



Jas Enterprises

An ISO 9001:2008 Certified Company

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Papad is often associated with the empowerment of women in India. Many individual and organized businesses run by women produce papad, pickles, and other snacks. This provides them regular income from minimal financial investments. Our array of automatic Khichiya Papad Making Machines fabricated using superior quality of raw material. Useful in making papads of various shapes, sizes and flavors, our automatic Khichiya papad maker is cost effective, safe and easy to use. These can be customized as per the requirements of our clients.

Some of the features of our range are as follows:

- Minimum maintenance required
- Low on cost
- Low wear rate
- Minimum space requirement.

Khichiya Papad Making Machines

This Khichiya Papad making machine is also use for multipurpose also for farshi puri, Appalam, khichiya papad, raw chapatti, raw khakhara, farsi puri, mathi puri, sakkarpara, chat papadi, mathri, stick, puri, samosa (a triangular fried pastry containing spiced vegetables or meat.), nachos (a small piece of tortilla topped with melted cheese, peppers, etc.), tortilla (a thin, flat maize pancake, typically eaten with a savory filling.) , dumpling, ravioli, pita bread, etc. This is prepared from maida, Pani Puri (gol gappa) making machine.



Key features of khichiya papad making machines

- Machine is fitted with heavy duty mild steel fabricated structure, polytetrafluoroethylene coated roller, and covered with attractive stainless steel covers.
- Due to roller adjustment, Pani Puri, raw khakhara, samosa strip's and puries (in Indian cookery) a small, round, flat piece of unleavened bread, deep-fried) thickness size changed as per requirements.
- **Wide variety of products**

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- Various die rolls are easy-to-change and can be used to make pani puri, raw khakhara, samosa strip's, tortilla, nachos, fulla-falla, mc Donald sticks, sakrpara, mathi puri, mathri, ravioli, pierogi, etc
- **Multipurpose**
 - Different ingredients or additives can be added to the dough to make different flavor
- Easy to operate and clean
- Conveyor belts are completely removable for easy cleaning and maintenance.

Process of khichiya papad making machines

Boil the water. Add all the masalas (cumin seeds, ajwain seeds, sesame seeds, papad khar, chilli paste, Garlic, salt) to the boiling water. Allow to boil for suitable time. Pour the rice flour in boiling water. Stir well. Steam the dough by spreading the dough in a thali and then placing the thali on a stand in a large vessel filled with water. Bind to a dough after cooling down a little, when cool form put that dough in to the dough sheeting machine.

Dough Sheeter:

Sheeter consisting of a heavy- duty frame with gauging rollers driven by a motor with gearbox arrangement would be provided. The hopper would be of stainless steel with proper taper. The dough is smooth formed from the hopper in the form of a sheet and feed to the gauging rollers. The distance between the gauging rollers would be adjustable and this would depend on the desired thickness of the Pani Puri, khichiya papad, nachos, tortilla, mathri, mathi puri, raw khakhara. The rollers would be polytetrafluoroethylene (Teflon) coated (food-grade material). There would be an intermediate conveyor to feed the dough sheet to the cutting plant. The conveyor belt would be of food-grade material.

Rotary cutting unit:

A rotary cutting is would be fitted on a roller for smooth and accurate cutting Khichiya Papad as per the desired size. There would be a provision for shifting the generated Khichiya Papad scrap back to the hopper.

Technical details of khichiya papad making machines

Production capacity: 800 to 1000 numbers of 6" Khichiya Papad per hour if diameter will smaller then production will be higher (we can also supply with higher production capacity according to customer requirements.)

Power required: 1.h.p. Single phase/ three phase motor

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Pani puri making machines Size: 1920 mm (Length) 575 mm (width) 1275 mm (height)

Application of khichiya papad making machines

This pani puri making machine is also use for multipurpose also for Farshi papad , Raw chapatti, Farsi Puri, Mathi puri, Sakkarpara, chat Papadi, mathri, stick, samosha puri, Nachos, tortilla, etc. This is prepared from Maida, Pani Puri (Gol Gappa) Making Machine

Standard accessories of khichiya papad making machines

- 1 H.P. (0.75 KW) 4 pole 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 }.
- One number dies roll.

Extra accessories of khichiya papad making machines

- Dough kneader
- Extra die rolls
- Starters, main switch, ampere meter, capacitor for single phase electric motor.
- Suitable miniature circuit breaker as per is: 8828 with 3 meter cable & 3 pin top as per is: 1293 for single phase electric motors.