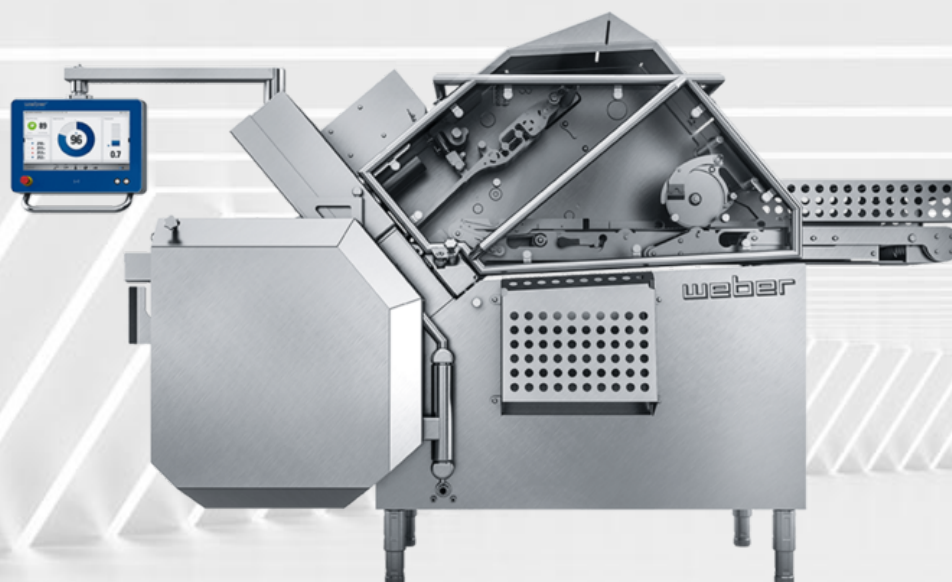


# Slicer 702



## Product details

- Involute blade slicer
- Continuous product infeed
- Trimmer (optional)
- End piece management (optional)

[View online](#)



## Advantages



Involute blade



Weber Hygiene Design



Quick set-up time



SprayTech



Automatic loading

## Weber Slicer 702: perfect for short products like bacon.

Short loading times characterize the Weber Slicer 702. It masters the special challenges when slicing short products with short cycle times and an endless product flow. The involute blade system reaches performances of up to 2,000 slices per minute in idle cut operation.

### Presentation



Stacked



Staggered Stack



Shingled-stack



Shingled



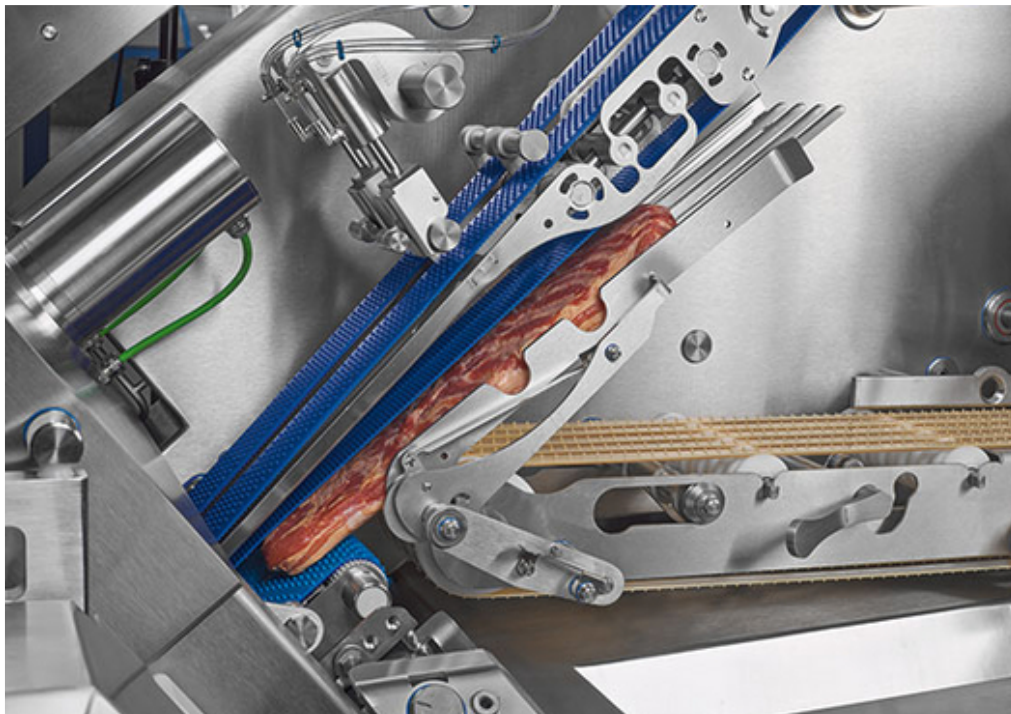
Multi-shingled



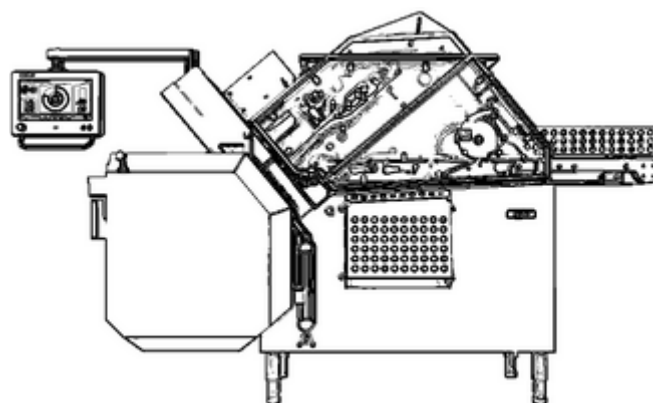
Endless-shingled



Pieces



## Technical Data Slicer 702



Height (mm)	2060
Width (mm)	1700
Length (mm)	2485
Weight (kg)	1800
Slicing speed (rpm)	max. 2000
Product throat height (mm)	80
Product throat width (mm)	300
Product length (mm)	200, endless
Slicing system	Involute blade
Slicing thickness (mm)	0.5-50
Loading (automatic/manual)	automatically

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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