

DESCRIPTION

1. Mechanical Rolling & Pressure Control

Utilizes a rotating disk and pressure lid to apply precise "light-medium-light" pressure cycles. You can adjust pressure in real time to ensure optimal cell disruption and tea juice release while minimizing fragmentation.

2. Multi-Tea Compatibility

Supports processing of green, oolong, black, and other teas. For green tea, it focuses on shaping (e.g., flat strips), while black tea requires intensive rolling to initiate oxidation.

3. Automation & Smart Control (Customization)

Integrates PLC systems and touchscreens for parameter presetting (time, speed, pressure) and data logging. Automated feeding/unloading systems reduce labor and enhance efficiency.

4. Structural Design

Features stainless steel barrels and disks for corrosion resistance and hygiene. Helical ribbed surfaces improve tea tumbling uniformity and reduce spillage.

ADVANTAGE

1. Consistent Quality

Eliminates manual variability, ensuring uniform appearance, aroma, and flavor across batches. In Taiwan, adoption of Mochizuki machines stabilized premium tea quality, solidifying regional brands.

2. Efficiency

Automation boosts rolling speed by over 28.5% compared to manual methods. Green tea production capacity ranges from 11-110 kg/h, far exceeding traditional processes.

3. Process Flexibility

Adjusts pressure and duration based on leaf tenderness and moisture. For Taiwanese oolong, it balances rolling intensity with fermentation requirements.

4. Durability & Maintenance

Heavy-duty cast iron/stainless steel construction ensures long time of service life. Modular design simplifies cleaning and repairs.

APPLICATION

Green Tea: Shaping post-steaming (e.g., Longjing, Biluochun).

Oolong Tea: Multi-stage rolling (e.g., Baozhong, Tieguanyin) to form granular shapes and enhance aroma.

Black Tea: Promotes oxidation for signature red color and flavor (e.g., Keemun, Assam).

Others: Initial shaping for white and dark teas.

APPLICATION

Moon Type Tea Rolling 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	30-90 minutes
Green Tea	4-6 minutes
Oolong Tea	4-6 minutes
Herbal Tea	4-6 minutes

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

SPECIFICATION

[Moon Type Tea Rolling Machine](#) specification list:

Model	DL-6CRT-30W
Dimension	1050×950×1700 mm
Voltage	380V / 50Hz
Disc Diameter	800 mm
Drum Diameter	300 mm
Power	2 KW
Motor Speed	1400 rpm
Motor Voltage	380V
Drum Speed	42 RPM

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

PHOTOS







CONTACT

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



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