

HURRICANE CHOP

WFC-330



UNIFORM QUALITY SLICES BY THE ULTIMATE COMPUTER CONTROL
THE GREAT ACCURACY AND ARTISTIC THICKNESS, CONTROLLED BY THE HIGH SPEED AND HIGH QUALITY



EASY TO OPERATE

Can be operated by the touch screen. Only one touch of a button. It is easy to check any problem with 'ERROR' display. The safety design with interlock switch.



SLICE CAPACITY

0.5-30mm slices by 0.01mm thickness control is possible with the high quality blade and credible AC servo motor. The maximum is 280 slices per minutes for the high volume process. There is no irritated change of the speed gear and only touching the screen is needed. The inlet width is maximum 330mm, so portions from small to big can be sliced.

INTERLOCK CONSTRUCTION FOR SAFETY

The interlock system promptly works when the blade cover, inlet cover, and outlet cover are opened. The safety operation is guaranteed.

SCATTERING STOPPER (OPTIONAL)

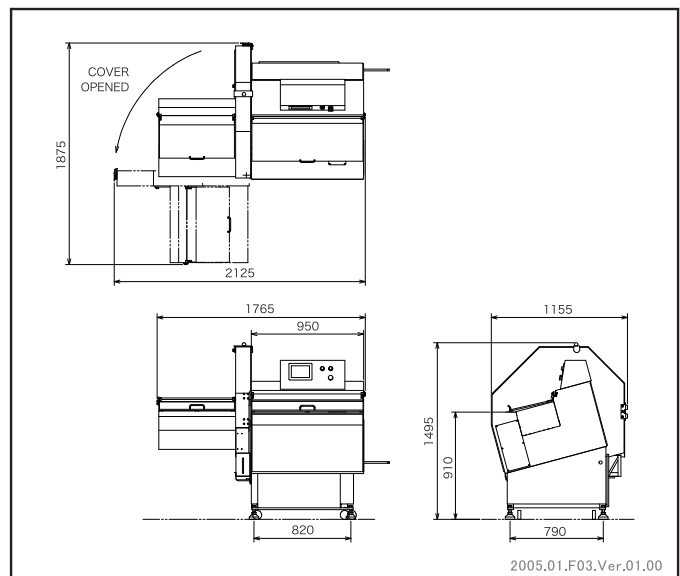
The scattering and curls are refrained from the beginning to the end of the slice. The small meat is also possible to be sliced without any slippage.



■ SPECIFICATION

DIMENSIONS	W1765×D1155×H1495mm (COVER OPENED W2125×D1875mm)
ELECTRIC CAPACITY	3P 200V 3.7kW 4P
BLADE MOTOR	3P 200V 2.2kW with 1Brake
MEAT MOTOR	1.5kW AC servo motor
SLICE CAPACITY	280 pcs/min. (0.5-5mm) 130 pcs/min. (30mm)
MAX. SLICE SIZE	W330×H200×L630mm
SLICE THICKNESS	0.5~30 mm (0.01mm control)
SLICE TEMPERATURE	-5~-2°C (It depends on meats, shape and thickness.)
WEIGHT	422kg

■ DRAWING Please refer to the drawing for further information .



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