to-maintain footprint.

#### System Components & Process Flow

**Buffer Hopper** : Temporarily stores incoming flakes to ensure uninterrupted feeding and balanced flow into the processing line.

**Vibro Shifter** : Removes fines and broken particles, ensuring only uniform flakes proceed for frying. Dual-stage separation enhances product consistency.

**Feed Conveyor** : Transfers cleaned flakes from the shifter to the fryer with controlled speed and minimal breakage.

#### Continuous Frying System

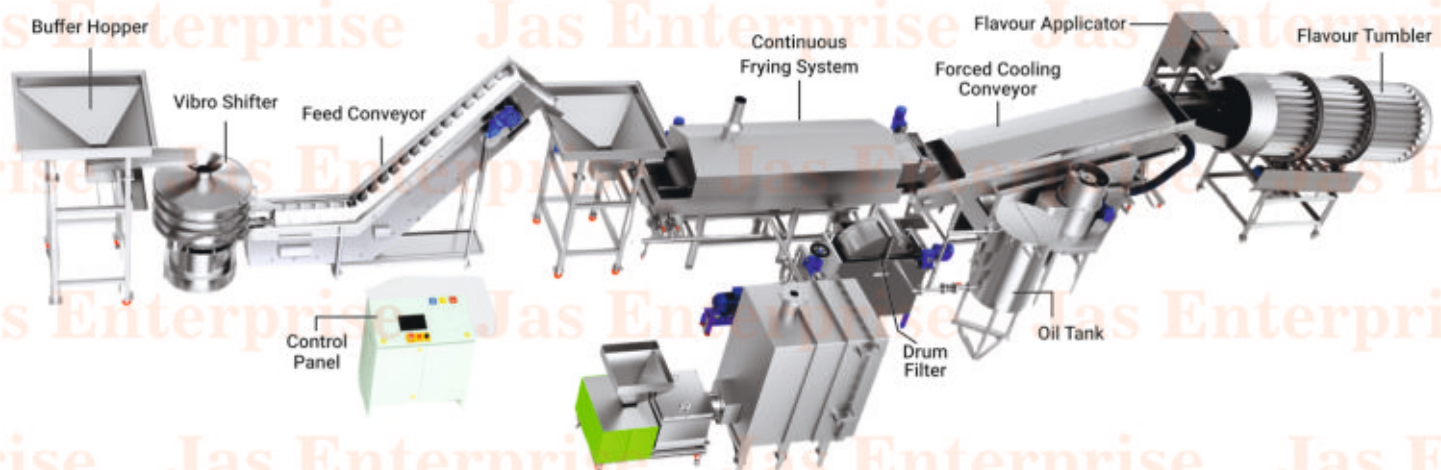
- Integrated heat exchanger for precise temperature control
- Oil circulation pump maintains uniform heat distribution
- Edible oil storage tank ensures clean oil supply

Drum type oil filtration system removes fines and extends oil life

**Forced Cooling Conveyor** : Rapidly reduces product temperature post-frying, locking in crispness and preparing flakes for flavoring.

**Flavour Applicator** : Sprays liquid or dry seasoning uniformly across the cooled flakes, ensuring even coverage.

**Flavour Tumbler** : Gently tumbles seasoned flakes for thorough mixing and adhesion, enhancing taste and visual appeal.



Model No.	JAS-PHFL-500 (with seasoning system)	JAS-PHFL-1000 (with seasoning system)
Space Required	55' x 10'	55' x 13'
Production Output	500 kg/hr	1000 kg/hr
Oil Holding Capacity	300 Liters	550 Liters
Heat Load	1.5 Lakh Kcal	3.0 Lakh Kcal
Types of Oil filter used	Continuous Drum Type	
Material of Construction	AISI 304	



## TURNKEY FRYING SOLUTIONS

### Fully Automatic Pellets Frying Line

Engineered for consistent expansion, crisp texture, and premium finish across wheat, potato, rice, and grain-based pellet snacks (Fryums). Choose the configuration that best suits your production goals.

With Vibrating Shaker & De-Oiling Conveyor

**Ideal for :** High-speed lines requiring efficient surface oil removal and flavor uniformity.

**Key Components:**

- Buffer Hopper with Vibrator
- Feed Conveyor
- Pre-Heater
- Continuous Frying System
- Oil Pump for Circulation
- Oil Filter
- Oil Storage Tank
- Vibro Shaker
- De-Oiling Conveyor with Air Knife
- Flavour Applicator
- Flavouring Tumbler

**Highlights:**

- Gentle oil removal via air knife
- Uniform seasoning application
- Optimized for crisp, expanded Fryums

With Continuous Centrifuge System

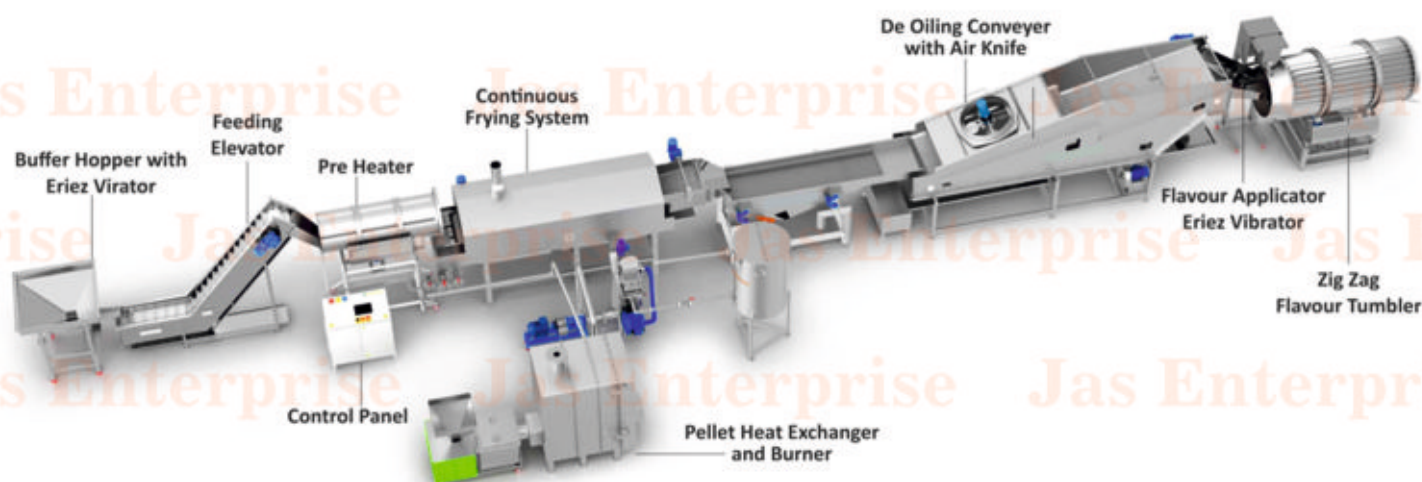
**Ideal for :** Advanced setups prioritizing deep oil extraction and reduced surface oil retention.

**Key Components:**

- Buffer Hopper with Vibrator
- Feed Conveyor
- Pre-Heater
- Continuous Frying System with Oil Storage Tank, Heat Exchanger, Oil Pump for Circulation
- Fryer-to-Hydro Feed Conveyor
- Continuous Centrifuge System
- Feed Conveyor
- Flavour Applicator
- Flavouring Tumbler

**Highlights:**

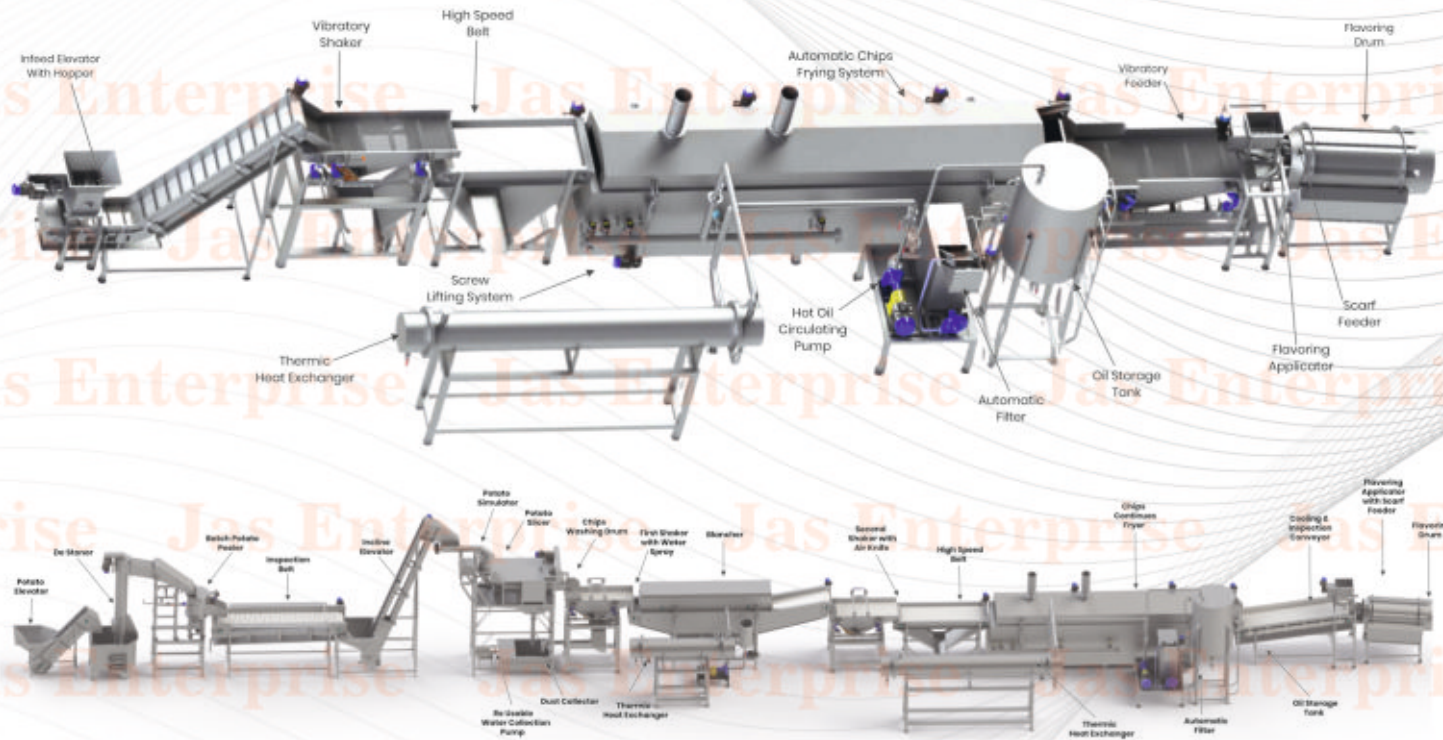
- High-efficiency oil separation
- Enhanced shelf life and reduced oil content
- Seamless integration with flavouring module



Model No.	JAS-FBF-300	JAS-FBF-500	JAS-FBF-700	JAS-FBF-1000	JAS-FBF-1500
Production Capacity per Hour	300 kg/hr	500 kg/hr	700 kg/hr	1000 kg/hr	1500 kg/hr
Fuel Option	Diesel / Gas / Wood / Thermic				
Power Consumption in Wood	13.5 HP	14 HP	19.5 HP	22.5 HP	24.5 HP
Power Consumption Diesel / Gas / Thermic	11.5 HP	12 HP	17.5 HP	19.5 HP	21.5 HP
Oil Holding Capacity in System	450 Litre	650 Litre	800 Litre	1000 Litre	1150 Litre
Size of Line	56' x 8.5'	60' x 9.5'	66' x 10.5'	70' x 11.5'	73.5' x 13'
Material of Constrution	AISI 304				



## AUTOMATIC POTATO & BANANA CHIPS LINE



The Automatic Potato Chips Production Line is engineered for high-efficiency processing of fresh potatoes into premium-quality potato chips, crisps, and French fries. Designed with advanced technology, it ensures consistent taste, reduced oil absorption, and superior product quality—making it ideal for commercial snack manufacturers.

### Key Features

**Fully Automatic Operation:** Streamlined workflow from washing, peeling, slicing to frying, and seasoning.

**Optimized Frying System:** Ensures uniform cooking with less fat pickup, resulting in healthier, crispier products.

**High Output Capacity:** Suitable for medium to large-scale production facilities.

**Durable Construction:** Built with food-grade stainless steel for hygiene, safety, and long service life.

**Energy Efficient:** Designed to minimize fuel and oil consumption while maintaining consistent frying quality.

Technical Specifications	Fully Automatic Potato Chips Line			Semi Auto Potato Chips Line	
Model No.	JAS-300	JAS-500	JAS-1000	JAS-100	JAS-200
Output /in Hour	300 Kg/hr	500 Kg/hr	1000 Kg/hr	100 Kg/hr	200 Kg/hr
Edible Oil Holding Capacity Power	900 L	1600 L	3000 L	550 L	750 L
Required with Blancher	65 HP	85 HP	122 HP	NA	NA
Power Required Without Blancher	52 HP	65 HP	102 HP	19 HP	22 HP
Water Required	2000 L/h	3500 L/h	6000 L/h	500 L/h	1000 L/h
Floor Space	3000 ft <sup>2</sup>	4000 ft <sup>2</sup>	5000 ft <sup>2</sup>	1200 ft <sup>2</sup>	1500 ft <sup>2</sup>
Length of the Line	140'	160'	160'	51'	55'
Material of Construction	AISI-304	AISI-304	AISI-304	AISI-304	AISI-304



## BATCH TYPE FRYING LINE WITH CONTINUOUS SEASONING SYSTEM

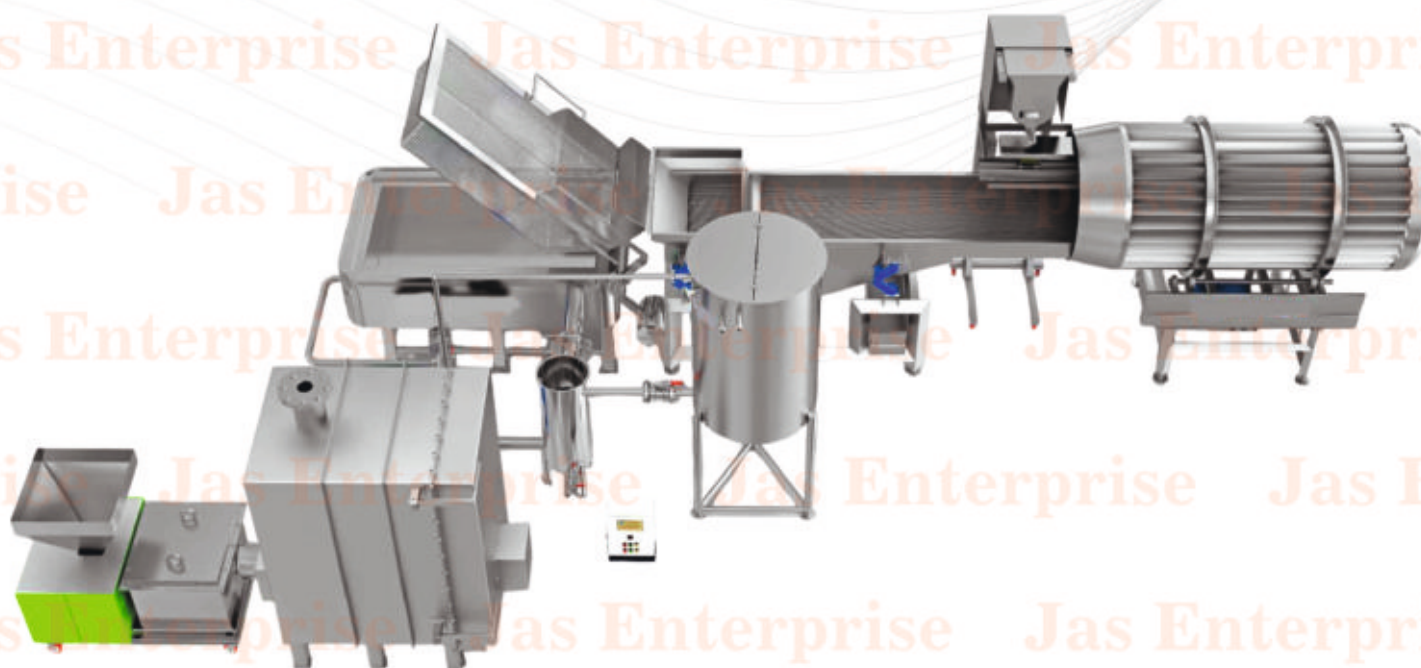
Compact Batch-Type Frying System with Continuous Seasoning

Engineered to produce crispy, kettle-style potato chips and premium wheat, potato, rice, and grain based pellet snacks (Fryums), this system offers high performance in a space-efficient design.

### The complete frying line includes:

- Rectangular Batch Fryer with Tilting Mechanism
- External Heat Exchanger for Efficient & Uniform Heating
- Bucket Filter for Continuous Oil Filtration
- Vibro Shaker for Sludge Removal
- Continuous Flavour Applicator
- Stainless-Steel Flavouring Tumbler for Uniform Coating

**Fuel Options: Gas / Diesel / Wood Briquettes / Wood Pellets / Thermic Fluid**



Product Type	Specification	JAS-BTFL-42	JAS-BTFL-53
Other Details	Pan Size	4' X 2'	5.5' X 3.5'
	Edible Oil Holding Capacity	150-180 L	300-350 L
	Oil Filtration	Bucket	Continuous
	Required Power (HP)	8 HP	12.5 HP
	Tilting System (Optional)	Manual	Mechanical
	Floor Space in ft	33' X14' X 10'	38' X17' X 11'
Potato / Banana Chips / Cassava Chips	Wood Briquettes	50-60 kg/hr	100-120 kg/hr
	Pellets	30-35 kg/hr	60-70 kg/hr
	Output (kg/hr)	45-55 kg/hr	90-100 kg/hr
Fryums / Extruded Foods Kurkure	Wood Briquettes	35 kg/hr	Not Applicable
	Pellets	20-25 kg/hr	
	Output (kg/hr)	250-300 kg/hr	



## DIRECT HEAT BATCH FRYER



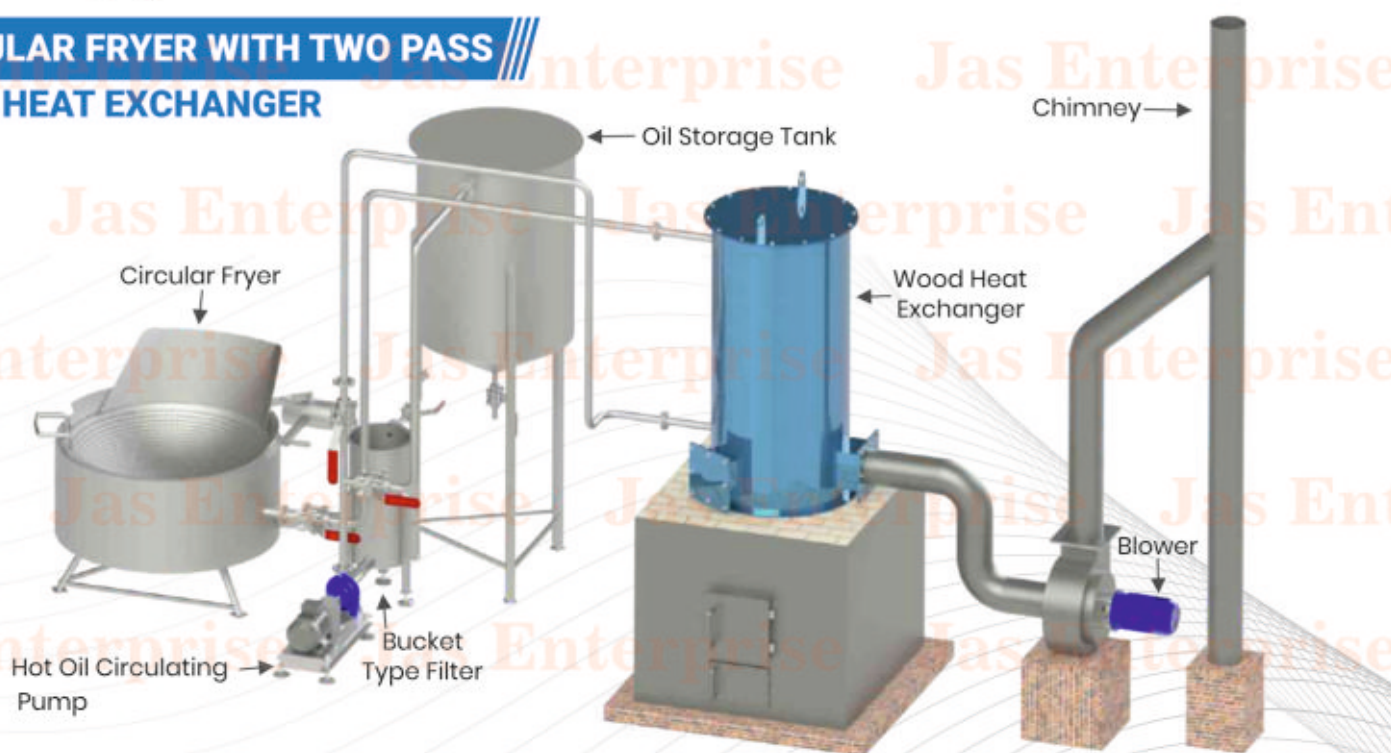
## RECTANGULAR FRYER WITH EXTERNAL DIESEL HEAT EXCHANGER



## CIRCULAR FRYER WITH INBUILT HEAT EXCHANGER



## CIRCULAR FRYER WITH TWO PASS WOOD HEAT EXCHANGER





## ATTACHMENTS AND ACCESSORIES



**Banana Slicer**



**Potato Peeler**



**Potato Slicer**



**Induction Fryer**



**Electric Kadhai Fryer**



**With Tilting System**



**Digital Meter**



**Gas**

**Batter Mixer**



**Dough Kneader**



**Namkeen Extruder Machine**





## ATTACHMENTS AND ACCESSORIES



**Namkeen Batch Mixer**



**Centrifuge Dryer**



**Boondi Dana Making Machine**



**Chana Pressing Machine**



**Revolving Coating Pan**



**Screw Type Nylon Sev Making Machine**



**Hydraulic Soya Chips/Stick Making Machine**

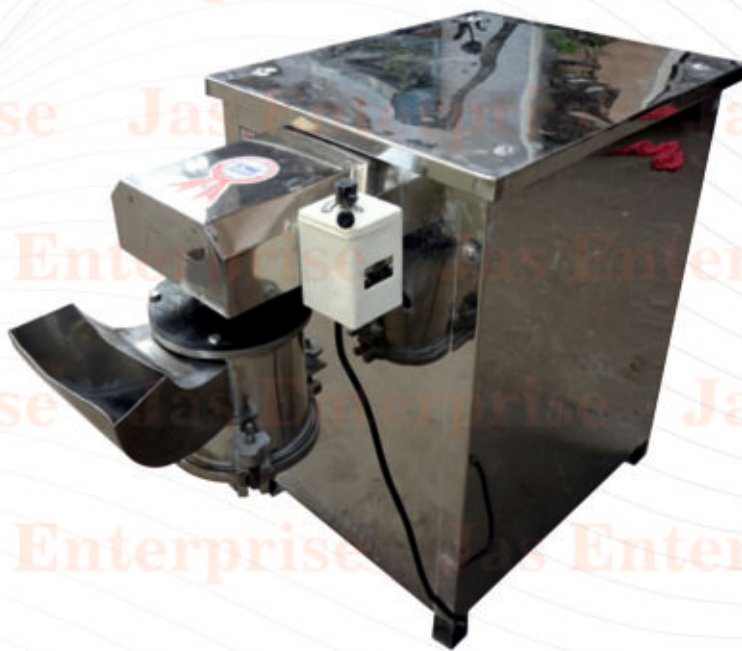


**Tilting Coating Pan**





## ATTACHMENTS AND ACCESSORIES



**Chakri Making Machine**



**Pop Corn Making Machine**



**CONTINUOUS ELECTRIC ROASTER MACHINE**





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