## **WATENABLE**

# PROCEED ST WMB-P330ST







## STANDARD & ECONOMICAL TYPE



### Safety

A lever with a safety lock system safely starts the locking system with a equipped emergency stop button.



A equipped safety stop system blade and tank does not move with the unfastened side board prevent danger at the washing.



## Sanitation

#### THE ONE-TOUCH DETATCHABLE ROLLER BY TOUCHING JUST ONCE.

The easy detatchable roller with only loosening knob. Easy for everyone.



#### PARTS CAN BE EASILY DISASSEMBLED WITHOUT ANY TOOLS.

They can be washed at the sink. No need any tool for cleaning. Parts are a few and cleaning is easy.



## Simplicity

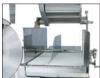
Easy loading for a bigger size product. And easy open up an upper rooller set by 2 step motion.



Simply adjusting a slice thickness using just one knob from 0 to 11mm.



It is equipped a meat side plate with a range from 100 to 330mm wide.





## Skill

Using a timing belt for an accurated slice and a chain for a certain feeding by an upper roller.



Easy access and changing the slice speed by one knob at the front side.



It keeps a super sharp edge blade by the grinding stone which could be tilted while not using.





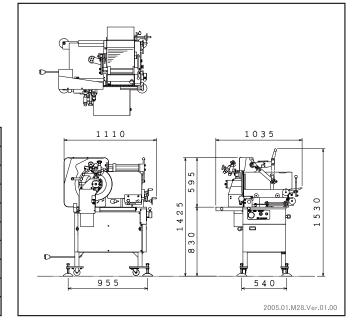
## Satisfaction

Friendly concerned to swing up an upper roller set by mounted a support spring.



#### DRAWING

Please refer to the drawing for further information.



#### ■ SPECIFICATION

DIMENSIONS	W1035xD1110xH1425mm
POWER SUPPLY(BLADE)	3-phase 200V 0.4kW
POWER SUPPLY(CARRIAGE)	3-phase 200V 0.75kW
SLICE CAPACITY	38~55slices/min(50Hz) 45~55slices/min(60Hz)
MAX SIZE OF SLICES	W330×H180×L700mm
MAX LOAD at MAX SPEED	1 2kg
SLICE THICKNESS	~11 mm
TEMPERATURE	$-2\sim$ 5°C (depends on products)
BLADE	φ390mm
MACHINE WEIGHT	275kg



2-12-26 TSUYUHASHI NAKAGAWA-KU NAGOYA JAPAN TEL052-361-8511 FAX052-361-8490 URL:http://www.foodmach.co.jp/ SALES AGENT