

Pan firing machine (Batch type)

TERADA

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



Control panel



PFM-15

Features

- Can be processed pan-firing without stuffy or leaf roasting with newly structured steel rotating drum & cleats for tea spreading.
- Removes steam when pan firing with specific fan, reduces the leaf temperature & finishes to a product without stuffy smell. And by reducing air rate when pan firing efficient drying is possible.
- This machine is batch type. Parching & leaf spreading Operation can be adjusted according to the leaf state since pan temperature & time setting can easily be changed with compared to continuous type.
- Pan temperature adjusts automatically according to set temperature.
- Drum angles largely when discharging & can be discharged quicker.
- Leaf state can be checked while operation & detailed manufacturing is possible.



Specifications

※Note: Cannot be used near flammable things.

| Type | Width | Length | Height | Weight | Power | LPG consumption (Maximum) | One batch input amount (Fresh tea leaves) |
|--------|-------|--------|--------|--------|-------------|---------------------------|---|
| | mm | mm | mm | | 200V,3phase | | |
| PFM-15 | 1,550 | 2,700 | 2,100 | 550 | kW | kg/h | kg |
| | | | | | 0,8 | 8,4 | 10 ~ 20 ※1 |

※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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