




SLIXE

FOOD MACHINERY



Bread Slicer Machine
Dough Moulder Machine
Mini Moulder Machine
Accessories

PROFESSIONAL . HIGH QUALITY

www.ting-an.com

SLIXE

COMPANY PROFILE

SLIXE Food Machinery CO., Ltd has been a specialized manufacturer of high quality bakery machines since 1991. We demand the highest standards of quality from what we manufacture and sell.

EXPORTING COUNTRIES

- **NORTH AMERICA** ▶ Canada, United States
- **CENTRAL AMERICA** ▶ Mexico
- **SOUTH AMERICA** ▶ Colombia, Brazil, Argentina, Chile, Venezuela
- **AFRICA** ▶ Nigeria, South Africa, Kenya
- **MIDDLE EAST** ▶ United Arab Emirates, Saudi Arabia
- **EUROPE** ▶ Spain, Greece and Russia Romania
- **ASIA** ▶ South Korea, China, Taiwan, Thailand, the Philippines, Vietnam, Indonesia, Malaysia, Singapore, Macau, Myanmar, India, Pakistan, Sri Lanka
- **OCEANIA** ▶ Australia, New Zealand, Fiji, Guam

Our products are exported worldwide. We constantly look for ways to improve our machine lineup, which includes Bread slicer, Dough moulder and Mini moulder. Our technology and innovation enables us to enhance performance, efficiency and reduce material waste. We always aim to build higher quality, more durable machines and provide fast services to ensure the satisfaction of our worldwide customers.

Based in Taiwan, SLIXE has been dedicated to professional bakery machinery manufacturing for over 20 years. We have established a renowned reputation in the industry. We provide top quality bread slicer, dough moulder and mini moulder. To achieve top customer satisfaction, SLIXE is continuously developing new models with the highest qualities and most competitive prices. We also give reliability and trustworthiness to customers.

CORE VALUE

"Integrity" is the most basic concept of business management. Once we make a commitment, we devote ourselves completely to meeting that commitment.

Integrity

"Innovation" is the key point for company's continued growth and success. Creating new products and providing new services make customer create value.

Innovation

Customer is our important partner. We strive to build mutual trust relationships with our customers in order to gain the trust from the customers and they rely on us to be part of their success over the long term.

Customer Trust

"Professional" is the only solution to solve the problems. Providing best service and guarantee of product quality will create values for customers.

Professional Service

COMPETITIVE ADVANTAGES

- ▶ We carefully select prime part suppliers for quality assurance. To Keep improve every manufacturing process to present superior machines and service to our customers.
- ▶ We will examine the electrical appliances of machine before shipment.
- ▶ All machines are manufactured in Taiwan.

Excellent Quality

- ▶ All the SLIXE equipment holds a year warranty provided the required preventive maintenance is carried out.
- ▶ Except for special parts, we can deliver the components each client needs right away.

Customized Services

- ▶ Our quotation is in line with the prevailing price level.

Reasonable Price



THE ADVANCE MANUFACTURING EQUIPMENT

With these manufacturing equipment, we are able to produce the superior quality products and create more profits for your business.

- ▶ Hydraulic Press Brake
- ▶ High speed Drilling Machine
- ▶ Auto Grinding machine
- ▶ Spray paint room



- ▶ We will respond to customers quickly if customers have any question.
- ▶ Every technical staff understands the operation and maintenance of the machines. If customers have problem about machine, our Professional technical staff will discuss with customers to find the best solution.
- ▶ We will test and inspect the machine in order to make sure the machine fits the customer's requirements before delivery.
- ▶ Providing the machine operation manual to let customers understand the operation of machine and notifications.
- ▶ Our machine all provides a year's warranty.

KNOW-HOW

BLADE

Blade is the most important part in bread slicer machine. All blades are manufactured by us.

The intensive quality control measures that are integral to the production of our blades include the examination of all raw materials during every stage of production.

Finished bread slicing bands are precision matched to extremely tight tolerances to ensure equalized tension on our bread slicer machine and reduced breakage.

Our dedication to quality control is founded on the understanding that each operation is a vitally important link in the production of blades. Therefore we can solve the problem of blade immediately and make sure each blade have good quality before leaving factory.

PRODUCT

BREAD SLICER

The bread slicer from SLIXE Food Machinery is normally designed to slice a loaf of bread into different thickness of slices quickly and precisely.

We have designed and developed slicers that can cut any kind of bread, be it small, large, round, with a hard or soft crust. Our bread slicer will save your time with high efficiency and consistency so as to be widely applied for bakeries, restaurants, specialty sandwich stores, hotels, and so on. The machine can easily be integrated in your sales premises.

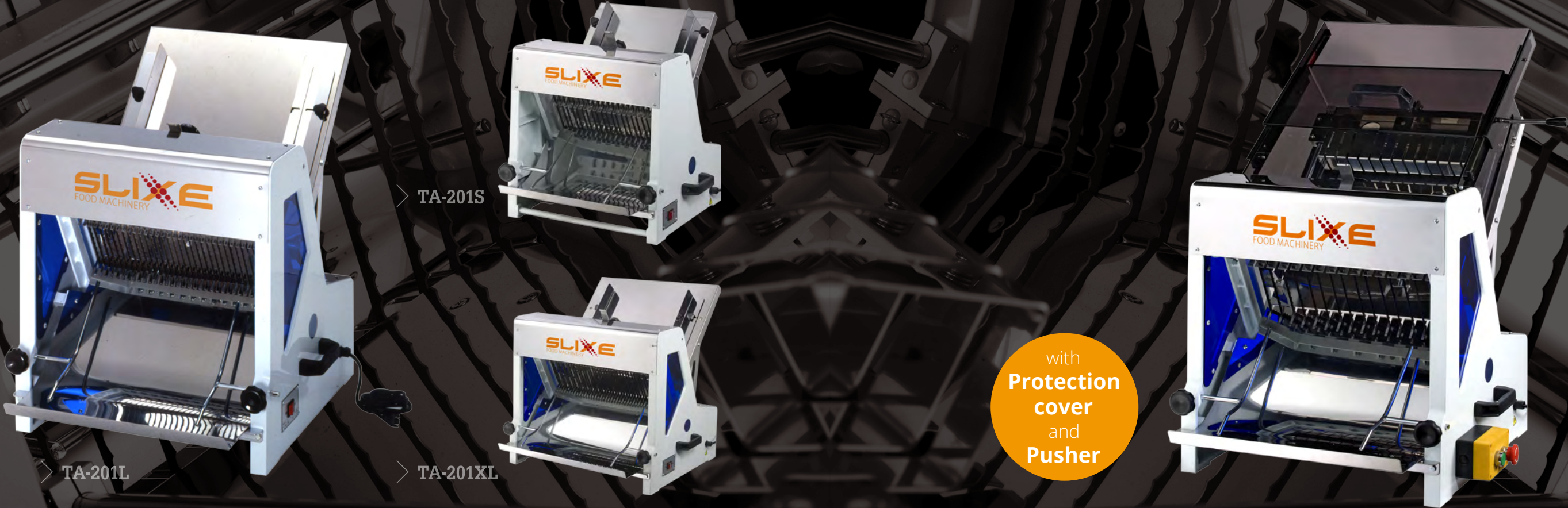
We have easy-to-replace, rust-resistance blades mounted in our slicer aiming to minimal maintenance. Hence, the machine meets the electrical materials requirements of CE and UL certificate. Our bread slicer will be your desired selection. The user friendliness, slicing quality and ergonomic design of this bread slicer will no doubt win you over.

BREAD SLICER

TA-201 / S / L / XL

TA-201L-PCP

BREAD SLICER



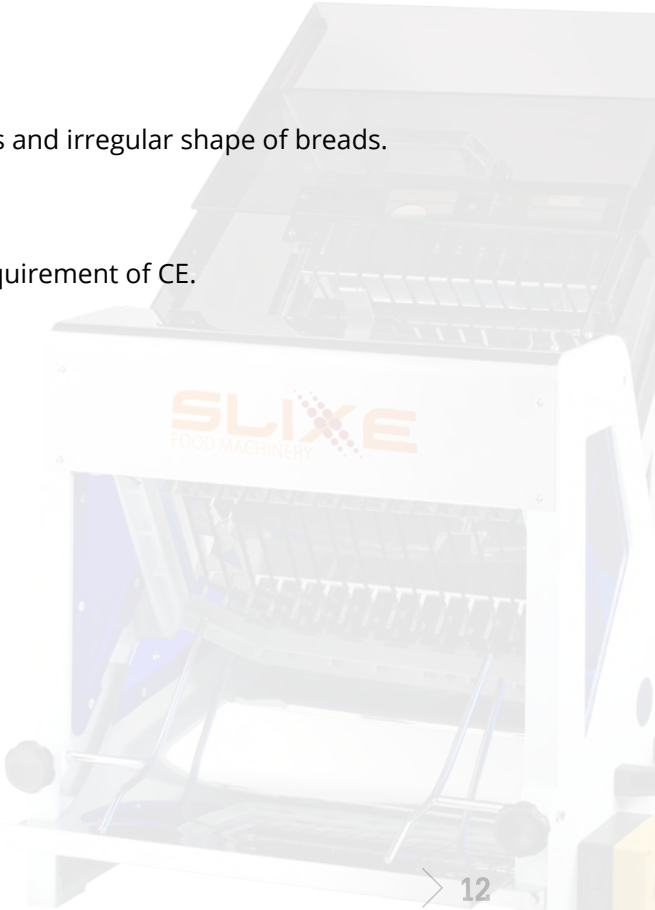
- ▶ High efficiency, Durable.
- ▶ Easy to replace the blade.
- ▶ Smaller space occupation.
- ▶ We could offer custom-made thickness of slice.
- ▶ Machine meets the electrical materials requirements of CE and UL.



Model	TA-201S	TA-201L	TA-201XL
Blade frame width	345mm	385mm	485mm
Material width	335mm	375mm	475mm
Thickness of Slice	12mm, 15mm, 24mm	6~30mm	above 12mm
Motor	1/6HP	1/4HP	1/4HP
Capacity	240loaves/hr	240 loaves/hr	240 loaves/hr
Dimensions	620x550x620mm	710x630x680mm	710x730x680m
Weight	45KG	70KG	m 80KG

- ▶ Easy to replace the blade.
- ▶ We could offer custom-made thickness of slice.
- ▶ The machine with Pusher can suitable for European breads and irregular shape of breads.
- ▶ Sliding rail install on Protection cover is patent product.
- ▶ Automatic power off device.
- ▶ Machine meets electrical materials and electrical safety requirement of CE.

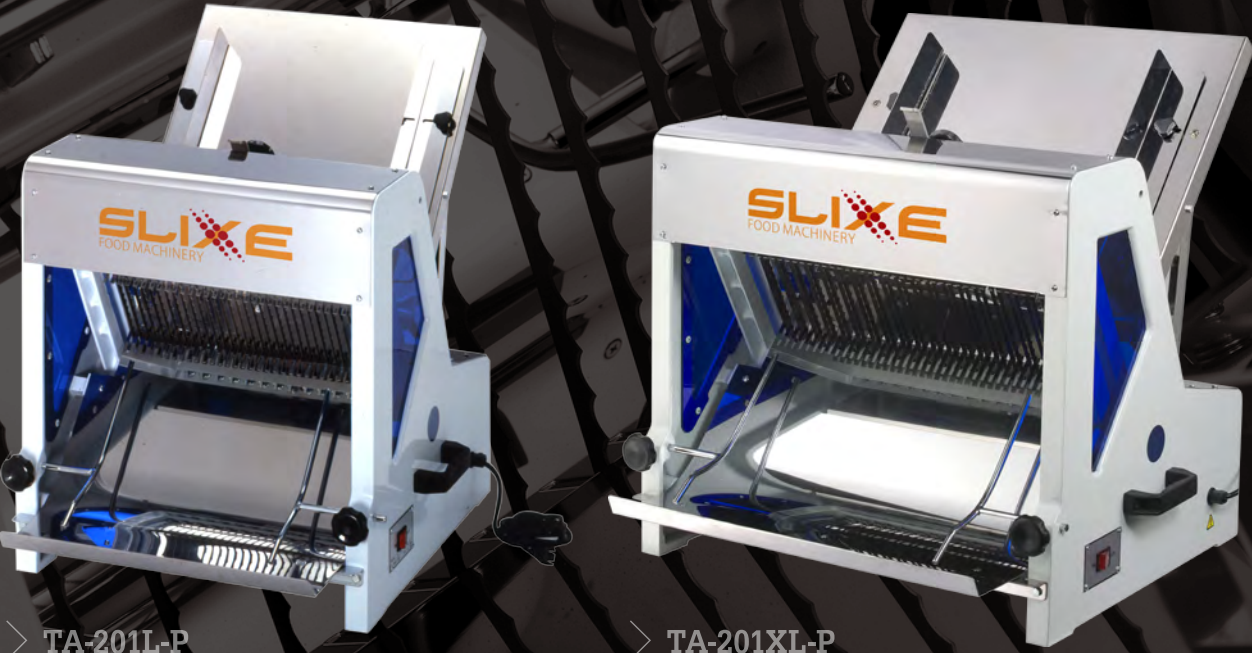
Model	TA-201L-PCP
Blade frame width	385mm
Material width	375mm
Thickness of Slice	6~30mm
Motor	1/4HP
Capacity	240 loaves/hr
Dimensions	750x680x820mm
Weight	75KG



BREAD SLICER

TA-201L-P / XL-P

with
Pusher



TA-201L-P

TA-201XL-P

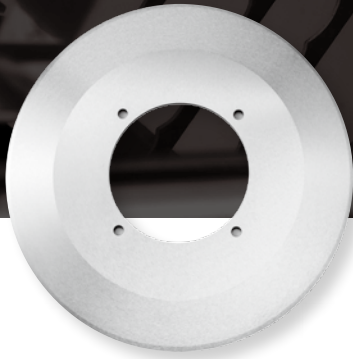
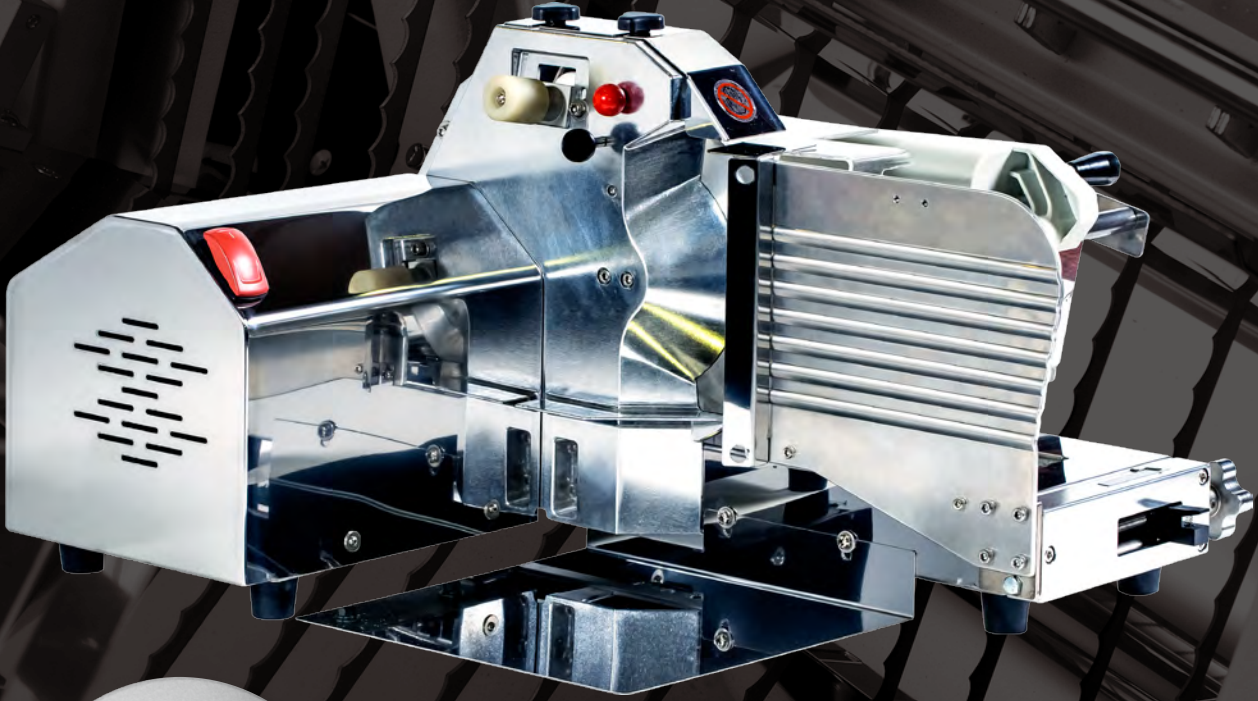
- ▶ High efficiency, Durable.
- ▶ Easy to replace the blade.
- ▶ Smaller space occupation.
- ▶ We could offer custom-made thickness of slice.
- ▶ The machine with Pusher can suitable for European breads and irregular shape of breads.
- ▶ Machine meets the electrical materials requirements of CE and UL.



Model	TA-201L-P	TA-210XL-P
Blade frame width	385mm	485mm
Material width	375mm	475mm
Thickness of Slice	6~30mm	above 12mm
Motor	1/4HP	1/4HP
Capacity	240 loaves/hr	240 loaves/hr
Dimensions	710x680x680mm	710x780x+- 0mm
Weight	73KG	83KG

TA-202

BREAD SLICER



ROUND BLADE

- ▶ Simple operation and Easy maintenance.
- ▶ Blade grinder.
- ▶ Can adjust the thickness of slice.
- ▶ Blade cleaner can remove bread crumbs and fat.



Model	TA-202
Disc-blade	Φ195mm
Sliceable thickness range	6~55 mm
Power consumption	100w
Applicable power source	AC 110/220V, single/three phase, 50/60HZ
Dimensions	550x600x345mm
Weight	24KG



PRODUCT

MOULDER

Our extensive experience in the bakery industry makes us understand the importance of our customers' needs. They need solutions that save time, money, and produce consistent results with a minimum of employee training and supervision.

Dough moulder provides solutions for a wide range of applications. It is ideal for molding rolls, buns, toasts, baguettes, loaves, and variety kinds of dough. The roller system equipped in the dough moulder can adjust depend on the size and hardness of dough and can make the dough structure more solid. In addition, the roller spacing and conveyor belt can be well adjusted by hand wheel.

The dough moulder from SLIXE is endeavoring to achieve high performance and high efficiency with several advantages. Basically, it is used for molding and discharging air from raw materials to obtain quality end products. Further, it has simple operation by switching on-off push bottom, as well as easily catching the dough with mobile steel tray both meet user-friendly demands for all clients.

DOUGH MOULDER

TA-101 / S / M / L

TA-301

MINI MOULDER



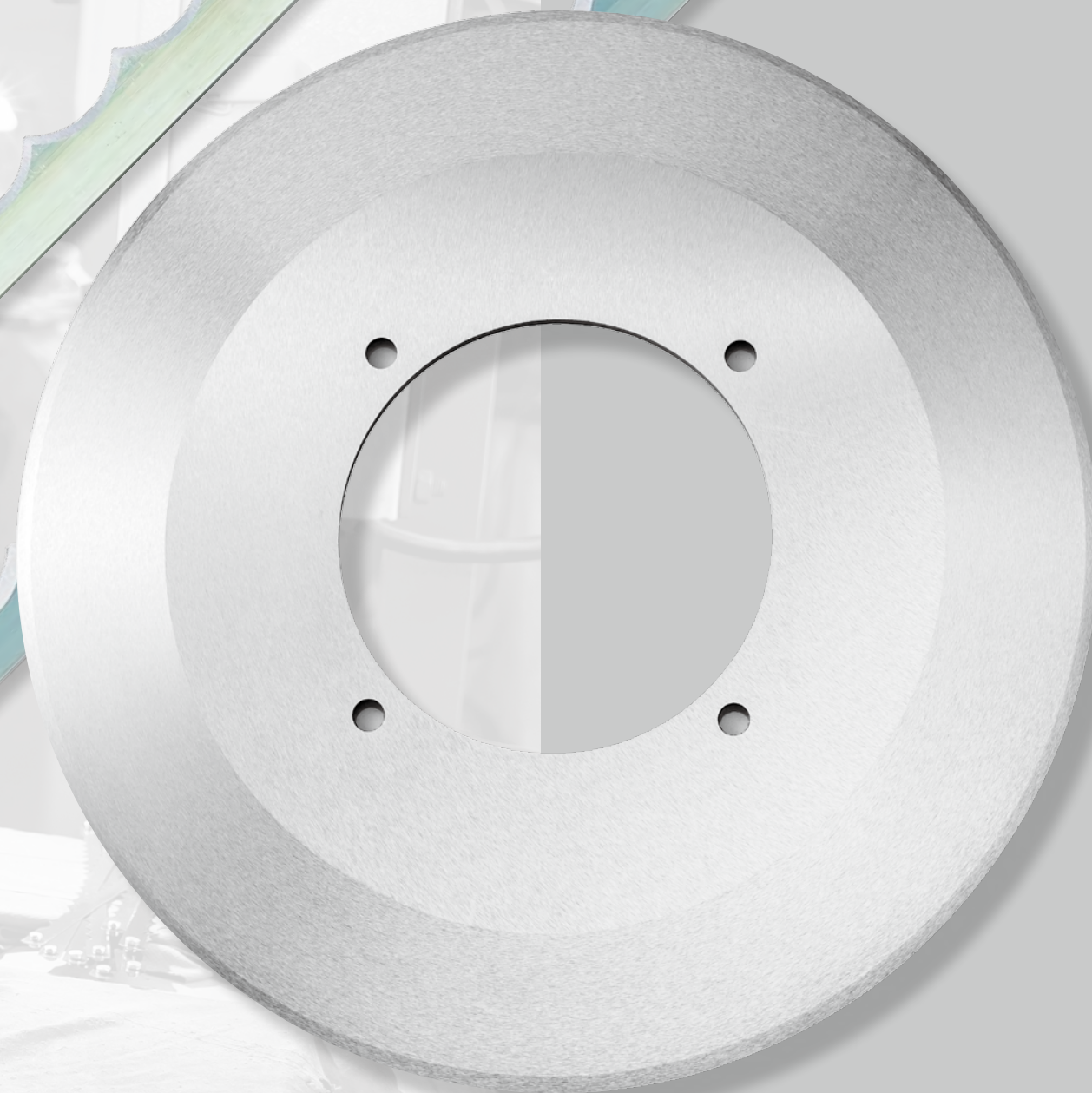
- ▶ Easily adjusts for a variety of breads.
- ▶ Molding and discharging air.
- ▶ Nylon conveyor belt tension can be adjusted by hand wheel.
- ▶ Roller rap can adjust depend on the size and hardness of dough and can make the dough structure more solid.
- ▶ This machine is simple structure, small space occupied; it will be a big assistance for upgrade product quality and labor saving.

Model	TA-101S	TA-101M	TA-101L
Conveyer belt size	290mmx1960mm	290mmx2280mm	380mmx2280mm
Roller size	Φ90x300mm	Φ90x300mm	Φ90x390mm
Motor	1/2HP	1/2HP	1HP
Dimensions	1210x580x1050mm	1360x580x1100mm	1360x680x1100mm
Weight	190KG	200KG	220KG

- ▶ Scraper sets are adjustable.
- ▶ Easy to clean scrapers and roller.
- ▶ Movable hopper made easy to adjust by operating a knob conforming to the weight of dough.
- ▶ The machine is equipped with reverse operating device, easy to discharge the air inside the dough.
- ▶ Cover can be opened to easy cleaning and maintenance.
- ▶ The same operating direction makes staff easily operate and save time.

Model	TA-301
Conveyer belt size	330mmx1325mm
Roller size	Φ95x275mm
Roller spacing	0 to 15 mm variable
Weight of dough portion	30 to 350g
Motor	1/2HP
Dimension	1000x530x1060mm
Weight	145KG

PRODUCT



SLICING BLADE

Our Slicer Blades are made with a commitment to quality and innovation. Our quality assurance procedure makes sure our slicing edges meet the strict standards.

We provide the customization of Blades. Welcome to contact us if you have any question about the Blades or Machines.

SLICING BLADE

Bakery Slicing Blades

provide
customization

Easily adjusts for a variety of breads. The Bread Slicer Blades are the important link in the operation of machine so our experience and innovation create flawless bakery slicer blades worthy of our commitment to quality.

Our Slicer Blades are made with a commitment to quality and innovation. Our quality assurance procedure makes sure our slicing edges meet the strict standards.

The Bakery Slicing Blades are ideal for our Bread Slicer Machine and it can reduce the bread tearing and crumbing.

Horizontal Slicing Blades

SLICING BLADE

provide
customization

The Horizontal Slicing Blades are ideal for Horizontal Slicer Machine.

Our Horizontal Slicing Blades are made with a commitment to quality and innovation. Our quality assurance procedure makes sure our slicing edges meet the strict standards.

► We provide the customization of Blades. Welcome to contact us if you have any question about the Blades or Machines.



PROFESSIONAL . HIGH VALUE . HIGH QUALITY

SLIXE FOOD MACHINERY will constantly upgrade and develop bakery machines in the future. Our goal is to provide products to customers with the highest quality and the most competitive price and to satisfy customers' need.



SLIXE
FOOD MACHINERY

No.43-5, Longyang Ln., Xitun Dist.,
Taichung City 407, Taiwan (R.O.C.)

TEL : 886-4-2251-8812

FAX : 886-4-2252-3212

E-mail : sales@ting-an.com

www.ting-an.com