50th ANNIVERSARY

50 years specializing in gyoza machines

TX-24

Fully Automated Gyoza Machine

JAPAN QUALITY

- Production Capacity of 13,000 gyozas/hr
- High-Spec Model with Excellent Productivity
- Designed for Safety & Hygiene

Ideal for HACCP-Compliant Production

TOA INDUSTRY CO.,LTD.

心包技
HEART WRAP TECHNOLOGY

Market Expansion Award Ministry of Economy, Trade and Industry
Selected as one of the"300 Vibrant SMEs" in 2020

AWARD No.1 2021 JMR
No.1 in Total Sales of Gyoza Machines in Japan
Survey by JMRO in june 2021

AWARD No.1 2021 JMR
No.1 in Market Share of Gyoza Machines in Japan
Survey by JMRO in june 2021

Fully Automated Gyoza Machine

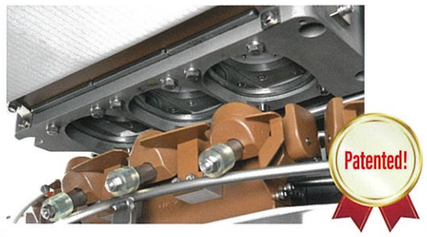
A high-spec model suitable for HACCP-compliant facilities. TX-24

A culmination of advanced technology, meeting customer needs while focusing on safety and hygiene.

Technical Features

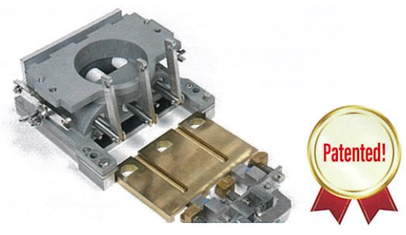
NEW **Beltless Dough Cutter**

Industry' first! Prevents food contamination such as belt scraps.



NEW **Loader System (Slide piston type)**

A complete overhaul of the traditional rotary system.
Now enables fillings with solid ingredients such as shrimp!



NEW **Super Mold**

Reduced the number of parts while improving molding stability.

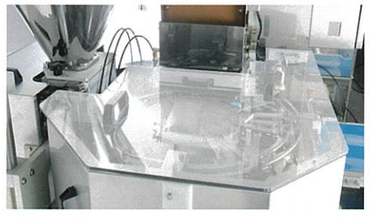
Safety & Hygiene Features

NEW **Easy Belt Removal**

All belts can be easily removed and washed.

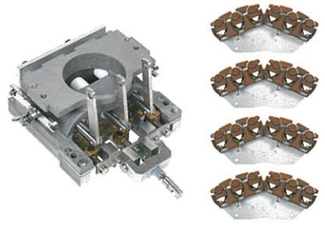
European Standard Safety Design

All moving parts are fully covered.
Equipped with a safety function that stops the machine immediately when the cover is removed.



Removal of parts in under 5 minutes!

Parts can be removed quickly for easy washing.



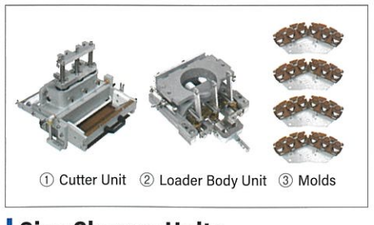
Safer, More Hygienic, and User-Friendly!

See Videos ▶▶▶

Two Gyoza Sizes on One Machine!

Size change can be easily done by replacing the optional “size change units”.

OPTION

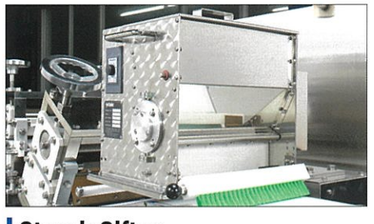


Size Change Units

By swapping out a set of three units, one machine can produce gyoza in two different sizes. Once familiar with the process, the exchange can be completed in about 5 minutes.

Sub Dough Sheeter

When dough is passed through the rollers while still thick, it can degrade the texture and taste, and increase the strain on the machine. The "Sub Dough Sheeter" adds a rolling process to reduce the strain, producing thin and delicious dough sheets.



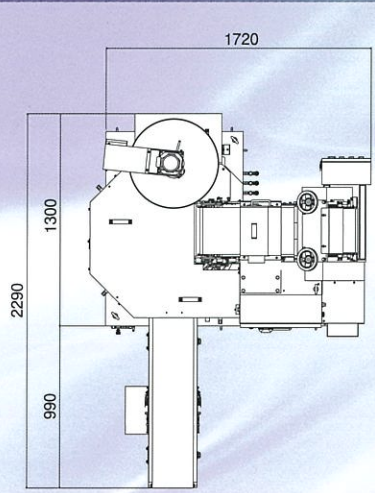
Starch Sifter

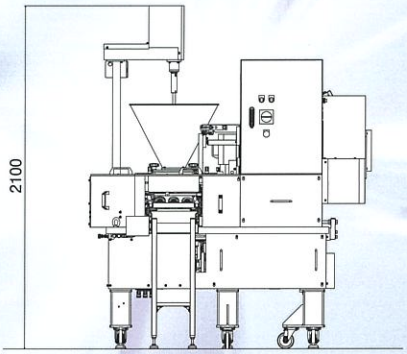
The starch sifter evenly sprinkles starch powder onto the dough sheet, preventing the dough from sticking and improving work efficiency during the shaping process.

DIMENSIONS

TX-24

FULLY AUTOMATED GYOZA MACHINE





Specifications

Product Name	Fully Automated Gyoza Machine	Air supply	Separately required
Model	TX-24	Dimensions	1720mm×2290mm×2100mm
Capacity	13,000 gyozas / hr	Electrical Consumption	3 Phase 200V, 2.3kW (customizable for overseas voltage)
Discharge	3 Rows of gyozas		

We also cater to a wide range of needs, including tray auto-loading and line production.

TX-24+Three tier Dough Sheeter

The dough sheeting can be automated by combining a dough sheeter

TX-24+Three tier Dough Sheeter+Auto Loader

By connecting the Auto Loader, the end-solution too can be automated.

Feel free to contact us for details.

TOA INDUSTRY CO.,LTD.

260-1 Mikatahara Cho, Chuo Ku, Hamamatsu, Shizuoka Pref., Japan 433-8105

Tel : +81 53 436 2101

E-mail : infoen@toa-industry.co.jp

HP : www.toa-industry.co.jp