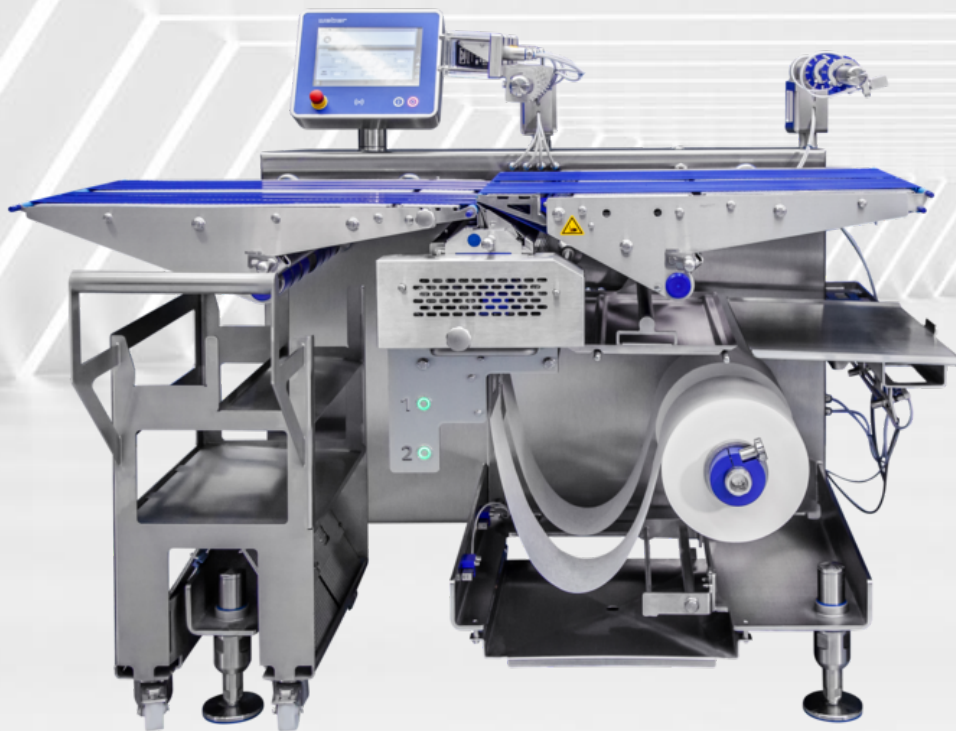


weUNDERLEAVE 3000



Product details

- Fully automatic lane position correction
- Open hygienic design
- For high-volume production
- For paper and film
- Independent processing on 2 lanes

[View online](#)



Weber weUNDERLEAVE: paper or film underlays for food service and much more.

More power, more sustainability, better hygiene: that is the Weber weUNDERLEAVE. The underleaver automatically places paper or film under sausage, cheese or alternative protein slices and complete portions. The weUNDERLEAVE can be used with a variety of types and sizes of paper and film. Underleaving is thus highly customizable to the product and application. The Weber underleaver is perfect for foodservice, layout bacon, carpaccio and bakery sector products.

The weUNDERLEAVE is suitable for applications of up to four lanes. The special feature of the weUNDERLEAVE 5500 is the two-lane standalone design. In this version the underlay of each of the two lanes is independently conveyed, cut and ejected. Infeed-side light barriers for portion detection in conjunction with the automatic lane position correction at the side ensure that the underleave is positioned precisely. Assembly and disassembly of all product-carrying parts is convenient and tool-free.

Advantages

- Individual accuracy and more sustainability thanks to real two line capability
- Good accessibility for changing rollers
- Cassette-type slicing system
- Also available as stand-alone variant



Technical Data

Paper/ film length adjustable between (mm)	100 - 1.000
Foil / paper roll core diameter (mm)	76.5
Maximum foil / paper roll diameter	457mm / 18"
Max. number of lanes	2
Max. paper/film width at 1-track application (mm)	340
Max. paper/film width at 2-track application (mm)	150
Max. paper/film width at 3-track application (mm)	x
Max. paper/film width at 4-track application (mm)	x
Max. portions/minute/lane with paper length = 200mm	80
Max. portions/minute/lane with paper length = 400mm	40
Min. paper/film width	100
Paper weight range (g/m)	40 - 65
PS- or PP-film; thickness (µm)	50 - 65

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.



Weber Inc. U.S. Sales

Simon.Langhorn@weberweb.com

Weber Food Technology GmbH

Günther-Weber-Straße 3 | 35236 Breidenbach | Germany

Phone: +49 6465 918 - 0 | Fax: +49 6465 918 - 11 00

info@weberweb.com | www.weberweb.com

weber

Legal notice

This document was generated automatically on 04/27/2024. All information is non-binding. We reserve the right to make changes in the interest of technical progress. For the latest information on this product, please visit:

<https://www.weberweb.com/portfolio/automation/weunderleave/>