WATANABE

BASIC SLICER WBS-CA







SLICE AND TOPPING!! VARIOUS SLICES ARE PROMISSED.



VARIOUS SLICES!!



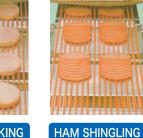




INTERLEAVING







CHARACTERISTIC SLICE

The rotating blade and meat carriage movement give the efficient slice. The accurate slicing/topping is given by the right blade rotating speed choice.

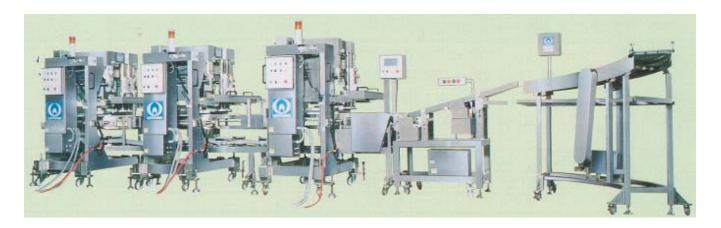
EFFICIENT SLICE

Continuous feedings of products gives you more efficient operation. The product holder can be change easily.

CONVEYER SYSTEM

The variety of conveyer systems can be proposed for your operation. Shingling. Stacking or Alternate shifting...many options are available.

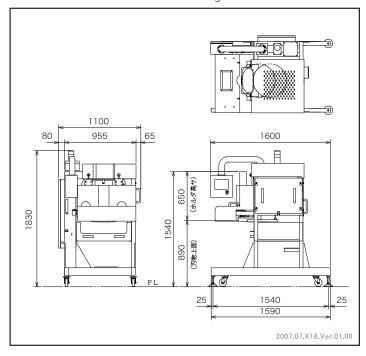
MORE EFFCIENT OPERATION? JUST MAKING A LINE.



■SPECIFICATION

DIMENTION	W1600×D1100×H1830mm			
ELECTRICAL CAPACITY	3相 200V 1.6kW			
SLICE SPEED	30~80回/分			
SLICE CAPACITY MAX. SLICE SIZE	●ROUND HAM: 2 PIECES/ MAX. Ø 100mm 1 PIECE/ MAX. Ø 120mm ■CUBE HAM: 2 PIECES MAX. 100mm CUBE			
SLICE THICKNESS	(0.01)~20 mm(0.01mm制御)			
SLICE TEMPERATURE	$-4\sim3^{\circ}$ C(肉質・形状・肉厚により若干異なります)			
WEIGHT	493kg			
NOTES	WBS-CA I: MAIN BODY + 0.4KW SHINGLING C/V WBS-CA II:MAIN BODY + 0.8KW SHINGLING/STACKING C/V WBS-CA III:MAIN BODY + 1.0KW SHINGLING/STACKING/ALTERNATE SHIFTING			

■ DRAWING Please refer to the drawing for further information .





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