

AUTO TENDER

Continuous Feed Large Meat Tenderizer WTR-A



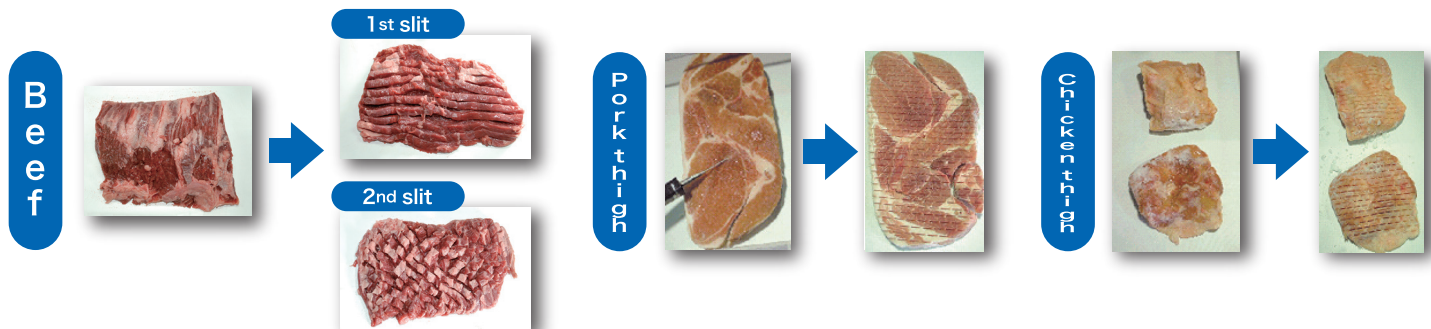
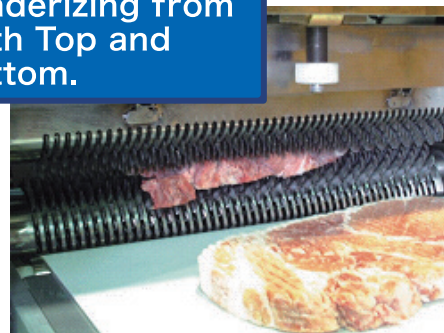
Continuous Tenderizing Machine — Turns Tough Meat Tender.



Continuous Feeding!
Ideal for High-Volume
Production.



Tenderizing from
Both Top and
Bottom.



Using slit blades (optional)

Cuts Muscle Fibers with a Special Star-Shaped Blade Softens Tough Meat

Compatible with various products such as pork cutlets, steaks, and fried foods.

Improved processing efficiency with an automatic infeed and discharge conveyor system. (Example: up to 7,200 pork loin slices/hour)

All covers are equipped with an interlock mechanism, ensuring enhanced safety.

The special star-shaped blade cuts through muscle fibers, softening tough meat.



The degree of penetration can be adjusted easily with a single handle, allowing flexible control depending on the product type.



The detachable cassette-type blade unit allows for easy removal and cleaning, ensuring excellent hygiene.



Belt attachment and removal can be performed quickly and easily.



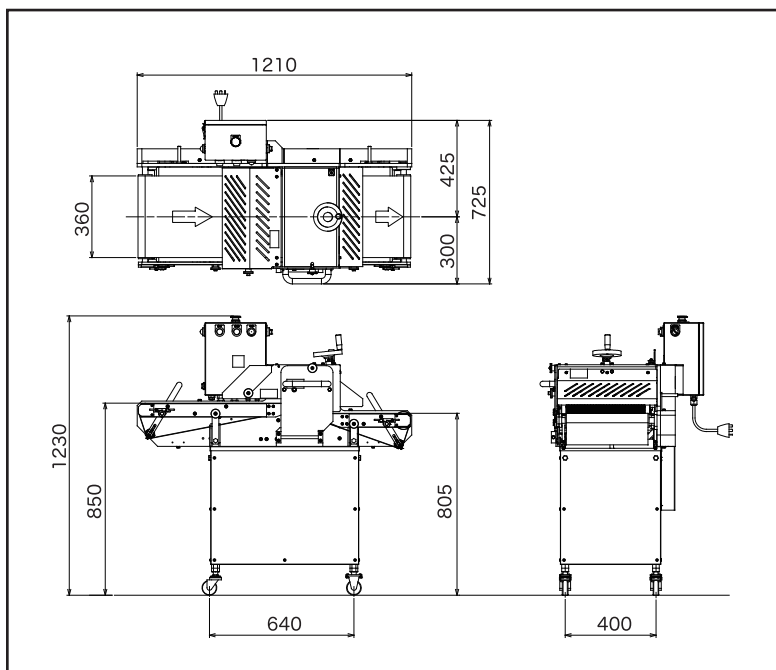
Safety Precautions

- Always take care around rotating blades and moving parts.
- Be sure to perform grounding (earth connection) work properly.
- Use only within the specified range and for the intended purpose.
- Always turn off the power before cleaning or maintenance.
- Do not operate with the cover open or removed.

SPECIFICATIONS

DIMENSIONS	W1,210*L725*H1,230mm
WEIGHT	170kg
PROCESSABLE DIMENSIONS	W360* H(max)30mm
CONVEYER SPEED	0~15m/min
CAPACITY	7200slices/hr (Pork loin)
SLICE TEMPERATURE	-2~+5°C (Depends on product)
RATED ELECTRIC CAPACITY	OUTPUT 0.76kW CURRENT 5.3A
POWER CONSUMPTION	0.17kW (50/60Hz w/o load)
POWER SUPPLY	3Phase 200V 50/60Hz More than 20A

DIMENSIONS PLEASE CHECK APPROVED DRAWING FOR FURTHER DETAILS.



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