

weSLICE 7000



Product details

- Slicer for a variety of products and applications
- Unparalleled performance to footprint ratio
- Large variety of different slicing, infeeding and portioning systems
- Uncompromising open design concept
- Up to 2x vario gripper and vacuum gripper technology

[View online](#)



Advantages



Circular blade



Weber Hygiene Design



Vacuum gripper



Variogripper



Quick set-up time



SprayTech



Interleaver



Automatic loading

weSLICE 7000: Performance slicer and all-rounder - all in one.

The Weber weSLICE 7000 performance slicer compels with its high performance of up to 750 revolutions per minute (rpm), and is ideal for a wide range of applications for caliber-consistent products, not least because of a cutting shaft that is 420 mm wide and 170 mm high. But the weSLICE 7000 also efficiently delivers precise cuts of ham, bacon, or special applications like whole muscle and quartering. Thanks to a new guide system in the infeed area and product guidance, tool changes when switching products are especially simple, safe and quick. The large variety of product infeed systems is the only one of its kind in the market: Customers can choose between GripnGo, a lane-independent vario product infeed, or ContiFlow infeeding without reloading break, which was developed specifically for use with Flowpack packaging machines. All systems guarantee that the product is treated extremely gently during the infeeding process while reloading times are very short. In combination with the available performance slicing systems, this guarantees maximum performance and lets operators perfectly configure the slicer for a wide variety of applications. Moreover, the vario technology of the weSLICE 7000, which enables lane-independent product infeeding, contributes to excellent yield with natural products like bacon.

Optionally, the infeed module of the slicer can be equipped with a scale function. This lets operators capture the exact weight of all products fed into the line and even determine the line performance with regard to yield. Moreover, this slicer configuration can accommodate an integrated Weber scanner to minimize line length. Of course, the weSLICE 7000 also compels with its groundbreaking hygienic design, which satisfies even the most stringent hygiene demands and allows for easy accessibility of all areas for easier retooling and cleaning. This is achieved for instance with uncompromisingly open design and the complete absence of cavities.

Presentation



Stacked



Staggered Stack



stacked-with-interleave



Shingled-stack



Shingled



Shingled-with-interleave



Endless-shingled



Pieces



Shaved



Folded



Portion-designer



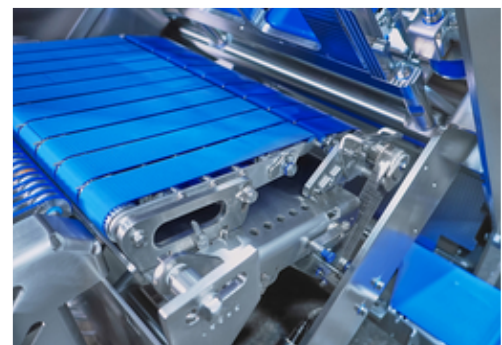
Overlapped -
single/mixed



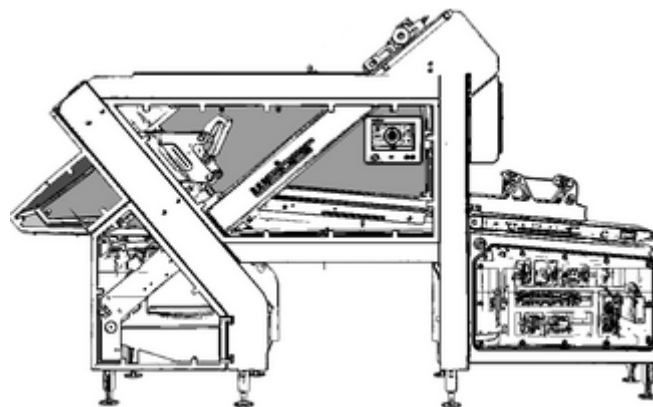
Multiple-overlaps -
single/mixed



Quartering



Technical Data weSLICE 7000



Slicing speed (rpm)	750
Product throat height (mm)	170
Product throat width (mm)	420
Product length (mm)	1200, 1600, 1850
Slicing system	Circular blade system
Loading (automatic/manual)	automatically

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