



Jas Enterprises

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Vermicelli making machine

Vermicelli (sevai) is a popular instant food product. It falls under the category of extruded product and is making from wheat flour. At times tapioca or soya bean or groundnut flour is also add. Thus, it is rich in proteins and liked by people from all lifestyles, irrespective of age. It is a snack food item and at times, it is use as a table enriches. With changing lifestyles, greater awareness about health and preference for instant food items have made vermicelli very popular and item of mass consumption.



Vermicelli is an extruded instant food product made from wheat flour. Other flours like groundnut, soya bean or tapioca are also mix with wheat flour to make it more nutritive. They are easily affordable, tasty and easy to make. This product make in many states of the country. Bureau of Indian standards has specified quality parameters in 1485:1976. Compliance's under the PFA act are mandatory. Urbanization has changed the lifestyles of not only urbanites but even of semi-urban and rural areas. This along with increase in the purchasing power of people has fuelled demand for many fast food or instant food items and vermicelli is one such product. With the addition of groundnut or soya bean or tapioca flour, it also becomes a nutritive product and thus even health conscious people prefer it. Thus vermicelli has, become a very popular instant food. Variety since last few years and its demand is steadily growing. There are some established brands but the market is very large and growing. A small-scale unit can compete with these brands in the local market on the price front because of low overheads, less transportation costs and reasonable advertisement budget. Proper and adequate placement of product and thrust on publicity at the point of sales would also be crucial.

Construction of vermicelli making machinery (sevai machine)

Body	Heavy duty mild steel fabricated body designed for easy to move , clean & for inspection
Gears	Alloy steel hardened spiral bevel gear
Warm	Special cast iron thick warm supplied with machine (on demand warm can supply with stainless steel 304 or brass) fitted with main shaft of vermicelli extruder.
Cooling system	Specially designed water circulating system for cold running.

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Drying Machine is supply with fan drying system. And not required any separate motor for system it.

Feeder Aluminum or stainless feeder vassal with proper taper thus not needs to press the vassal dough.

Key features of vermicelli making machinery (sevai machine)

- Vermicelli making machinery (sewai machine) machine is fitted with heavy duty mild steel fabricated structure
- Easy to operate, saving time and labor
 - Operator needs no experience, production is rapid. The thickness of vermicelli and size of finished products are adjustable.
- Cold running by water circulating system
- Advanced design and sanitary
 - Machine is easy to assemble, clean and maintain
- Special alloy spiral bevel gears minimize both friction and noise providing quiet operation.
- Uniform products, reasonable price, small size, easy maintenance
- Continuous product length: end numbers
- Unique and reliable design
 - The vermicelli (sewai) making machinery are highly effective as well as nonstop continuous vermicelli (sewai) making machinery making process

Process of vermicelli making machinery (sevai machine)

It is very well standardized and simple. Wheat and other flours in small quantity are mix with around 25% to 30% of water in a mixer for about half an hour and dough is prepared. It can prepare with help either dough mixer this machine would consist of heavy-duty stainless steel body with multi-purpose arms. Heavy-duty gears are providing to take the full load and to avoid damage to the mixer arms) or by hand. This dough is passing through extruder and long rods of vermicelli come out from the extruder with fitted die 0.5 mm to 1.6 mm, which are cuts into the desire length and then placed in the tray drier for drying. Drying temperature is around 55-65 c and time required is 4.5 to 5 hours. Darien piece are weighing and packed in attractively printed polythene bag. The weight and process loss is around 10%.

Available models of vermicelli making machinery (sevai machine)

Model no.	Required motor	Approximate production capacity
Tw-777	1.5 H.P.(1.13 kw)	5 to 6 kg. Per hour

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Tw-778	2 H.P.(1.5 kw)	10 to 12 kg per hour
Tw-779	5 H.P.(3.75 kw)	35 to 40 kg per hour
Tw-7710	7.5 H.P.(5.625 kw)	50 to 55 kg
Tw-7711	10 H.P.(7.5 kw)	100 to 110 kg per hour

Standard accessories of vermicelli making machinery (sevai machine)

- Motor pulley
- Adjustable rail for fixing the motors.
- 2 numbers of different taper round holes brass die.

Extra accessories of vermicelli making machinery (sevai machine)

- Dough kneader.
- Tray dryer
- Steamer
- Extra taper round holes die for different diameter size vermicelli die
- Suitable 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}.
- Starters, main switch, ampere meter, capacitor for three 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.
- V belts

