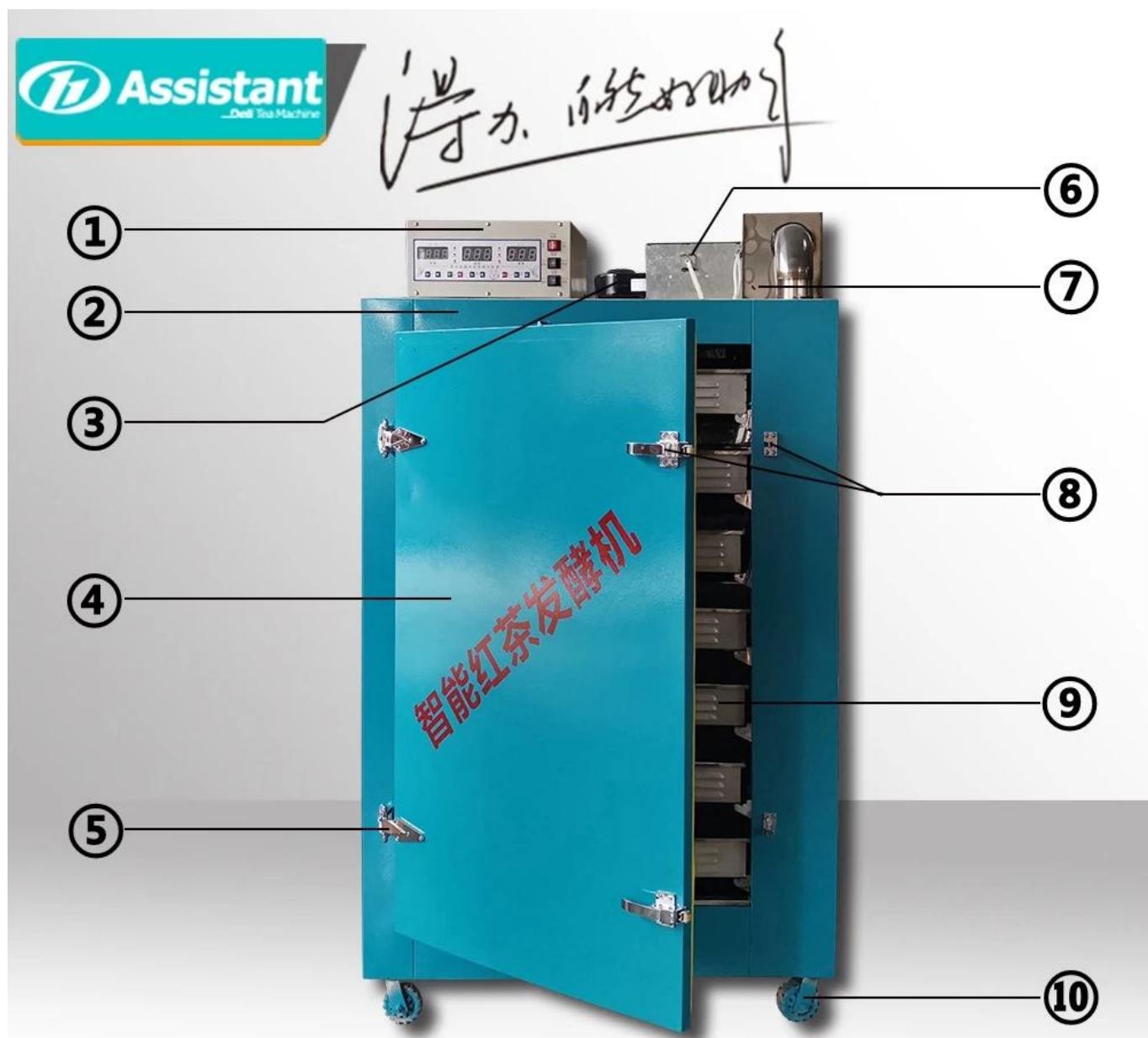


## DESCRIPTION

Black tea is the fully fermented tea, the most important part of the production process is fermentation. Fermentation is to make the grass smell in the tea disappear. 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



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①	Control Box	⑥	Heating Box
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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

[Tea Fermentation Cabinet](#) 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:

Model	DL-6CFJ-60	
Size	1130×1100×2040 mm	
Voltage	220V 50Hz	
Heating mode	Heating wire	
Heating power	6.0 KW	
Heating group	1 Group	
Fan motor	Power	85 W
	Speed	2200 rpm
	Voltage	220 V
Tray size	720×520×100 mm	
Tray quantity	14 pcs	

Tray layers	7
Efficiency	150 kg/time

Specification of all of [Tea Fermentation Cabinet](#).

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.

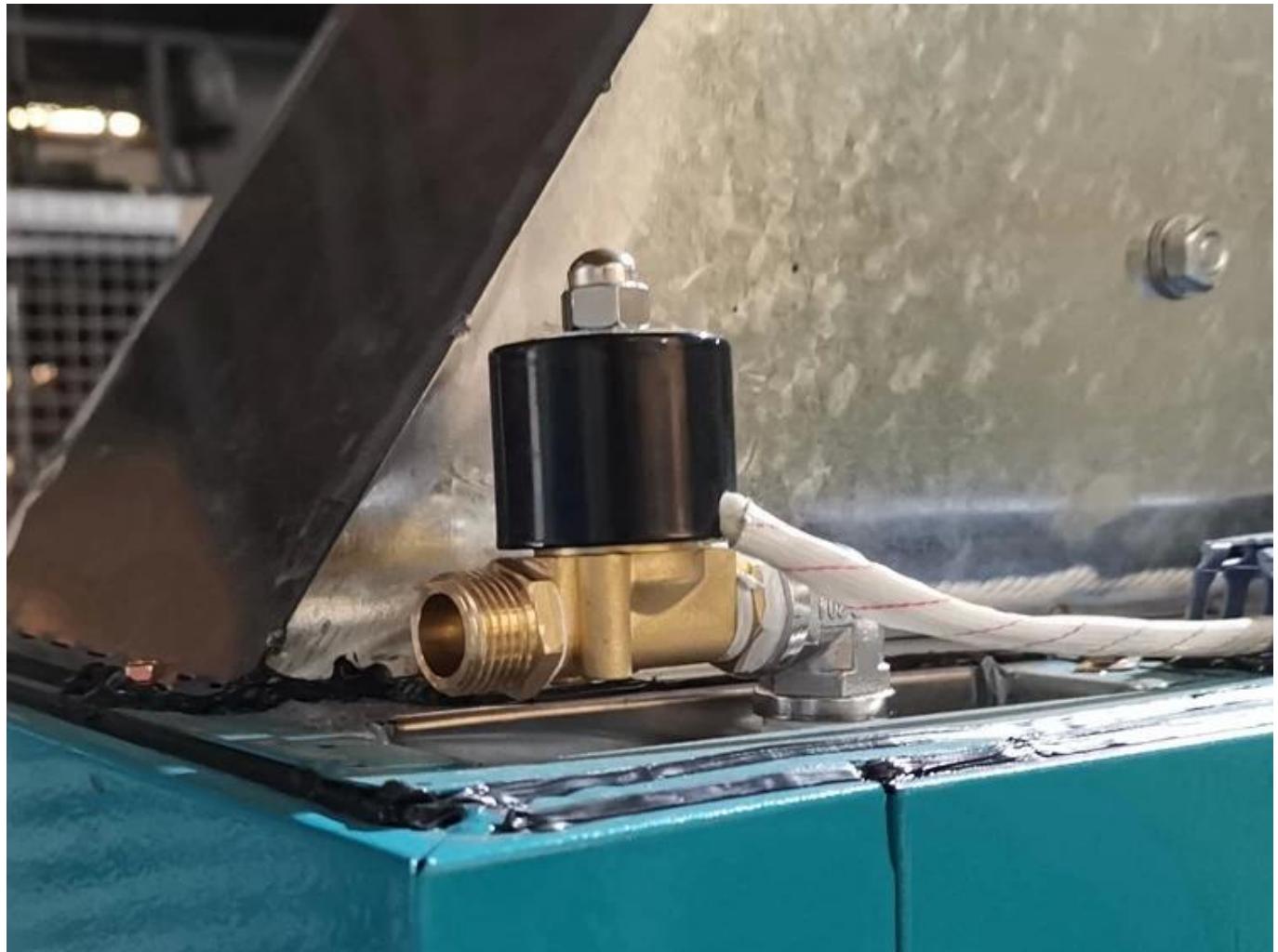
## DETAILS



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



113cm 110cm 205cm

## 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



L:113cm W:110cm H:205cm

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## CONTACT

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



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



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We usually contact you in about 10 minutes ↓ ↓