

SUPER BIG 350 DX/ST

WBG-350DX/ST



HIGH STANDARD SAFETY & CLEANNESS
BOTH THIN /THICK SLICES CAN BE POSSIBLE.



CHARACTERISTIC POINT



United frame with no spaces! Easy to be cleaned.

United blade cover! Easy to be cleaned.

HIGH STANDARD SAFETY AND CLEANNESS

The blade cover and central blade cover are united, the safety and cleanness has been risen up.
The space between the blade driving part and thickness adjustment part are the united design; no space.
High cleanness!

THIN/THICK SLICES

It is possible to be controlled by the thickness from 0 to 25mm. It is perfect for the slices from hot pot slices (thin) to steak slices (thick).

MEAT CARRIAGE FRONT STOP (WBG-350DX)

It is easy to put products by the meat carriage stopping at the front position.
The stopping position is not changed even if the slice speed is changed. No need to adjust the position.

EXAMPLES



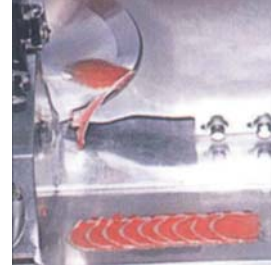
Beef hot pot (-4°C 1.2mm)



Beef hot pot (-8°C 1.2mm)



Beef teppanyaki (-5°C 7mm)



Pork hot pot (-4°C 1.2mm)

*It depends on sliced products, however -4°C should be the best temperature to be sliced.

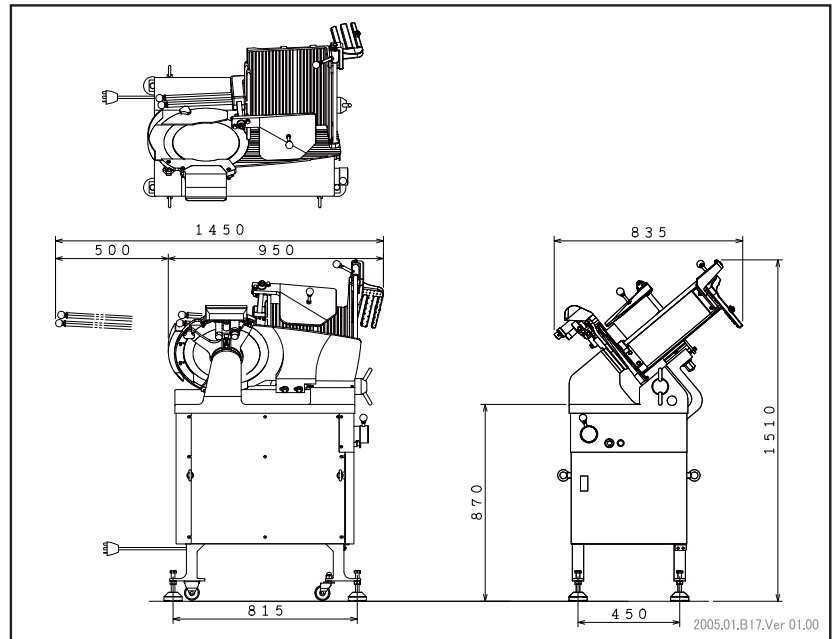
SLANT CARRIAGE OPTION

Easy detachable slant meat tank
Everybody can slice as a Japanese slice master.



B-T45

■DRAWING Please refer to the drawing for further information.



■SPECIFICATION

MODEL	WBG-350DX	WBG-350ST
DIMENSIONS	W950×D835×H1510mm	
POWER SUPPLY(CARRIAGE)	3P 200V 0.75kW	
POWER SUPPLY(BLADE)	3P 200V 0.75kW	
PROCESSING CAPACITY	38~60/MIN.(50Hz)	45~60/MIN.(60Hz)
MAXIMUM SIZE OF SLICES	W350×H215×L425mm	
PROCESSING TEMPERATURE	-6~-2°C	
THICKNESS	0~25 mm	
BLADE DIAMETER	φ375mm	
MACHINE WEIGHT	240kg	210kg

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