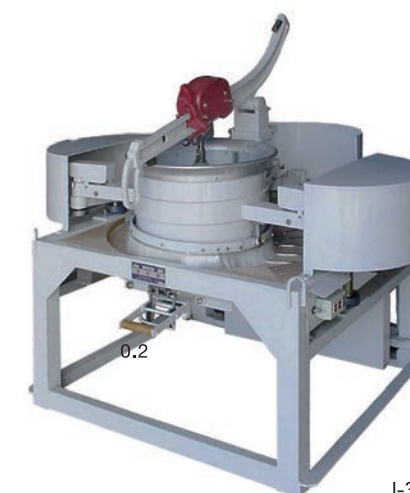


# 揉捻機

TEA ROLLER

TERADA

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J-35

Control panel pursued ease of use by pulling out machine performance

■ Tea roller electric weight controller



The weight can be moved to position you want by snap-switch operation.

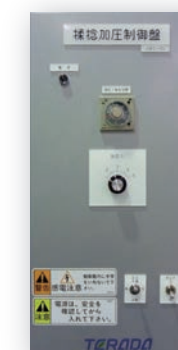
■ Tea roller automatic weight control panel



★ JWC-3A

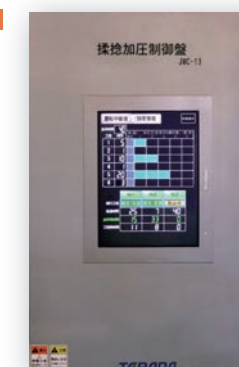
The weight moves to the set position and returns to back edge 3 minutes before discharging, then run dry for ball-breaking.

■ Tea roller air pressure control panel



★ JWC-10 (Analog controlling)

Control panel for air pressurization device which is standard equipment of J-200 & 250.



★ JWC-11~14 (Micro-computer 6-step controlling)

It is the control panel for air pressurization device which is standard equipment of J-200 & 250. 1~4 tea rollers can be controlled. By dividing rolling time to 6 processes, each process' time & pressurization can be set. Moreover, adding or releasing pressure to tea leaves can be done freely by capitalizing air pressure characteristics.

## Specifications

### Tea roller

| Type  | Width      |       | Depth      |       | Height | Weight | Power      |              | Number of battens | Rotations | Feeding amount (Fresh leaf) |
|-------|------------|-------|------------|-------|--------|--------|------------|--------------|-------------------|-----------|-----------------------------|
|       | With cover | Frame | With cover | Frame |        |        | Main motor | Weight motor |                   |           |                             |
|       | mm         | mm    | mm         | mm    | mm     | kg     | kW         | kW           | Number            | rpm       | kg                          |
| J-35  | 1,650      | 1,120 | 1,360      | 1,095 | 1,500  | 270    | 0.75       | -            | 7                 | ~28       | 18~35                       |
| J-60  | 2,050      | 1,430 | 1,690      | 1,380 | 1,820  | 510    | 1.5        | 0.2          | 7                 | ~25       | 30~60                       |
| J-90  | 2,150      | 1,530 | 1,810      | 1,500 | 1,890  | 590    | 1.5        | 0.2          | 8                 | ~24       | 45~90                       |
| J-120 | 2,430      | 1,700 | 2,040      | 1,660 | 2,090  | 725    | 2.2        | 0.2          | 8                 | ~24       | 60~120                      |
| J-200 | 2,860      | 2,060 | 2,490      | 2,060 | 2,400  | 1,200  | 3.7        | -            | 8                 | ~21       | 100~200                     |
| J-250 | 3,080      | 2,150 | 2,650      | 2,150 | 2,530  | 1,490  | 5.5        | -            | 9                 | ~19       | 125~250                     |

※Part of the specifications might be changed for improvement.

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## Tea roller 35,60,90,120,200,250K



### Unifies the tea leaves' moisture level with enough rolling

Moisture level of tea leaves taken out from primary tea rolling dryer is partially different. Specially the moisture content of stalk & leaf is different in young bud and it is easy to occur moisture difference in hard leaf, so the rolling process is important to uniform this.

Moreover, soften the tea leaves by rubbing strong and makes easier to create the shape.



J-120

- Enough rubbing is possible since tea leaves gather to the tapered basin (Except J-35).
- Tea leaf rubbing got better by increasing tea leaves' rotation by expanding the stroke.
- It is easy to make shape & dye the color even by unifying tea leaf moisture with enough rubbing. And prevents yellowish color of product by taking out the moisture of stalks.
- Used hygienic & highly durable stainless rolling table as standard.
- There won't be tea left in edge of rolling table, according to sweeping brush & step of the table.
- Shortened the discharging time & sending to next process is smooth by expanding the discharging port.
- Weight pressurizing operation can be done easily and safely while manufacturing with specific control panel. (J-120/200/250 is standard, J-60/90 is optional)
- Rotational speed can be changed according to the tea season, leaf state with inverter drive. (Optional)
- Water spreading equipment can be attached for easy washing. (Optional)
- Guard is equipped for front side in J-200/250 and with that safe operation is possible. (Below J-120 is optional)
- In J-200/250 air pressurization device is standard instead of weight, adding and releasing pressure is possible with pressure controlling program.



#### ■Sweeping brush

Cleaning is possible with removable 4 separate sweeping brushes fixed each with 3 bolts. (Over 120K)



#### ■Tea Roller rotations control panel (Optional)

The rotational speed of tea roller changes by inverter. Between the process the rotational speed can be changed according to the tea leaf state. It is safe and reduces the machine load with slow start. (Optional)



#### ■Air pressurization device (J-200/250 is standard)

Careful pressurization is possible with air cylinder system in 200, 250K type. And by removing the weight, it is safe & load to the machine has been reduced.



#### ■Stainless rolling table

Hygienic & highly durable stainless rolling table is used as standard and washable. Prevented spilling the tea by lowering the rolling table one step.



J-200



J-120  
State of front guard door is closed