

## DESCRIPTION

Tea rolling machine can use for most of tea such as black tea, green tea, and oolong tea, for green tea ( non-fermented ) is mainly used for shaping the strip type, for black tea ( fermented tea ) is mainly used to destroy the cells of fresh tea leaves, so that the juice in tea can flow out and facilitate subsequent fermentation.

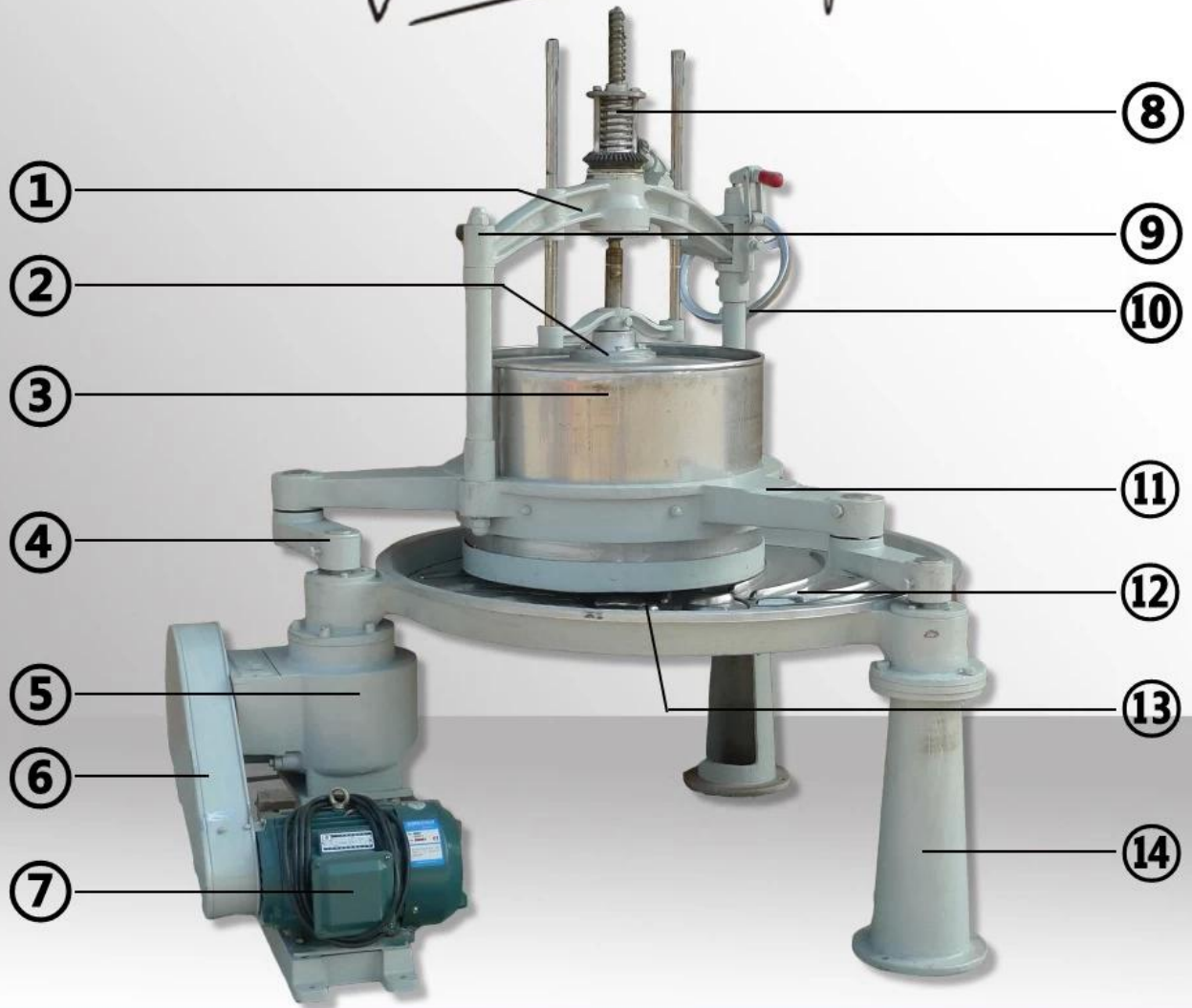
Through the external force of the tea roller machine, the tea leaf's juice overflows, the tea cells are damaged, fresh tea leaf is twisted and curled into a strip shape, the juice in the fresh tea leaves is squeezed out. When brewing, the taste is stronger, the color of the tea soup is brighter and the quality of the tea is better.

## ADVANTAGE

1. Turbine worm gearbox design, deceleration is stable and durable.
2. The bottom discharge handle design, gently push the handle, the tea can fall easily.
3. The heightened design of the rolling barrel can prevent the tea leaves from falling.
4. The supporting part of the machine is made of cast iron, which is strong and durable.
5. The arc of the rolling bar has been improved for decades, and the optimal design has been obtained. The efficiency of tea leaves been the strip-type is increased by 30%.

## EXPLODED VIEW

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①	Transverse arm	⑧	Press spring
②	Barrel cover	⑨	Support column
③	Stainless steel Drum	⑩	Handwheel
④	Crank	□	Support frame
⑤	Transmission case	□	Rolling disc
⑥	Transmission belt	□	Tea outlet
⑦	Drive motor	□	Support leg

## APPLICATION

[Tea Rolling Table 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

[Tea Rolling Table Machine](#) specification list:

Model	DL-6CRT-65T	
Dimension	1490*1390*1620 mm	
Input voltage	380V / 50Hz	
Tea disc diameter	1210 mm	
Barrel diameter	650 mm	
Barrel height	480 mm	
Matching motor	Power	4 kW
	Speed	1400 RPM
	Rated voltage	380 V
Barrel speed	44 RPM	
Weight	495 Kg	
Max capacity per batch	60 kg/batch	
Capacity for green tea	60-600 kg/h	
Capacity for black tea	60-120 kg/h	
Materials	Brass / Copper	

Specification of all of [Tea Rolling Table Machine](#).

Model	Barrel Diameter	Barrel Height	Capacity
6CRT-25	25 cm	18 cm	3 kg/batch
6CRT-30	30 cm	21 cm	5 kg/batch
6CRT-35	35 cm	26 cm	8 kg/batch
6CRT-40	40 cm	25 cm	11 kg/batch
6CRT-45	45 cm	28 cm	15 kg/batch
6CRT-50	50 cm	28 cm	20 kg/batch
6CRT-55	55 cm	40 cm	35 kg/batch
6CRT-65	65 cm	48 cm	60 kg/batch

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

## DETAILS



The distance between the rolling barrel and the rolling disc of each machine is different to ensure that each machine can make the best quality tea.



The supporting part of the machine is made of cast iron, which is strong and durable.



The double arms adopt a double-arm open cover structure, which has a strong bearing capacity and stable operation.



The unique design of rolling disc and rolling bar inclination angle, the speed is increased by 30% compared with other companies.

**PHOTOS**

**Assistant**  
...Deli Tea Machine

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# Tea Rolling Machine DL-6CRT-65T

Voltage : 380V 50HZ

Power : 4 kw

Barrel Diameter : 65 cm

Barrel Height : 48 cm

For All Kind Tea

60 kg Per Batch

120-600 kg/hour

Brass Copper Type



**L:149cm W:139cm H:142cm**

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 **Assistant**  
—Deli Tea Machine



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## CONTACT

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