

# SUPER BIG 351

## WBG-351



**HIGH STANDARD SAFETY & CLEANNESS**  
**BOTH THIN /THICK SLICES CAN BE POSSIBLE.**



## Improved Hygiene and Sanitary Design

Equipped with a detachable grinder unit. Designed to protect the grinding wheel from contamination and to control dust dispersion during operation. Maintains the sharpness of the circular blade. In addition, the material of the food zone has been upgraded for improved hygiene.

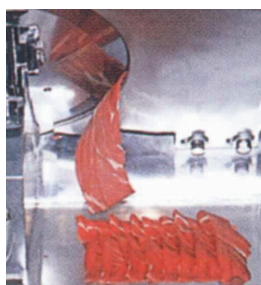
## THIN/THICK SLICES

It is possible to be controlled by the thickness from 0 to 25mm. It is perfect for the slices from hot pot slices (thin) to steak slices (thick).

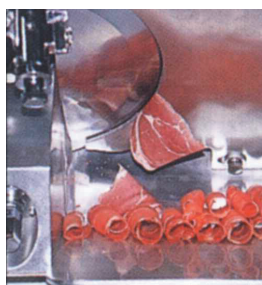
## Improved performance with inverter control

Slicing operation upgraded with inverter control. Smooth operation and a front-stop mechanism enhance work efficiency. Simplifies operations such as raw material input and slicing speed control.

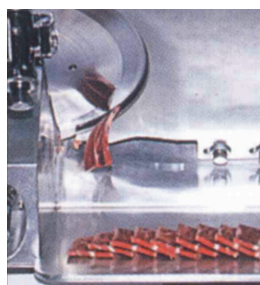
### EXAMPLES



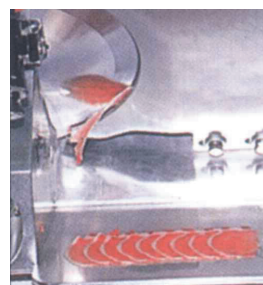
Beef hot pot (-4°C 1.2mm)



Beef hot pot (-8°C 1.2mm)



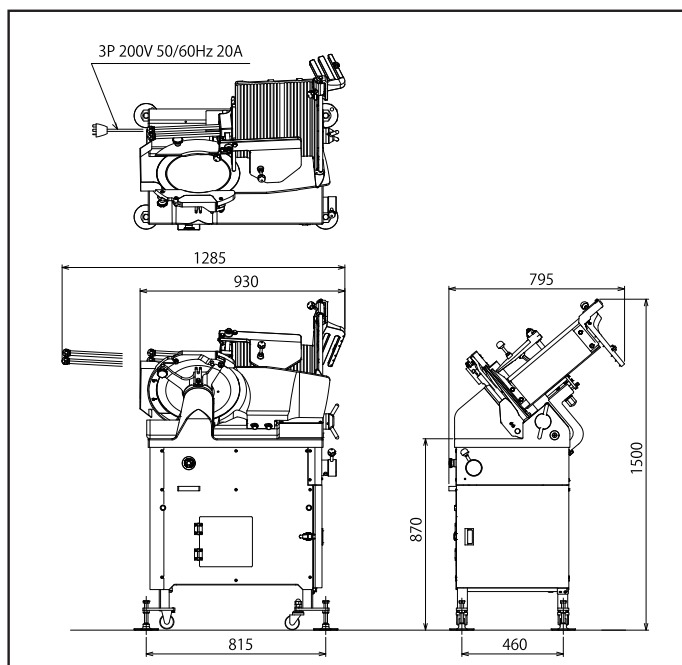
Beef teppanyaki (-5°C 7mm)



Pork hot pot (-4°C 1.2mm)

\*It depends on sliced products, however -4°C should be the best temperature to be sliced.

■DRAWING Please refer to the drawing for further information.



### ■SPECIFICATION

MODEL	WBG-351
DIMENSIONS	W930×D795×H1,500mm
WEIGHT	250kg
MAX. SLICE SIZE	W350×H215×L425mm (With needle pusher)
SLICE THICKNESS	0~25mm
CAPACITY	38~60slice/min
SLICE TEMPERATURE	-6~-2°C (Depends on product)
RATED ELECTRICITY	Output:1.47kW Rated electric current:10.5A
RATED CONSUMPTION	790W/W680W(50/60Hz with no load)
POWER SUPPLY	3P 200V 50/60Hz more than 20A

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