Pan firing machine (Continuous type)



Pulls out the pan fired tea original aroma with processing continuous parching in a heated rotating drum & deactivating oxidase of fresh leaves.



- Can be processed pan-firing without stuffy or leaf roasting with newly structured steel rotating drum & cleats for tea spreading.
- Finishes to a product without stuffy smell by removing steam with specific fan when pan firing.
- Rotating drum can be adjusted from horizontal to 3 degrees & parching state can be processed freely according to drum speed.
- Using LPG metal NIT burner for heating rotating drum, even temperature distribution & used temperature adjustable proportional control, by measuring temperature of rotating drum in 2 positions, processes most suitable temperature controlling in pan firing before & after processes.

Specifications

*Note: Cannot be used near flammable things.

Туре	Width	Length	Height	Weight	Power		LPG consumption	One batch input amount
					Drum rotation	Exhaust fan	(Maximum)	(Fresh tea leaves)
	mm	mm	mm	kg	kW	kW	kg/h	kg/h
TRR-150	1,500	4,860	1,650	850	0.75	0.75	8.4	150 *1
TRR-250	1,500	5,860	1,950	1,200	1,5	0.75	11.7	250 *1

Sales agent

 $\ensuremath{\%1}$ Changes according to leaf state like tea season, withered leaf etc.

※Part of the specifications might be changed for improvement.

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