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

	Mositure Content (%)	Total Weight (kg)	
Orginal	≈ 75	≈ 100	
After Withering	≈ 70	≈ 85	
After Fixing	≈ 60	≈ 65	
After Rolling	≈ 60	≈ 65	
After Drying	≤ 5	≤ 26	

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

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 2 sets DL-TQJ-20 tea withering rack, capacity 50kg per batch, for 100kg tea leaf need 2 sets, working time about 1-2 hours.



# 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 mositure content after withering step will drop to 70%, total weight of tea leaf about 85kg.

## 2. Fixing

The step of fixation is mainly used for the production of various unfermented or semifermented 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-6CST-50 tea fixation machine, capacity 25kg per hour, for 85kg tea leaf need 1 set, working time about 3 hours.



50cm Diameter Gas Heating Green/Oolong/Yellow Tea Fixation Machine DL-6CST-50

Recommended Working Data	
Temperature	250°C - 320°C

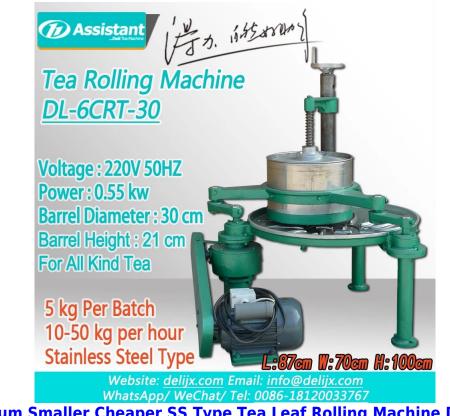
Time	5-7 Minutes
Rotate Speed	30 rpm
Capacity	2.5 kg per batch

The mositure content after withering step will drop to 60%, total weight of tea leaf about 65kg.

# 3. Rolling

Different tea leaves have different rolling time and different functions, for green tea: Green tea is the non-fermentated 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-30 Tea Rolling Machine, capacity 5kg per batch, for 65kg tea leaf need 1 set, working time about 3 hours.



30cm Drum Smaller Cheaper SS Type Tea Leaf Rolling Machine DL-6CRT-30

Recommended Working Data		
Rotate Speed	42 rpm	
Time	About 10 Minutes	
Capacity	5 kg per batch	

The mositure content after rolling step will not change, mositure content still 60%, total weight of tea leaf about 65kg.

#### 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-6HZ-2 Tea Drying Machine, capacity 6-8kg per batch, for 65kg tea leaf need 1 set, working time about 3 hours.



Recommended Working Data		
Temperature	85°C - 95°C	
Rotate Speed	6 rpm	
Time	40-60 Minutes	
Capacity	6-8 kg/batch	

The mositure content after rolling step will drop to less than 5%, total weight of tea leaf about 25kg.

#### 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.



# 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
<u>Tea Wither Rack</u>	DL-TQJ-20	2
Tea Fixing Machine	DL-6CST-50B	1
Tea Rolling Machine	DL-6CRT-30	1
Tea Drying Machine	DL-6CHZ-2QB	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.



# $\uparrow$ $\uparrow$ Click the icon to get the quotation directly $\uparrow$ $\uparrow$



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