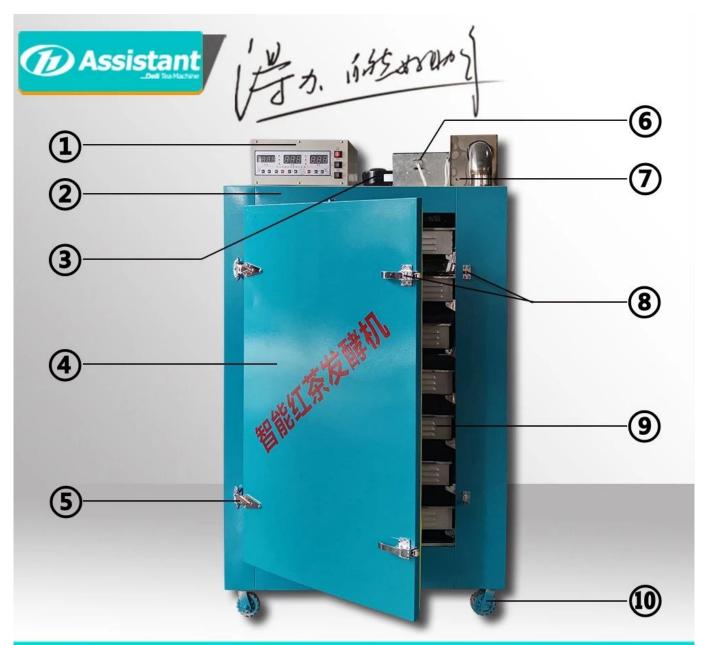
DESCRIPTION

Black tea is the fully fermented tea, the most important part of the producton process is fermentation. Fermentation is to make the grass smell in the tea disapper. The substances inside the black tea are in full contact with the air. Under suitable conditions of temperature and humidity, the polyphenol compounds in the tea are fermented and oxidized to form theaflavins, thearubins, etc. And let the black tea emit a unique aroma.

Normally, the fermentation time of black tea should not be too long. Because during drying, the tea will continue to ferment during the temperature increase phase.

EXPLODED VIEW



Website: <u>delijx.com</u> Email: <u>info@delijx.com</u> WhatsApp/ WeChat/ Tel: 0086-18120033767

2	Machine Body	7	Atomization Water Tank		
3	Blower Motor	8	Handle & Hook		
4	Door	9	Ferment Tray		
5	Hinge	10	Wheels		

ADVANTAGE

- 1. Layered humidification, more even fermentation.
- 2. The inner tank and trays are designed with stainless steel, which is clean and hygienic.
- 3. Integrated microcomputer control system, temperature and humidity can be intelligently controlled.
- 4. The high-frequency ultrasonic atomizer can atomize the water into very small droplets, which can enter the tea and improve the uniformity of fermentation.

APPLICATION

<u>Tea Fermentation Cabinet</u> is suitable for processing black / green / oolong / white / dark / herbal tea, the following is the working time required for the above tea production.

Type Of Tea	Working Time		
Black Tea	2-6 Hours		
Dark Tea	12-24 Hours		
Herbal Tea	2-6 Hours		

The above data is for reference only, and the specific processing time shall be determined according to the actual situation.

SPECIFICATION

Tea Fermentation Cabinet specification list:

Мо	del	DL-6CFJ-60		
Si	ze	1130×1100×2040 mm		
Volt	tage	220V 50Hz		
Heating	g mode	Heating wire		
Heating	g power	6.0 KW		
Heating	g group	1 Group		
Гол	Power	85 W		
Fan motor	Speed	2200 rpm		
ITIOLOI	Voltage	220 V		
Tray	size	720×520×100 mm		
Tray q	uantity	14 pcs		

Tray layers	7
Efficiency	150 kg/time

Specification of all of <u>Tea Fermentation Cabinet</u>.

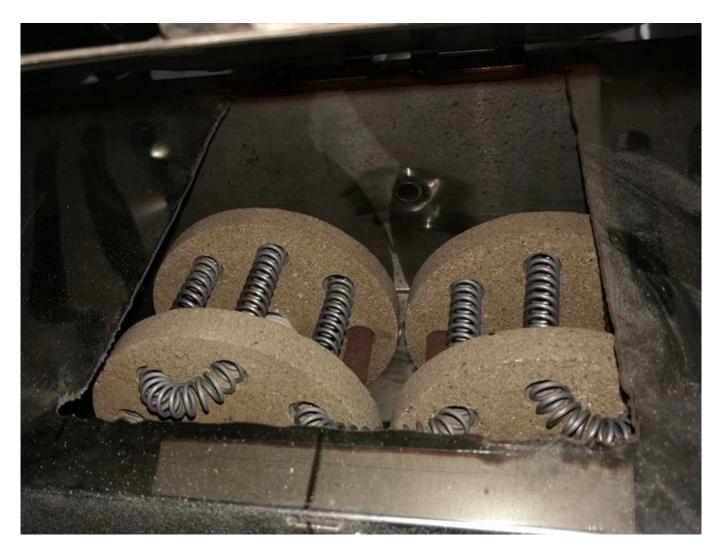
Model	6CFJ-20	6CFJ-60	6CFJ-80	6CFJ-120
Tray Quantity	5pcs	16pcs	32pcs	32pcs
Voltage	220V	220V	220V	380V
Power	3 kw	6 kw	6 kw	9 kw
Capacity	60 kg	150 kg	250 kg	350 kg

If you have special need, it can be customized according to the needs of customers.

DETAILS



The water tank with atomizer is installed on the top, and the atomized water mist naturally fills the inside of the tea fermentation machine, and the fermentation is more uniform.



Using a durable electric heating wire with a diameter of 1mm and a high-temperature resistant polymer insulation cake, the service life of the heating wire is increased by 40% compared with other companies.



The solenoid valve design ensures that the water in the tank is kept at the best atomization height.



The door is lined with high-temperature resistant elastic rubber strips, which can seal the door of the machine to prevent hot air and water mist from escaping.

PHOTOS



Tea Fermentation Machine

DL-6CFJ-60

Voltage: 220V 50HZ

Power: 3 kw

Tray Layer: 7 Layers

Tray Number: 14 pcs

For Black/Dark Tea

150 kg per batch **Inside Stainless Steel** Tray Size: 72*52*10 cm

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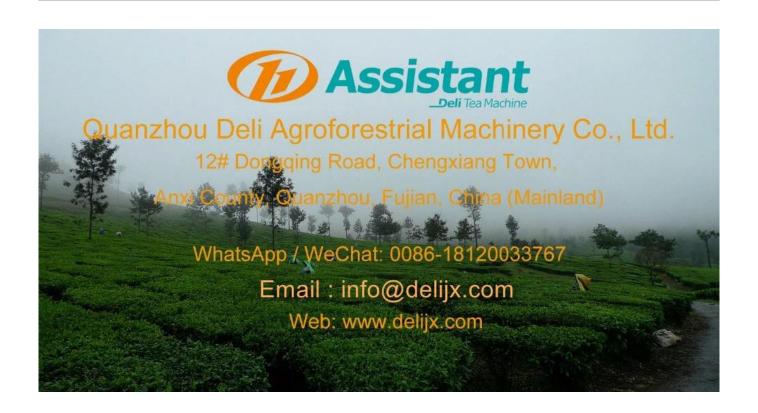


CONTACT

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