

Specifications

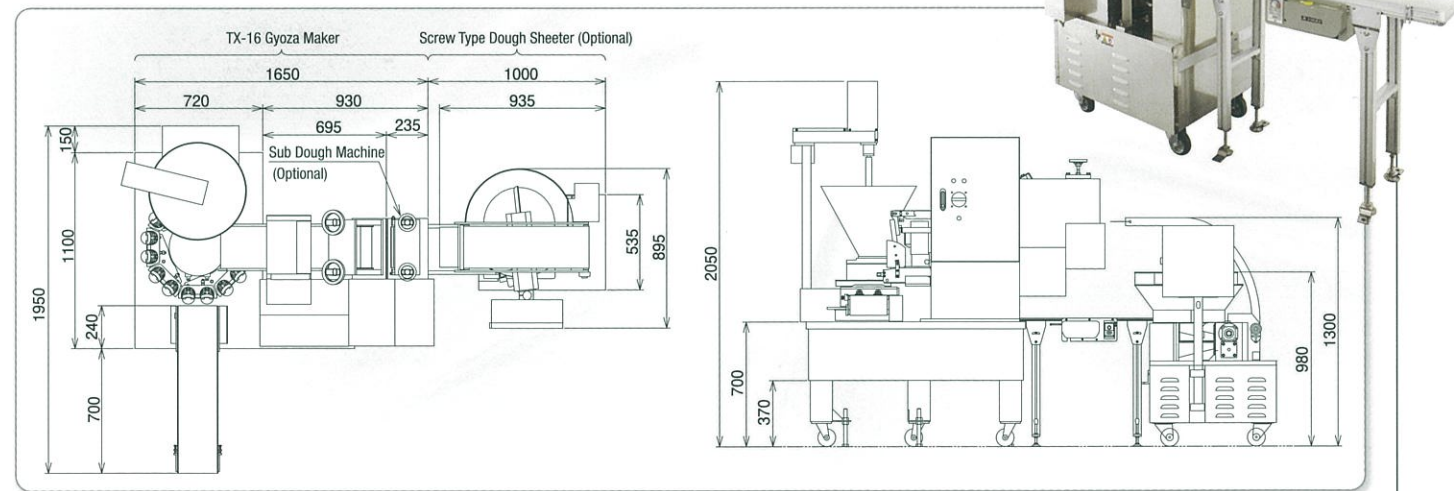
Capacity	10000 pieces / hour	Machine Measurements	1950mmX1700mmX2050mm (without optional parts)
Molds Qty	16 pieces	Main Machine Drive	3-phase 200V 400W
Conveyer	Two Rows of products	Filling Screw Drive	3-phase 200V 100W
Dough Roller Width	230mm	Dough Roller Drive	3-phase 200V 750W
Air Consumption	200 litre / minute (minimum)	Total Weight	1000kg

※ Air Supply Unit is separately required.

※ For quality improvements, specification data may change without prior notice.

Screw Type Dough Sheeter can be connected, so that the dough making process may be automated.

TX-16 + Screw Type Dough Sheeter (which can recycle cutoff dough)



Multi-Purpose Loader can also be attached for Higher efficiency.

- A single loader can handle different types of gyoza containers and trays etc.



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Toa Industry Search

FULLY-AUTOMATED GYOZA-MAKING MACHINE

TX-16



Patent

No. 1364679
No. 1375852

Utility Model Patent No.

No. 1683060
No. 1785366
No. 1785367



- Safer and more hygienic
- More parts in stainless steel
- Washable parts can be removed within 5 minutes



**The First Ever in
Gyoza Business!
HACCP Conformed**



TOA INDUSTRY CO.,LTD.

Stainless specification that is HACCP compatible. TX-16

TX-16 Features

Punching Cutter for the Wrapper is now Beltless. Unlike others, no risk of belt pieces getting mixed in the dough.

Excellent Stability!
All New Filling System
(Toa's Original Slide Type)

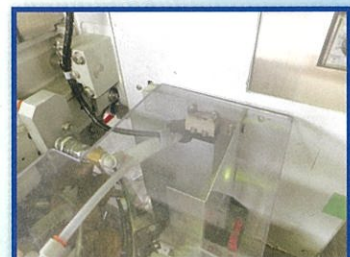


■ Beltless Cutter Unit



■ Filling Unit

All moving parts are protected by covers for safety.



■ Safety switch for moving parts

※ The machine stops automatically when the cover is removed.



■ Cutter Unit (to cut out the wrapper)



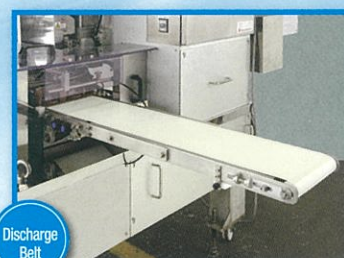
■ Molds Unit



■ Fillings Unit

- All parts that come into contact with food can be removed and washed.
- Suitable for mass-production of fresh dumplings because of easy hygiene control.
- Suitable for dry processing plants and HACCP standard factories.
- Size of dumplings may be specified by changing parts (13g - 35g)

All conveyor belts can be removed and washed.



Discharge Belt



Discharge Belt



Dough Sheet Carrier Belt



Dough Sheet Carrier Belt



Dough Recycle Belt



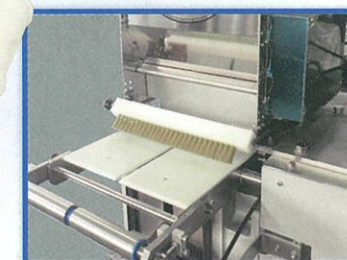
Dough Recycle Belt



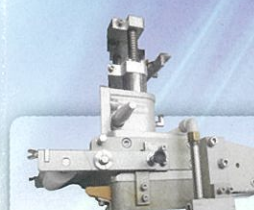
OPTION



■ Sub Dough roller (Double Pressing function)



■ Starch Duster



Beltless Cutter Unit



Filling Unit



Molds

Only 5 minutes to replace!



Molds can be easily removed and the cleaning is now much easier.

Safer, more hygienic, and much easier to use than ever before.

A product of 40 years of toil and technological improvisations by Toa Industry Co., Ltd., the leading company in gyoza machines.

Gyoza size can be customized between 13g to 35g by changing the above three units.

For example, 15g production in the mornings and 25g production in the afternoon is now possible (about 10 minutes of change time)