WATANABE Sline

WTD-N130S

NOVA S LINE

Char siu pork, roast chicken, roast beef High speed slicer specialized for processed items.





"WATANABE S LINE" is a group of special models dedicated to improving safety aimed at reducing accidents in food processing machinery.

There is no absolute safety, but unacceptable risks can be reduced.

Quality Performance



Want to make the slice thickness even? Want to slice in precise shape?

Concentrates Watanabe Foodmach's technology. Our traditional "scissors cut" improves the slicing quality. We contribute to the production of sliced products by "shape cut".

Production Performance





Want the fast production?

The point of commercial slicing operations is to improve productivity. We offer high-speed slicing of up to 660 slices/minute and improved productivity.

Safety Performance







Safety Controller

Want to operate safely?

Eliminate occupational accidents at slicing sites. Safety sensors are installed on each cover. The covers are designed in accordance with international safety standards to prevent them from reaching hazardous sources. Safety system "Double Control" is used to improve safety and réliability.

Sanitation and Maintenance



Want to use it hygienically? Want to maintain performance?

We provide easy to wash. We have also focused on ease of use by reducing the parts and eliminating complicated adjustments.

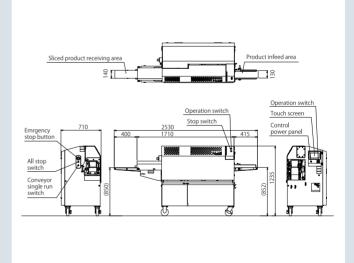
Also, when not in use, the machine can be stored compactly. The machine can be installed

when it is needed and can be moved and stored when not in use. We also propose usability.

SPECIFICATIONS

	NOVA
	WTD-N130S
WIDTH	2530
DEPTH	710
HEIGHT	1235
)	360
WIDTH	130
HEIGHT	100
LENGTH	1200
SS (mm)	0.1~80
e/min)	200~600
RE (°C)	-2~+4 (Depends on the product)
_E	Fixed 0°
CAPACITY	OUTPUT 1.85kW CURRENT13A
PTION	0.38kW/0.38kW (50/61Hz Without load)
LY	3Phase 200V 50/60Hz More than 20A
LION	0.5Mpa / 30/min
ONNECTION	JSL-02 (JOPLAX)
	DEPTH HEIGHT WIDTH HEIGHT LENGTH SS (mm) e/min) RE (°C) LE CAPACITY PTION LY

DRAWING Please refer to the approval drawings provided separately for installation space and other details.



*Recommended temperatures are for reference only and vary depending on the products.

**Rated power consumption differs depending on usage conditions.

**When installing the machine, please ensure there is enough space around the machine for cleaning, maintenance, etc.

*Watanabe S LINE is a more safety-enhanced version of Watanabe Foodmach products and does not guarantee safety for all products and all uses. Please always use each product and each machine in accordance with the instructions and warnings for use. *Appearance and specifications are subject to change without notice.



SALES AGENT

2-12-26 TSUYUHASHI NAKAGAWA-KU NAGOYA JAPAN PHONE +81-52-361-8511 FAX +81-52-361-8490 URL: https://www.foodmach.co.jp/