

WATANABE *S line*

WMU-350S

ULTIMA S Line

SANITATION

Sanitation Statement

WMU-350S is flat and seamless full stainless steel body that machine can be easily wash down. Flat and seamless body design help to reduce for cleaning time.

FEEDING ROLLERS

Use blue color on feeding rollers which hold meat during slicing. Blue color is easy to detect in case of contamination of rollers debris.

HIGH SANITATION

FLAT AND SEAMLESS DESIGN

FULL STAINLESS BODY

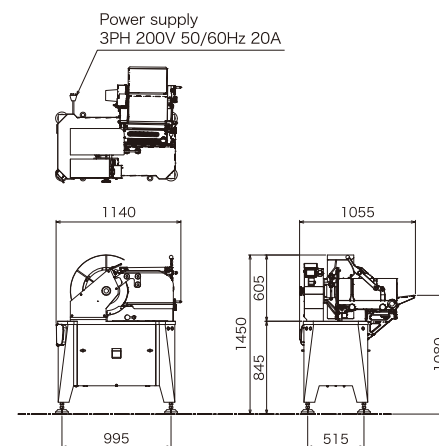


SPECIFICATION

DIMENSIONS	W1,055 x D1,140 x H1,450mm
WEIGHT	380kg
MAX. SLICE SIZE	W360 x H200 x L700mm
SLICE THICKNESS	1 to 20mm
CAPACITY	35 to 66 slices/min
SLICE TEMPERATURE	-2 to +5°C (Depends on product)
SLICE ANGLE	0° (Fixed)
RATED ELECTRICITY	Output : 1.41kW Rated electric current : 9.4A
RATED CONSUMPTION	0.8kW (50/60Hz with no load)
POWER SUPPLY	3P 200V 50/60Hz more than 20A

※Slice temperature of this machine is the reference value, it depends on products.
 ※Rated consumption is change depends on how to use the machine.
 ※When machine is installed, please ensure enough space for operation, cleaning and maintenance.

DRAWING Please refer to the drawing for further information.



※WATANABE S line is an upgraded model of safety features of WATANABE products, however there are not models to guarantee its safety in all of usage
 ※In the interests of improvement, specifications and appearance of the product are subject to change without notice.

WATANABE
 刀ナベフマツ株式会社

2-12-26 TSUYUHASHI NAKAGAWA-KU NAGOYA JAPAN
 TEL (052) 361-8511 FAX (052) 361-8490
<http://www.foodmach.co.jp>

SALES AGENT



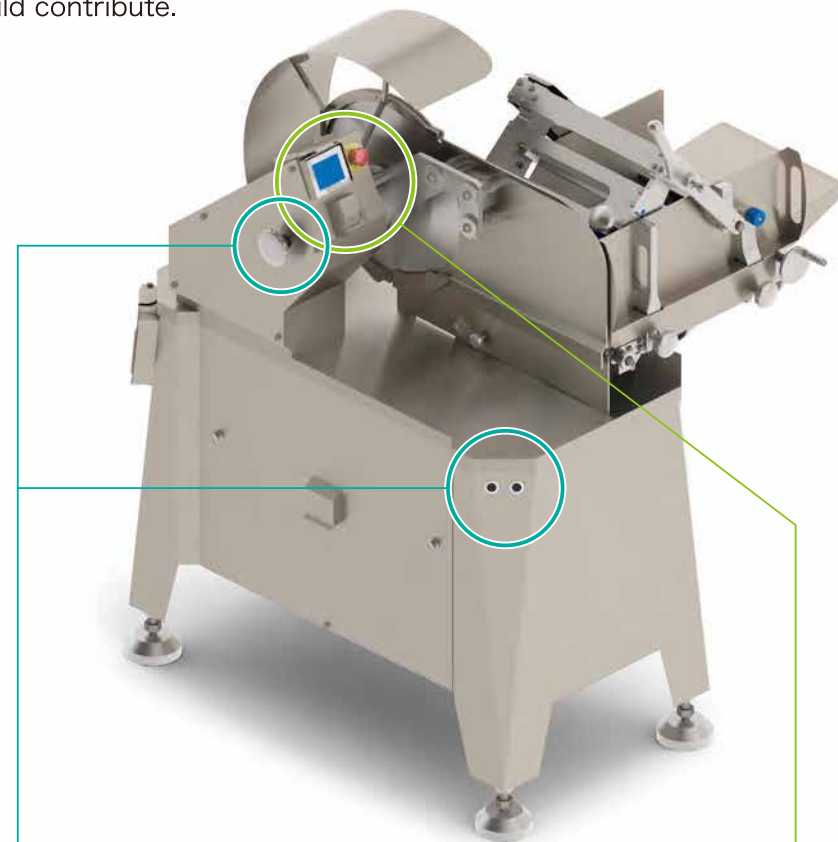
Seeking unacceptable risk to “0”

WATANABE

STANDARDIZATION

Standardization Statement

WMU-350 “Ultima” helps standardization of your product making. “Experience”, “sense” & “sensitivity” of current slicer operators are now visualized with Ultima. To your higher productivity & quality, less product variation, ultima would contribute.



Interlock system of infeed amount and slice thickness

Infeed amount and slice thickness is automatically interlocked. Slice thickness can be controlled by thickness adjustment knob. Slice thickness can be controlled in 0.1mm and show on touch screen. At the same time infeed amount is automatically controlled by interlock system. Whoever operates the machine, you can product exactly same production. Controlled infeed amount can be also finely tuned depending on materials and temperature.

Visualization of machine operation

Color touch screen is adopted. Slice thickness and speed can be checked on screen. Several slicing modes can be also used depending on your item producing.

Selection of modes
Single slice operation, Continuous slice operation, Counter slice operation, item mode, Blade re-sharpening mode.

SAFETY

Safety Statement

Aiming to “Reduction of accidents and hazards” of food processing industry. WATANABE FOODAMCH enforced risk assessment based on international safety standard. Due to following 3 steps methods, Ultima has 0 “Unacceptable risk”.

Blade cover



Guard cover is undetachable. To regulate the cover's attach/detachment procedure, it prevents to access to the Blade. Big type guard cover is adopted. Procedure of parts attach/detachment surrounding blades, is reduced.

Blade side plate



Safety sensor is equipped on blade side plate in order to prevent unexpected machine movement.

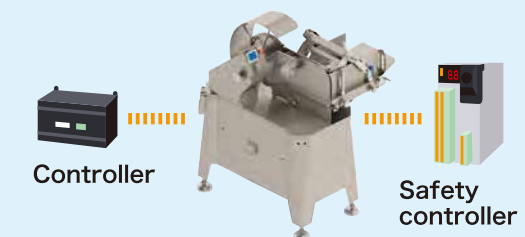
Stopper plate



Stopper plate is undetachable. No need to be detached & washed anymore. Also unexpected accessing risk to the blade is reduced.

Safety control

Double Control



Safety sensor is equipped on each cover. No covers, no machine operation. Also, dual safety control is adopted. More safety and reliability, ultima offers.

※Safety sensor means sensor which has superiority to current sensors.

Grinder unit



Operator can make sure grinder attached. In order to prevent single blade operation, machine can not be operated without grinder unit.