

SLICE-CHILLED
MEAT

WATANABE *S*line

WPN-G322S

GALAXY S LINE

The top sharer of high-speed meat slicer.
Renewed with Evolution.

A new "standard model of slicer" is born.

 WATANABE

Same easy operation,
The evolved Galaxy can be used more safely and efficiently.
Contributes to improved productivity.



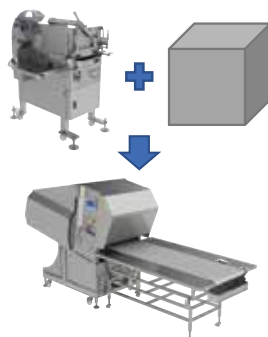
Quality Performance



Want to make thinly sliced products?
Want to make a variety of products?

We have evolved slicing with a reliable and easy-to-maintain circular blade. It can be used for producing a wide range of products, from thin slices to thick slices.

Production Performance



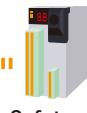
Want the fast production?
Want to switch products quickly?
Want to produce a variety of products by one machine?

The maximum speed has been increased to 400 times/minute, evolving productivity. The settings of products can be saved as "Item Mode". Various products can be produced by one machine, such as slices to be shingled, or take pieces one by one, etc.

Safety



Controller

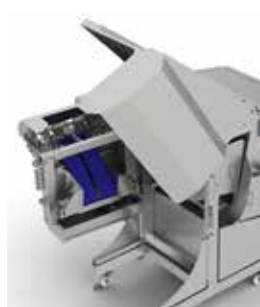


Safety Controller

Want safely operated?

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 "Dual Control" is used to improve safety and reliability.

Sanitation and Maintenance



Want to use it hygienically?
Want to maintain performance?

We provide machine that is easy to wash. We have also focused on ease of use by reducing the number of parts and eliminating complicated adjustments. We also take into consideration the running costs of after-sales maintenance.

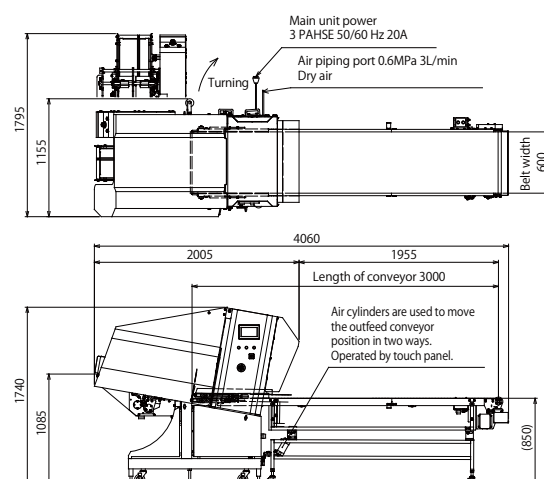
"We care about the safety of the workers who use our products."
The new Galaxy combines safety and workability.

SPECIFICATIONS

NAME		GALAXY S LINE
MODEL		WPN-G322S
DIMENSIONS (mm)	WIDTH	4060
	DEPTH	1155
	HEIGHT	1740
MAX. SLICE SIZE (mm)	WIDTH	320
	HEIGHT	185
	LENGTH	900
SLICE THICKNESS(mm)		0.5 ~ 20
CAPACITY(Slice/min)		70 ~ 400
SLICE TEMPERATURE (°C)		-2 ~ +4 (Depend on the products)

※Slice temperature of this machine is the reference value, it depends on products.
※Rated consumption is change depends on how to use the machine.
※When machine is installed, please ensure enough space for operation, cleaning and maintenance.
※WATANABE S line is an upgraded model of safety features of WATANABE products, however there are not models to guarantee its safety in all of usage
※In the interests of improvement, specifications and appearance of the product are subject to change without notice.

DRAWING



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