

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	≈ 70	≈ 85
After Fixing	≈ 60	≈ 65
After Rolling	≈ 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. The color, taste, and quality of the green tea are made are better than tea without withering.

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 1-2 hours.



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

Recommended Working Data	
Temp	Room Temperature
Time	1-2 Hours
Capacity	2.5 kg per tray

The moisture content after withering step will drop to 70%, total weight of tea leaf about 85kg.

2. Fixing

The step of fixation is mainly used for the production of various unfermented or semi-fermented teas. The activity of the enzyme in the fresh leaves is reduced by high temperature, the tea polyphenols in the fresh leaves are stopped for oxidative fermentation, and the odor of the grass is removed, the aroma of the tea leaves is excited, and the moisture in the fresh leaves is evaporated. The fresh leaves become softer, which is conducive to the subsequent rolling process, and the tea leaves are not easily damaged.

We recommend use 1 set DL-6CST-50 tea fixation machine, capacity 25kg per hour, for 85kg tea leaf need 1 set, working time about 3 hours.



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...Best Tea Machine

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Tea Fixation Machine
DL-6CST-50

Voltage : 220V 50HZ
Power : 0.75 KW
Drum Diameter : 500 mm
Drum Length : 650 mm
For Green/Oolong/Yellow Tea

Gas Heating
Capacity 25 kg/h
2.5mm Steel Board

L:115cm W:82cm H:130cm

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50cm Diameter Gas Heating Green/Oolong/Yellow Tea Fixation Machine DL-6CST-50

Recommended Working Data	
Temperature	250°C - 320°C

Time	5-7 Minutes
Rotate Speed	30 rpm
Capacity	2.5 kg per batch

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

3. Rolling

Different tea leaves have different rolling time and different functions, for green tea: Green tea is the non-fermented tea. After fixation, the oxidative fermentation has been stopped inside the tea leaves, so the most important reason for the rolling of the green tea is for shaping.

We recommend use 1 set DL-6CRT-30 Tea Rolling Machine, capacity 5kg per batch, for 65kg tea leaf need 1 set, working time about 3 hours.



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Tea Rolling Machine
DL-6CRT-30

Voltage : 220V 50HZ
Power : 0.55 kw
Barrel Diameter : 30 cm
Barrel Height : 21 cm
For All Kind Tea

5 kg Per Batch
10-50 kg per hour
Stainless Steel Type

L:87cm W:70cm H:100cm

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30cm Drum Smaller Cheaper SS Type Tea Leaf Rolling Machine DL-6CRT-30

Recommended Working Data	
Rotate Speed	42 rpm
Time	About 10 Minutes
Capacity	5 kg per batch

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

4. Drying

The drying of green tea is usually to evaporate the moisture in the tea leaves so that the tea leaves are tightened and shaped, more compact, and the green grass flavor is exuded to enhance the aroma of green tea.

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 3 hours.



The image shows a stainless steel rotary tea dryer with 10 layers. The machine is labeled with its model and specifications. Handwritten Chinese text is visible above the machine.

Assistant
...Deli Tea Machine

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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 : 2m²
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 to 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.

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



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We usually contact you in about 10 minutes ↓ ↓