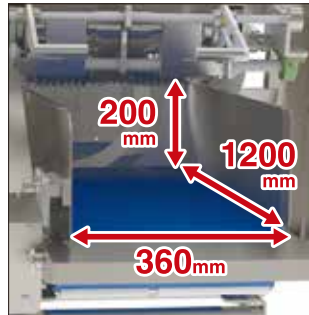


WATANABE *S line*WPN-A360S
ASTRON S LINE

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.

FEED TANK COVER



With the implementation of the cover, a safe distance can be ensured during material feeding. It also prevents access to the blade section from the lower side. The adoption of a safety sensor for the opening/closing section has improved system reliability. Furthermore, a cover is installed on the roller area of the feed conveyor to prevent accidental caught-in accidents.

SAFETY CONTROL



Each cover has a safety sensor installed. The machine will not operate without the cover correctly attached. In addition, the safety control system employs dual control to enhance safety and reliability.

*Compared to the proximity sensor, the safety sensor has higher reliability, and better fault detection.

OUTFEED COVER



A fixed large cover is installed to ensure a safe distance. The outfeed conveyor is equipped with a connection detection sensor. This prevents unintended machine operation when the conveyor is separated, such as during cleaning.

SPECIFICATION

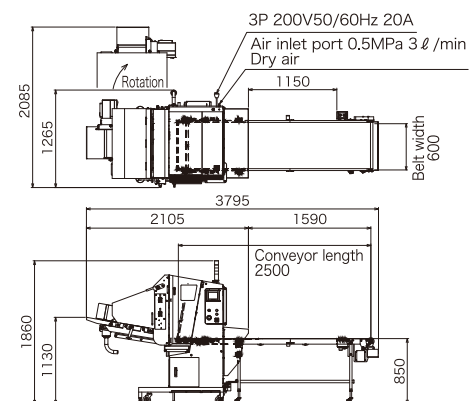
DIMENSIONS	W3,795*L1,265*H1,860mm
WEIGHT	550kg(Main body only)
PROCESSABLE DIMENSIONS	W360*H200*L1,200mm
SLICE THICKNESS	0.5~15mm
CAPACITY	100~300shots/min
SLICE TEMPERATURE	-2°C~-5°C(Depends on product)
SLICE ANGLE	Fixed 0°
RATED ELECTRIC CAPACITY	OUTPUT 2.05kW CURRENT 14.5A
POWER CONSUMPTION	0.8kW (50/60Hz w/o load)
POWER SUPPLY	3Phase 200V 50/60Hz More than 20A
OPERATING AIR PRESSURE/AIR CONSUMPTION	0.6MPa / 3 ℓ /min
COMPRESSED AIR CONNECTION PORT	JS-02 (JoplaX)

※Slice temperature of this machine is the reference value, it depends on products.
 ※Rated consumption is change depends on how to use the machine.
 ※When machine is installed, please ensure enough space for operation, cleaning and maintenance.

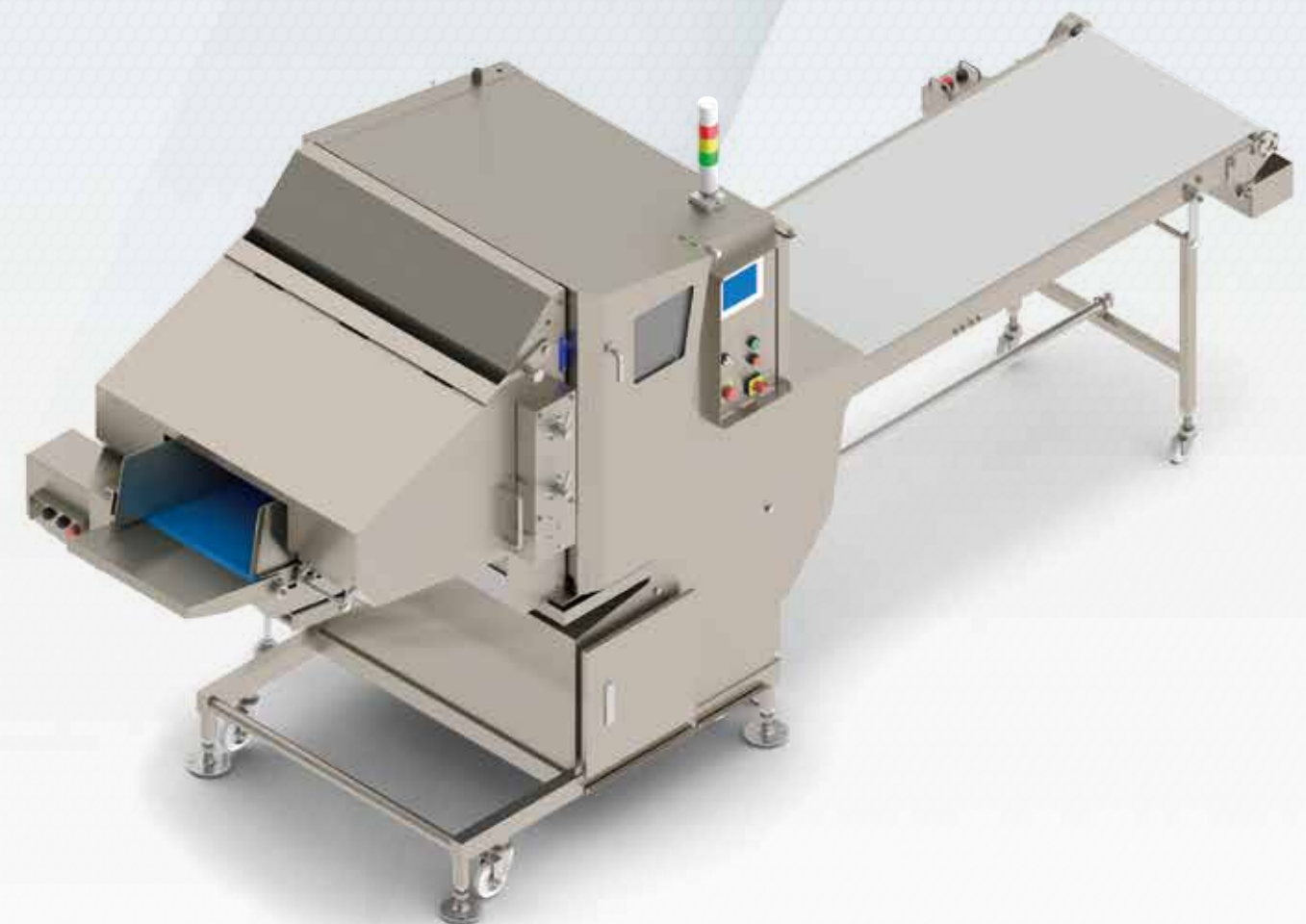
※WATANABE S line is an upgraded model of safety features of WATANABE products, however there are not models to guarantee its safety in all of usage

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

DRAWING Please refer to the drawing for further information.



Seeking unacceptable risk to “0”



WATANABE
WATANABE FOODMACH CO.,LTD.

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 TEL (052) 361-8511 FAX (052) 361-8490
<https://www.foodmach.co.jp/>

SALES AGENT

WATANABE

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

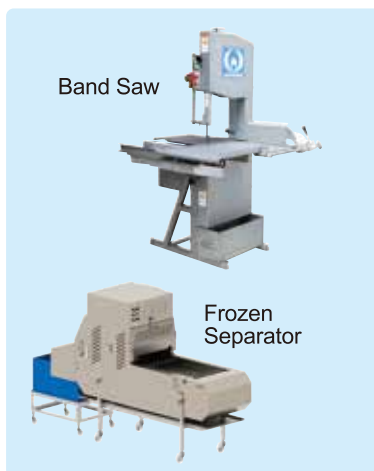
Productivity Improvement Model: Slicing for Gyudon (Beef Bowl)

360mm Wide Tank + 300 slices/min High-Speed Slicing + Continuous Feeding

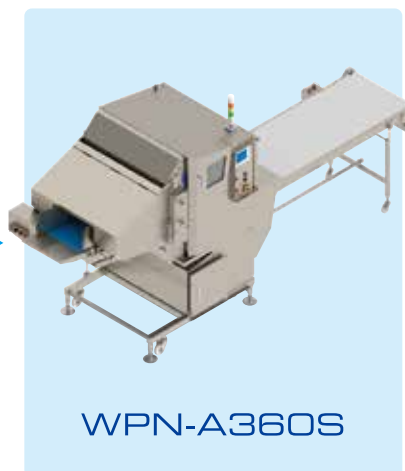
Production Volume

800 kg/hour
Equivalent to two
Gyudon-specific slicers

Primary Processing of Material



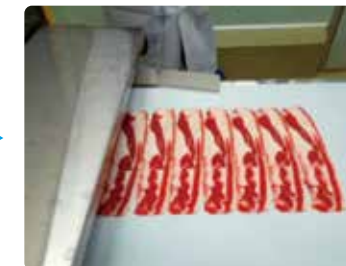
Secondary Processing of Material



Automated Line Model: Sliced Meat for Yakiniku Bento

Pursuit of Slicing Technology

Alignment is now possible,
allowing integration with
downstream processes.



*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



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

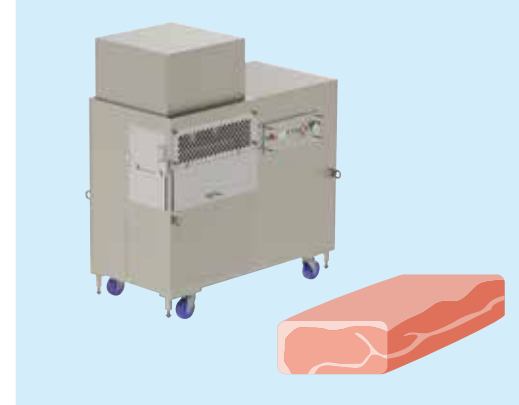
Standardized Meat Production Model

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-A360S

