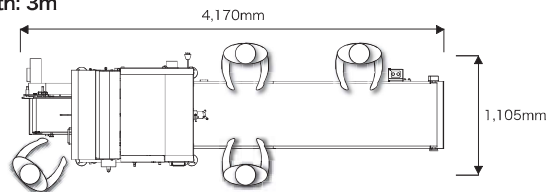


Model Production Lines by Processing Capacity

Processing Capacity: 200 - 300 kg/hour In case of 300g per pack about 640 packs/1 hr

WPN-G321 (Standard Specification)

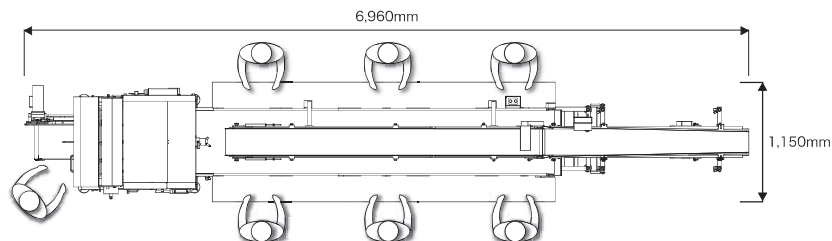
Conveyor Length: 3m



Processing Capacity: 500 - 600 kg/hour In case of 300g per pack 1920 packs/1 hr

WPN-G321 (Two-tiered Conveyor Specification)

Two-tiered conveyor length: 4m + Inclined Conveyor Line

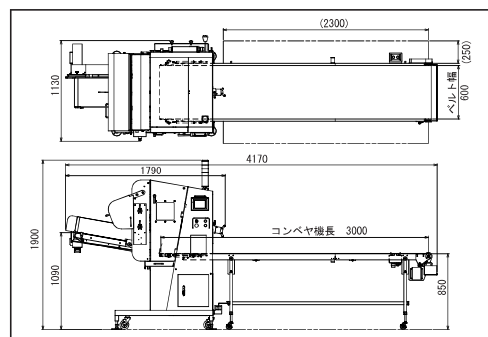


*Production package data is a reference value based on performance records.

■SPECIFICATIONS

DIMENSIONS	W4,170*L1,130*H1,900mm
WEIGHT	488kg(Main body only)
PROCESSABLE DIMENSIONS	W320*H185*L900mm
SLICE THICKNESS	0.5~20mm
CAPACITY	70~330slices/min
SLICE TEMPERATURE	-2°C~+4°C(Depends on product)
RATED ELECTRIC CAPACITY	OUTPUT 2.05kW CURRENT 14.5A
POWER CONSUMPTION	0.7kW (50/60Hz w/o load)
POWER SUPPLY	3Phase 200V 50/60Hz More than 20A
OPERATING AIR PRESSURE/ AIR CONSUMPTION	0.5MPa 3L/min
COMPRESSED AIR CONNECTION PORT	S-02 (JoplaX)

■DIMENSIONS PLEASE CHECK APPROVED DRAWING FOR FURTHER DETAILS.



※作業テーブルはオプションとなります。

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

In the interests of improvement, the specifications and appearance of the product are subject to change without notice.

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WATANABE

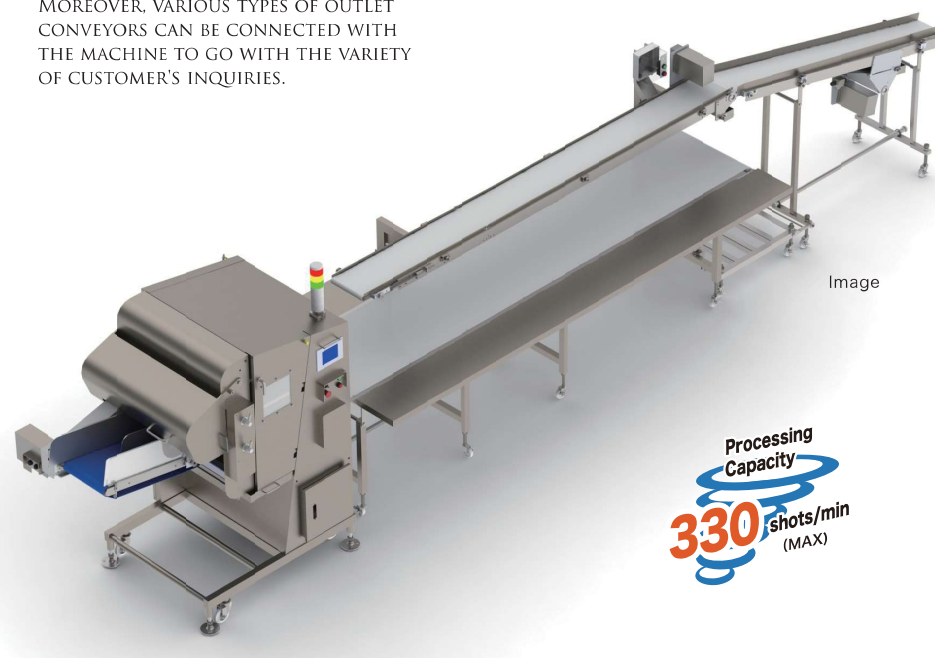
GALAXY WPN-G321



INNOVATIVE SLICER FOR YOUR EFFICIENT PRODUCTION LINE.

NEW STANDARD FOR HASHED SLICES

GALAXY/WPN-G321 WAS
ORIGINALLY DESIGNED FOR MEAT PACKER/PC CENTER
WHO HAS THE PRODUCTIVITY ISSUE ON THE SLICE MEATS
FOR CONSUMER TRAY. WE CALL KOMA (HASHED SLICE) IN JAPAN.
THE QUALITY SLICE AND HIGH YIELD ARE
THE CHARACTERISTIC POINTS OF GALAXY.
MOREOVER, VARIOUS TYPES OF OUTLET
CONVEYORS CAN BE CONNECTED WITH
THE MACHINE TO GO WITH THE VARIETY
OF CUSTOMER'S INQUIRIES.



Processing
Capacity
330 shots/min
(MAX)

Watanabe, which boasts an extensive track record including two-tier conveyor systems, proposes efficient production lines tailored to our customers' requests.

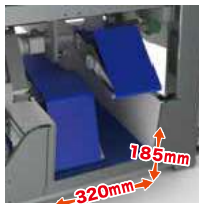
Contributes to High Value Creation by Improving Product Quality and Yield

The most crucial points in slicing are the condition of the circular blade and the slicer's settings. By balancing both, we have achieved improved product quality and raw material yield.



Productivity Improvement

The loading tank has a large capacity with a width of 320mm and a height of 185mm. The pressing device firmly supports mass production. Achieved 500kg per hour in small-cut slicing with a fully loaded raw material at \$120shots/min! (Our measured value).



SAFETY

Interlock mechanisms are adopted for all openings and closings. This is displayed on the touch panel, realizing visualization (visibility). Safety measures are comprehensive.

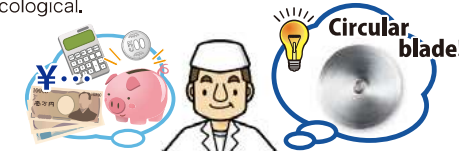


We contribute to our customers' profits through the continuous pursuit of circular blade technology.



Running Cost Reduction

We have steadily improved the traditional round blade. The round blade is one unit that can be used for a long time and does not require frequent replacement, making it economic and ecological.



Simple Operation with Touch Panel

Recommended values are pre-entered for each production item. This allows even beginners to set the best possible settings. Of course, you can also register menus for each item. It can be freely customized to suit the customer's production line.



Sanitation

The area around the slicing machine is washable with water! This reduces the time and effort required for cleaning. The approximate cleaning time is about 30 minutes for two workers.



Other Functions

- Raw Meat Sensor: Notifies you when the amount of raw meat is running low.
- Discharge Conveyor: The length of the conveyor can be changed (optional).

Contributes to our customers' value creation by producing various sliced items with an excellent appearance.



Pork small cuts



Pork trimmings



Sliced pork belly



Pork for shoga-yaki



Pork cut



Beef fine trimmings



Beef steak



Beef trimmings