

Tea dryer specifications

Standard		Machine dimensions (m)			Installation dimensions (m)		Performance capacity (kg/h)		Gas consumption (kg/h)	Fuel oil consumption (liters/h)	Power (kW)				
		Width	Depth	Height	Width	Depth	Fresh leaf	Dried leaf			Main unit	Exhaust	Gas furnace	Hot air generator	Vibration
60K-1	Gas	2.47	1.34	1.62	2.47	1.34	120~140	27~31	1.1~1.8				0.2		
60K-2	Gas	2.24	1.32	2.64	4.01	1.74	175~225	39~50	2.1~3.5		0.2		0.02		
	Heavy oil									2.5~3.5			0.4	0.4	
120K-2	Gas	2.72	1.65	2.86	5.73	2.35	400~450	89~100	3.0~5.0		0.4		0.02		
	Heavy oil									1.9~6.0			0.4	0.2/0.4	
120K-3	Heavy oil	3.36	1.80	3.57	6.70	2.37	530~675	118~150		2.7~9.0	0.55	0.75			
120K-4							660~840	147~187		2.7~9.0					
120K-6		4.02	2.98	3.88	7.35	2.98	900~1100	200~244		3.1~10.2	0.75	0.75		0.4	
120K-8										4.0~13.2	1.5			0.75	

* Elevator, hot air generator and burner are included in the installation dimensions.



PRODUCTS CATALOGUE

Tea Dryer

Air infiltration tea dryer specifications 50K drawer type

- Air drum damper opens when a drawer is inserted to allow hot air to infiltrate evenly.Damper closes automatically when a drawer is removed.
- Put 5 to 6kg of final rolling tea leaves in each drawer, and spread them to make a 5cm thick tea leaf layer.

DX type

- Indirect heating using gas gun type burners.
- Inverter air volume adjustment
- Hot air temperature and time can be set flexibly at 6 levels using the dial.
- Hot air temperature is displayed on a digital display.



Standard type

- Air volume is adjusted with fan rotation speed. The rotation is changed by opening or closing the fan pulley.
- To adjust hot air temperature, adjust the open/close level of gas burner knob while checking the thermometer.

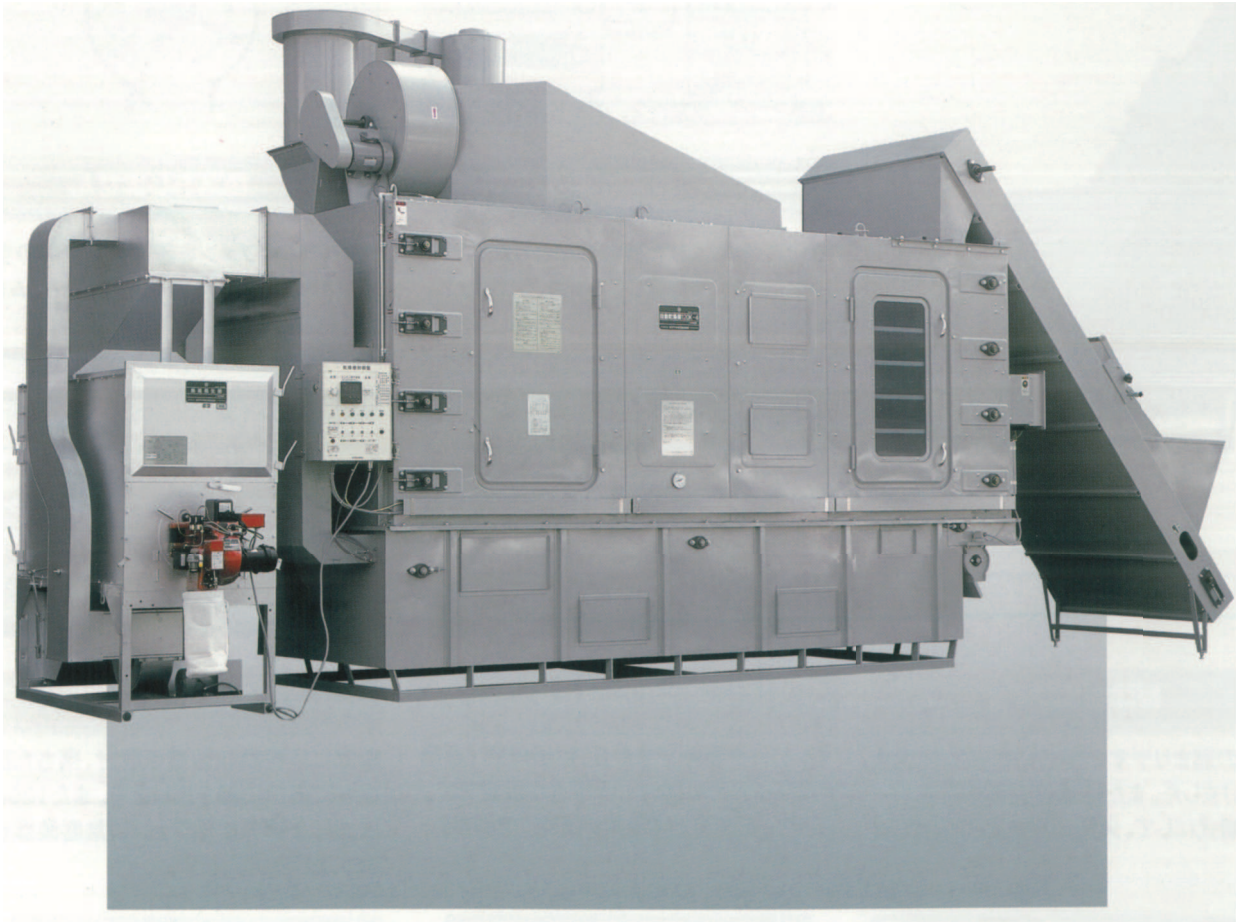
Standard	Machine dimensions (m)			Performance capacity (kg/h)		Drying time (min)	Fan revolutions per minute (rpm)	Gas consumption (kg/h)	Power (kW)
	Width	Depth	Height	Fresh leaf	Dried leaf				
50K(Standard)	1.23	0.19	1.52	80~100	18~22	25~35	950~1150	0.6~1.0	0.2
50K(DX type)	1.22	1.15	1.64	40~80	9~18	25~90	340~1150	0.3~0.6	0.5

* Note that specifications and appearance are subject to change without notice in order to improve the machine.

Kawasaki Kiko Co., Ltd.

Dealer

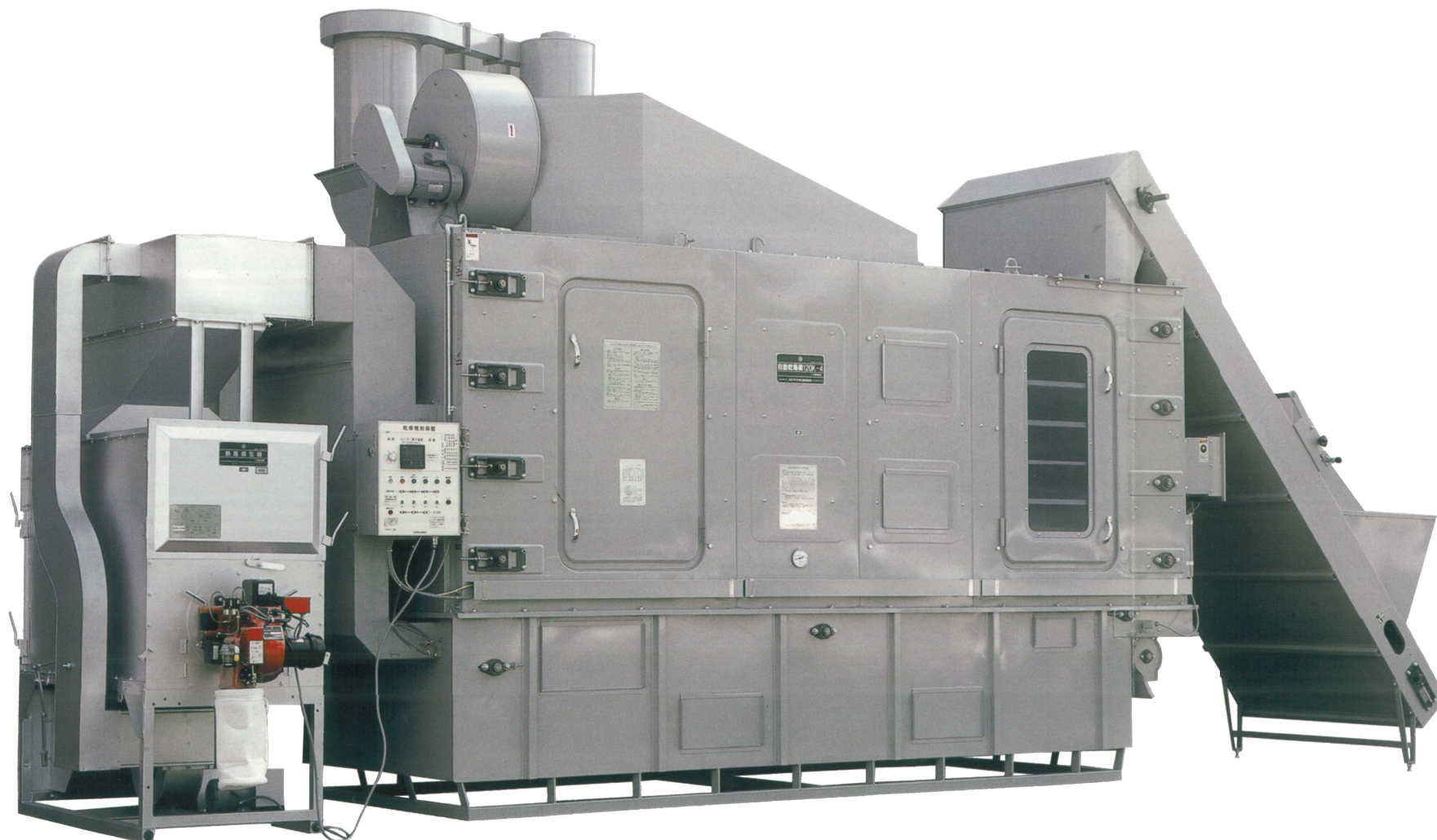
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"Into the Future with Green Tea"
Kawasaki Kiko Co., Ltd.

Abundant volume, excellent airflow makes great flavor!

Create a temperature difference using hot and cool air fans to prevent discoloration and coax out tea flavor.



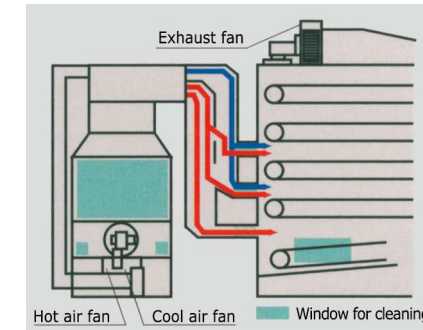
120K-4



60K-1

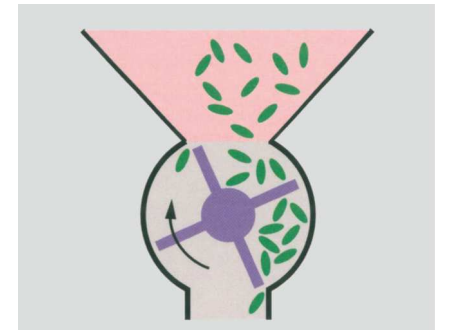
Coaxing out flavor

Supply air as changing the mixture rate of hot and cool air according to the water content ratio of moving tea leaves. Coax out tea flavor with high temperature low air volume at the bottom row where the water content ratio is low.



Energy-saving

Rotating valve is installed at the tea leaf exit to prevent hot air from escaping from the tea leaf exit and to extract only tea leaves, while improving the hot air ventilation efficiency to caterpillar.



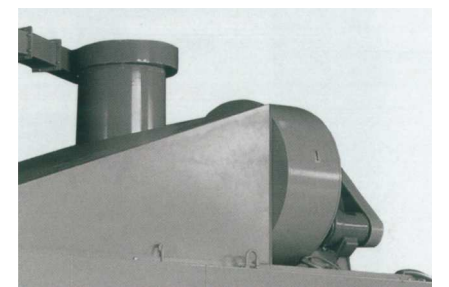
Safety

Torque limiter stops caterpillars when they are overloaded to prevent damage.



No discoloration

The ventilation is improved and steaming and discoloration are prevented because of the exhaust fan installed at the top to inhale chamber air.



Easy cleaning

Windows for cleaning are installed at the tea dust gathering spots. The hot air generator front cover can open and close for easy furnace cleaning.



Simple operations

Inverter drive is employed, and the drying time (transit time) has easy-to-understand digital settings. Both specified value and actual temperature can be viewed simultaneously.



Collecting dust

Dust collecting unit is installed at the bottom to sweep the dropped dust to the exit. A dust collecting unit is directly connected to the exhaust fan at the top to collect dust for model 120K-3 or greater.

