

weSHARP 7000



Product details

- Active cooling and rinsing of the sharpening disc
- Precision sharpening process thanks to servo drives
- Comfortable handling via touchscreen
- Perfect system match with Weber components
- Safe and ergonomic working

[View online](#)



weSHARP 7000

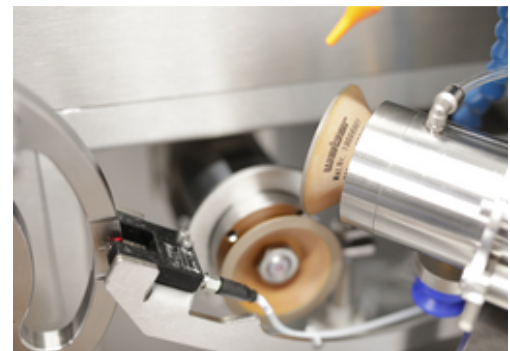
Get the most out of your slicer blades! With the weSHARP 7000 sharpening center, you can quickly and easily get the ideal cutting properties of your blades, even after intensive use in the slicer. The weSHARP 7000 is suitable for the machining of all Weber durable blade performance, involute and circular knives, and guarantees a precise and reproducible sharpening result with minimal material loss of the cutting edge.

Thanks to program recognition and data storage, the sharpening process can be completed in the shortest possible time, and the use of tool-free fast-change systems also ensures that setup times are kept to a minimum. Since the weSHARP 7000 Weber is the result of its own dedicated development and production processes, it is clearly no exception to the usual high-quality stainless steel machining as well as well-known Weber hygiene design.

User-friendly, ergonomic, efficient, high-quality: ensure your blades' sharpness with the weSHARP 7000 and optimize your overall plant efficiency!

Advantages

- Simple operation with RFID technology
- Sharpening of all Durablade circular and involute blades
- Precise and reproducible sharpening result



Technical Data

Sharpening angle	15°-40° (infinitely adjustable)
Height (mm)	2000
Length (mm)	1800
Power supply (V/Hz/A)	400/50/16 (optional special connections)
Weight (kg)	750
Width (mm)	900

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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