DESCRIPTION

This gas heating orthodox tea dryer has 16 sieve trays, the diameter of each tray is 120cm, total drying area of 18m². It can process 55-90 kg of wet tea per time.

Intelligent gas and electric dual-heating rotary dryer adopts a new generation of intelligent integrated control panel. Gas heating allows the internal temperature of the machine to rise rapidly and quickly reach the drying conditions. Temperature-controlled, the air is even, lower noise, the tea loses water smoothly.

The rotary drying design and unique air duct design are used to ensure the uniformity of drying of each layer. With high-strength electric heating wire, high-sealing sealing tape and a new generation of new environmentally friendly insulation materials, less internal temperature loss. More energy-saving and environmental friendly is the necessary equipment for the production of various high grade tea.

According to our calculations, it takes only 5 minutes to rise from 30 degrees temperature to 120 degrees temperature. Compared with traditional dryers, the temperature rises rapidly, fuel consumption is less, and the cost is 25% lower than that of traditional electric heating dryers!

This machine can not only dry tea but also various foods such as fruits, vegetables, meat, seafood, etc.

ADVANTAGE

- 1. Turbine air-intake structure, the air volume is large enough to take away more humid and hot air, and the tea drying speed is increased by 30%;
- 2. Dual temperature control design, automatically cut off the power when the temperature exceeds the limit, to prevent the excessive temperature from damaging the tea;
- 3. Double-door type tea drying machine, the first in the industry to adopt the container door buckle structure, which is more convenient to open and close the door, durable, and better sealed:
- 4. The machine with strong exhaust air has a quick moisture exhaust outlet, and the air outlet is opened at the beginning of drying to allow moisture to be discharged faster and improve production efficiency.

APPLICATION

Gas Heating Tea Dryer Machine 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 | Temperature | Working Time | |
|-------------|------------------------|---------------|--|
| Black Tea | 80-120°C 20-60 Minutes | | |
| Green Tea | 80-120°C | 20-60 Minutes | |
| White Tea | 80-120°C | 20-60 Minutes | |
| Oolong Tea | 80-120°C | 20-60 Minutes | |
| Herbal Tea | 80-120°C | 20-60 Minutes | |

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

SPECIFICATION

<u>Double-door Gas Heating Tea Dryer Machine</u> specification list:

| Мо | del | DL-6CHZ-Q18 | | |
|-------------------------|---------------|-----------------------|--|--|
| Dimestion | | 1430×1630×2790 mm | | |
| Voltage | | 380/50 V/Hz | | |
| Gas heating type | | Natural gas | | |
| Electric heating type | | Electric heating wire | | |
| Electric heating power | | 15 KW | | |
| Electric heating group | | 3 Group | | |
| Fan motor | Power | 0.55 KW | | |
| | Speed | 1400 rpm | | |
| | Rated voltage | 220 V | | |
| Pallet rotary motor | Power | 40 W | | |
| | Speed | 1250 rpm | | |
| | Rated voltage | 220 V | | |
| Pallet rotary speed | | 6 rpm | | |
| Pallet type | | Round | | |
| Drying pallet diameter | | 110 cm | | |
| Effective drying area | | 14.5 m2 | | |
| Number of drying pallet | | 16 | | |
| Capacity per batch | | 55-90 kg/batch | | |

Specification of all of Orthodox Tea Dryer Machine.

| Model | 6CHZ-2 | 6CHZ-5 | 6CHZ-9 | 6CHZ-14 | 6CHZ-34 |
|----------------|------------------|------------------|------------------|-------------------|------------|
| Trays Quantity | 10 pcs | 14 pcs | 16 pcs | 16 pcs | 36 pcs |
| Trays Diameter | 50 cm | 70 cm | 90 cm | 110 cm | 110 cm |
| Drying Area | 2 m ² | 5 m ² | 9 m ² | 14 m ² | 34 m² |
| Capacity | 6-8 kg | 15-20 kg | 27-36 kg | 42-56 kg | 102-136 kg |

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

PHOTOS



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









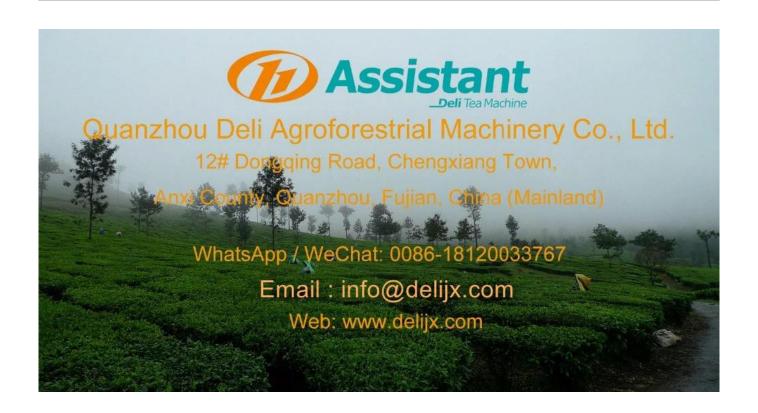


CONTACT

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



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



↓ ↓ You can also leave your contact information at the bottom. We usually contact you in about 10 minutes ↓ ↓