

SUPPORTING CUSTOMER VARIETY NEEDS

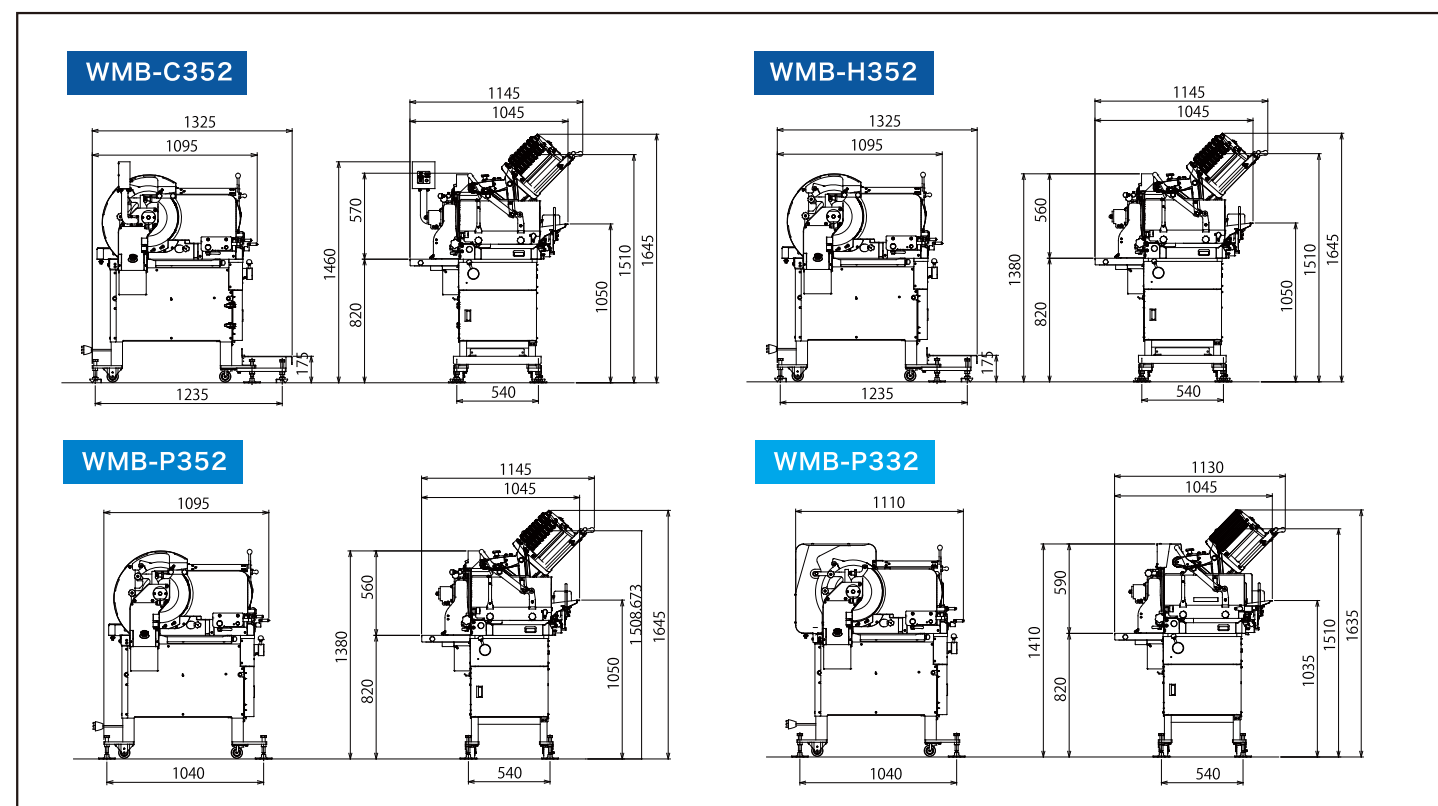
Comfort model which increases productivity

Slice speed is MAX 75 times/minute
Adding Stainless foot step, external control box
etc..
Can be used safely in factories and process
centers.



Comfort model

■DRAWING



■SPECIFICATIONS

NAME		MEAT BOY PROCEED			
		COMFORT	HIGH GRADE	BASIC	ECONOMY
MODEL		WMB-C352	WMB-H352	WMB-P352	WMB-P332
DIMENSIONS (mm)	WIDTH	1045			
	DEPTH	1325		1095	1110
	HEIGHT	1460	1380		1410
MAX. SLICE SIZE (mm)	WIDTH	350			330
	HEIGHT	200			
	LENGTH	715			700
SLICE THICKNESS (mm)		0 ~ 20			0 ~ 11
SLICE CAPACITY (Slice/min)		40 ~ 75	40 ~ 70	40 ~ 65	
SLICE TEMPERATURE (°C)		-2 ~ +5 (Depend on the product)			

※The recommended temperature is a reference range and will depending on the material.

※In the interest of improvements, the specifications and appearance of the product are subject to change without notice.

※When installing the machine, ensure sufficient space around the machine for cleaning, maintenance, etc.

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SALES AGENT

WATANABE

PROCEED SERIES

WMB-P352/P332



THE TRUSTED MEAT SLICER
STEP INTO THE NEW STAGE



3 circular lines

The 3 lines are the symbol of a round blade and representing
the strong bond between the three founders of our company.

~Meat slicer advances to a new stage by deepening the technology built up over the years~

WMB-H352



HIGH GRADE MODEL

WMB-P352



BASIC MODEL

WMB-P332



ECONOMY MODEL

Round blades are the lifeblood of meat slicer. The grinder unit is removable to maintain the blade edge in the best condition.

More bigger products, more hold firmly.

Improved productivity.

The high-grade model has a foot step shape frame for more stability. The slice speed is 70 times/min, improving productivity. Easy to input large materials, stabilizes the operation, and contributes to improve productivity.



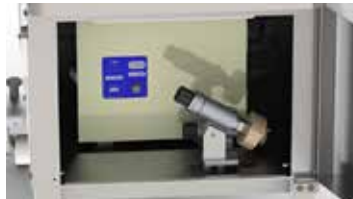
Basic and high-grade models have a standard tank width of 350mm. Separate sliding upper rollers hold tightly and slice materials.



Standardized safety and hygiene even for economy models. The grinder is detachable as standard equipment. Set when sharpening a knife, and stored in the main unit when operating. Prevents sticking dirt when slicing and prevents polishing powder to scatter. Maintains the sharpness of blades.



When grider unit has set



When griders unit has stored