

The top sharer of high-speed meat slicers. Renewed with evolution.

WATANABE *S line*

SLICE-CHILLED
MEAT

G A L A X Y
S L i n e WPN-G322S

G A L A X Y

The new
“standard model of slicers”
is born

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1

IMPROVED PRODUCTIVITY

- Improved max speed, with approximately 120% improvement in production.
e.x. Thin slices of pork belly
8 slices 200g/pack production line
- A conveyor fast-forwarding function has been added to the counter mode. The products can be separated into blocks without sacrificing production capacity. (Option)

Previous model → New model
330 slices/min → 400 slices/min
Previous model → New model
2,460 packs/hr → 3,000 packs/hr



2

IMPROVED SAFETY: Eliminating Workplace Accidents in Processing Plants!

- Equipped with a safety sensor that prevents malfunctions and disables unintended operation. A dual safety control system using a safety controller enhances both safety and reliability.
- Even if an operator extends a hand through the opening of the cover toward hazardous areas (such as blades), the specially designed structure ensures a safe distance to prevent the hand from reaching the danger zone.



3

IMPROVED QUALITY

- With the renewal of the meat feed and transfer mechanisms and the advancement of the blade design, both slice consistency and appearance have been greatly improved.
- In addition to standard products such as pork belly slices and small slices, the new system can handle a wide variety of items, including thick slices for pork cutlets and other products.

4

IMPROVED MAINTAINABILITY

- The number of inspection points is minimized, and no complex adjustments are required. With no irregular or delicate parts, the machine is also easy to wash and clean (about 30 minutes with two cleaning staff).
- Since there are no consumable parts that require frequent replacement after installation, running costs are kept low.

5

IMPROVED WORK EFFICIENCY A New Proposal - Shingling Adjustment System (SAS)

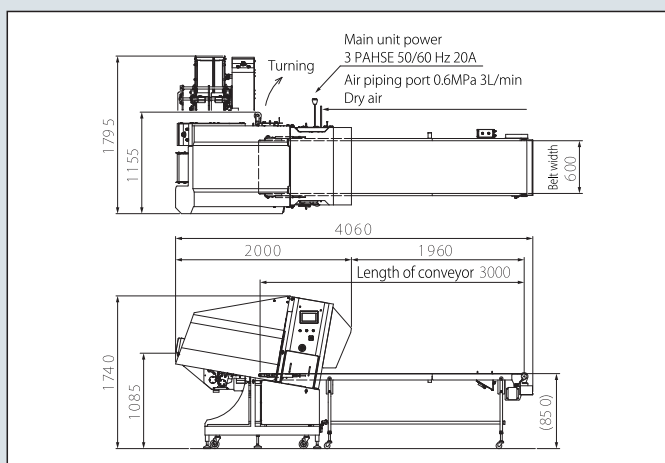
- By simply entering the block size, the SAS automatically performs shingling adjustments. This allows anyone to easily produce packs with any desired number of slices.



SPECIFICATIONS

NAME		GALAXY S LINE
MODEL		WPN-G322S
DIMENSIONS (mm)	WIDTH	4060
	LENGTH	1155
	HEIGHT	1740
SLICE THICKNESS (mm)	WIDTH	320
	HEIGHT	185
	LENGTH	900
SLICE THICKNESS (mm)		0.5~20
CAPACITY (slices/min)		70~400
SLICE TEMPERATURE (°C)		-2~+4 (Depends on product)

DIMENSIONS PLEASE CHECK APPROVED DRAWING FOR FURTHER DETAILS.



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