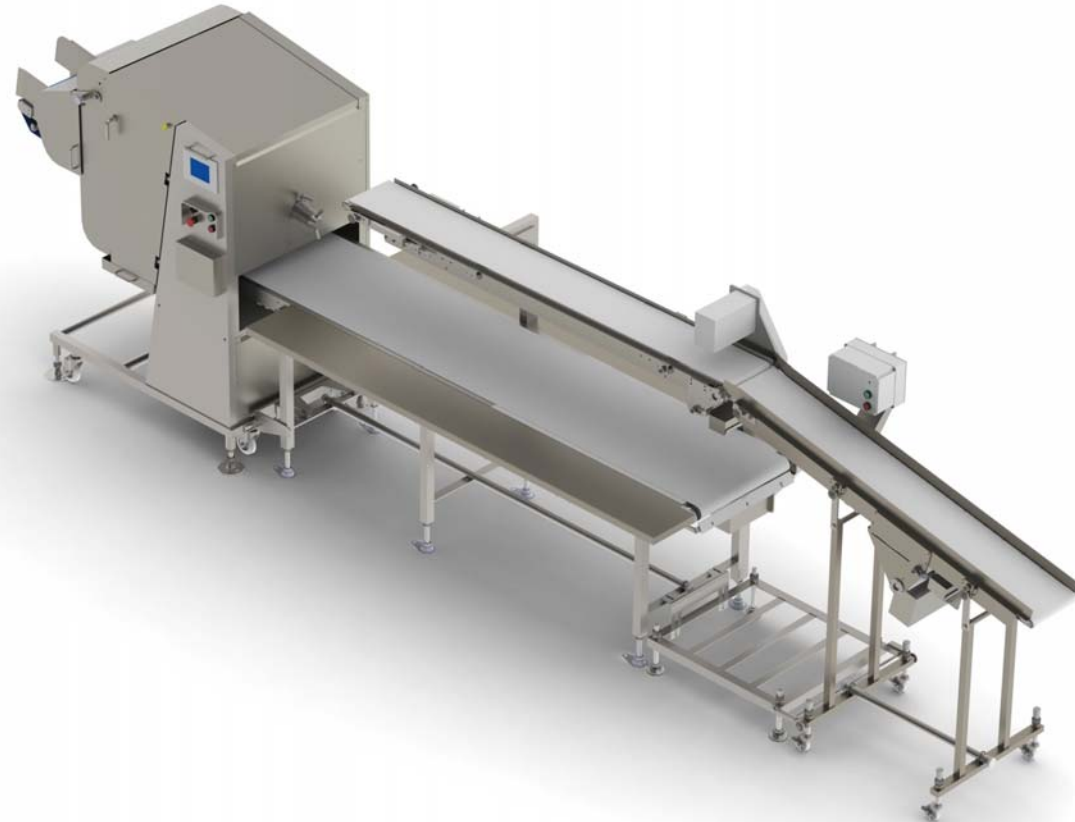


EXAMPLE OF PRODUCTION LINE



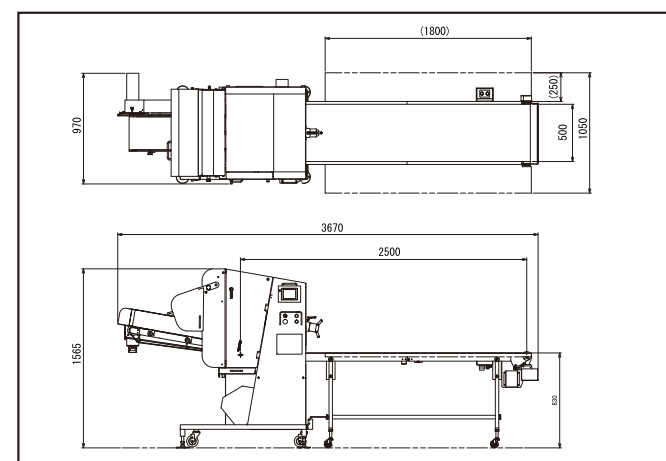
PRODUCT	Pork Shoulder
MACHINE AND SPECIFICATION	Planet Neo 3m 2 stages outlet conveyor
MACHINE SETTING	Slice Thickness: 2.2mm Slice Speed: 220slices/min.

NO. OF OPERATOR	Product Feeding: 1 person Serving On Trays: 6 people
PRODUCTION AMOUNT/1hr	around 300~400kg/h
SMALL TRAY (130g)	around 1000 packs/h

■ SPECIFICATIONS

DIMENSIONS	W3,670×D970×H1,565mm
MAX. SLICE SIZE	W300×H150×L900mm
SLICE THICKNESS	~20mm(dependent on the type of products.)
CAPACITY	50~240slices/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	3PHASE 200V 50/60Hz MORE THAN 20A

■ DRAWING



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

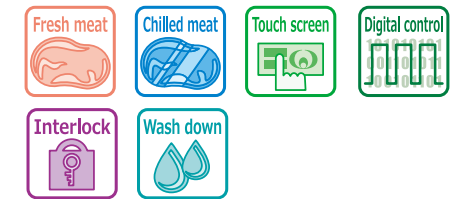
WATANABE
WATANABE FOODMACH CO.,LTD.

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

SALES AGENT

WATANABE

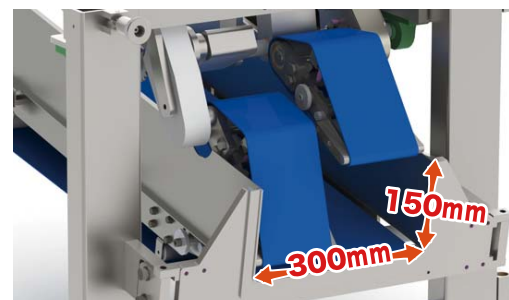
PLANET NEO WPN-N282



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

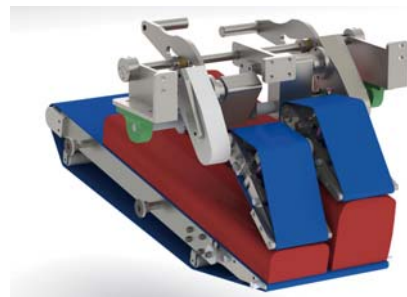
THE FULL VALUE OF HIGH PRODUCTION EFFECENCY

Large sized inlet meat tank is newly designed (W300mm x H150mm). Flexible upper feeding conveyors grip the product tightly for the stable slicing.



GREAT BLADE SHARPNESS, BETTER PRODUCT YIELD

Feeding system and functions around blades are redesigned. Holding power for products is increased, resulting in more accurate feeding system.



HYGIENE

Machine, especially around the slicing position, can be washed down, leading to the shortening of the cleaning time.



“NEO” STANDARD OF SLICING MEAT !!



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

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.



SAFETY

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



VARIATY OF PRODUCTS BY WPN-N282

HASHED PORK



THIN SLICED PORK BELLY



BEEF STEAK



THIN SLICED PORK LOIN



PORK STEAK



THIN SLICED BACON



OPTIONS

WE ARE HAPPY TO CUSTOMIZE THE MACHINE DEPENDENT ON CUSTOMER'S REQUESTS.

- **Semi Automatic Grinder System**
Keep the best condition of blades.
(Air compressor needed.)
- **Meat Detection Sensor**
Sensors tell you the timing to feed new materials on the inlet conveyor.
- **Increase Max. Slice Speed**
Max. slice speed can be changed to 300 slices/min. by customer's request.
- **Outlet Conveyor**
Outlet conveyor can be modified.
eg. length of c/v, double-layered c/v