Product details

- Removes the casing from sausage and cheese products fully automatic and hygienically
- Continuous production: the products are loaded automatically and buffered before the peeling process
- Food safety: the product and casing are strictly separated
Weber peeling machine: Efficient and hygienic peeling of sausage and deli products.

The Log Peeler CCP fully automatically and hygienically removes the casing from sausage and cheese products. The machine can be put together individually. A clear distinction between gray zones and hygiene zones allows the product casing to remain in the gray area, which increases the safety of the peeled product. With continuous production, the buffer can be inserted both upstream and downstream of peeling. The flexible system permits simple and rapid conversion when changing calibers.

Advantages

- Safety and product flow: control of the peeling removal and possible buffer after peeling
- Individual compilation possible
- Reduced personnel costs
- Flexible: simple and rapid conversion when changing calibers
- Optional hygiene kit:
  - UVC irradiation from underneath of conveyors in the product contact area
  - UVC air disinfection within the peeling area
<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
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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
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