

weSCAN 3000



Product details

- 2 integrated laser scanners
- Maximum scanning speed
- Precise scanning results
- Higher yield

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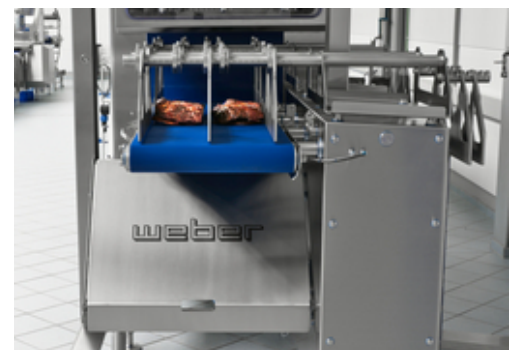


Weber laser scanner: your foundation for best slicing results.

Precise scanning is the basis for optimal further processing of the raw product in the highest performance ranges with maximum yield. The Weber weSCAN 3000/5000 models are equipped with laser scanning technology, which permits absolute scanning precision at maximum scanning speed. With a much more precise measurement, more output and thus a higher throughput per minute are possible at the same time. Higher yields and perfect slicing results are the result of this technical master achievement - a decisive advantage especially with uneven natural products such as bacon or raw ham. The data obtained guarantees optimized product utilization with high yield and minimal give-away when slicing pieces and slices.

Advantages

- Precise contour and weight detection
- Excellent detection of products with varying color contrasts
- High error tolerance
- Intuitive operation via the slicer HMI
- Configuration options for a wide range of applications
- User-friendly: 3D display of the scanned product



Weber means: service across the board.



Weber Academy.

Maximize line performance through professional training courses.

At the Weber Headquarter in Breidenbach, Germany, we have our own training center, the Weber Academy. Being a provider of complete line solutions, we offer training courses for your Weber Line, tailored precisely to your needs. In doing so, our focus is always on increasing efficiency and optimizing profit in your company.



Weber Guardian.

A safe plan for your production.

Only those who listen can understand. And those who understand can act. With our Weber Guardian program, we harmonize people, machines, and processes to get the most out of production. From preventive maintenance and inspection through targeted personnel development to production support and optimization.



Weber Portal.

Networked thinking, handling together.

You will find everything about your Weber equipment bundled in your personal Weber Portal. Compact, individual and interactive. From your customer profile and that of your machines to e-learning on your setup as well as convenient spare parts ordering and service offers. Are you already registered?

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