WATANABE Sline

WTD-N130S

NOVA S LINE

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

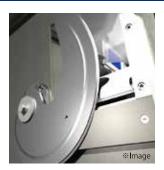




"WATANABE S LINE" is a group of special models dedicated to improving safety aimed at reducing accidents in food processing machinery.

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





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

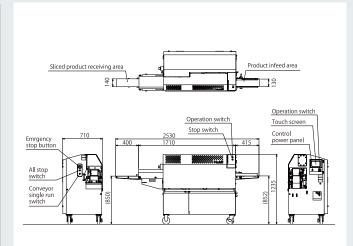
machine can be stored compactly. The machine can be installed when it is needed and can be moved and

stored when not in use. We also propose usability.

SPECIFICATIONS

NAME		NOVA
MODEL		WTD-N130S
DIMENSIONS (mm)	WIDTH	2530
	DEPTH	710
	HEIGHT	1235
WIGHT(kg)		360
MAX. SLICE SIZE (mm)	WIDTH	130
	HEIGHT	100
	LENGTH	1200
SLICE THICKNESS (mm)		0.1~80
CAPACITY (Slice/min)		200~600
SLICE TEMPERATURE (°C)		-2~+4 (Depends on the product)
SLICE ANGLE		Fixed 0°
RATED ELECTRIC CAPACITY		OUTPUT 1.85kW CURRENT13A
POWER COMSUMPTION		0.38kW/0.38kW (50/61Hz Without load)
POWER SUPPLY		3Phase 200V 50/60Hz More than 20A
AIR CONSUMPTION		0.5Mpa / 3l/min
COMPRESSED AIR CONNECTION		JSL-02 (JOPLAX)

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

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