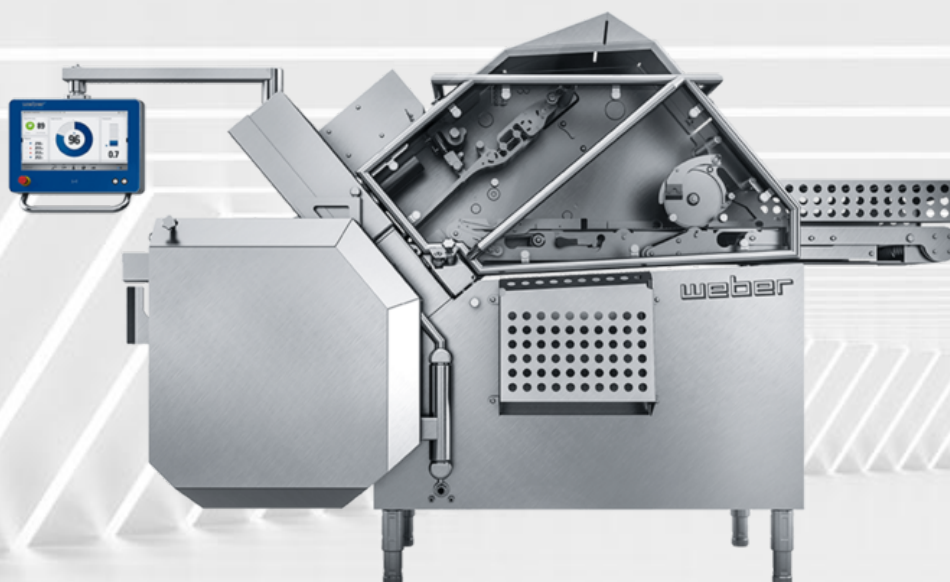


Slicer 702



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



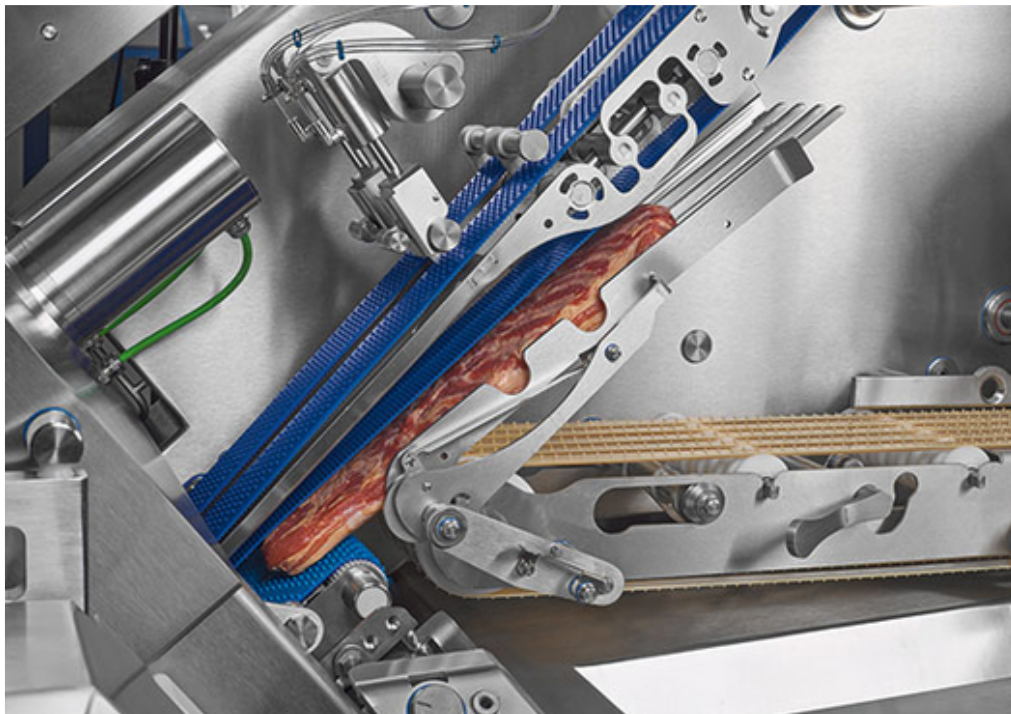
Multi-shingled



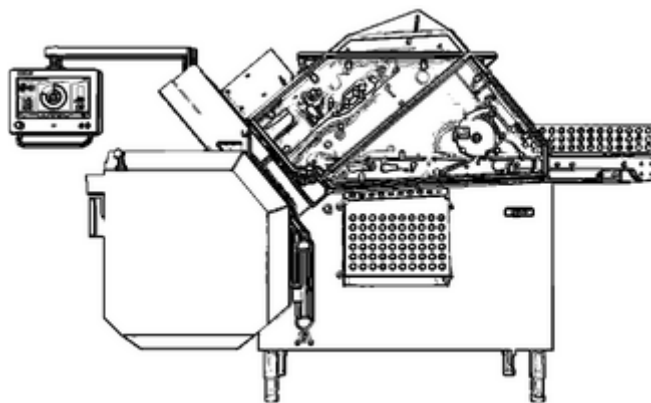
Endless-shingled



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

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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.



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We are looking forward to your message.



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