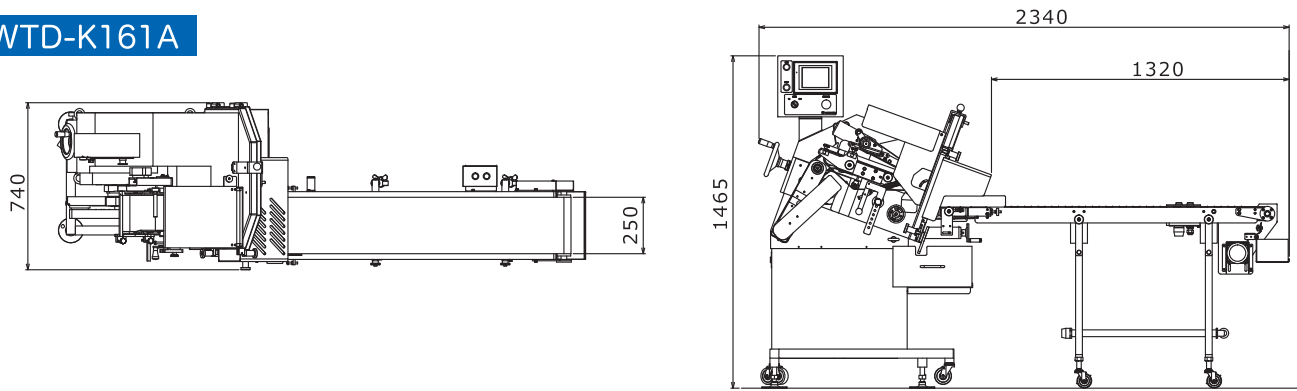
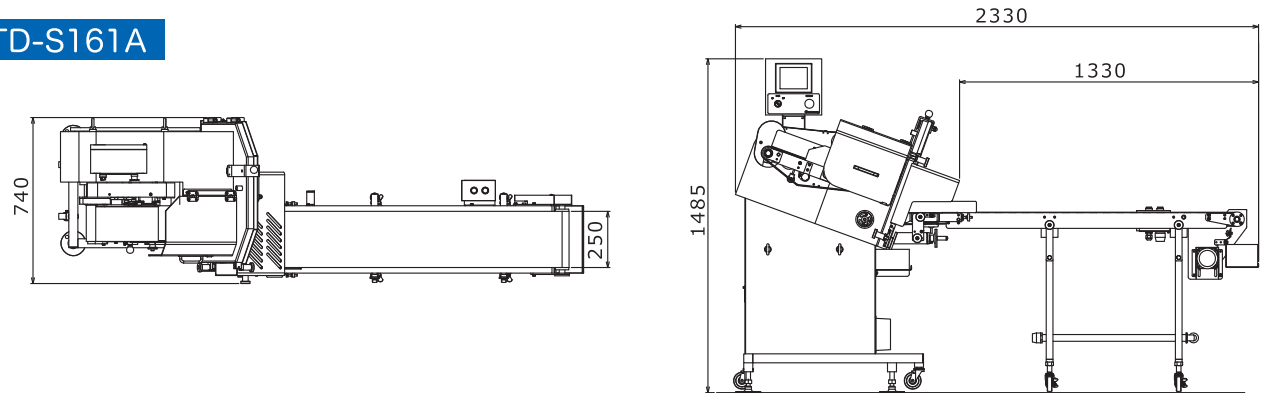


■DIMENTIONS PLEASE CHECK APPROVED DRAWING FOR FURTHER DETAILS.

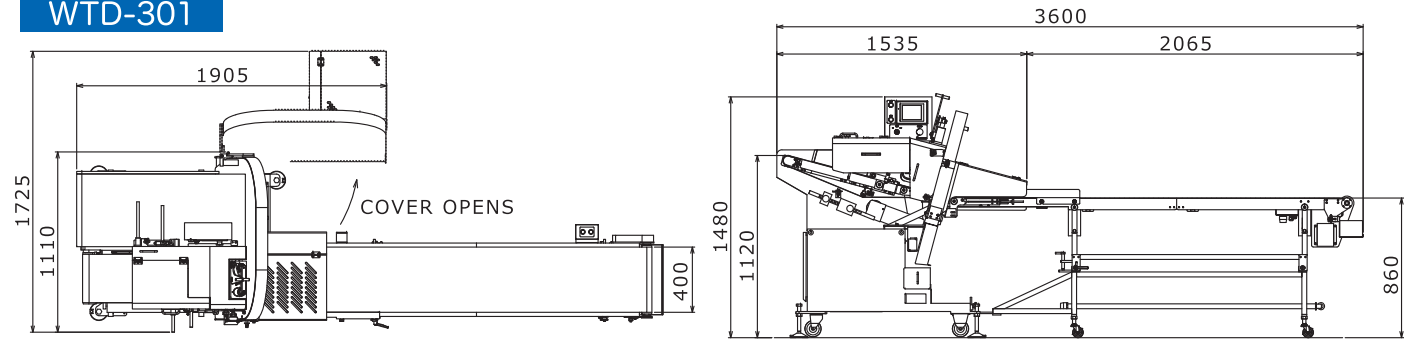
WTD-K161A



WTD-S161A



WTD-301



■SPECIFICATION

MODEL	WTD-K161A	WTD-S161A	WTD-301
DIMENTION	W2,340×L740×H1,465mm	W2,330×L740×H1,485mm	W3,600×L1,110×H1,480mm
WEIGHT	280kg (Main body+1.5m conveyor)	235kg (Main body+1.5m conveyor)	590kg (Main body+2.5m conveyor)
SLICE CAPACITY	W165xH40~90xL450mm	W160xH100xL600mm	W300xH150xL910mm
THICKNESS	0.5-10mm(Product stopper plate) 0.5-30mm(Without Product stopper plate) (Depends on product)	0.5-15mm(Product stopper plate) 0.5-30mm(Without Product stopper plate) (Depends on product)	0.5-30mm(No Product t stopper plate) (Depends on product)
SLICE SPEED	80~250slice/min.	60~260slice/min.	60~250slice/min.
TEMPERATURE	-2~+4°C(Depends on products)	-2~+4°C(Depends on products)	-2~+4°C(Depends on products)
ANGLE	0°~60°	0° fixed	0° fixed
ELECTRIC POWER	Output0.98kW Rated currency6.1A	Output0.78kW Rated currency5.0A	Output1.33kW Rated currency8.5A
CONSUMPTION POWER	0.22kW (50/60Hz no load)	0.24kW (50/60Hz no load)	0.4kW (50/60Hz no load)
ELECTRICITY	3phases 200V 50/60Hz 20A	3phases 200V 50/60Hz 20A	3phases 200V 50/60Hz 20A

WATANABE
WATANABE FOODMACH CO.,LTD.

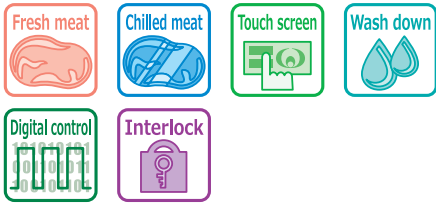
2-12-26 TSUYUHASHI NAKAGAWA-KU NAGOYA JAPAN
TEL052-361-8511 FAX052-361-8490
URL : <http://www.foodmach.co.jp/>

SALES AGENT

WATANABE

TORNADO SERIES

WTD-K161A/S161A/301



GROWING LONG SELLER MACHINE. MAKE YOUR VALUE ADDED PRODUCTS.



BETTER PRESENTATION AND MORE PRODUCTIVITY BY SCISSORS CUTTING.

TORNADO 160 SLANT A WTD-K161A

0 – 60°SLICE!



Capacity
250
slices/min.
(MAX)

TORNADO 160 STELLA A WTD-S161A

MEAT, PROCESS MEAT...
WIDE RANGE!



Capacity
260
slices/min.
(MAX)

BIG TORNADO WTD-301 EVEN PORK BELLY!!



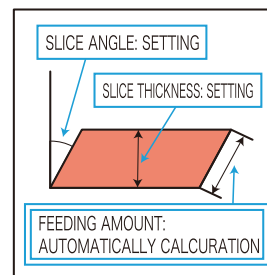
Capacity
250
slices/min.
(MAX)

WTD-K161A

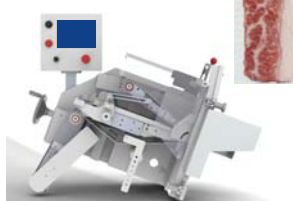
VARIETY OF SLICES BY ANGULAR SLICE!!

SLICE ANGLE IS CHANGEABLE FROM 0 – 60°. SIMPLE SLICE ANGLE SEEING WITH HANDLE.

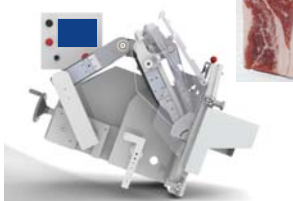
Maximum 60 degree slice is possible. Teppanyaki slice, Pork jowl slice....one machine can do it. The thickness can be set maximum 30mm(10mm, with product stopper plate) by 0.1mm control. Max. 250slices/min., continuous shingling, interval slice, all for your production efficiency.



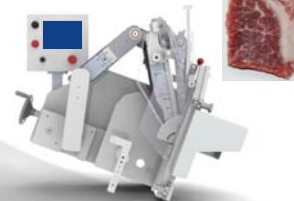
HORIZONTAL SLICE



45 DEGREE SLICE



60 DEGREE SLICE



WTD-K161A · WTD-S161A

MORE PRODUCT YEILD!!

Product stopper plate helps slicing up by end.

No product stopper plate (End part)



(With Product stopper plate :End part)

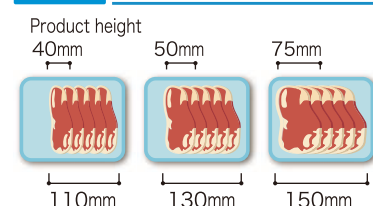


Less slice loss!

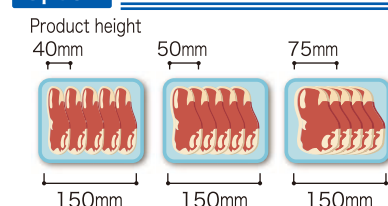
WTD-S161A

ANY PRODUCTS FIT "IN" TRAY!

Standard Odd width of shingled meats on trays.



Option Even width of shingled meats on trays.



View from side part.
150mm

WTD-K161A · WTD-S161A · WTD-301

SAFETY

Easy use with simple design! Safety device with interlock. Blade detachment with safety device is secure your operator's safety.

HYGIENERARY

Only 1 minute for detaching parts without any tools. Wash down machine with Stainless steel parts. (About 30 minutes for cleaning up with 2 operators)

Sliced items example

WTD-K161A

Outside skirt/Pork jowl

WTD-S161A

Cold cuts

WTD-301

Pork belly/ Bacon

Pork belly/ Bacon

Loin

Fishes (Salmon, Tuna...)