

# Tea Fermentation Machine DL-6CFJ-Series USER'S 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.

Dear Customer:

Thank you for using 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.

• Please read the "Instruction Manual" carefully



• Attention warning sign and working voltage



• Be sure to be firmly grounded



• Attention to mechanical injury



• Please pay attention to safety protection



• Pay attention to prevent burn



## Contents

1.Usage and features.....	4
2. Parameters.....	4
3. Maintenance and maintenance.....	5
4. Safety precautions.....	5
5. Usage method.....	6
Quanzhou Deli Agroforestry Machine Co.,Ltd.....	6

## **1. Usage and features**

### **1.1 Usage**

This product is specially designed for the fermentation of black tea and is an ideal equipment for black tea fermentation.

### **1.2 Features**

- (1) Adopt high-precision instruments to ensure accurate control of temperature and humidity in the fermentation room, and provide a good temperature and humidity environment for the fermentation process.
- (2) Fully automatic control system, saving time and effort.
- (3) The use of drawer space design to maximize space utilization, and then optimize the design of the air flow channel to ensure the oxygen supply throughout the fermentation process.
- (4) The internal air circulation device is adopted to ensure the equalization of temperature and humidity at any local position in the fermentation space, and solve the problem of incomplete corner fermentation.

## 2. Parameters

Model	DL-6CFJ-30	DL-6CFJ-60	DL-6CFJ-80	DL-6CFJ-120
Size	960×775×160 0 mm	1130×1100×2 040 mm	1570×950×210 0 mm	1870×1100×204 0 mm
Voltage	220/50 V/Hz	220/50 V/Hz	220/50 V/Hz	220/50 V/Hz
Heating mode	Heating wire	Heating wire	Heating wire	Heating wire
Heating power	3.3 KW	6.0 KW	6.0 KW	6.0 KW
Heating group	1 Group	1 Group	1 Group	1 Group
Fan motor	Power	60 W	85 W	85 W
	Speed	2200 rpm	2200 rpm	2200 rpm
	Voltage	220 V	220 V	220 V
Tray size	580×420×100 mm	720×520×100 mm	580×420×100 mm	720×520×100 mm
Tray quantity	5 pcs	14 pcs	32 pcs	32 pcs
Tray layers	7	7	2x8	2x8
Efficiency	150 kg/time	150 kg/time	250 kg/time	350 kg/time

## 3. Maintenance and maintenance

- (1) Keep the fermentation machine clean and tidy. Do not pile up debris, heavy objects, etc. on the machine;
- (2) Do not put heavy objects in the drawer to avoid damaging the screen;
- (3) Do not inject turbid, alkaline or oily water into the water tank (such as water with detergent, soap, cooking oil, etc.). Such water will affect the humidification effect and will also damage the machine;
- (4) When the machine does not run long, please drain the water in the water tank and heat it for 10 minutes to dry the inside of the machine as much as possible. The door can also be opened to allow overall ventilation;
- (5) Cleaning of the atomizer:
- (6) Turn off the machine's main power switch, close the water inlet valve, open the drain valve and drain the water in the water tank, then take the heat

box out and set it aside, then remove the top cover. Drop the special detergent for scale into each vibrator on the atomizing head. After 30 minutes of static foaming, wipe the water tank and vibrator with a clean soft brush or towel, then rinse it with clean water for several times. During the brushing process, do not damage the parts in the water tank. After cleaning, drain the water in the water tank;

- (7) Check the electrical components regularly. If you find that the contact is bad or damaged, you should repair it in time.

## 4. Safety precautions

- (1) When the external water supply pressure is insufficient, stop running, or connect the pressurized water pump so that the water supply pressure is within the range of 0.1~0.3MPa;
- (2) The treated water such as softened water, purified water, and mineral water must be cleaned once a month; if tap water is used, it must be cleaned once a week;
- (3) The temperature of the injected water shall not exceed 35 °C;
- (4) When the machine is running, do not move the motive to avoid affecting the work of the atomizing head;
- (5) Underage children and people after drinking, those who are sick or allergic to high humidity are strictly prohibited from approaching the working machine or directly operating the machine to avoid accidents;
- (6) This machine is used for general fermentation process. The experimental value is 40 °C, 100% RH. If your fermentation environment is above this, please contact the factory, you can customize the machine you need according to your needs.

## 5. Usage method



- ① Turn on the power
- ② Choose heating to AUTO
- ③ Choose humid to AUTO
- ④ Set the time to 4 Hours
- ⑤ Set the temperature to 35 °C
- ⑥ Set the humidity to 90%
- ⑦ Press green botton (开)
- ⑧ The above data is our suggested data, you can adjust it according to your own experience

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