

weDIVIDE 7000



Product details

- Divides cheese blocks and cheese wheels
- Horizontal and vertical division possible
- Knife or wire division available
- Weight-dependent, individual placement of the divided bars for transfer to downstream units, e.g. weSCAN 7000, via jointed-arm robot

[View online](#)



Weber weDIVIDE: optimum cheese preparation for maximum yield.

The Weber cheese block divider weDIVIDE 7000 is the perfect start for a high volume and highly automated line. Whether fully integrated or as a stand-alone option, the weDIVIDE divides and prepares cheese blocks and cheese wheels for further processing to achieve the highest yield possible - while reducing personnel. For products that do not need to be divided, the weDIVIDE offers a pass-through function.

Advantages

- Can be set up in line or with left or right line balancing
- Weight-controlled grouping of the divided cheese bars to reduce empty spaces/empty packs in the downstream process
- Cutting frame can be moved vertically and horizontally for precise height and center division
- Coded cutting frames and stamps to avoid crashes
- Integrated placement positions for accessories such as cutting frames and stamps
- Side trimming possible
- Wire break monitoring to increase operational reliability
- With integrated manual loading no additional components are needed
- Tool-free changeover to a variety of division ratios
- Tool-free cleaning preparation
- Seamless integration into Weber line control with Weber OneControl



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/preparation/wedivide-7000/?ref=brochure-qr>