

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

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

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

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.

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 17-24 hours, In case of cloudy and rainy weather, the withering time needs to be extended appropriately.



### Tea Wither Rack DL-TQJ-20

Layers : 20 Layers  
Diameter : 118 cm  
Materials : Bamboo  
For All Kinds Tea



Capacity 2.5 kg per tray  
Capacity 50 kg per rack  
Natural Bamboo Products **L:125cm W:125cm H:240cm**

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WhatsApp/ WeChat/ Tel: 0086-18120033767

### With 20pcs Bamboo Pallets Tea Natural Wither Rack DL-TQJ-20

Recommended Working Data	
Temp	Room Temperature
Time	17-24 Hours
Capacity	2.5 kg per tray

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

## 2. Rolling

Different tea leaves have different rolling time and different functions, for black tea: Black tea is the fully fermentated tea. It needs enzymes, tannin and other substances in the fresh leaves to react with oxygen and other substances in the air. However, these substances are usually difficult to react with the air in the cell wall. So you need use rolling machine, it twists and rubs the cell walls of the fresh leaves and breaks the tea juice. The substances in the fresh leaves are in full contact with the air for oxidative fermentation. The degree of twisting determines the different color and taste of black tea.

We recommend use 1 set DL-6CRT-40 Tea Rolling Machine, capacity 11-13 kg per batch, for 65kg tea leaf need 1 set, working time about 5 hours.



**Assistant**  
Tea Rolling Machine

**Tea Rolling Machine**  
**DL-6CRT-40**

Voltage: 220V 380V  
Power: 1.1 kw  
Barrel Diameter: 40 cm  
Barrel Height: 25 cm  
For All Kind Tea

11 kg Per Batch  
22-110 kg per hour  
Stainless Steel Type

L:86cm W:103cm H:126cm

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### 40cm Battel Middle Type Tea Twister Twisting Machine DL-6CRT-40

Recommended Working Data	
Rotate Speed	42 rpm

Time	About 40-60 Minutes
Capacity	11-13 kg per batch

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

### 3. Fermentation

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.

We recommend use 1 set DL-6CFJ-20QB Tea Fermentation Machine, capacity 60kg per batch, for 65kg tea leaf need 1 set, working time about 3-4 hours.



**Assistant**  
...Tea Machine

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**Tea Fermentation Machine**  
**DL-6CFJ-20QB**

Voltage : 220V 50HZ  
Power : 3 kw  
Tray Layer : 5 Layers  
Tray Number : 5 pcs  
For Black/Dark Tea

60 kg per batch  
All Stainless Steel  
Tray Size : 72\*52\*10 cm

**L:98cm W:83cm H:170cm**

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#### **5 Trays All Stainless Steel Black Tea Fermentation Machine DL-6CFJ-20QB**

Recommended Working Data	
Temperature	30°C - 35°C
Humidity	90% - 95%
Time	3-4 Hours

Capacity	60 kg per batch
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The moisture content after fermentation step will not change, moisture content still 60%, total weight of tea leaf about 65kg.

#### 4. Drying

Since black tea is still in the fermentation process before drying, for black tea, the first step is to evaporate the water in the tea, and then destroy the enzyme activity by high temperature, so that the tea leaves stop oxidative fermentation, and the quality of the black tea is maintained. At the same time, it also exudes the smell of grass and tightens the tea leaves to make the tea more beautiful and full of aroma.

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 5 hours.

**Assistant**  
...Deli The Professional

**Rotary Tea Dryer  
DL-6CHZ-2QB**

Voltage : 220V 50HZ  
Heating Power : 3 kw  
Tray Layers : 10 Layers  
Tray Diameter : 50 cm  
For All Kind Tea

**6 kg Per Batch**  
**Drying Area : 2m<sup>2</sup>**  
**All Stainless Steel**

**L:71cm W:68cm H:135cm**

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#### 10 Layers 50cm Tray Mini Smallest Rotary Type Tea Drying Machine DL-6CHZ-2QB

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

The moisture content after rolling step will drop 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.



**Small Type Tea Wincrower Sorter Screener Machine DL-6CFX-435QB**

## 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
<a href="#">Tea Wither Rack</a>	DL-TQJ-20	2
<a href="#">Tea Rolling Machine</a>	DL-6RT-40	1
<a href="#">Tea Fermentation Machine</a>	DL-6CFJ-20QB	1
<a href="#">Tea Drying Machine</a>	DL-6CHZ-2QB	1
<a href="#">Tea Sorting Machine</a>	DL-6CFX-435QB	1

**Contact us in the following ways to obtain the quotation of the**

**equipment recommended on this page.**



**↑ ↑ Click the icon to get the quotation directly ↑ ↑**

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A landscape photograph of a tea plantation with rows of green tea bushes on a hillside under a misty sky. Overlaid on the image is the company logo and contact information in orange and teal text.

**Assistant**  
Deli Tea Machine

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