Product details

- weSTACK 3000 for one-lane applications
- Precise portion placement for maximum process stability
- Perfect for food service applications
- Allows for production of multiple applications on one line
weSTACK 3000/5500: Fully automatic creation of stacks for food service applications.

The Weber weSTACK creates stacks of products such as carpaccio, bacon, salami, or cheese. This makes the weSTACK the ideal solution for food service applications. For maximum flexibility, both stacked and non-stacked applications can be done on one single line. Portions are positioned perfectly thanks to the patented Weber vacuum brake in the stacking unit. This results in superior stack portion quality which enhances process stability during production. Customers have the ability to choose between the weSTACK 3000 for one-lane applications and the weSTACK 5500 for two-lane applications. As part of a line configuration with Weber Vario technology, the weSTACK 5500 enables a lane-independent removal of product stacks.

Advantages

- Tool-free set-up
- Compact design
- Integrated buffer function during continuous operation
- Up to 60 stacks/min with a sheet length of 350 mm
- Driven completely by servo-motors
- All line components are fully networked, and the continuous data exchange simplifies operation and enables the system to make the right decision at the right time.
- Integrated buffer function for non-stacking applications [continuous operation]
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?

We are looking forward to your message.

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