



Jas Enterprises
An ISO 9001:2008 Certified Company
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Dough Kneading Machine

Jas dough kneader is design for batch type operation for the use of various industries in mixing and blending of foodstuff, poultry feed, chemicals, cattle feed pharmaceuticals etc... In addition, it is reputed easy installation, maintenance, economy in operation and reliable.

They are available as customer's requirements of mild steel or stainless steel construction with container capacities from 100 to 2200 liter.

The jabs dough kneader has main body is constructed form steel plated of adequate section to give rigidity and robustness. The shaft is support on heavy-duty ball bearing on heavy duty mild steel fabricate structure.

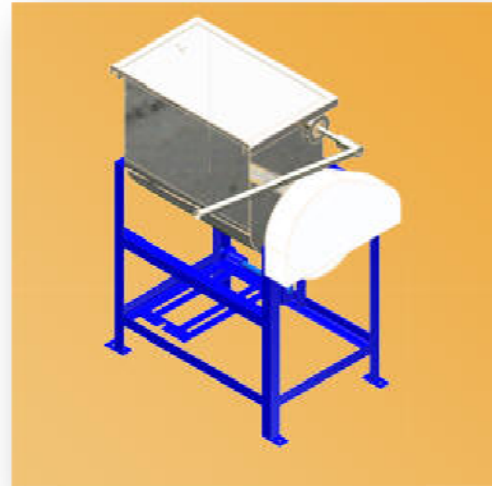
Dough kneader's tank is tilted thus mixed material are easily discharge from tank. Required electric motor is mounting on hinges thus whenever v belts are loose then it wills tighten easily.

Construction of dough kneading machine

Body	The main body is made of dough kneader is made from heavy duty mild steel sheet (stainless steel optional), with top sliding type cover for easy opening and cleaning or for inspection
Arms	Thick mild steel / stainless steel -machined plates mounted on main shaft.
Bearings	Best deep groove ball bearing ball bearings in cast iron housing with suitable grease cups for lubrication.
Gears	Cast iron hob cut spur gear for long life.
Lubrication	A bearing are provide with grease cup for lubrication thus its give long life of bearings and reduce fiction losses.

Key features of dough kneading machine

- Unique and reliable design
 - The dough kneader is highly effective as well as nonstop continuous kneading process.
- Easier operation & less maintenance cost.





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- Compact size, occupies very little space.
- Continuous production per shift and faster return on investment.
- A minimized power consumption by the way of friction losses. Low noise operation, no wastage of product and no pollution hazard.
- Very easy operations, requires no skilled labor

Standard accessories of Dough Kneading Machine

- Motor pulley.
- Adjustable rail for fixing motor.

Extra accessories of Dough Kneading Machine

- Suitable totally enclosed fan cooled three phase or single phase sq. Cage motor as per is: 325 or 996 {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz, 1/3 phase}.
- Suitable miniature circuit with 3 meter cable & 3 pin for single phase electric motors.
- Starters, main switch, ampere meter, capacitor for single phase electric motor.
- V belts