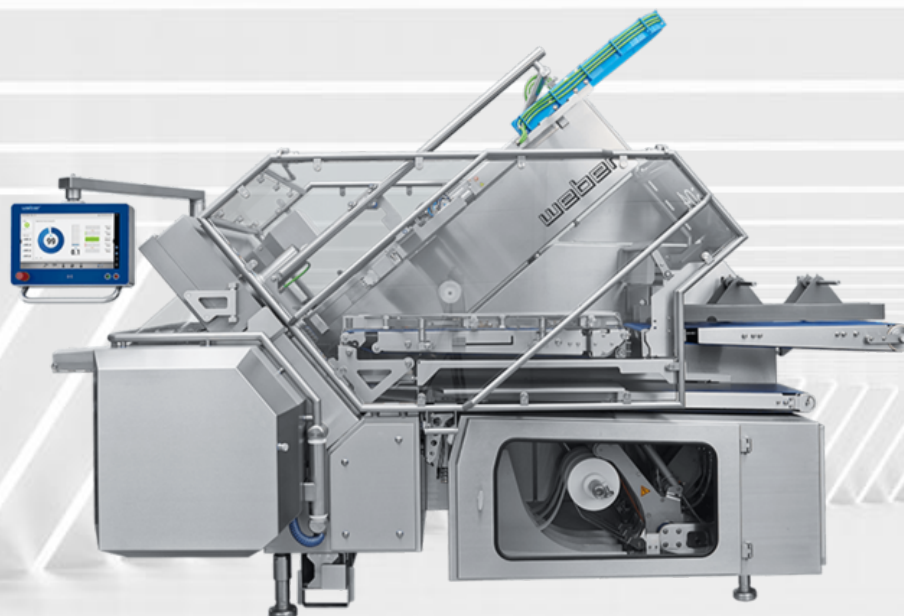


Slicer 604



Product details

- Circular blade slicer with up to 600 slices/minute
- Idle cut circular blade head (optional)
- Up to 3x Variogripper

[View online](#)



Advantages



Circular blade



Weber Hygiene Design



Variogripper



Quick set-up time



SprayTech



Interleaver




















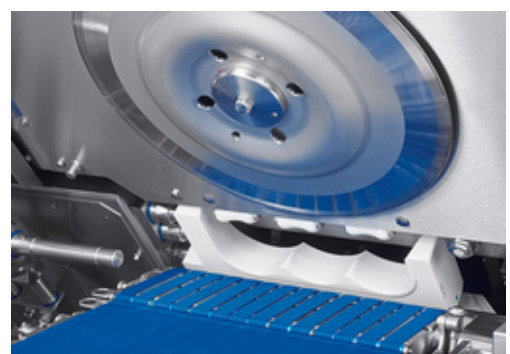
Automatic loading

Weber Slicer 604: high yield with minimum give-away.

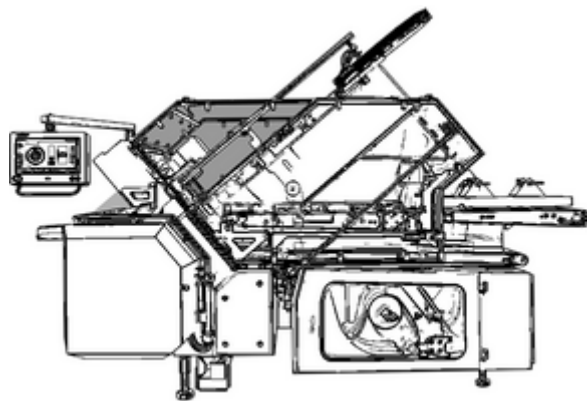
The Weber Slicer 604's product throat can be auto-adjusted in height and width, and product changeover times are kept to a minimum through the fully automatic central loading unit. Products of up to 1,700 mm in length are fed in automatically and processed at up to 600 slices per minute with the circular blade. The shear bar and side limit stop can be configured through a motor and via program control. The Weber Slicer 604 guarantees a precise cut and placement of perfect slices continuously. The idle cut circular blade head with automatic cutting gap adjustment ensures high yield with minimum give-away.

Presentation

- | | | | |
|---|--|---|---|
|  Stacked |  Staggered Stack |  stacked-with-interleave |  Shingled-stack |
|  Shingled |  Shingled-with-interleave |  Cross-shingled |  Multi-shingled |
|  Endless-shingled |  Pieces |  Shaved |  Folded |
|  Circular-portion-designer |  Oval |  Portion-designer |  Overlapped - single/mixed |
|  Multiple-overlaps - single/mixed | | | |



Technical Data Slicer 604



| | |
|----------------------------|----------------------------------|
| Height (mm) | 2395 (with Vario grippers: 3195) |
| Width (mm) | 1460 |
| Length (mm) | 3965 |
| Weight (kg) | 2200 |
| Slicing speed (rpm) | max. 600 |
| Product throat height (mm) | 165 |
| Product throat width (mm) | 380 |
| Product length (mm) | 1200/1700 |
| Slicing system | Circular blade |
| Slicing thickness (mm) | 0.5-50 |
| Loading (automatic/manual) | automatically |

Weber means: service across the board.



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We are looking forward to your message.



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