

## DESCRIPTION

The [gas heating chain plate tea drying machine](#) is suitable for continuous line tea production, which greatly saves labor costs. It uses high-quality diesel burners and high-efficiency heat exchange devices, with small heat loss and fast machine heating. With three high-power high-air-flow motors, It can quickly exhaust the hot and humid air inside the machine, and it also has a hot air circulation device, which can effectively reduce the temperature change inside the machine and greatly save fuel costs.

The machine can adjust the air volume and drying time for different tea production, ensure that the tea is completely dried. And optimize the internal structure, low noise, when the material is dropped, the smallest damage to the tea. Make sure that the good color of the tea, good flavor, high quality.

This machine can not only dry tea but also various foods such as fruits, vegetables, meat, seafood, etc. Supports custom stainless steel styles and custom machine sizes as needed.

## ADVANTAGE

1. The gas burner imported from Japan is used with precise computer program control to ensure that the fuel is fully burned, achieving the highest thermal efficiency, energy saving and environmental protection;
2. Using the latest hot gas recovery technology, mechanical heating fast, heat loss is small;
3. Using the latest CNC punching technology, the mesh is flat, the air permeability is good, the water vapor transmission speed is fast, the water in the tank does not accumulate, ensuring that the color of the drying material is more fresh green;
4. The whole machine is strong, the appearance is generous, the lines are tough, the new ultra-low hopper design, stable and practical, easy to dump, high work efficiency; at the same time with high-quality parts, new microcomputer automatic control, easy to operate, stable quality It saves time and effort, and is the ideal machine for drying your materials.

## APPLICATION

KEYWORDS 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	10-30 Minutes
Green Tea	10-30 Minutes
White Tea	10-30 Minutes

Oolong Tea	10-30 Minutes
Herbal Tea	10-30 Minutes

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

## SPECIFICATION

[Gas Heating Chain Plate Continuous Dryer](#) specification list:



**Assistant**  
...Deli Tea Machine

*1. 功率 15500W*

# Chain Plate Tea Dryer

## DL-6CHL-RQ10

**LPG / LNG Heating**  
**Drying Area : 10m<sup>2</sup>**  
**For All Kind Tea**

**Wet Tea : 120 kg/h**  
**Dried Tea : 70 kg/h**

**L:420cm W:212cm H:223cm**

Website: [delijx.com](http://delijx.com) Email: [info@delijx.com](mailto:info@delijx.com)  
WhatsApp/ WeChat/ Tel: 0086-18120033767

Model	DL-6CHL-RQ10
Size	4400×2120×2230 mm
Voltage	220V / 380V

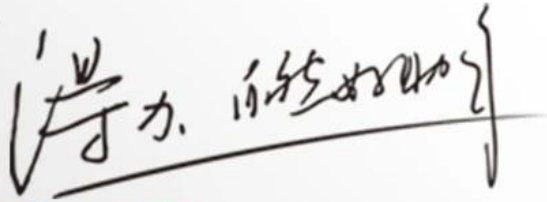
Drying area		10 m <sup>2</sup>
Drying plate later		6
Drying time		8-90 minutes
Heating element		Gas burner
Fuel		Gas / Propane
Fan motor	Power	1.5 KW
	Speed	1400 rpm
	Voltage	220 V
Drive motor	Power	1.5 KW
	Speed	1400 rpm
	Voltage	220 V
Feed motor	Power	0.55 kw
	Speed	1400 rpm
	Voltage	220 V
Moisture content of wet tea		≈ 50%
Moisture content of dried tea		≤5%
Weight loss per m <sup>2</sup> per hour		2 kg
Capacity for wet tea		42 kg/h
Capacity for dried tea		22 kg/h

Specification of all of [Gas Heating Chain Plate Continuous Dryer](#).

Model	Drying Area	Capacity (Wet Tea)	Output (Dried Tea)
6CHL-RQ10	10 m <sup>2</sup>	42 kg/h	22 kg/h
6CHL-RQ16	16 m <sup>2</sup>	90 kg/h	50 kg/h
6CHL-RQ20	20 m <sup>2</sup>	105 kg/h	55 kg/h
6CHL-RQ24	24 m <sup>2</sup>	1400 kg/h	75 kg/h
6CHL-RQ30	30 m <sup>2</sup>	190 kg/h	100 kg/h
6CHL-RQ32	32 m <sup>2</sup>	210 kg/h	110 kg/h
6CHL-RQ40	40 m <sup>2</sup>	295 kg/h	155 kg/h
6CHL-RQ50	50 m <sup>2</sup>	420 kg/h	220 kg/h
6CHL-RQ60	60 m <sup>2</sup>	570 kg/h	300 kg/h

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

## PHOTOS



**LPG / LNG Heating**  
**Drying Area : 10m<sup>2</sup>**  
**For All Kind Tea**



Wet Tea : 120 kg/h  
Dried Tea : 70 kg/h

**L:420cm W:212cm H:223cm**

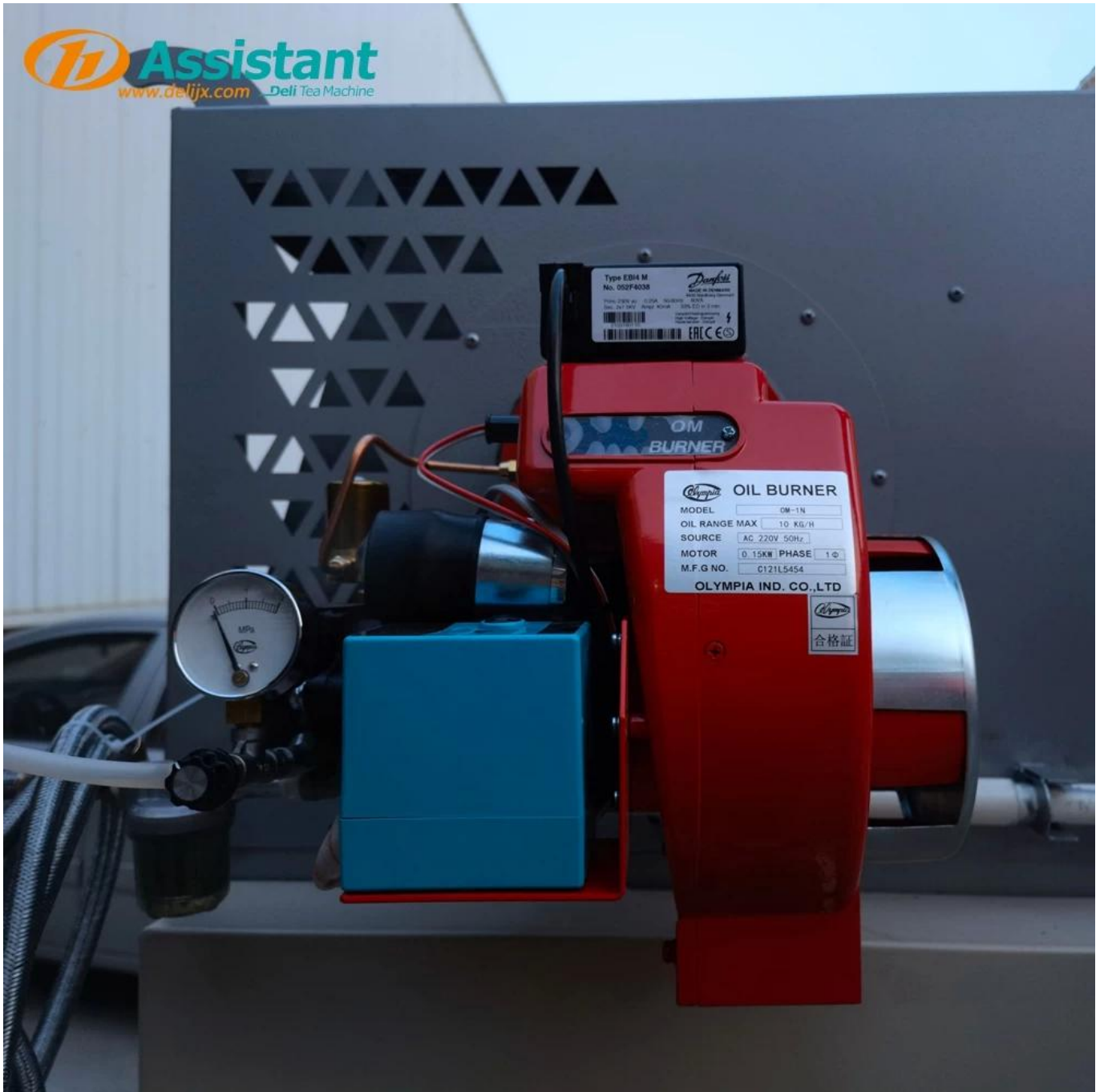
Website: [delijx.com](http://delijx.com) Email: [info@delijx.com](mailto:info@delijx.com)  
WhatsApp/ WeChat/ Tel: 0086-18120033767







**Rear air intakes are pre-heated to save fuel.**



Japanese original Olympia burner.



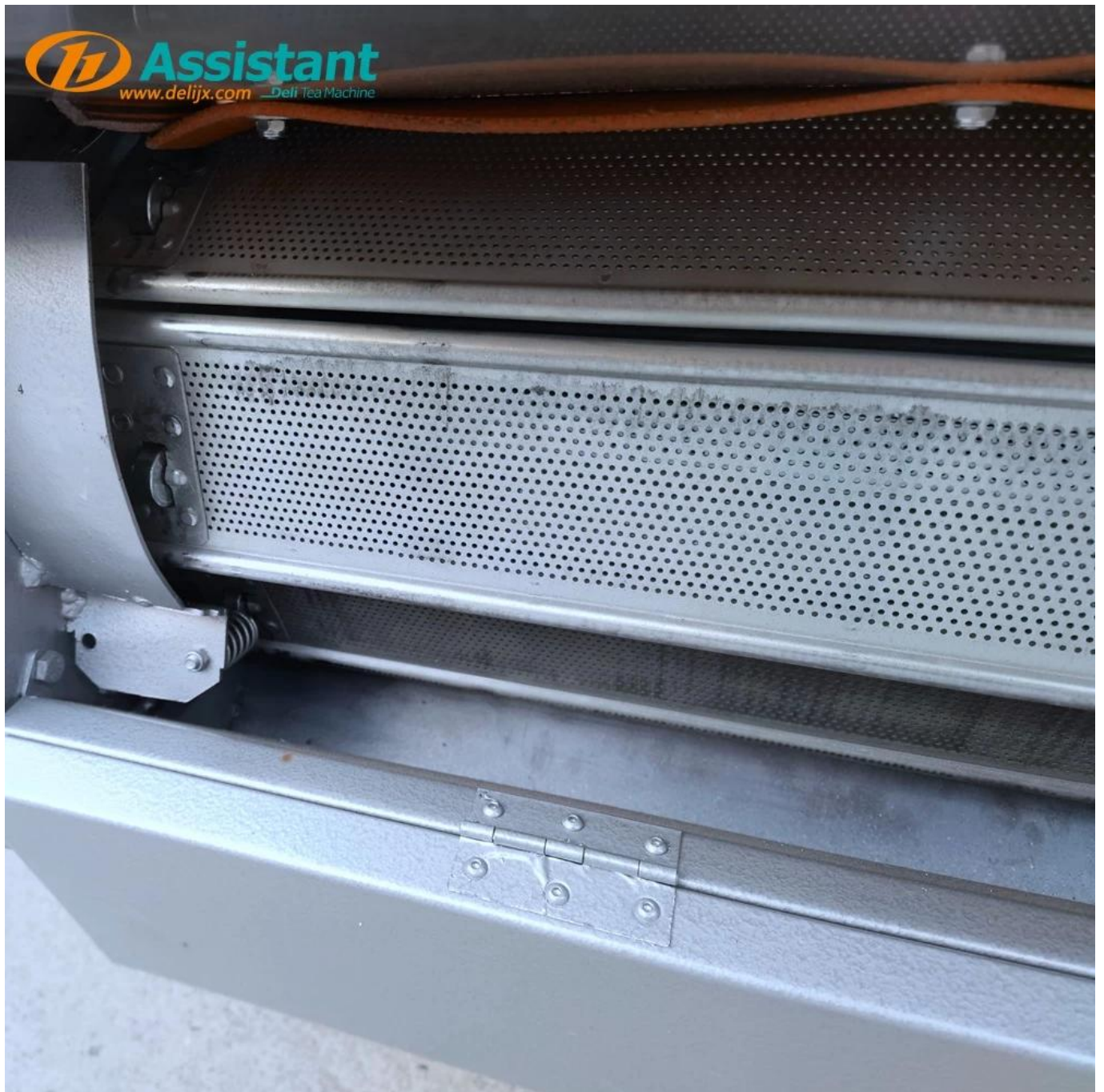


**With a transparent observation window, you can observe the internal tea status at any time.**





**The front dust collecting tray is added, and the tea powder can be cleaned by directly pulling out the tray, which is clean and hygienic.**



**Stainless steel chain plate, food grade material.**





**Fully integrated control box, easy and fast to use.**

## CONTACT

**If you are interested in this product, please contact us to get the price.**



↑ ↑ **Click the icon to get the latest price directly** ↑ ↑