

BASIC SLICER

WBS-CA



Continuous feeding and slicing.
The outfeed conveyer belt enables in-line connection
with equipment such as freezers.



SLICE FEATURES

The blade rotates automatically and can slice products by moving back and forth. Accurate slices are possible by selecting the optimal slice speed for each product.

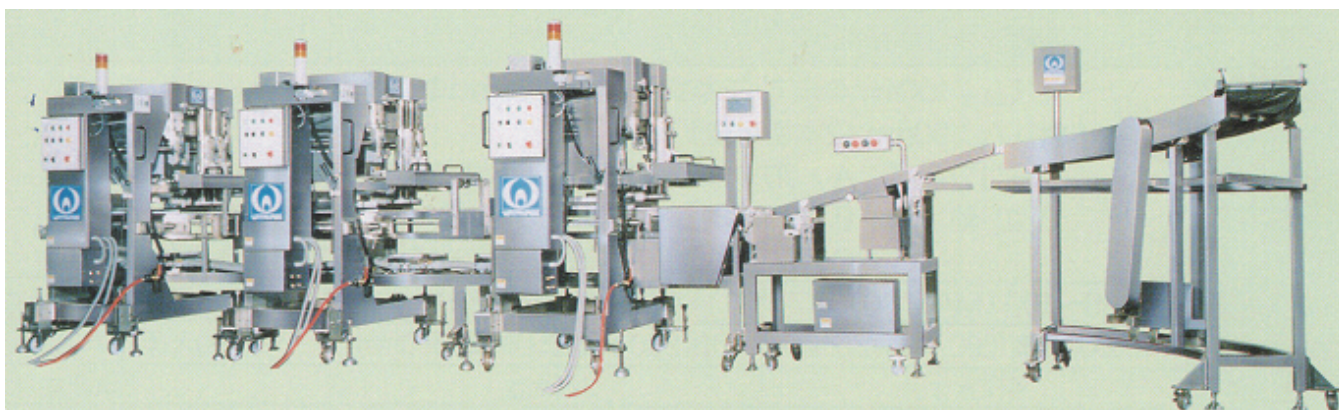
EFFICIENT SLICING

Continuous feeding is possible, increasing work efficiency. The product holder can be replaced easily with a one-touch system, and cleaning is simple.

CONVEYER SYSTEM

By integrating with a custom conveyer system, continuous slicing and improved hygiene can be achieved. Various slice variations are possible, such as stacking, or shingling.

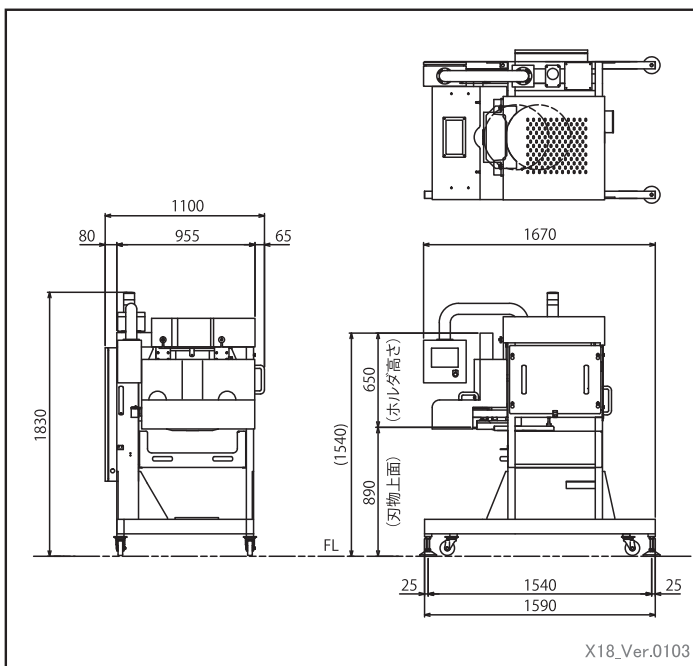
Line integration allows for a more efficient operation.



■DIMENTIONS PLEASE CHECK APPROVED DRAWING FOR FURTHER DETAILS.

■SPECIFICATION 【刃物φ520mm仕様】

DIMENTIONS	W1,670*L1,100*H1,830mm
SLICEABLE DIMENTIONS	Depends on specification
SLICE THICKNESS	0~20 mm
CAPACITY	Up to 70 slices/min
SLICE TEMPRATURE	-3°C~0°C (Depends on product)
RATED ELECTRIC CAPACITY	OUTPUT 1.66kW CURRENT 9A
POWER CONSUMPTION	0.64kW (50/60Hz w/o load)
POWER SUPPLY	3Phase 200V 50/60Hz More than 20A



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