

SUPER BIG 410

WBG-410

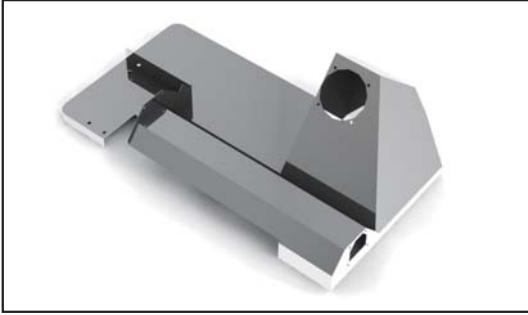


New Generation Frozen Slicer



HIGH SANITARINESS STANDARD

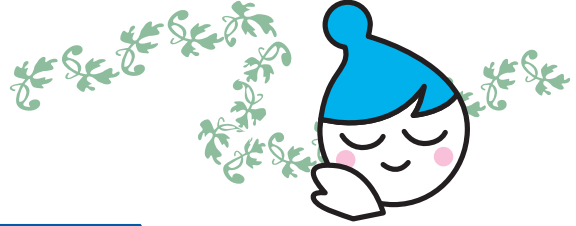
With high standard design, it can be saved a lot of time for a cleaning by using water splash.



SMOOTH & EASY OPERATION

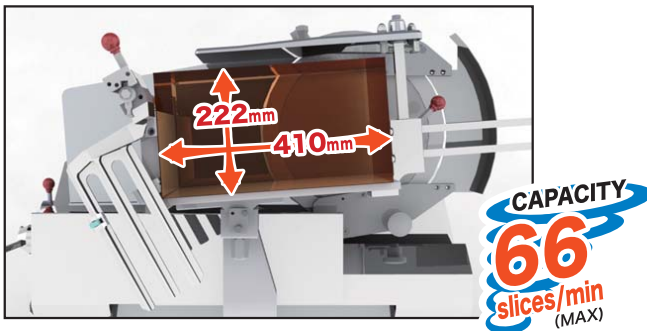
It uses just 1 knob to control a slice speed, and will stop a meat carriage always at front. It is achieved for "smooth & silent".

- Improved a thickness adjustment design.
- Using a powered v-belt for blade rotation.
- Operation a meat carriage by Inverter.



SLIM BUT GOOD STABILITY

It stays a powerfull operation with a slimmed body. At a max speed 66 pcs/min with 20kg in meat carriage, it gives you a remarkable stability.



SAFETY

It works in high safety by the original designed operation lever and emergency stop button. The operational electricity is designed with a low voltage.



OPTION

- To place an antibacterial cutting board, it gives you a free preparation space.
- It would effect an operation speed-up by mounting a foot-switch.

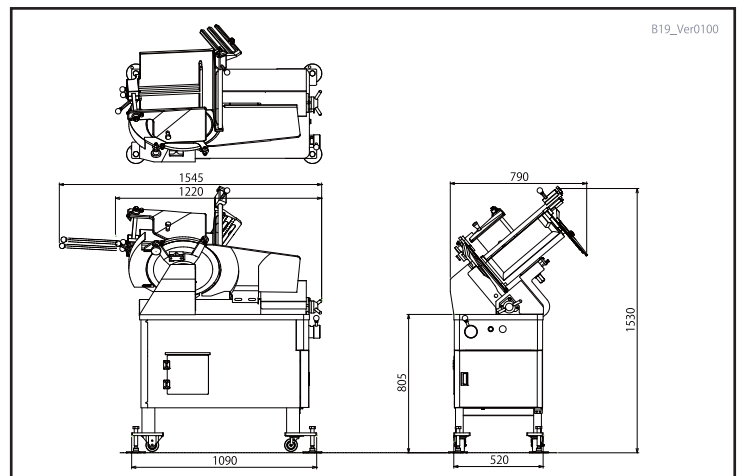


Antibacterial Cutting Board

■ SPECIFICATION

DIMENSIONS	W1220×D790×H1530mm
WEIGHT	300kg
SLICE SIZE	W410xH222xL450mm
THICKNESS	0.5~30mm
CAPACITY	45~66slices/min
PROCESSING TEMPERATURE	-6~-2°C
RATING ELECTRIC CAPACITY	OUTPUT 1.54kW RATING CURRENT 7.0A
RATING CONSUMPTION ELECTRICITY	1.07/0.93kW (50/60Hz W/o PRODUCT)
POWER SUPPLY	3PHASE 200V 50/60Hz ABOVE20A

■ DRAWING Please refer to the drawing for further information .



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