

Outstanding better operation efficiency. The finest accuracy and the most artistic slice edge in the world.



A heavy blade is easy to detach with the safety blade detaching device. Easy to clean the blade and the main frame.



FROZEN CHOP CUTTER

WATANABE VORTEX

WFC-V360D

Less meat dust inside of the blade cover. New meat catcher achieves less slice loss, the least is 20mm. Modify it 20, 30, or 40mm depends on the products without any tools.

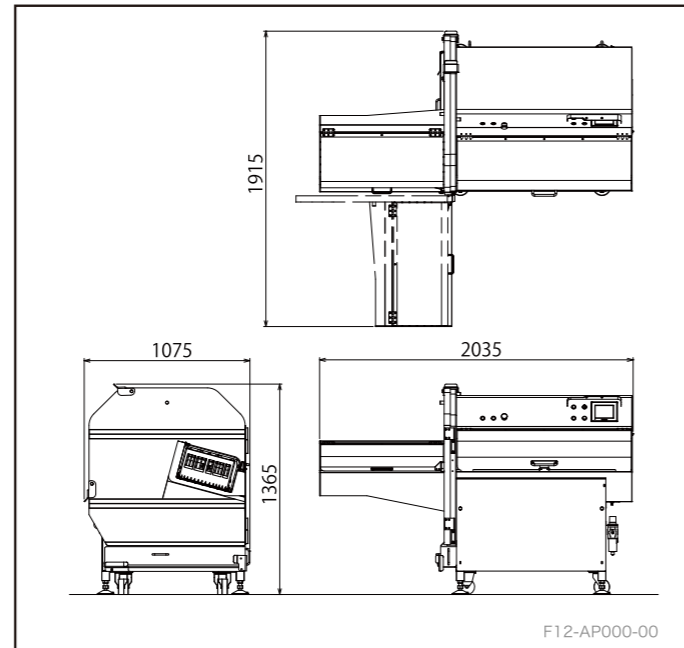


The maximum 380 slices/min. is available.



■DRAWING

Please refer to the drawing for further information.



■SPECIFICATION

DIMENSIONS	W2035×D1075×H1365mm
MAX. SLICE SIZE	W360×H200×L630mm
SLICE THICKNESS	~30mm
CAPACITY	100~380slice/min
SLICE TEMPERATURE	-6~-2°C((Depends on product)
SLICE ANGLE	0°(Fixed)
RATED ELECTRICITY	Output: 5.2kW Pated electric current : 26A
RATED CONSUMPTION	1.1kW (50/60Hz with no load)
POWER SUPPLY	3P 200V 50/60Hz more than 30A



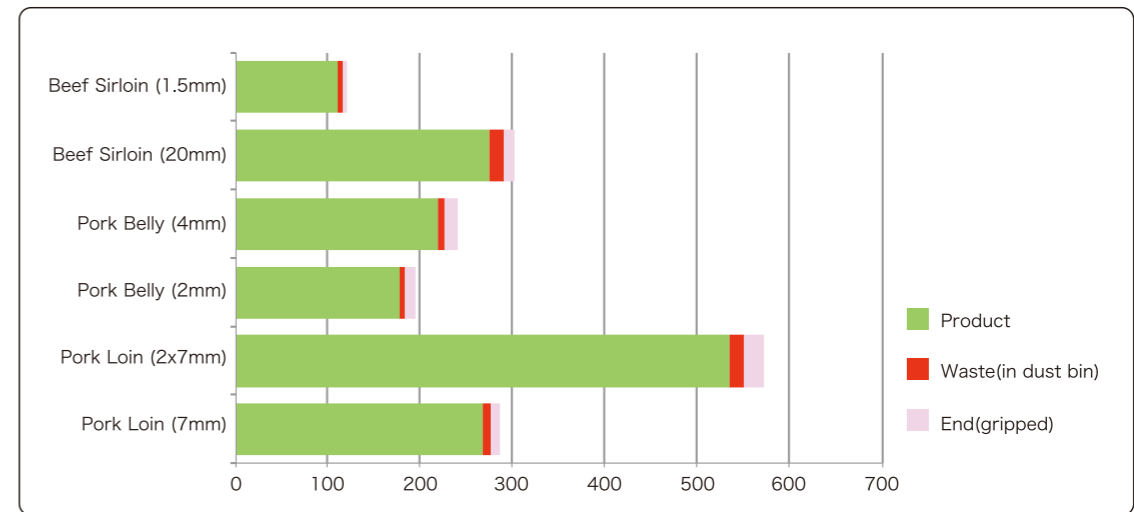
WATANABE
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SALES AGENT



Hourly operation amount



* It depends on the product condition.

Many wastes(Cost) turn to Profit.

Waste 2.5%



Less than ±10% thickness difference. Good for the stable cooking time of the automatic cooking line.



THIN CUT BEEF



STEAK CUT



THIN CUT BEEF



PORK LOIN CHOP

STANDARD



With Stopper

CURLING



Without Stopper

DICING



Standard sticking slice with Stopper.



Asian Hotpot style cut is available without Stopper.



Good for producing the schewed product. By cutting meat 2 or 3 times.



SUKIYAKI



STEAK



HOT POT



PORK CUTLET

**FOR YOUR
PRODUCTION
EFFICIENCY!!**