

SUPER DELUXE DX/ST

WSD-250DX/ST

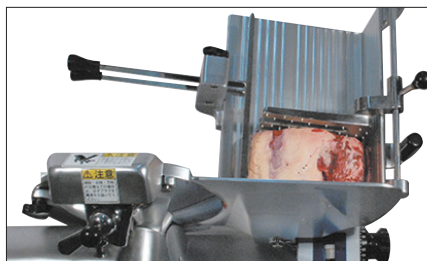


A safe, reliable, and highly efficient multipurpose slicer



Operation Procedure

- ◆ Simple and Reliable Slicing: Thickness adjustment from 1 to 20mm is easy, ensuring precise and waste-free slicing.
- ◆ Hygienic Design: Always clean and shiny with Alumite and Stainless-Steel construction.
- ◆ Easy Cleaning: Simple disassembly allows for easy cleaning.



Loading raw material into the tank.



Easy thickness adjustment for slicing.

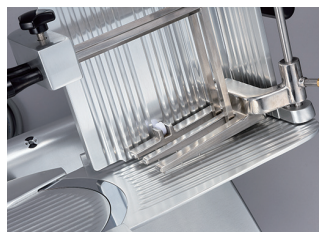


Anyone can slice evenly.

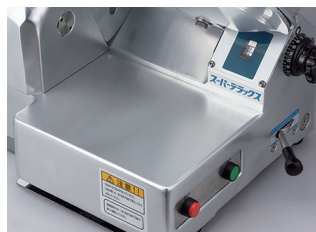
Sanitation



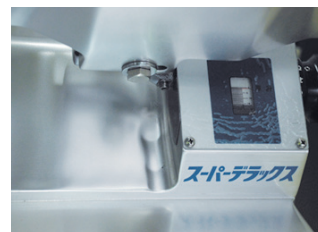
The blade cover and blade are integrated, making it easy to put on, take off, and clean.



Stainless steel pressing plate and spikes ensure a firm hold on the meat.



The main unit and the meat carriage receiver (NO BOX) are integrated, offering a space-saving and highly hygienic design.



Various Options

● Strong Magnet Attached Blade Cover



Easy to attach, the strong magnet-attached blade cover makes cleaning easier.



● Slanted Tank Series (Model D-T45)

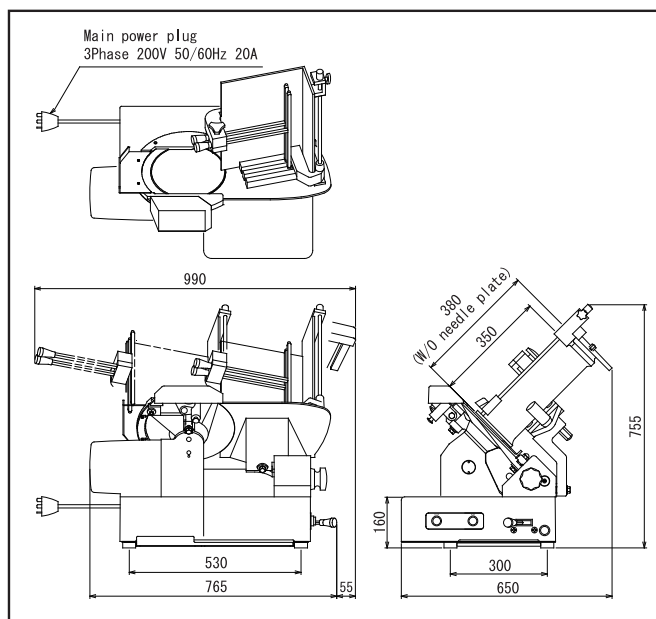
Equipped with a slanted tank, allowing even non-experts to produce beautiful slices.



D-T45

DIMENSIONS

PLEASE CHECK APPROVED DRAWING FOR FURTHER DETAILS.



SPECIFICATIONS

MODEL	WSD-250DX	WSD-250ST
DIMENSIONS	W765*L650*H755mm	
WEIGHT	68kg	
PROCESSABLE DIMENSIONS	W250*L150*H350mm (when using spike plate)	
SLICE THICKNESS	0~20 mm	
CAPACITY	40slices/min (50Hz) 48slices/min (60Hz)	
SLICE TEMPERATURE	-4~+5°C (Depends on product)	
RATED ELECTRIC CAPACITY	OUTPUT 0.74kW CURRENT 3.7/3.3A (50Hz/60Hz)	OUTPUT 0.25kW CURRENT 6.8/5.9A (50Hz/60Hz)
POWER CONSUMPTION	290W/250W (50/60Hz w/o load)	420W/360W (50/60Hz w/o load)
POWER SUPPLY	3Phase 200V 50/60Hz More than 20A	1Phase 100V 50/60Hz More than 15A

⚠ Safety Precautions Important Notes

- Do not wash the main unit with water.
- Be sure to turn the power off and unplug the machine before cleaning (during maintenance).
- Do not immerse the machine's interior in water.
- The blade is very sharp. Use protective equipment in the areas where cuts may occur.
- Do not cut frozen meat.
- Do not cut hot or warm products.
- Store or move the machine in a dry, cool place.

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