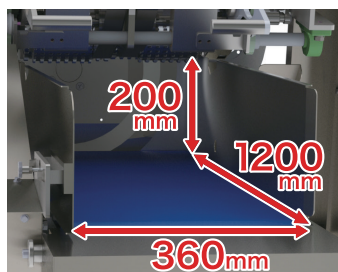


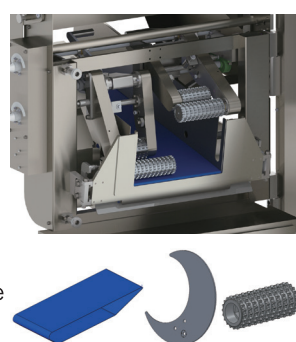
IMPROVED PRODUCTIVITY

The feed tank has a size of W360*H200*L1200mm. It can hold up to two batches of products. Productivity is improved with a slice speed of 300 shots per minute.



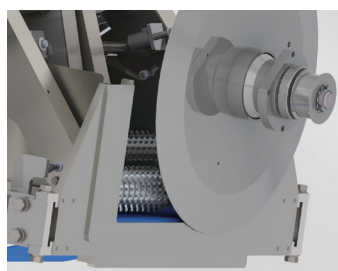
Sanitation

The meat pressing roller can be attached and detached. The drive chain does not come into contact with the raw material. It is fully compatible with water washing. All parts are designed to be disassembled for hygienic cleaning. The estimated cleaning time is 2 hours 30 minutes.



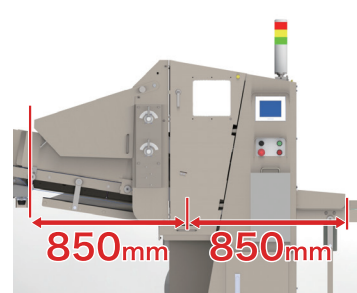
Contribution to High-Quality Product Creation

The meat pressing roller firmly supports the feeding of raw material. The specially designed blade offers excellent sharpness, reducing variations in slice thickness.



Safety

Interlock mechanisms are used on all cover opening sections. Safety is ensured by visualization on the touch panel display.



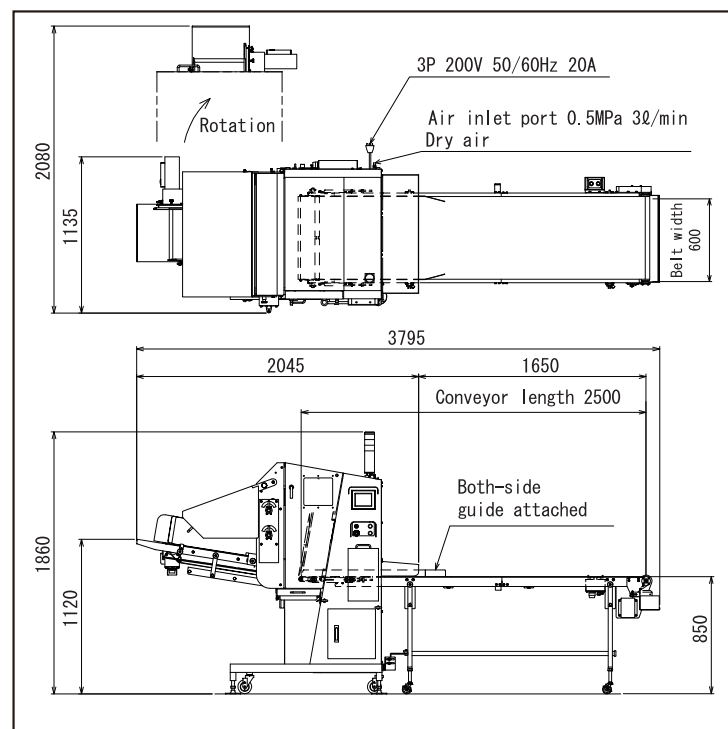
Other Functions

- Raw Material Detection Sensor: Notifies when the raw material is running low.
- Pneumatic Blade Grinding Device (Air-operated automatic knife sharpener)

■SPECIFICATIONS

| | |
|--|-----------------------------------|
| DIMENSIONS | W3,795*L1,135*H1,860mm |
| WEIGHT | 550kg(Main body only) |
| PROCESSABLE DIMENSIONS | W360*H200*L1,200mm |
| SLICE THICKNESS | 0.5~15mm |
| CAPACITY | 100~300shots/min |
| SLICE TEMPERATURE | -2°C~-5°C(Depends on product) |
| RATED ELECTRIC CAPACITY | OUTPUT 2.05kW CURRENT 14.5A |
| POWER CONSUMPTION | 0.8kW (50/60Hz w/o load) |
| POWER SUPPLY | 3Phase 200V 50/60Hz More than 20A |
| OPERATING AIR PRESSURE/ AIR CONSUMPTION | 0.6MPa 3L/min |
| COMPRESSED AIR CONNECTION PORT | JS-02 (JoplaX) |

■DIMENSIONS PLEASE CHECK APPROVED DRAWING FOR FURTHER DETAILS.



WATANABE

ASTRON WPN-A360



Continuous Feeding, Wide Tank, and High-Speed Slicing — Enhancing Productivity in Frozen Meat Slicing



WATANABE
WATANABE FOODMACH CO.,LTD.

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

SALES AGENT

ASTRON supports our customers in achieving greater profitability in frozen meat production.

**Productivity Improvement Model:
Slicing for Gyudon (Beef Bowl)**
360mm Wide Tank + 300 slices/min High-Speed Slicing + Continuous Feeding

Production Volume
800 kg/hour
Equivalent to two
Gyudon-specific slicers

Primary Processing of Material



Band Saw
Frozen Separator

Secondary Processing of Material




WPN-A360

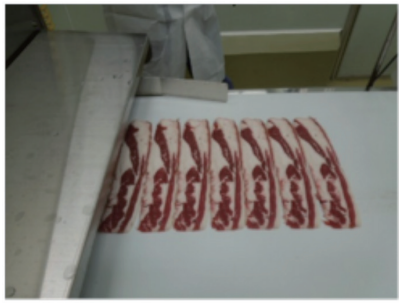


Automated Line Model: Sliced Meat for Yakiniku Bento
Pursuit of Slicing Technology.

Alignment is now possible,
allowing integration with
downstream processes.




WPN-A360



*Depends on the temperature
conditions of the material


Meat
Roasting
Oven




**Comparison Model with Conventional
Machine: Yakiniku Trimmings and Slicing**
Adoption of Watanabe's Original Blade

2% Improvement in Yield
Improved Work Efficiency
due to the elimination of
Trim Ends

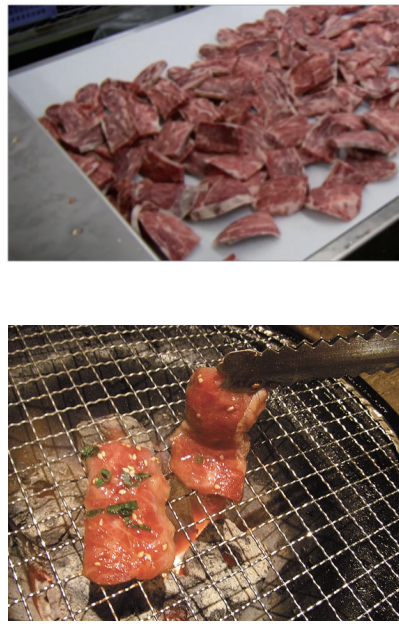
Conventional
Machine



Chop Cutter
Conveyor
Specification
Frozen Slicer



WPN-A360





*Whole-form slicing of the raw material is not possible.

**Standardized Meat
Production Model**
Paired with an ADS Press Machine

Allows for the production of standardized
meat in fixed shapes and weights.
Since the material is molded, trim loss is
minimized, leading to an improved yield.

ADS Press Machine





WPN-A360