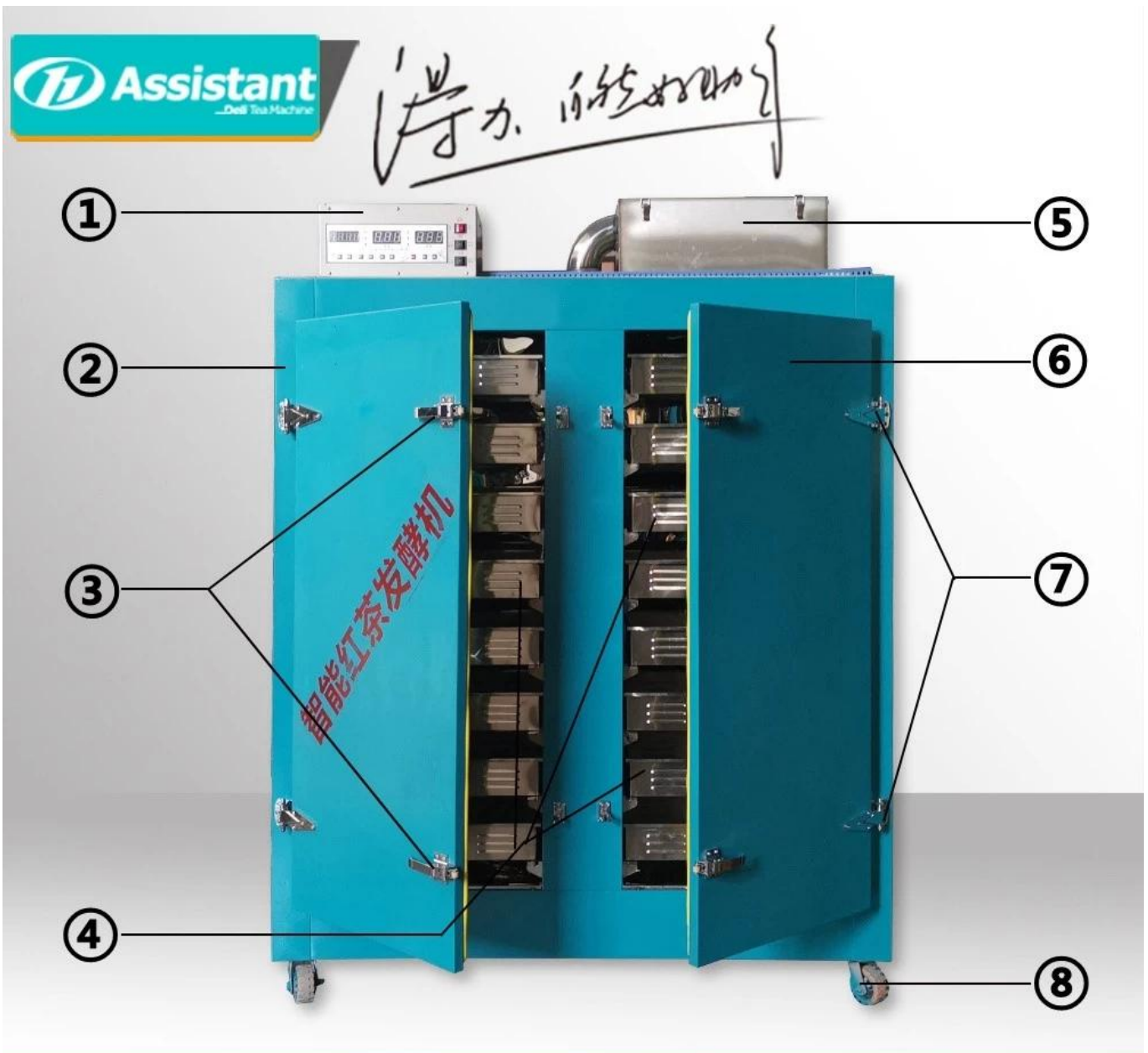


DESCRIPTION

Tea fermentation process machine mainly used for processing black tea and other fermentation tea, also can also be used for fermentation of seeds or other food. The automatic intelligent black tea fermentation machine is mainly made of fermented tea such as black tea. It can control the temperature and humidity of the machine box independently and accurately. At the same time, oxygen and gas are exchanged for the tea, so that the tea can be fermented under the most suitable conditions. Let the color of the tea be red, the grassy taste disappears, and the fruit is ripe.

EXPLODED VIEW



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

①

Control Pannel

⑤

Atomization Water Tank

②	Machine Body	⑥	Door
③	Hangle	⑦	Hinge
④	Ferment Trays	⑧	Wheels

ADVANTAGE

1. The solenoid valve design ensures that the water in the tank is kept at the best atomization height.
2. Integrated microcomputer control system, temperature and humidity can be intelligently controlled.
3. Using high-strength steel hinges and door handles, the service life of the machine is increased by 40% compared with other companies.
4. 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.

APPLICATION

[Black Tea Oxidation 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	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

[Black Tea Oxidation Machine](#) specification list:

Model		DL-6CFJ-80
Size		1570×950×2100 mm
Voltage		220/50 V/Hz
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		580×420×100 mm

Tray quantity	32 pcs
Tray layers	4×8
Efficiency	250 kg/time

Specification of all of [Black Tea Oxidation Machine](#).

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 high-frequency ultrasonic atomizer can atomize the water into very small droplets, which can enter the tea and improve the uniformity of fermentation.



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.



A new type of environmentally friendly high-temperature heat-resistant insulation material, with a thickness of 3 cm, and completely covering the machine to ensure that no heat is wasted and 30% energy saving.



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

Assistant
...Delix Tea Machine

得力. 智能红
茶发酵机

Tea Fermentation Machine DL-6CFJ-80

Voltage: 220V 50HZ

Power: 6 kw

Tray Layer: 8 Layers

Tray Number: 32 pcs

For Black/Dark Tea

250 kg per batch

Inside Stainless Steel

Tray Size : 58*42*10 cm



L:157cm W:95cm H:210cm

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



Assistant



智能红茶发酵机

DELIJX.COM



 **Assistant**
— Deli Tea Machine



DELIJX.COM



CONTACT

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



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



Quanzhou Deli Agroforestrial Machinery Co., Ltd.

12# Dongqing Road, Chengxiang Town,

Anxi County, Quanzhou, Fujian, China (Mainland)

WhatsApp / WeChat: 0086-18120033767

Email : info@delijx.com

Web: www.delijx.com

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