

For the tea equipment recommended on this page, the water content of fresh tea leaf is 75% and that of dry tea is 5%.

According to our local tea production data, 4kg wet tea leaf produces 1kg dry tea.

	Mositure Content (%)	Total Weight (kg)
Orginal	≈ 75	≈ 10
After Withering	≈ 70	≈ 8.5
After Fixing	≈ 60	≈ 6.5
After Rolling	≈ 60	≈ 6.5
After Drying	≤ 5	≤ 2.6

The above data are from our local tea production data, and there may be deviations in tea production in different regions.

1. Withering

Because the freshly picked tea leaves have more moisture and the grass smell is heavier, they need to be placed in a cool and ventilated room for withering. After withering, the water content of the tea leaves is reduced, the leaves become soft, and the grassy smell disappears. and the aroma of the tea leaves is revealed, which is conducive to subsequent processing, such as fixation, twisting, fermentation, etc. The color, taste, and quality of the green tea are made are better than tea without withering.

We recommend use 5 pcs DL-TQJ-20 tea withering rack's bamboo trays, capacity 2.5kg per tray, for 10kg tea leaf need 5 pcs, working time about 1-2 hours.



Tea Wither Rack

DL-TQJ-20

Layers : 20 Layers
Diameter : 118 cm
Materials : Bamboo
For All Kinds Tea



Capacity 2.5 kg per tray
Capacity 50 kg per rack
Natural Bamboo Products **L:125cm W:125cm H:240cm**

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

With 20pcs Bamboo Pallets Tea Natural Wither Rack DL-TQJ-20

Recommended Working Data	
Temp	Room Temperature
Time	1-2 Hours
Capacity	2.5 kg per tray

The moisture content after withering step will drop to 70%, total weight of tea leaf about 8.5kg.

2. Fixing

The step of fixation is mainly used for the production of various unfermented or semi-fermented teas. The activity of the enzyme in the fresh leaves is reduced by high temperature, the tea polyphenols in the fresh leaves are stopped for oxidative fermentation, and the odor of the grass is removed, the aroma of the tea leaves is excited, and the moisture in the fresh leaves is evaporated. The fresh leaves become softer, which is conducive to the subsequent rolling process, and the tea leaves are not easily damaged.

We recommend use 1 set DL-6CSTCG-60B hand roasting tea fixation pot, capacity 1.5kg per batch, for 8.5kg tea leaf need 1 set, working time about 1 hours.



Assistant
...Best Tea Machine

Hand Roasting Pot
DL-6CSTCG-60B

Voltage : 220V
Pot Diameter : 60 cm
Heating Power : 2.5 kw
For Green/Oolong Tea

Electric Wire Heating
Capacity 1.5 kg / batch
Temperature Adjustable

L:77cm W:70cm H:78cm

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Electric Heating Type Hand Roasting Pan With Stainless Steel Table DL-6CSTCG-60B

Recommended Working Data

Temperature	250°C - 320°C
Time	5-7 Minutes
Working Type	Manual
Capacity	1.5 kg per batch

The moisture content after withering step will drop to 60%, total weight of tea leaf about 6.5kg.

3. Rolling

Different tea leaves have different rolling time and different functions, for green tea: Green tea is the non-fermented tea. After fixation, the oxidative fermentation has been stopped inside the tea leaves, so the most important reason for the rolling of the green tea is for shaping.

We recommend use 1 set DL-6CRT-25 Tea Rolling Machine, capacity 3.0kg per batch, for 6.5kg tea leaf need 1 set, working time about 1 hours.

Assistant
...Your Machine

Handwritten signature

Tea Rolling Machine
DL-6CRT-25

Voltage: 220V 50HZ
Power: 0.37 kw
Barrel Diameter: 25 cm
Barrel Height: 18 cm
For All Kind Tea

3 kg Per Batch
6-30 kg per hour
Stainless Steel Type

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L:72cm W:64cm H:95cm

25cm Barrel Smallest Cheapest Tea Rolling Kneading Machine DL-6CRT-25

Recommended Working Data	
Rotate Speed	42 rpm
Time	About 10 Minutes
Capacity	3 kg per batch

The moisture content after rolling step will not change, moisture content still 60%, total weight of tea leaf about 6.5kg.

4. Drying

The drying of green tea is usually to evaporate the moisture in the tea leaves so that the tea leaves are tightened and shaped, more compact, and the green grass flavor is exuded to enhance the aroma of green tea.

We recommend use 1 set DL-6CHBL-70 Tea Drying Drum, capacity 7.5kg per batch, for 6.5kg tea leaf need 1 set, working time about 1 hours.



Bamboo Drum Manual Tea Baking Drying Machine DL-6CHBL-70

Recommended Working Data	
Temperature	85°C - 95°C
Rotate Speed	0 rpm
Time	40-60 Minutes
Capacity	7.5 kg/batch

The moisture content after drying step will drop less than 5%, total weight of tea leaf about 2.6kg.

5. Sorting

In the process of making tea, due to the different size, shape and age of the collected tea, the quality of the tea produced is also different. And the tea may be broken during the production process, we need to classify different grades and different sizes. The teas are selected, and different grades of tea are sold at different prices, thus maximizing the profit of

tea production.

Usually for processing 10kg fresh leaf, the leaf were picked by hand, there's not too much stalk and impurities in tea, whether you need to use a tea screening machine depends on your specific needs. In most cases, the screening machine is not required.



Small Type Tea Winnower Sorter Screener Machine DL-6CFX-435QB

6. Packing

For different regions and customers, we can't know everyone's different needs for packaging. For different packaging, you can visit the following links to choose your favorite packaging.

Get Quotation

The following is the summary model and required quantity of equipment recommended on this page:

Name	Model	Quantity
Tea Wither Rack	DL-TQJ-20	2
Tea Fixing Machine	DL-6CSTCG-60B	1
Tea Rolling Machine	DL-6CRT-25	1
Tea Drying Machine	DL-6CHBL-70	1
Tea Sorting Machine	DL-6CFX-435QB	1

Contact us in the following ways to obtain the quotation of the equipment recommended on this page.



↑ ↑ Click the icon to get the quotation directly ↑ ↑

The background of the advertisement is a photograph of a lush green tea plantation on a hillside, with a misty or foggy atmosphere in the background.


Assistant
Deli Tea Machine

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