

Delicious baked gyoza



Toa Industry Co., Ltd.

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Jiao-zi (mizu-gyoza) was introduced from China and spread to Japan, where food preparation was modified to find baked gyoza (yaki-gyoza) and fried gyoza (age-gyoza) popular across the country.



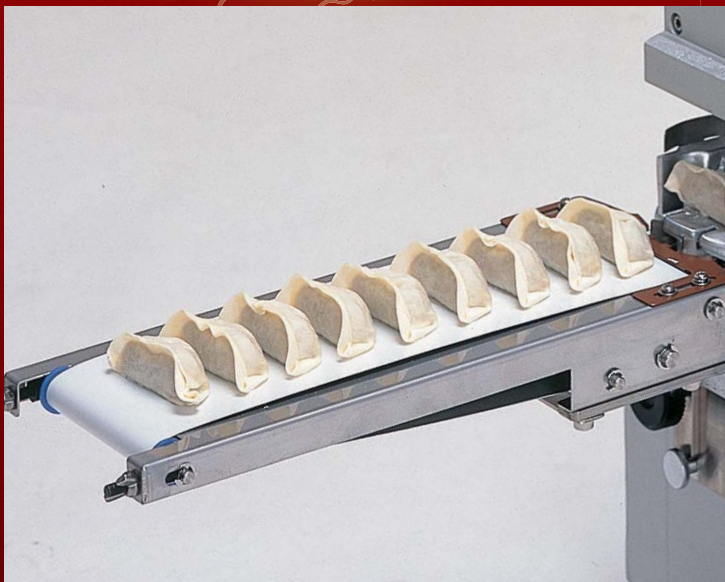
Thin dough is popular in Japan and most dough of gyoza is as thin as 0.6 mm to 0.8 mm.



For baked gyoza/semi-automatic
World's smallest: 34.3 cm

TOA small gyoza making machine

- Compact size as small as a compact microwave
- High-speed making of 30 pieces per minute
- Size of gyoza can be changed freely by replacing parts



Ingredients of gyoza filling

Ground pork: 3000 g
(ham or picnic and 15% to 20% of fat back)
Cabbage: 3000 g (after draining water)

Chinese chive: 450 g
Green onion: 240 g
Garlic: 160 g

Ginger: 140 g
Soy sauce: 220 g
Ajinomoto (seasoning): 50 g

White pepper: 14 g
Sugar: 60 g
Sweet cooking rice wine: 60 g

Liquor: 24 g
Salt: 24 g
Sesame oil: 170 g

7648 g



Delicious fried gyoza



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Fully automatic gyoza making machine

T-16

- Easy operation
- The machine can be washed easily after use
- Cracked filling can be inserted directly without damage



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TOA INDUSTRY CO.,LTD.

TX-16

全自動餃子製造機

Fully-automated gyoza-making machine

特許 第1364679号
第1375852号

実用新案 第1683060号
第1785366号
第1785367号

業界初!! HACCP対応

The first HACCP-compatible machine in the industry!!

NEW



- より安全、衛生的に
- ステンレス仕様
- 革新の技術で
全ての部品が
5分で簡単に
着脱可能



※写真はオプション装着済
The photo shows a machine with options installed.



東亜工業株式会社

主要寸法図

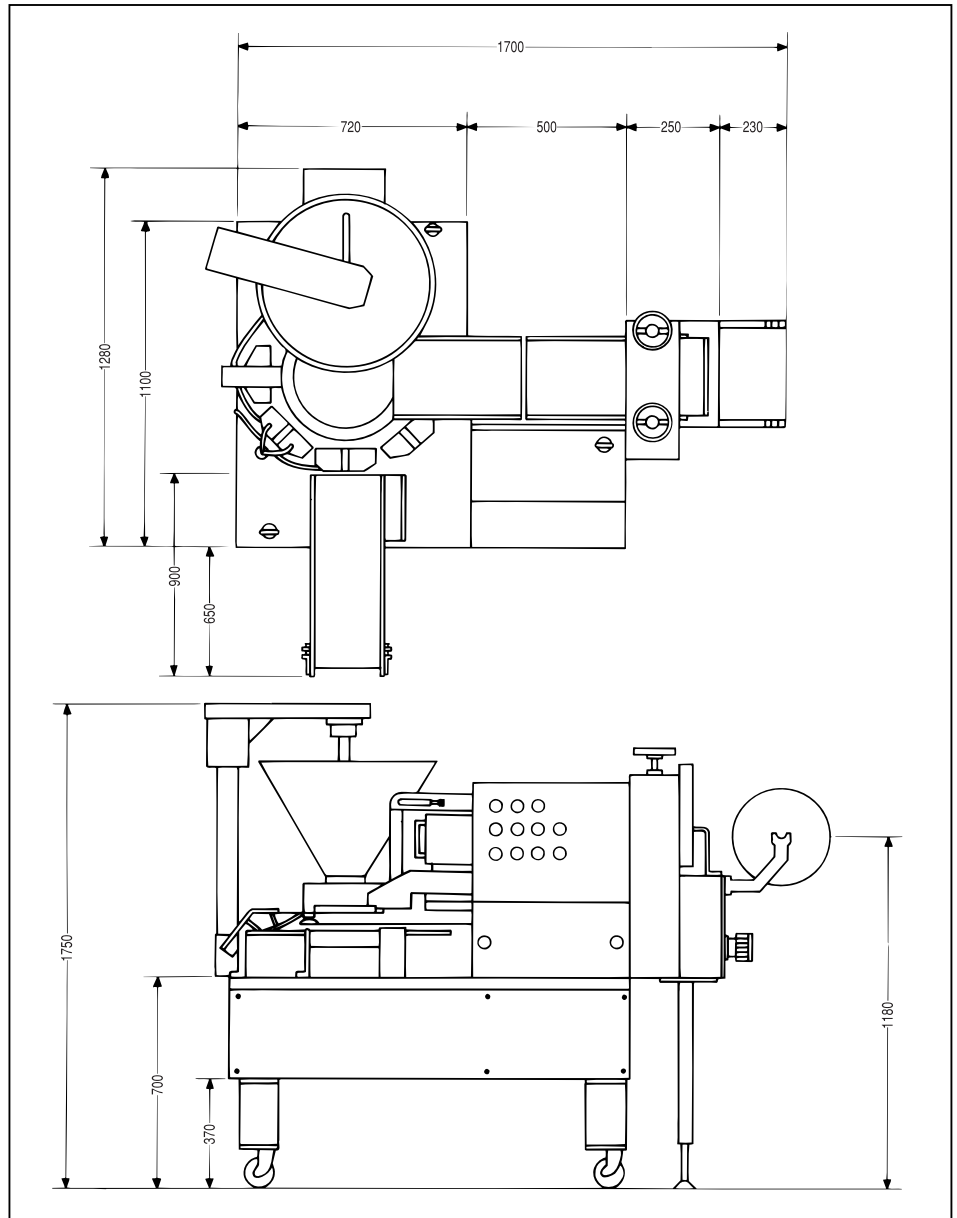
Measurements.



皮打ち抜き装置はカッターベルトがなくなりエアで送られるため異物混入の危険がなくなりました。



サブ麺機(二段麺機)オプション



仕様諸元表

Specifications.

生産性向上『New多目的整列機』もドッキング可能!

- 1台の整列機で複数のトレー、バット、スノコなどに対応可能
- 最多6アイテムの容器まで自動整列可能

能力 Capacity	10000個/時 10,000 pcs./hour	エア供給方式 Air supply method	現地設置品を使用(本機には未装着) Equipment installed at site used (not installed on main machine)
成型パレット数 Number of forming pallets	16個 16	機械寸法 Main machine dimensions	1280mm×1700mm×1750mm(オプション無し) 1280 mm × 1700 mm × 1750mm (without options)
取り出しコンベア Ejecting conveyor	2列排出コンベア 2-row ejecting conveyor	電気動力 Electrical power	本機駆動 3相200V 0.40kW Main unit drive 3-phase 200 V 0.40 kW スクリュウ駆動 3相200V 0.09kW Screw drive 3-phase 200 V 0.09 kW 駆動 3相200V 0.75kW Dough drive 3-phase 200 V 0.75 kW
麺ローラー幅 Dough roller width	230mm	総重量 Total weight	1000kg

※仕様は性能向上のため、予告なく変更することもあります。
Specifications are subject to change without notice in order to improve performance.



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ユーエス・マシナリー株式会社

〒433-8105 浜松市北区三方原町260-1
TEL.053-436-7521(代) FAX.053-437-7337

オールステンレス仕様でHACCP対応

All stainless specifications conforming to HACCP

TX-16の特徴 すべては伝えられないほんの一例



スクレパーは簡単に取り外せて水洗いができます。



最終麺厚は、片手ハンドルで、容易に調整可能です。

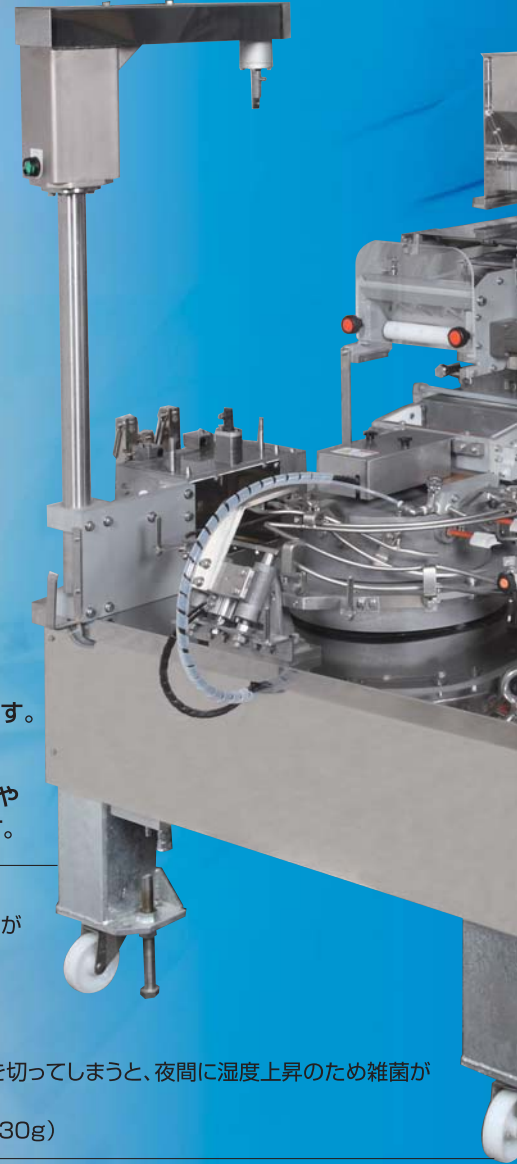


安全対策も万全です。



一体式の皮ガイドが容易に外れるため、ローラーやローラーケース内の掃除が簡単にでき衛生的です。

- フレーム、ローラー、スクレパー、皮ガイドに至るまでステンレスと樹脂を使用して腐食や錆等が発生しません。
- 外した部品は水洗いが出来てとても衛生的
- 衛生管理がしやすいので生餃子製造に最適
- 加工場ドライ化やHACCP工場に最適
(特に夏場などウェット工場は作業終了後に空調を切ってしまうと、夜間に湿度上昇のため雑菌が繁殖してしまう。)
- ユニット交換で複数のサイズ対応が可能(10g~30g)



TX-16

より安全に、より衛生的、

より使い易くなりました。

Designed for more safety, hygiene and user-friendliness.

餃子製造機一筋40年の東亜工業が、お客様のニーズに応えた技術の結晶です。

Realized through accumulated technologies of Toa Industry, which has devoted itself to manufacturing gyoza-making machine for 40 years.

心包技

HEART WRAP TECHNOLOGY

TOA INDUSTRY CO.,LTD.

すべてのベルト類がはずせて水洗いが可能です。



手取ベルト



麺帯送ベルト

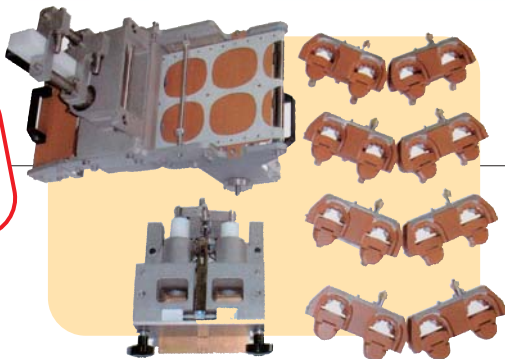


残皮ベルト



※仕様は性能向上のため、予告なく変更することもあります。

一台
二役!!



パレットの取り外し交換が容易にでき、掃除も簡単になりました。

ユニット交換により10g~30gまでの餃子製造可能です。

たとえば午前中15g、午後25gの生産もOK! (交換時間約10分)

The unit can be replaced to make gyoza of 10 g to 30 g. (It takes only about 10 minutes for replacement.)

For example, you can make 15 g gyoza in the morning and then 25 g gyoza in the afternoon.

MASS PRODUCTION WITH THE HANDMADE TASTE !

T-16

FULLY AUTOMATIC GYOZA-MAKING MACHINE

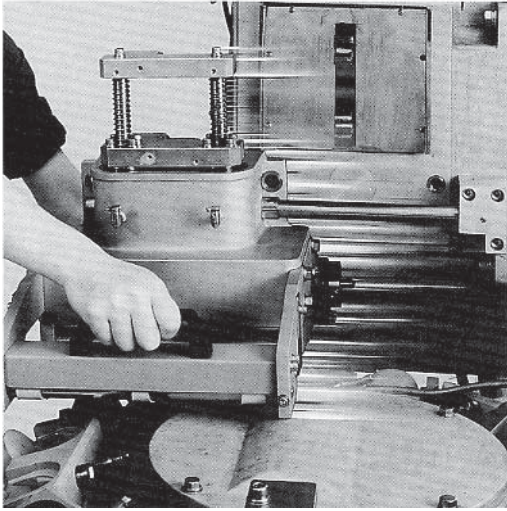
PATENT NUMBER
No.1364679/No.1375852

REGISTRATION NUMBER FOR NEW INDUSTRIAL DESIGN
No.1683060/No.1785366/No.1785367

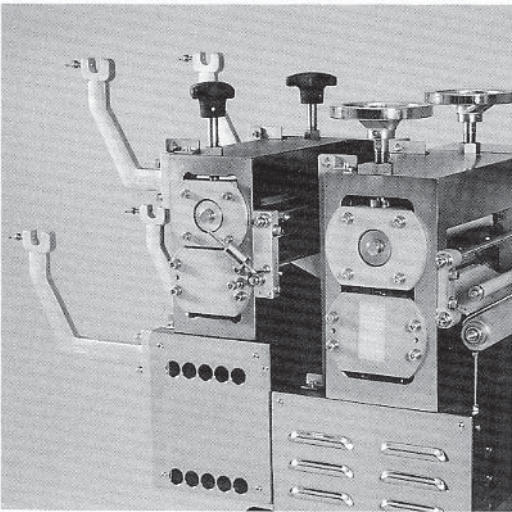
- Easy to operate
- Easy to clean after use
- Coarse ingredients can be put in this machine while maintaining the same quality.



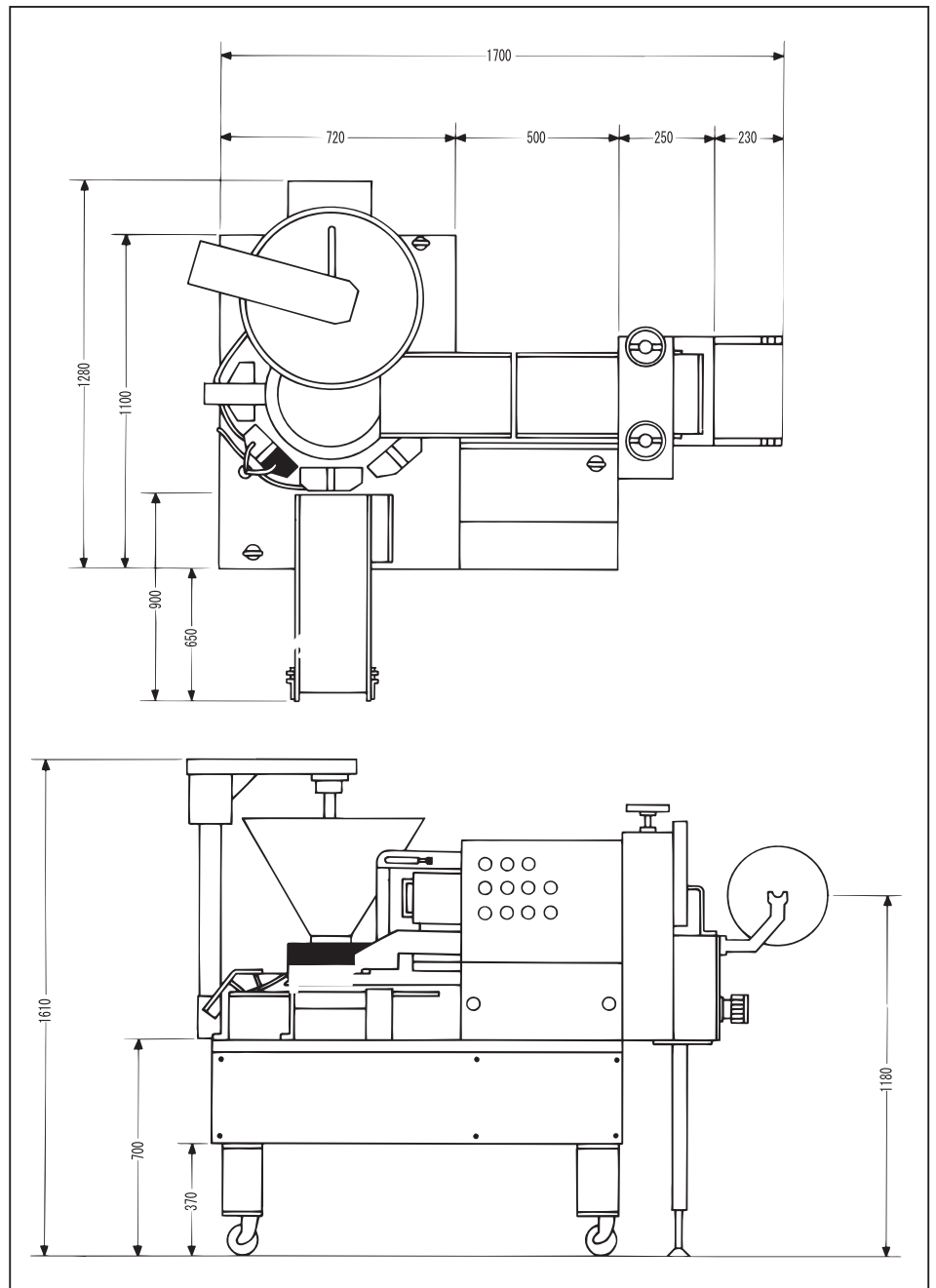
MEASUREMENTS



The Attachable and Detachable Cutter unit



The 2-Stepped Dough Machine (option)



SPECIFICATIONS

Capacity	9000 pieces / hour
Number of Molding Palettes	16 pieces
Conveying Passage	2-laned passage
Dough Sheet Roller Width	230mm
Wet Dough Loading System	Air Shower Method
Air Supply System	Using Local Installed Equipment (Not equipped in this machine)
Machine Size	1280mm x 1700mm x 1610mm (no other options)
Electric Power	Main Machine Drive 3 Phase 200V 0.40KW Screw Drive 3 Phase 200V 0.09KW Dough Machine Drive 3 Phase 200V 0.75KW
Net Weight	1000kg

* The specification may be changed due to the improvement of the performance without a preliminary announcement.



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THANYABURI, PATHUMTHANI THAILAND 12130
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E-mail: toa_machinery@hotmail.com

MASS PRODUCTION WITH THE HANDMADE TASTE !

DOUGH SHEET MAKING MACHINE

FULLY AUTOMATIC DOUGH SHEET-MAKING MACHINE
WITH A SYSTEM FOR RECYCLING THE REMAINING DOUGH

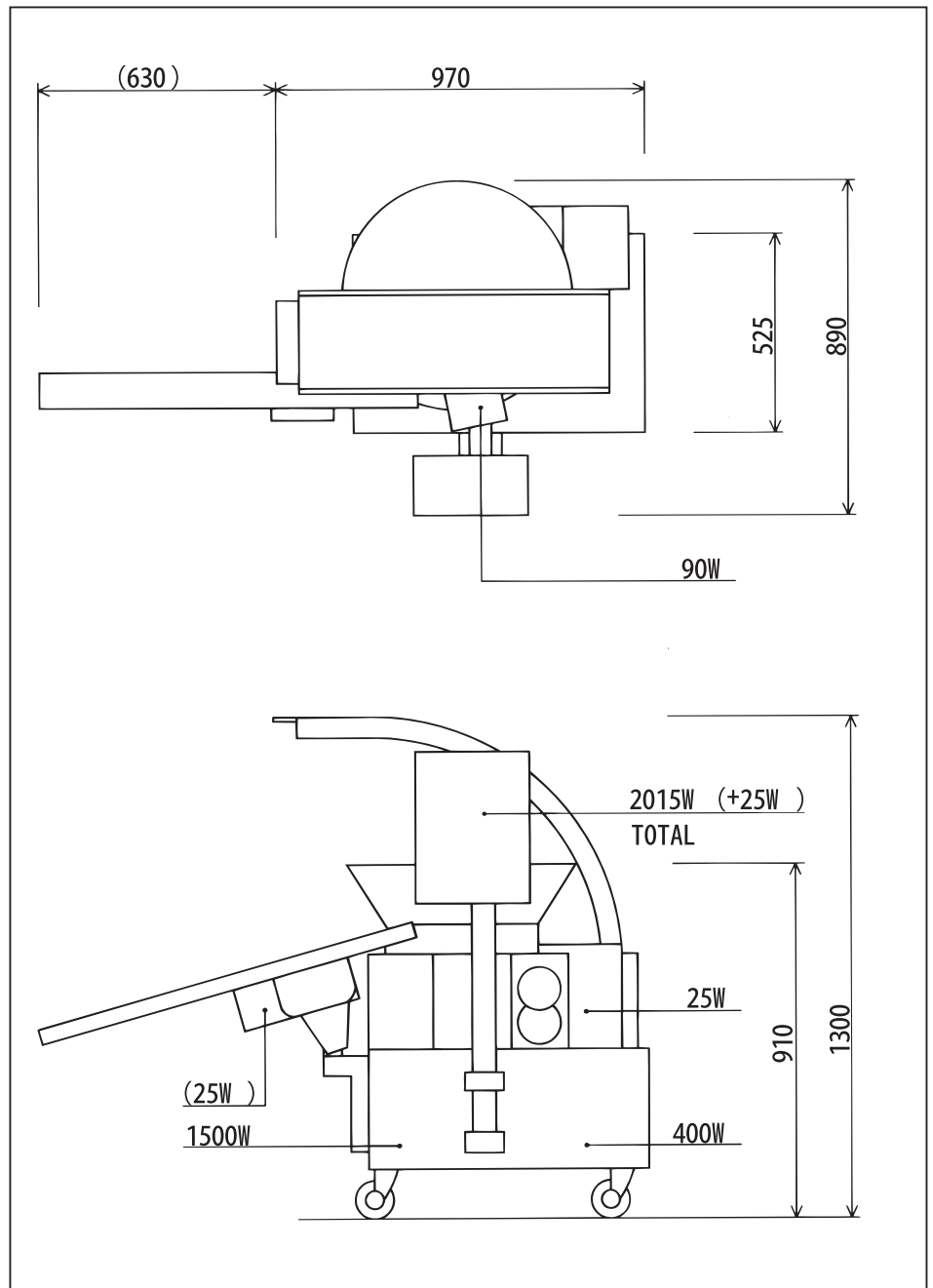
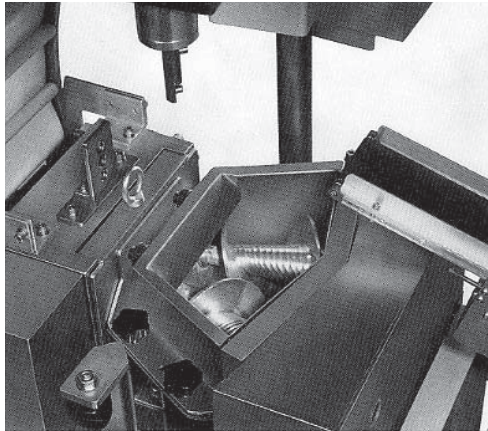
UNDER PATENT



Kneads, extends, and produces
soft dough constantly !



MEASUREMENTS



SPECIFICATIONS

Capacity	80kg / hour
Hopper Capacity	30kg
Dough Sheet Width	220mm - 235mm
Dough Sheet Thickness	2.5mm - 5mm
Machine Size	890mm x 970mm x 1300mm
Electric Power	W Screw Drive 3 Phase 200V 1500W Dough Machine Drive 3 Phase 200V 400W Mixer Machine Drive 3 Phase 200V 90W Rising Conveyor Drive 3 Phase 200V 25W Loading Conveyor Drive 3 Phase 200V 25W (OPTION)
Net Weight	380kg

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YOUR UNCOMPLAINING PARTNER !

THE "GYOZA" INNOVATION

**TOP COMPANY AWARD
FOR PRODUCT DEVELOPMENT**

THE SMALLEST SIZE IN THE WORLD 25cm × 35cm In the photo is a small gyoza-making machine.

The full scale gyoza-making machine is fully automatic and suitable for mass production, from making dough sheet to preparing products on the tray.



T-16



T-16-B



T-16-NR(L)



DOUGH SHEET- MAKING MACHINE



GRINDING MACHINE

HEAD OFFICE

TEL ++81-53-436-2101



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SMALL GYOZA - MAKING MACHINE DATA

FOR BAKING STYLE GYOZA , HALF AUTOMATIC MACHINE

1. MACHINE NAME

TOA SMALL GYOZA-MAKING MACHINE

2. FEATURE

It is a super compact machine from the comprehensive know-how of TOA INDUSTRY Co.,Ltd. with its 20-year experience in producing and selling food processing machines in response to the industry.

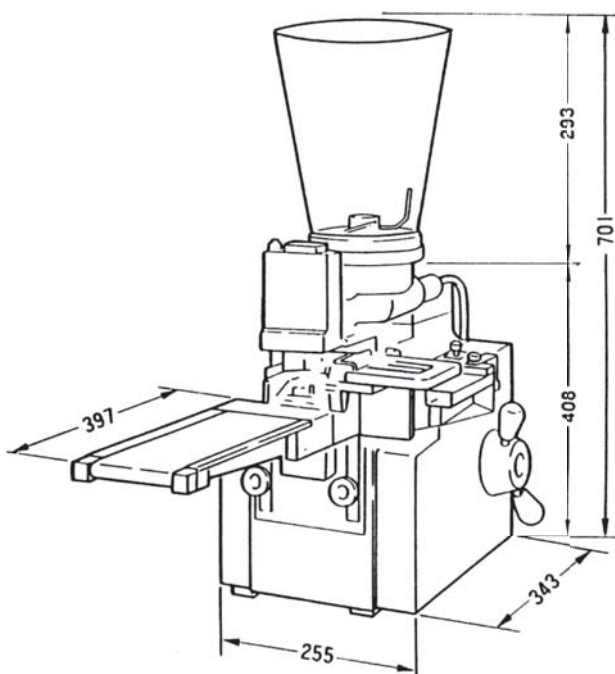
- a. The product weight can be adjusted according to your request.
- b. Ability to make various kinds of product. Suitable for the small production.
- c. Equal weight for each product.
- d. Easy to operate; no skill required.
Just put a pastry shell in the machine, push the "start" button, and get a "gyoza" product.
- e. Easy to clean after use.
- f. Needs small space for installation.

3. SALES & SERVICES

We have direct-sales system and provide you after-sale maintenance service.

4. USERS

Food supermarkets, butcher shops, noodle restaurants, gyoza restaurants, Chinese restaurants as well as companies and suppliers for school and office, daily dish stores, food chain stores, etc.



5. MACHINE SPECIFICATIONS

- Height 408 mm
(701 mm, including the hopper)
- Floor space needed for installation
 - Length 255 mm
 - Width 343 mm
- Weight 44 kg
- Electric power 1 Phase 100V 65W
- Space 0.09 m²
- Materials Stainless steel, Hydro alloy
- Capacity 1500 pieces/hour