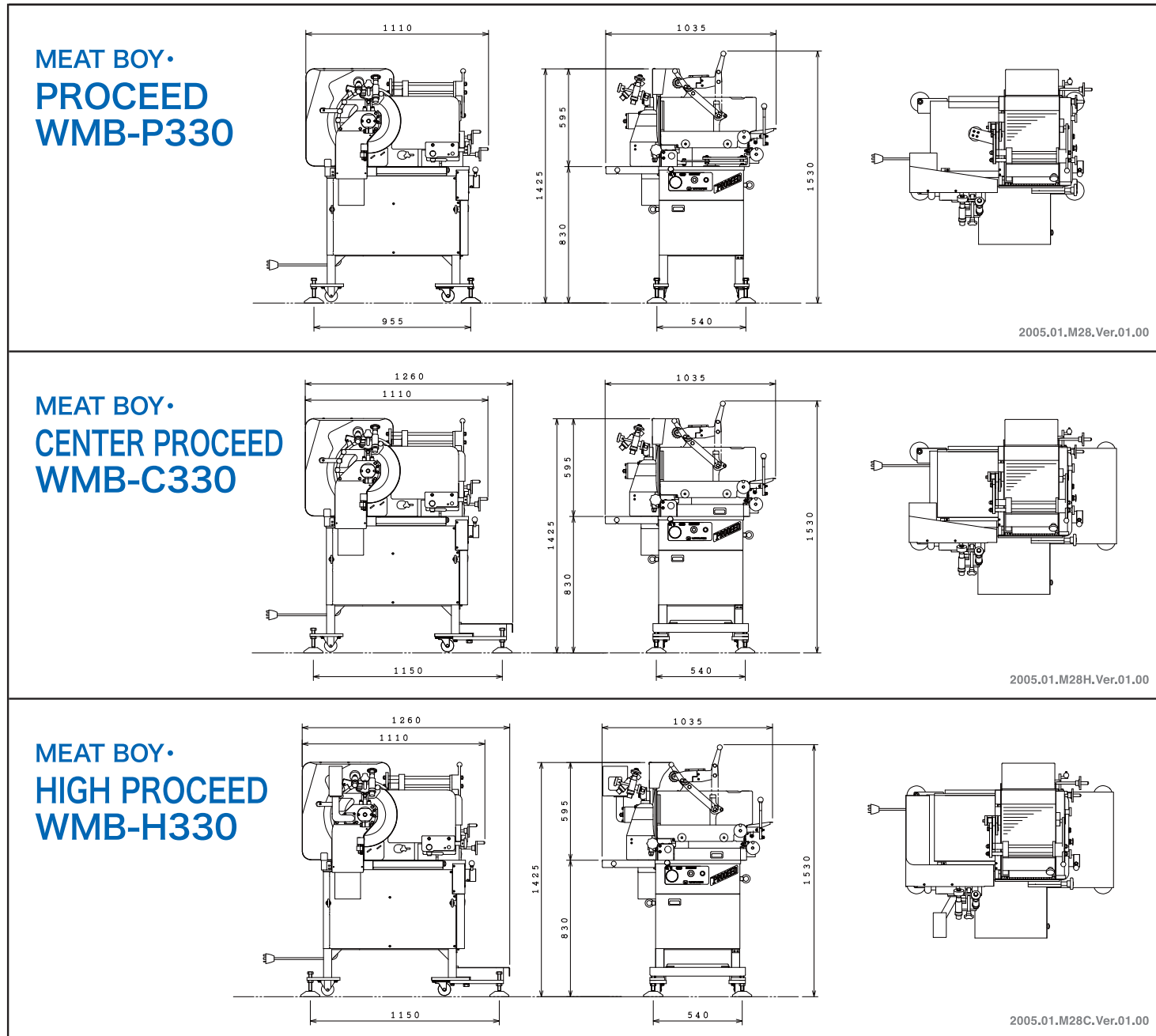


■DRAWING Please refer to the drawing for further information .



■SPECIFICATION

MODEL	WMB-P330	WMB-P350	WMB-H330	WMB-C330
DIMENSIONS	W1035xD1110xH1425mm		W1035xD1260xH1425mm	W1035xD1260xH1425mm
POWER SUPPLY(CARRIAGE)	3-phase 200V 0.4kW		3-phase 200V 0.4kW	3-phase 200V 0.4kW
POWER SUPPLY(BLADE)	3-phase 200V 0.75kW		3-phase 200V 0.75kW	3-phase 200V 0.75kW
PROCESSING CAPACITY	40~65slices/min	40~60slices/min	40~70slices/min	40~75slices/min
MAXIMUM SIZE OF SLICES	W330xD180xL700mm	W350xD180xL700mm	W330xD180xL700mm	W330xD180xL700mm
MAX.LOAD AT MAX.PROCESSING CAPASITY	12k g		20k g	20k g
PROCESSING TEMPERATURE	-2°C~5°C		-2°C~5°C	-2°C~5°C
SLICING THICKNESS	0~11mm		0~11mm	0~11mm
BLADE DIAMETER	φ390mm		φ390mm	φ390mm
MACHINE WEIGHT	273k g		283k g	288k g

WATANABE
WATANABE FOODMACH CO.,LTD.

2-12-26 TSUYUHASHI NAKAGAWA-KU NAGOYA JAPAN
TEL052-361-8511 FAX052-361-8490
URL: <http://www.foodmach.co.jp/>

SALES AGENT

WATANABE

MEAT BOY SERIES

PROCEED/HIGH PROCEED/CENTER PROCEED

WMB-P330/H330/C330/P350



EASY FOR EVERYONE, TOUGH AND RELIABLE DESIGN.



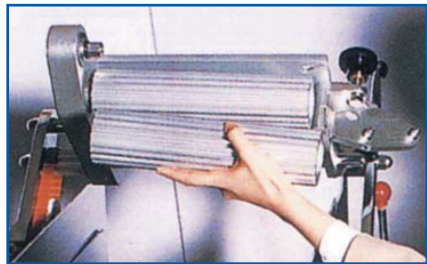
MEAT BOY· PROCEED WMB-P330

Processing capacity
65
slices/min

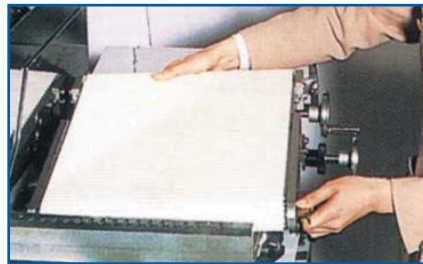


A quiet and safety with inverter control.
The equipped highest-class sharp blade.
High legs make cleaning easy, leading the great sanitation.
Prevent the sensor from being filled with meat dusts.
A wide space of meat receiving section.

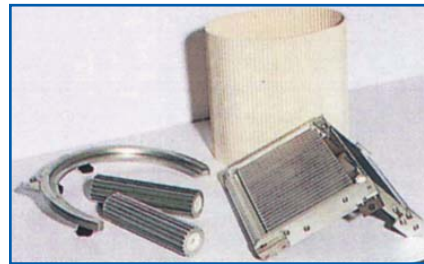
SANITATION



THE ONE-TOUCH DETACHABLE ROLLER BY TOUCHING JUST ONCE.
The easy detachable roller with only loosening knob.
Easy for everyone.



EASY TO CLEAN, ANTIBACTERIAL, DETACHABLE CONVEYOR.
The high quality antibacterial conveyor for the meat tank, less meat dust, easy to detach, and simple cleaning.

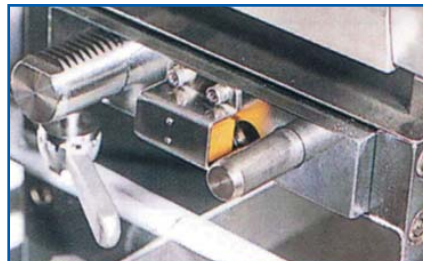


PARTS CAN BE EASILY DISASSEMBLED WITHOUT ANY TOOLS.
They can be washed at the sink.
No need any tool for cleaning.
Parts are a few and cleaning is easy.

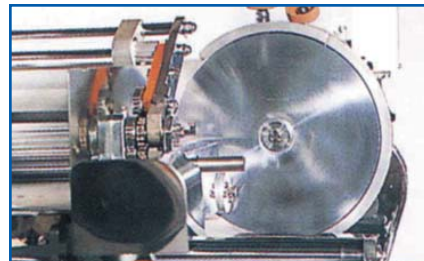
SAFETY



A lever with a safety lock system safely starts the locking system with an equipped emergency stop button.



A equipped safety stop system blade and tank does not move with the unfastened side board prevent danger at the washing.



The blade cover is very safety, the sharp circular blade is all covered.
Just open the cover to grind the blade easy and safety system.

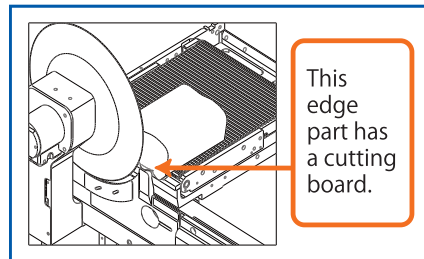
SKILL



The equipped inverter system and easy to change the speed.
Just turn knob for adjusting speed, less vibration and highly quiet.



Slice nerve and skin surely.
The minimum waste with LOSS-KILLER.



Bring up nerve and skin part, both sides of the blade receive meat slice meat without any failures.

OTHER MACHINES FOR YOUR SPECIAL NEEDS.

MEAT BOY· HIGH PROCEED WMB-H330

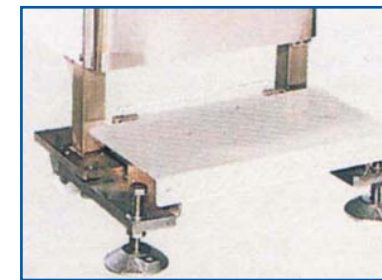
Processing capacity
70
slices/min



WMB-H330
WMB-C330



Equipped the crank cover.
The crank is covered for preventing meat dusts and the safety.
Detachable, easy to wash, and clean.



The high stability with stands, easy to set meat.
The less vibration despite the high speed operation.
Easy to clean floor with casters.

MEAT BOY· CENTER PROCEED WMB-C330

Processing capacity
75
slices/min



WMB-C330



Each setting can be operated with one panel.
The main power and speed can be operated easily.
The speed can be changed even when the machine is in operation.

MEAT BOY· PROCEED350 WMB-P350

Processing capacity
60
slices/min



The wider sliceable size than WMB-P330.
Suitable for slicing wider meats as Japanese beef.