



Jas Enterprises
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<http://www.jasenterprise.com> or <http://www.pulveriser.co.in> or <http://www.pulverizerindia.com>

Wet pulveriser

We have for our client commercial wet grinding pulveriser that has fully machined & balanced beaters. These commercial wet grinding pulveriser are popular for continuous crushing and suitable for wet-pulpy. Offered in compact size commercial wet grinding pulveriser do not require too much space. Our commercial wet grinding pulverisers are used for grinding different types of product like tomato, fresh ginger, onion, garlic, sugar, fresh fruits, vegetables, beetle nuts, leaves, wet rice, wet pulses, wet dal, and allied food production.



Key features of wet pulveriser

- Unique and reliable design
 - The wet series pulverisers are highly effective as well as nonstop continuous pulverising process.
- All contacting parts are aluminum & stainless steel no corrosion hazards
- Dry & wet pulverizer is not required any v belts thus less friction losses.
- Increased production leading to faster return on the investments
- All rotating parts are dynamical balanced for less vibration & higher performances.
- Low temperature grinding technology thus the original ingredient cannot destroy.

Operations of wet pulveriser

The flow of material from the feeding hopper is regulating by means of side handle easily to suit the load. Rotor runs in anti-clockwise direction. The beaters pass just beneath the ratchet teeth liner fitted inside the top half of the crushing chamber, leaving a gap of 3 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 2880 r.p.m. 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 filter attached to the delivery trough below. (when crushing wet-pulpy materials, the balloon should not be use)



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Servicing guidelines of wet grinding pulveriser

Open the cover of chamber all grinding parts cleaned with a brush in couple of minute and the pulveriser is ready for next crushing. 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. The beater when worm out removed and reserved by removing the cur clip lock holding to the rotor pins. When both the edges are worm out, they sharpened on an emery stone, to be use as new. In addition, when completely warn out, replaced the equal weight and refitted.

Application of wet pulveriser

Wet grinding pulveriser are exclusively meant for the grinding of wet dal (pulses) for dal vada, tomato, wet & dry chili, onion, almonds, cashew, ginger, garlic, and many more...

Constructing of wet pulveriser

Wet pulveriser made from heavy duty mild steel fabricated body. Aluminum grinding chamber lined with serrated wear stainless steel plate, which protects the body from wear and tear. Grinding is done by a set of fixed better on a balanced rotor. A screen classifier forms the lower half of the grinding chamber.

Standard accessories of wet pulveriser

- Four numbers of screens
- Suitable three phase or single phase sq. Cage motor {electricity (special power can be accommodated): 110/220/380/415 volts, 50 hz, 1/3 phase}.
- Three meter cable suitable miniature circuit breaker as per is: 8828 with 3 meter cable & 3 pin top as per is: 1293 for single phase electric motors.
- Starters, main switch, ampere meter, capacitor for three phase electric motor.

The different specifications of our wet pulveriser include

Model no	Jas 1102	Jas 1103
Chamber size in inch	Ø 8 x 4 width	Ø 8 x 8 width
Chamber size in mm	Ø 200 x 100 width	Ø 200 x 200 width
Motor h.p.(kw)	1 h.p. (0.75 kw) 2 pole	2 h.p. (1.50 kw) 2 pole
Rpm	2800	2800
Size of machine approximate	56 x 32 x 77 cm 46 kilogram	62 x 32x 77 cm 65 kilogram