

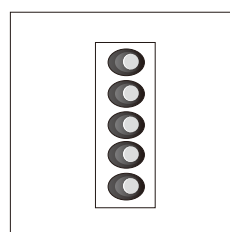
萃茶概念

顛覆傳統手搖飲料店的製茶流程，在設定時間內以恆溫沖、泡、蒸氣萃取原理，定質且定量泡製出具備色、香、味、回甘的基底茶湯。



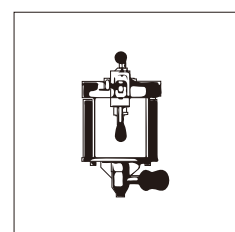
依茶種調整溫度的功能
依店家需求設定茶湯量
多次預浸茶葉的功能
獨家蒸氣漩茶設計
完美萃出茶香、茶味與回甘

機器特色



操作面板

輕鬆設定4種茶飲參數
沖泡定量基底茶湯
自動清洗沖泡桶功能



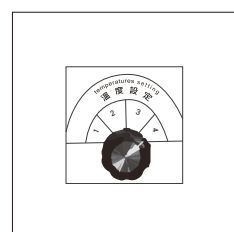
沖煮系統

美觀透明沖泡桶
具安全裝置
完美萃取出茶的香、韻、甘



電子恆溫系統

多溫度控制點
精準溫控
因茶而異 同步調溫



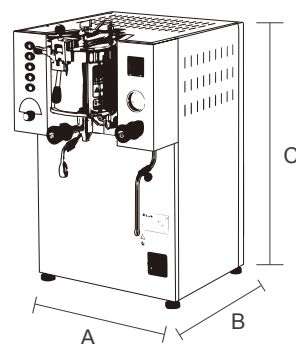
預設溫度

固定4種沖泡溫度
溫度可設定在75-99°C間
依茶種 調整變化溫度設定

機器尺寸、規格

單次最大輸出茶湯

茶種	茶葉量	茶容量
散茶	165g/1:40	6.5 L
原葉	100g/1:40	4.5 L



型號	沖泡桶容量	鍋爐容量	伏特數	頻率	耗電量	重量	開機加熱時間	機器尺寸 (cm)		
								A	B	C
B5	2 L	6 L*2	220/240 VAC	50/60 Hz	5,000 W	49 Kg	13 Min	43	56	75

使用效益

展店效益：杜絕口味差異
工安效益：確保職場安全
食安效益：桶桶新鮮現萃
時間效益：縮短泡茶時間
空間效益：節省後場空間
科技效益：符合時代需求
成本效益：節省人力成本
標準化效益：一鍵搞定



Tea & Espresso Machine DESIGN & ART



1999 年亞洲第一，設立商用濃縮咖啡機研發及自製的製造工廠。
2005 年全球第一，鮮茶機問世，不僅創新萃茶方式，更讓『飲茶文化』可快速風靡全球。

研發創新、安規認證、專利之優勢
『鮮茶機』成功地將萃茶及花式茶飲『標準化』、『速度化』、『健康化』、『商業化』，也協助跨國餐飲連鎖肆無忌憚地將『泡沫紅茶』在世界各地遍地開花。

中國茶葉推廣至全球之優勢
幾千年的飲茶文化，卻無法像咖啡般在全球各地普及，隨跨國連鎖總部之開疆闢土亦順勢讓茶葉在全球的銷量逐年成長。

客製化、全球維修網之優勢
透過市場分析與客戶使用習慣不斷創新產品，並滿足跨國連鎖需要建置全球維修網，提升 KLüb 品牌競爭力與獨特性。

科祿柏科技有限公司 KLüb Technology Corp

338 台灣桃園市蘆竹區南坎路二段66號3樓之3
Tel: 886-3-312-8516 Fax: 886-3-312-8768
Web: www.klubtech.com

上海市閔行區蓮花南路1951號格蘭大廈二樓
Tel:+86-21-6191-8058 Fax:+86-21-6191-8060
Web: www.klubtech.com



B
Fresh Tea Machine Brew it large! Brew it fresh!

KLüb®

TEA & ESPRESSO MACHINE

沖泡鮮茶機 Fresh Tea Machine



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TEAPRESSO PRINCIPLES

We are working on a tea concentrate extraction.
Tea material needs to be steeped 1.30mn mini to extract tea essence.
Tea flavor contamination avoidance.
Fresh tea concentrate full of vitamins and L thenanine.



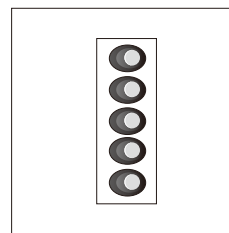
Tea preparation principle.

Multi-section brewing.

Automatic flushing function.

Taste benefit.

FEATURES

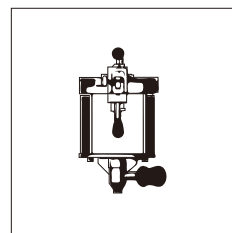


Button Panel

4 programmable brewing time & section

SOP convenient

Auto flushing



Brewing system

Transparent bucket

Safety stop and auto restart

Steam pressurization technology

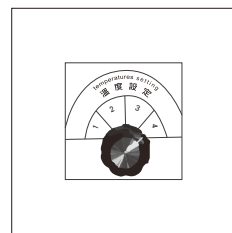


Electronic thermostat

Total control over the temperature

Temperature stability

Different teas, different preset temperatures



Preset temperatures

4 temperatures options

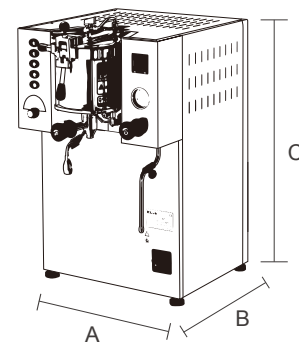
From 75 to 95°C

Brewing customization

MACHINE/SPECIFICATIONS

Volume Out of Tea

Teas	Quantity	Capacity
Mix tea	165g/1:40	6.5 L
Original tea	100g/1:40	4.5 L



RESOURCES SAVINGS

Food safety

Time benefit

Space benefit

Standardized process.

Enhance the business to companies

No more hidden kitchen

Materials Cost benefit

Labor costs benefit

Extract 100%

1 location, 1 equipment, 1 Tearista



Tea & Espresso Machine Design & Art



1999 The establishment of the first commercial espresso coffee machine manufacturing plant with own R&D in Asia.

2005 The invention of the first fresh tea machine in the world, this innovative way of extracting tea allowed "tea culture" to spread faster into the world.

1. R&D innovation \ safety certification and design patency. "fresh tea machine" is the innovative way of extracting tea and spreading "tea culture" to the world.

2. Spreading Chinese tea culture to the rest of the world. Thousands of years of tea culture, can be now as popular as coffee, all around the world, crossing all borders to make tea sales grow year after year.

3. Strong global networking presence, providing customization and maintenance. Through our market analysis we understand customer needs for helping us create innovative products, also providing a global network for maintenance, to assure KLüb brand competitiveness and uniqueness.

B

Fresh Tea Machine Brew it large! Brew it fresh!

KLüb[®]

TEA & ESPRESSO MACHINE

Fresh Tea Machine
Brew it large! Brew it fresh!



KLüb Technology Corp

Taiwan:

3F-3, No.66, Sec. 2, Nankan Rd., Luzhu Dist., Taoyuan City 33855, Taiwan
Tel:+886-3-312-8516 Fax:+886-3-312-8768
Web: www.klubtech.com

Shanghai:

Floor 2, Gelan Building, No.1951, Lianhua South Road, Minhang District, Shanghai, 201108 China
Tel:+86-21-6191-8058 Fax:+86-21-6191-8060
Web: www.klubtech.com



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