

Gas Heating Chain Plate Tea Drying Machine

DL-6CHL-RQ User Manual



Note:

In order to reduce the degree of injury, please be sure to read this instruction manual carefully before using this machine.

Please follow the instructions in this manual.

The manufacturer reserves the right to change specifications without notice.

Quanzhou Deli Agroforestial Machinery Co.,Ltd

Dear Customer:

Thank you for choosing the "**Deli Assistant**" brand tea machinery equipment, our products will become a good helper for your tea.

Before using this product, please read the "Instruction Manual" carefully to understand the structure and performance of the machine, master the use, maintenance, maintenance and troubleshooting methods to ensure that you can complete the task efficiently.

The manual is an integral part of the machine. The new machine or the supplier of the second mobile phone should save the relevant documents to prove that the manual is provided to the user at the same time as the machine. Caveat! Rules and other safety regulations and rules to prevent accidents must be observed at all times. The manufacturer is not responsible for the loss of machine reliability, machine damage or personal injury caused by the product mentioned in the instructions for use of the machine.

- Please pay attention to warning signs



- Must be firmly grounded



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1. Features and application

The dryers of this series use hot air as the drying medium to continuously contact with the wet materials, so that the heat energy of the moisture in the wet materials is diffused, vaporized and evaporated, and the drying purpose is achieved, and the dry materials meeting certain requirements are obtained.

This product can be used for the initial and refined baking of red and green tea. It can be used as a baking machine for Chinese herbal medicines, aquatic products and other agricultural and sideline products.

2. Main parameter

Model	6CHL-RQ10	6CHL-RQ16	6CHL-RQ20	6CHL-RQ24	6CHL-RQ30	
Size	4400×2020× 2540 mm	4260×2120× 2230 mm	4640×2120×2 230 mm	5260×2120×2 230 mm	6050×2120×2 230 mm	
Voltage	220V/380V	220/50V/Hz	220V/380V	220/50V/Hz	220V/380V	
Drying area	10 m ²	16 m ²	20 m ²	24 m ²	30 m ²	
Drying plate later	6	6	6	6	8	
Drying time	8-90 min	8-90 min	8-90 min	8-90 min	8-90 min	
Heating element	Gas burner	Gas burner	Gas burner	Gas burner	Gas burner	
Fuel	Gas	Gas	Gas	Gas	Gas	
Fan motor	Power	1.5 kw	1.8 KW	2.2 KW	2.2 KW	3 KW
	Speed	1400 rpm	1400 rpm	1400 rpm	1400 rpm	1400 rpm
	Voltage	220 V	220 V	220 V	220 V	220 V
Drive motor	Power	1.5 kw	1.5 KW	1.5 KW	1.5 KW	2.2 KW
	Speed	1400 rpm	1400 rpm	1400 rpm	1400 rpm	1400 rpm
	Voltage	220 V	220 V	220 V	220 V	220 V
Feed motor	Power	0.55 kw	0.55 kw	0.55 kw	0.55 kw	0.55 kw
	Speed	1400 rpm	1400 rpm	1400 rpm	1400 rpm	1400 rpm
	Voltage	220 V	220 V	220 V	220 V	220 V
Moisture content of wet tea	≈ 50%	≈ 50%	≈ 50%	≈ 50%	≈ 50%	
Moisture content of dried tea	≤5%	≤5%	≤5%	≤5%	≤5%	
Weight loss per m ² per hour	2 kg	2.3 kg	2.5 kg	2.7 kg	3 kg	
Capacity for wet tea	42 kg	90 kg	105 kg	140 kg	190 kg	
Capacity for dried tea	22 kg	50 kg	55 kg	75 kg	100 kg	

3. Working principle and structure overview

- (1) According to the principle of heat exchange, the hot air heated by the air preheating device is sent to the oven and the conveying device, and exchanged with the wet materials stacked on the drying plate to fully evaporate and vaporize the water to achieve the purpose of drying.
- (2) The machine consists of a drying chamber, a gearbox unit and an upper leaf conveyor.

3.1 Drying room

- (1) The drying room is provided with baking plates in circulation. The power is transmitted from the shifting device. The running speed of each group of drying plates could be set according to the drying situation to meet the material drying law, and the leakage can be automatically and continuously eliminated. At the end of the drying chamber, the air supply device is connected to the rear end of the drying chamber, and the air is fed in two layers. The air volume of each layer can be adjusted. The bottom is provided with a collecting device, and the baked material is discharged from the lower material.
- (2) The drying room wall panel adopts a sandwich layer, the heat preservation performance is good, and the front and back doors are observed to facilitate maintenance.

3.2 Conveyor

The conveying device is inclined at an angle of 30° to the ground. The front side is provided with a wet material loading table. The height of the working table is 700-850 mm from the ground. The front part is provided with a averaging device for adjusting material distribution, and the bottom is provided with a movable door. In time, the accumulated materials in the air duct are excluded from the machine, and the conveying device and the uppermost baking sheet of the drying chamber are connected into a cycle, and the hot air is taken into the conveying device through the drying chamber.

4. Use adjustment and maintenance

4.1 Use adjustment

- (1) After the machine is installed, it is necessary to do a cleaning work, wipe off the anti-rust grease on the surface of each layer of baking plate, remove the dirt and dirt, so that it does not affect the machine running pollutants.
- (2) Check the running direction of the deceleration shifting device, confirm that the output sprocket is turning correctly, and then set the chain, and adjust the center distance of the chain to make the chain tight.
- (3) Check whether the baking plates of each layer are in the correct turning direction, and there is no reverse phenomenon. Check whether the drying chain of the drying plate and the traction chain of the collector are in normal tightness.
- (4) Check and adjust the connection screws of each part, the tightening of the screws, check and adjust each compression sprocket to make it in the normal working position.
- (5) Add lubricant (fat) according to the requirements of the figure.
- (6) Complete the above preparations, confirm that the machine is normal, perform test run, and observe whether there is any abnormality, and confirm that it is correct before it can be put into use.

4.2 Maintenance

- (1) When the machine is running, always check the connection bolts of various parts, the screw fastening condition, and the working condition of the chain tightening and pressing rotation, and adjust it at any time.
- (2) If abnormal vibration, vibration and noise occur during operation, stop the machine immediately, find out the cause and eliminate it. For common defects and troubleshooting methods.
- (3) During its operation, the bearing temperature of each transmission component of the fan and transmission shall be checked frequently. The temperature rise of the motor shall not exceed the specified value. The temperature rise of the rolling bearing shall not exceed 50 °C, and the maximum shall not exceed 90 °C.
- (4) Always check and supplement the lubricating oil (fat) of each lubrication point.
- (5) Regularly check the working condition of fragile parts and transmission parts, and repair or replace them in time.

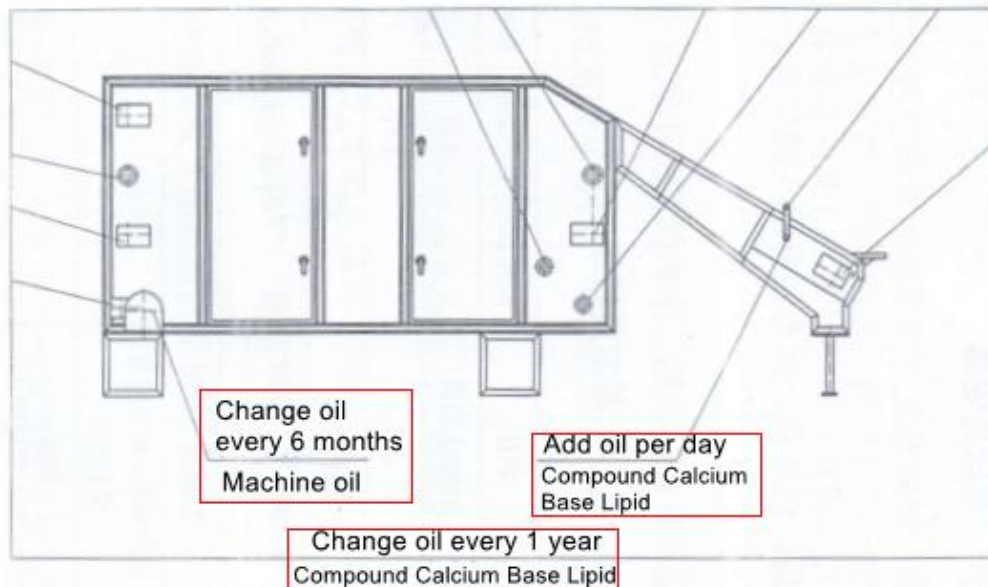
5. Lifting and installation

The dryer is sent to the user after packaging. Note that the package cannot be inverted or tilted, and the package is marked with the correct position for lifting for safe lifting.

Installation:

- 1) Please install the main body of the dryer on a level ground;
- 2) Please use the copper wire of more than 4 square meters in the world for the power supply line; use the air switch of more than 63Ay;
- 3) The installation position of the mailbox should be higher than the horizontal position of the burner;
- 4) Please be sure to discharge the chimney pipe to the outside, so as not to be abandoned indoors, causing air pollution and poisoning in severe cases;
- 5) A ventilator must be installed indoors; in order to discharge the humid air in the room.

7. Add Lubricating Oil



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