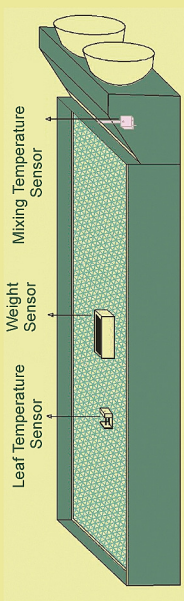


Tea Withering Monitoring And Control system (TWMAC)

Withering plays a very important role in achieving the final quality of the 'MADE TEA' in terms of liquor appearance, taste and flavor. Presently withering is done manually in most of tea factories. The entire process of withering is normally carried out by workers / supervisors based on guess work and on their experience. Therefore, uniform and desired withering of the tea leaves does not take place most of the time.



Typical Electronic Sensors Placement of Withering System

TWMAC

To overcome the aforesaid problems in present withering process, **Stesalit** has developed automated Tea Withering Monitoring and Control System "TWMAC" through which user can achieve uniform and desired withering in every production cycles, thereby enhancing the final quality of 'MADE TEA' and getting higher price realization for it. User can just set the required withering time and withered percentage to be achieved and TWMAC controls and monitors rest of the operations, electronically, based on the inputs given by the user to achieve the desired withering percentage in the required time frame uniformly for all production cycles

TWMAC also gives substantial power saving upto 20%, on an average round the year, to the tea factory.

Payback period of this equipment is less than 6 months.

Salient Features/Advantages

- Consistency in withering of tea leaves every time and in every production cycle.
- System is suitable for both CTC and Orthodox Tea processing
- User settable withering time and % withering
- Online display of % withering and remaining time for wither complete
- Enhance the withering quality, results in to produce of quality tea for better price realization of 'MADE TEA'.
- Audio visual annunciation to guide the operator for applying the hot air based on change in ambient condition.