## **WATANABE**

# AUTO-TENDER WTR-A







## **CONTINUOUS & WIDE LOADING TENDERIZER**















Poultry thigh







## Make your hard products softer and softer.

Tenderizing for pork cutlet, steak, fried chicken.

Capacity increased by the continuous flat conveyor. (pork loin: 7200 pieces/h) High safety by the Inter look system.

Tenderizing by a star-shape blade.



The gap between the blade set is adjustable by a smooth handle.



Hygiene concerned by easy attachment of a blade set.



Easy maintenance & daily care friendly.



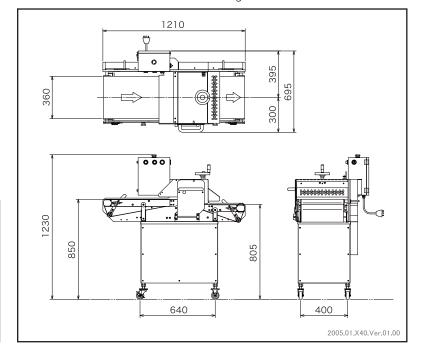
### Caution for Usage

- Always pay attention to a blade and a rotating parts.
- Lead the ground terminal to an earth leakage.
- Do not operate with products which is not in manual.
- Unplug the power while unoccupied.
- Be sure to operated without problems.

#### ■ SPECIFICATION

SIZE	W1210xD695xH1230mm
MOTOR	3P 200V 0.75kW geared motor
SLICE SIZE	W360xH30mm
CAPACITY	7200 pieces/h pork loin
TEMPERATURE	-2°C∼5°C(depends on log)
WEIGHT	168kg

 $\blacksquare \mathsf{DRAWING}$  Please refer to the drawing for the further information.





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SALES AGENT