

DESCRIPTION

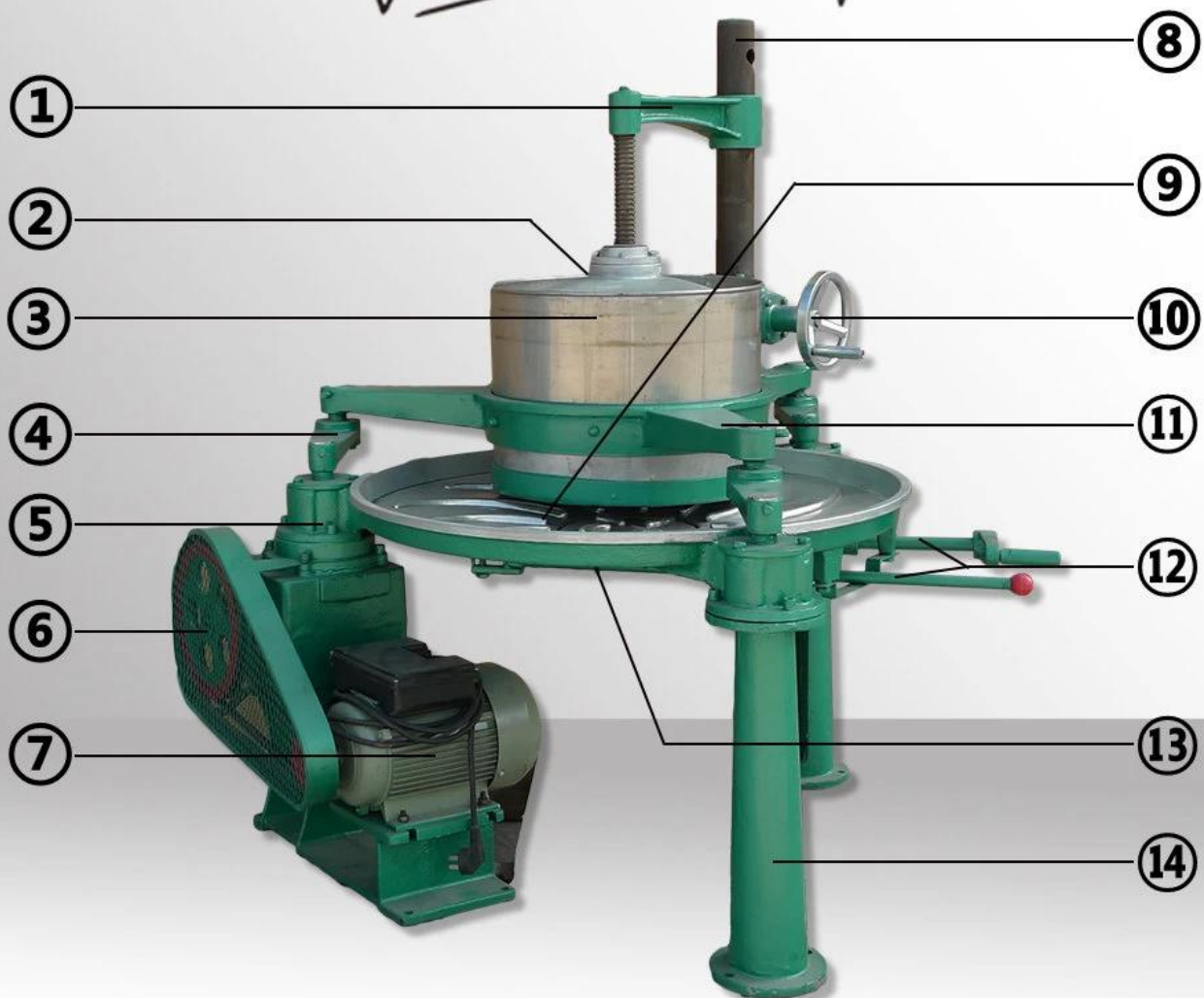
The main function of the [orthodox tea leaf rolling machine](#) is to roll the softened tea into strips, reduce the volume of the tea leaf, increase the aesthetics of the tea, destroy the cell wall of the fresh tea leaves, let the tea juice overflow, make the dry tea more conducive to brewing, and more resistant to brewing, improve the quality of the tea, and increase the price of the tea. Powerful copper core drive motor, provide a steady source of power for orthodox tea kneading machines. Stable gearbox, crank and support frame , ensure smooth and safe operation of tea kneading machines

ADVANTAGE

1. The side is higher than plate, prevent tea leaves ralling from the tea rolling machine.
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3. we also can customized all stainless steel type and all copper type, if you need, please let us know.
4. Professional design of kneading plate tilt angle and kneading strip radian, the speed of forming tea is 30% faster.
5. Rolling barrel made of stainless steel, rolling plate and rolling strip made of aluminum, It will not rust and produce no harmful substances to human body.

EXPLODED VIEW

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

APPLICATION

[Tea Rolling Machinery](#) 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 Machinery](#) specification list:

Model		DL-6CRT-30
Dimension		870*700*995 mm
Input voltage		220V / 50Hz
Tea disc diameter		585 mm
Barrel diameter		300 mm
Barrel height		210 mm
Matching motor	Power	0.55 kW
	Speed	1400 RPM
	Rated voltage	220 V
Barrel speed		42 RPM
Weight		90 Kg
Max capacity per tbatch		5 kg/batch
Capacity for green tea		5-50 kg/h
Capacity for black tea		5-10 kg/h

Specification of all of [Tea Rolling Machinery](#).

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.



Enlarged handwheel design, faster lifting of the barrel cover.



Screw rod oblique opening design, the cover of the barrel will automatically rotate when it rises to the top, improving efficiency.



The bottom discharge handle design, gently push the handle, the tea can fall easily.

PHOTOS



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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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CONTACT

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



↑ ↑ Click the icon to get the latest price directly ↑ ↑



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We usually contact you in about 10 minutes ↓ ↓