



Jas Enterprises
An ISO 9001:2008 Certified Company
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<http://www.jasenterprise.com> or <http://www.pulveriser.co.in> or <http://www.pulverizerindia.com>

Micro pulveriser

With a unique and reliable design, the micro series can pulverise salt, coffee, sugar, fresh fruits, vegetables, herbs, tobacco, cattle and poultry feeds and other food products in small quantity.

Our range of micro pulveriser is used for grinding different types of spices, salt, coffee, sugar, fresh fruits, vegetables, herbs, tobacco, cattle and poultry feeds and other food products. These pulverisers are widely demanded by clients and have superior characteristics that include:



Compact size dust free operation ideal for dry as well as wet-pulpy crushing highly effective as well as nonstop continuous crushing single pieces crushing chamber with no separate joints of fabrication for outlet increased production leading to faster return on the investments hardened & fully machines beaters no wastage of product causes no pollution.

Key features of micro pulveriser:

- Unique and reliable design
 - The micro series pulverisers are highly effective as well as nonstop continuous pulverizing process.
- Compact size
- Dust free operation
- Ideal for dry as well as wet-pulpy crushing
- Increased production leading to faster return on the investments
- Hardened & fully machined beaters thus less wears & tears.

Available models of micro pulveriser

Model	Tw-1	Tw-2
Chamber size	Diameter 6 inch x 3 inch	Diameter 8 inch x 2 inch
Diameter x width	Diameter 152mm x 75mm	Diameter 200 mm x 50 mm
Motor	1.5 H.P. (1.125 KW) 2 pole	1.5 H.P. (1.125 KW) 2 pole
Grinding speed	2800 R.P.M.	2800 R.P.M.



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Operating principle of micro pulveriser

The flow of material from the feeding hopper of micro pulveriser is regulating by means of a vertical adjustable slide to suit the load. Rotor with four beaters runs in anti-clockwise direction. The swinging beaters pass just beneath the ratchet teeth liner fitted inside the top half of the crushing chamber, leaving a gap of 3 to 4 mm between the liner teeth and the tips of the rotating beaters. This cuts the material caught between the liner teeth like a sword with a scissors action at a high speed of 2800 rotations per minute.

After the required size reduction, the material will pass through the screen fitted inside the lower discharge end of the grinding chamber. No sieving is required, as the appropriate size screen fitted will not allow coarser material to pass through. The air generated in the crushing chamber forces the powder to pass through the screen fitted at the bottom discharge end of the crushing chamber, into a cotton bag attached to the delivery trough below. The dust is collect through the attached balloon fitted on the discharge end. The top closed end of the balloon may suspend from the roof or a wall of the building. Every half an hour, the balloon should be tap to knock down the dust clogging the pores of the balloon thus releasing the pressure built-up. The dust falls in the bag below, and thus a dust free operation without wastage of product achieve. **(When crushing wet-pulpy materials, the balloon should not be use).**

Servicing guidelines of micro pulveriser

Open the cover of chamber all grinding parts clean with a brush in couple of minute and the pulveriser is ready for next grinding. If required, the grinding chamber can also be wash with water. Remove the cotton balloon and the screen, close the cover tightly and start the grinder. Now pour a bucket or two of water into the hopper. The grinding parts will be flushed with the water and cleaned. Continue running the machine for a few more minutes as the draft of the fresh air sucked into the grinder will dry it. When the beater worm out removing and reserved by removing the cur clip lock holding to the rotor pins. When both the edges are worm outs, they sharpened on an emery stone, to use as new. In addition, when completely warn out, replace the equal weight and refitted.

Standard accessories of micro pulveriser

- 1.5 H.P. (1.125 KW) 2 pole totally enclosed fan cooled single or three phase sq. Cage motor supplied with micro pulveriser {electricity (special power can be accommodated): 110/220/380/415 volts, 50hz , 1/3 phase }
- Suitable miniature circuit with 3 meter cable & 3 pin are supplied with micro pulveriser
- 1 number cotton balloon is supplied with micro pulveriser

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Developed and Managed by Jas Enterprises



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- A set of 6 numbers perforated round holes screen are supplied with the micro pulveriser.

Extra accessories of micro pulveriser

- Starters, main switch, ampere meter, capacitor for three phase
- Foundation bolts
- V belts
- All contacting parts stainless steel 304 / 316 can be accommodated

Application of micro pulveriser

Our range of micro pulveriser is used for grinding different types of spices, salt, coffee, sugar, fresh fruits, vegetables, herbs, tobacco, cattle and poultry feeds and other food products.

Construction of micro pulveriser

Micro pulveriser is made from cast iron body. Grinding chamber lined with serrated wear plates, which protects the body from wear and tear. Grinding done by a set of swinging four numbers inters changeable and reversible beater on a balanced rotor which is fitted on suitable electric motor's shaft. A screen classifier forms the lower half of the grinding chamber.