

DESCRIPTION

- **Dehydration:** Remove residual moisture from tea leaves (reducing from 20%-30% to 5%-7%) to inhibit microbial activity and extend shelf life.
- **Flavor Enhancement:** Stimulate aromatic substances (e.g., terpenes, aromatic alcohols) in tea through moderate high temperature to form characteristic flavors such as caramel, honey, and jujube.
- **Off-Flavor Removal:** Volatilize undesirable odors in tea (e.g., grassy taste, astringent flavor) to improve taste mellowliness.
- **Quality Homogenization:** Maintain consistent moisture, color, and flavor of batch tea leaves to meet industrial production standards.

ADVANTAGE

1. **Precise Temperature Control:** Adopt PLC intelligent temperature control with an error of $\leq \pm 1^{\circ}\text{C}$, avoiding uneven heating in traditional firewood roasting.
2. **High Efficiency:** Single batch baking capacity ranges from 7kg to 29kg (depending on model), reducing baking time by 60%-80% compared to traditional sun drying (e.g., oolong tea Baking takes only 30-90 minutes).
3. **Controllable Flavor:** Customize tea flavor by adjusting temperature (low temperature 60-80°C for aroma enhancement / high temperature 120-150°C for drying) and time (short-time light roasting / long-time heavy roasting).
4. **Standardized Production:** Baking parameters can be stored and reused for batches, ensuring consistent quality of tea leaves from different batches to meet commercial needs.

APPLICATION

Square Tray [Tea Baking Machine](#) is suitable for processing Black / green / Tieguanyin Oolong / Wuyi Rock Tea / Aged White Tea / Ripe Pu'er Tea, the following is the working time required for the above tea production.

Tea Type	Processing Temperature	Processing Time
Black Tea	80-120°C	20-60 Minutes
Green Tea	80-120°C	20-60 Minutes
White Tea	80-120°C	20-60 Minutes
Oolong Tea	80-120°C	20-60 Minutes
Herbal Tea	80-120°C	20-60 Minutes

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

SPECIFICATION

Tea Baking Machine specification list:

Model	DL-6CH-6QB
Dimension	880×780×2100 mm
Voltage	380V 50Hz
Electric heating type	Electric heating wire
Electric heating power	9.33 Kw
Drying Area	5.76 m ²
Drying Layers	16
Capacity per batch	7-9 kg/batch

Specification of all of [Drawer Type Tea Baking Machine](#).

Model	DL-6CH-1	DL-6CH-2	DL-6CH-3	DL-6CH-6	DL-6CH-12
Dimension	600×490×1100 mm	670×560×1400 mm	780×680×1680 mm	880×780×2100 mm	1420×1100×2190 mm
Voltage	220V 50Hz	220V 50Hz	220V 50Hz	380V 50Hz	380V 50Hz
Heating Power	2.18 Kw	3.18 Kw	6.55 Kw	9.33 Kw	15.55 Kw
Drying Area	0.8 m ²	1.8 m ²	3 m ²	5.76 m ²	11.83 m ²
Tray Size	320×435×30 mm	400×500×30 mm	500×500×30 mm	600×600×30 mm	860×860×30 mm
Drying Layers	6	9	12	16	16
Capacity	3.2-4 kg	7.2-9 kg	12-15 kg	23-28 kg	47-59 kg

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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