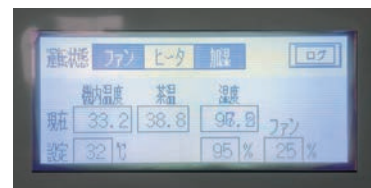


Withering machine (Batch type)

Proper withering time judging function is added.

TERADA

Black tea/Oolong tea



LCD control panel



Stainless net buckets

Features

- Batch type withering machine of 2 row×6 stages (Total 12pcs). Withering can be processed in less space.
- Added proper withering time judging function by measuring tea temperature while withering. (Researched with Shizuoka tea research institute)
- Processes stable withering according to inside temperature/humidity automatic controlling.
- Hot water spraying is used for humidifier, leaf won't get stuffy even in high humidity since occurs extra fine mist.
- Supports oxidative fermentation by always supplying fresh air.
- Can also be used as a multi-purpose tea dryer according to humidifier (Optional). (Hot air temperature: ~70°C)

Specifications

Type	Width	Depth	Height	Weight	Rotations		Capacity (Fresh tea leaves)	Utility
					Fan	Hot water heater		
	mm	mm	mm	kg	kW	kW	kg	
BFM-60	1,230	780	1,840	260	0.12	1.0	30 ~ 60	Water, Compressed air

※Part of the specifications might be changed for improvement.

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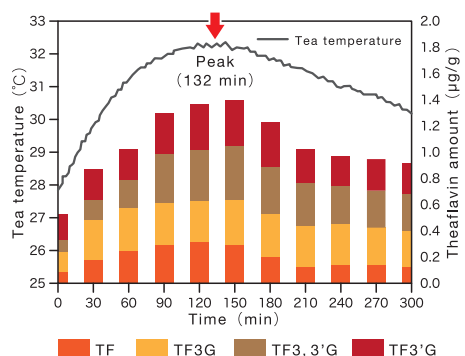


What is proper withering time judging function?

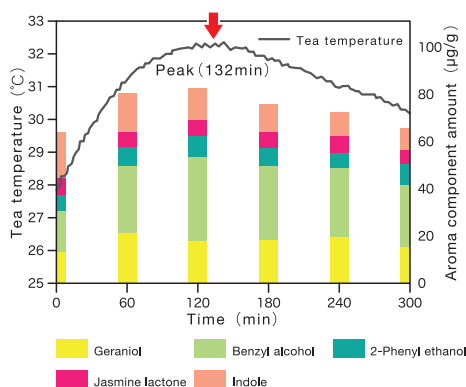
Automatic judging of proper withering time supports high quality & reproductive withering.

In black tea manufacturing focusing that peak of tea temperature while withering & quality related theaflavin, aroma component, quality peak value is almost same, algorithm is created which specify peak from tea temperature gradual change.

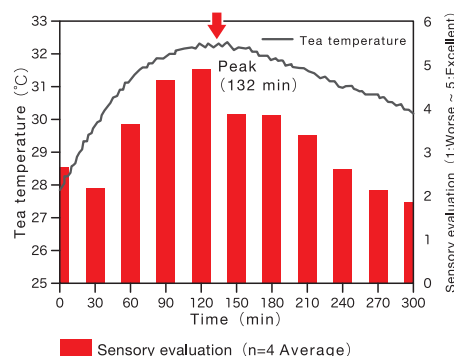
※ Researched with Shizuoka tea research institute, already applied for patent.



Withering process theaflavins (Tea component) & tea temperature



Withering process aroma component & tea temperature



Withering process tea sensory evaluation value & tea temperature

Control the most suitable temperature & humidity for black tea automatically



Black tea manufacturing machine inside



What is most suitable environment for withering?

When tea temperature while withering exceeds 30°C, reduces both black tea quality related theaflavin & thearubigin & over 35°C oxidase activity reduces rapidly. So when withering proper temperature is 25 ~ 30°C. Humidity 90 ~ 95% is proper, if below 85% withering becomes uneven & brewing color deteriorates.

