

CONTINUOUS FERMENTING MACHINE

TERADA

Space saving and high quality continuous fermentation is possible in most suitable environment.

for Black tea



※You can watch videos of this product.



Features

- Multi-floor (1~5 floor) installation can be selected, space saving compared to the bed type flat laying.
- Inside the machine is maintained in high humidity for stable fermenting.
- Tea temperature change during fermentation measured in few locations and can be checked.
- Always deliver the oxygen which needs for fermentation process by circulating inside air.
- Healthy polyester net is used, can be removed from the machine and washable.
- When the temperature is low, inside the machine temperature is adjusted automatically to the best for fermenting by the heating device (option).*1

*1 Optional heating device can be selected from heat sources like electric heater etc.

■ specifications

Type	Full length mm	Full width mm	Height mm	Net width mm	Power			Net speed mm/min	Processing amount (reference) kg/h	Processing time (reference) hour
					Net kW	Fan kW	strumming kW			
TFM-2000-2	5,900	2,300	2,400	2,000	0.4 x 2	0.4 x 1	0.1 x 1	70	110 ※2	1.5 ~ 2.5

※2 When raw material bulk density 278kg/ m³, pile up height 7.5cm, processing time 2.5h conditions applied.

※Part of the specifications might be changed for improvement.

TERADA 株式会社 寺田製作所
TERADA SEISAKUSHO CO.,LTD.

No.869-1 Ushio Shimada-shi Shizuoka-ken 428-8502 Japan

Phone : +81-547-45-5111 Fax : +81-547-45-5110

<http://www.web-terada.jp> E-mail:info@web-terada.jp

● Sales agent

