

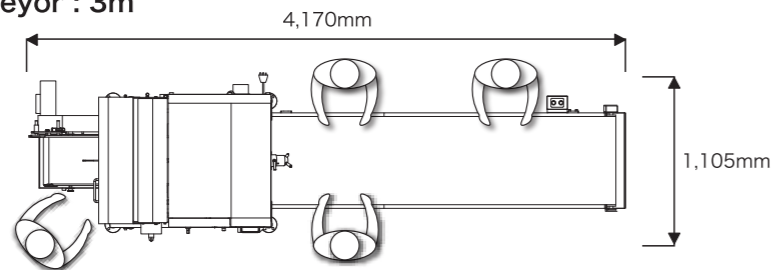
## MODEL LINE FOR EACH PRODUCTION AMOUNT.

Production amount 200~300kg/1hr

In case of 300g per pack about 640 packs/1hr

### WPN-G321 (Standard specification)

Length of conveyor : 3m

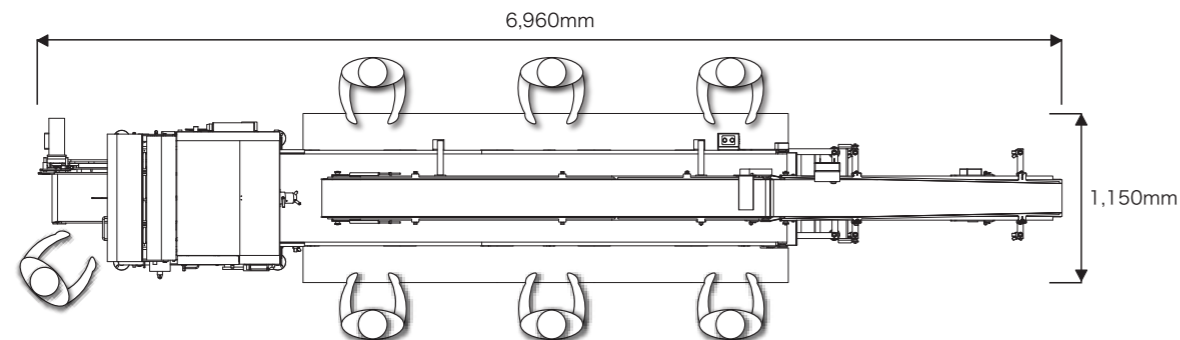


Production amount 500~600kg/1hr

In case of 300g per pack 1920 packs/1hr

### WPN-G321 (with 2 conveyor lines)

Length of conveyor : 4m+slant conveyor line

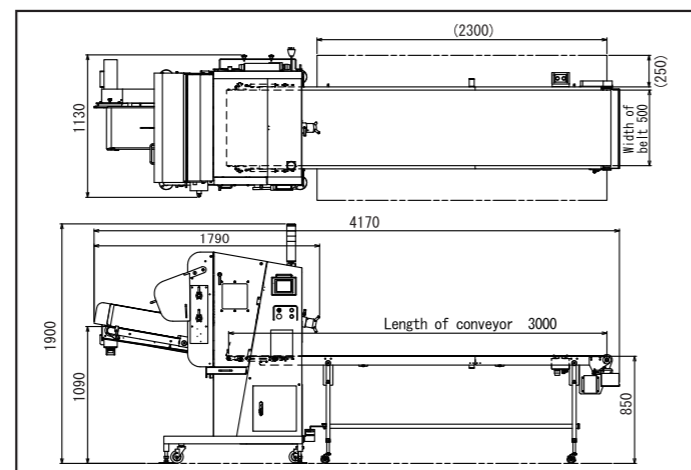


※This production pack is for reference based on the result data.

### ■ SPECIFICATIONS

|                    |   |
|--------------------|---|
| DIMENSIONS         | W4,170×D1,130×H1,900mm                      |
| MAX. SLICE SIZE    | W320×H185×L900mm                            |
| SLICE THICKNESS    | ~20mm(dependent on the type of products.)   |
| CAPACITY           | 50~330slices/min.                           |
| SLICE TEMPERATURE  | -2~+4°C(dependent on the type of products.) |
| RATING ELECTRICITY | OUTPUT 2.08KW CURRENT 11.1A                 |
| POWER CONSUMPTION  | 0.62kW (50/60Hz without overload)           |
| RATING ELECTRICITY | 3P 200V 50/60Hz MORE THAN 20A               |
| COMPRESSOR         | 0.5MPa / 3ℓ/min                             |

### ■ DRAWING



※OPERATION TABLES FOR BOTH SIDES OF AN OUTLET CONVEYOR ARE THE OPTION.

**WATANABE**  
WATANABE FOODMACH CO.,LTD.

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

SALES AGENT

**WATANABE**

# GALAXY WPN-G321



## INNOVATIVE SLICER FOR YOUR EFFICIENT PRODUCTION LINE.

### NEW STANDARD FOR HASHED SLICES

GALAXY/WPN-G321 WAS ORIGINALLY DESIGNED FOR MEAT PACKER/PC CENTER WHO HAS THE PRODUCTIVITY ISSUE ON THE SLICE MEATS FOR CONSUMER TRAY, WE CALL KOMA (HUSHED SLICE) IN JAPAN. THE QUALITY SLICE AND HIGH YIELD ARE THE CHARACTERISTIC POINTS OF GALAXY. MOREOVER, VARIOUS TYPES OF OUTLET CONVEYORS CAN BE CONNECTED WITH THE MACHINE TO GO WITH THE VARIETY OF CUSTOMER'S INQUIRIES.

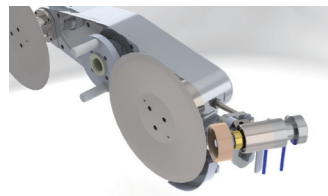


処理能力  
**330回/分**  
(MAX)

WATANABE can be a solution of your ideal and effective production line dependent on the customer's inquiry.

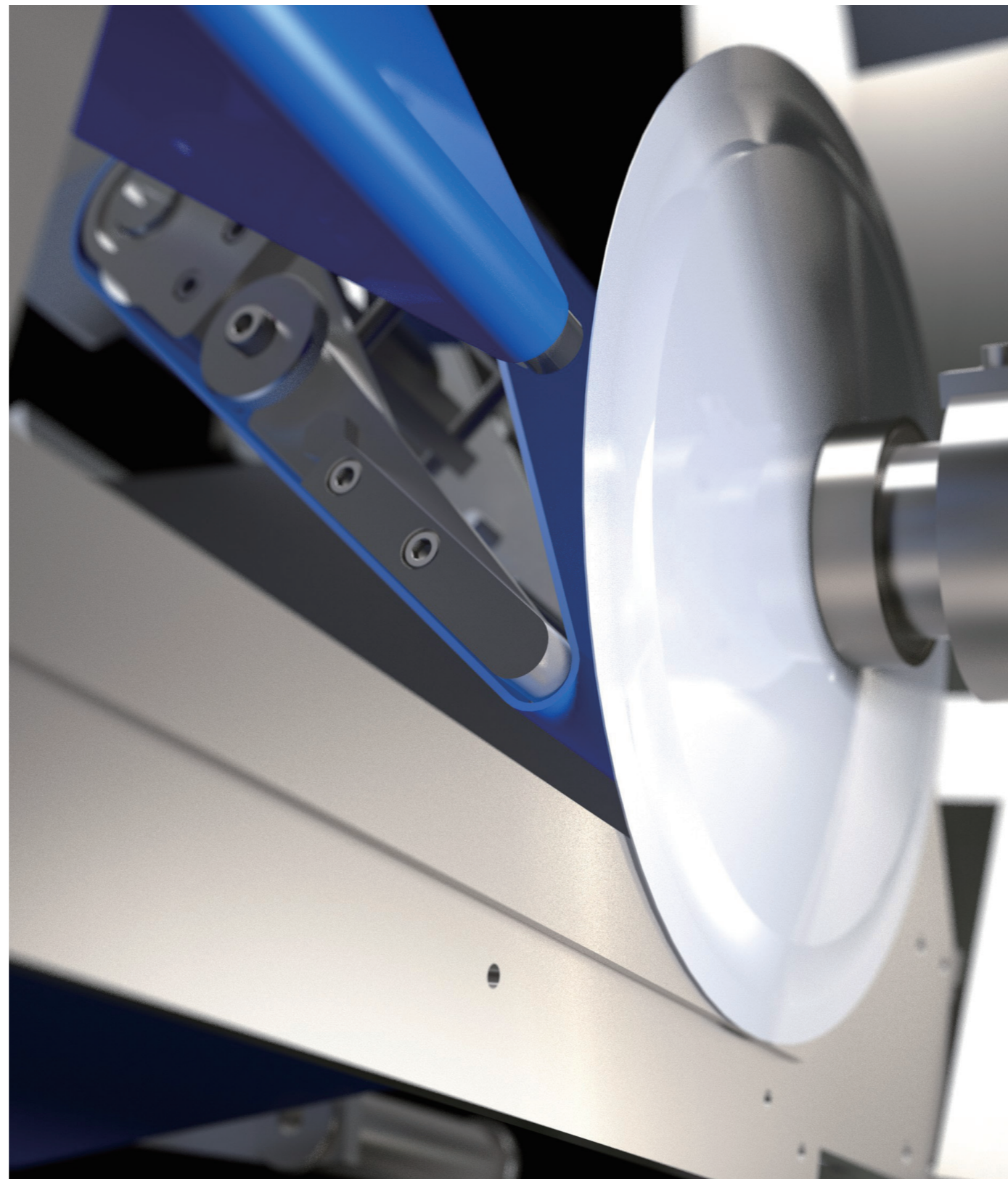
## BELIEVING IN OUR QUALITY

Keeping the blade in a best condition is the most important point to slice products beautifully. Semi-auto resharpening system helps you to keep it in the great condition.



| Menu |            | PORK | BEEF | MANUAL SETTING |
|------|------------|------|------|----------------|
| 1    | MIX THIN   |      |      | SLICE          |
| 2    | BELLY THIN |      |      | PORTION        |
| 3    | HASH THIN  |      |      |                |

## High cutting quality of our circular blade contributes to your profit.



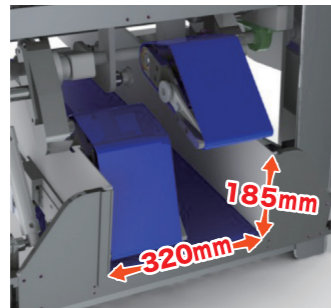
## SAVING THE RUNNING COST

The blade has been improved day by day. Circular blade can be used for long time and no needed to change it often. Economical and eco-friendly machine.



## THE FULL VALUE OF HIGH PRODUCTIN EFFECIENCY

Large sized inlet meat tank is newly designed (W320mm x H185mm). Flexible upper feeding conveyors grip the product tightly for the stable slicing.



## SAFETY

Interlock systems are used for all covers. Reminders from the interlock system can be checked by a touch panel for your safety.



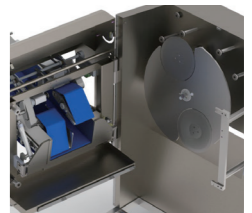
## EASY-TO-USE&SIMPLE TOUCH PANNEL

Recommended values for popular items have been already set in the program. Easy to get best settings even for beginners. Different conditions for each product can be surely registered.



## HYGIENE

Machine, especially around the slicing position can be washed down, leading to the shortening of the cleaning time. (About 30 minutes for cleaning up with 2 operators.)



## OPTIONS

- Meat Detection Sensor Sensors tell you the timing to feed new materials on the inlet conveyor.
- Increase Max. Slice Speed(Option) Max. slice speed can be changed to 300 slices/min. by customer's request.
- Outlet Conveyor(Option) Outlet conveyor can be modified. (e.g. Length of C/v, double-layered C/V.)

Accurate and good appearance of products helps you to make value-add.

