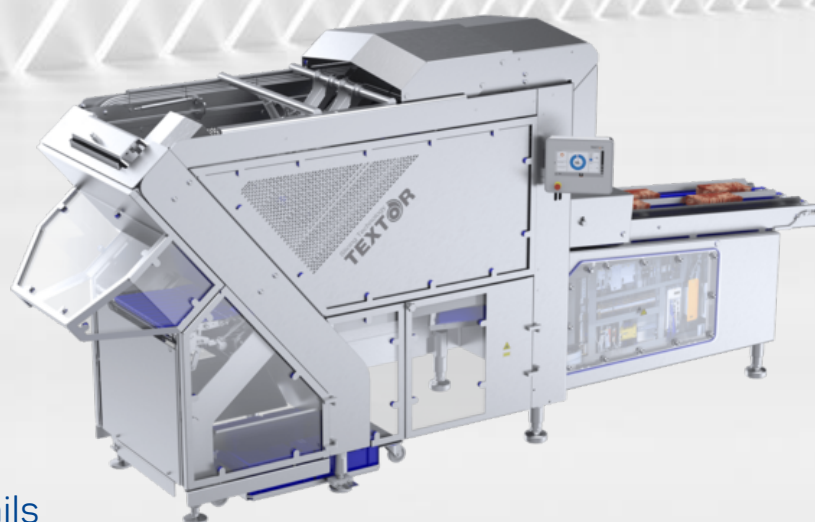


Slicer TS750



Product details

- Optimized for bacon and ham applications
- Two independent product infeeds
- Reduced product changeover time
- Product scanner and product scale integrated

[View online](#)



Advantages



Involute blade



Weber Hygiene Design



Variogripper



Quick set-up time



SprayTech



Automatic loading

Weber Slicer TS750: the specialist for bacon and ham applications.

Application optimized, compact, powerful. The Weber TS750 slicer is specialized for processing shorter products like bacon or ham. Unlike conventional slicers, the TS750 does not convey the product to the slicing level through a series of connected conveyors. Instead, this is accomplished through an impressive yet simple product infeed innovation: two separate synchronous tooth belt drives with drivers. This way the products are conveyed completely independently of one another, creating true dual line capability in a simple and very compact design.

- GripnGo reloading function
- VarioFeed product infeed
- ContiFlow - slicing without reloading gap

The TS750 is available in a variety of configurations: from a simple version for continuous slicing to high-performance applications with integrated product scanners and true dual line capability.

Presentation



Stacked



Staggered Stack



Shingled



Cross-shingled



Multi-shingled



Endless-shingled



Pieces



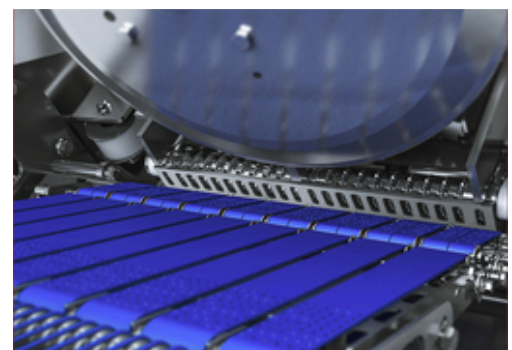
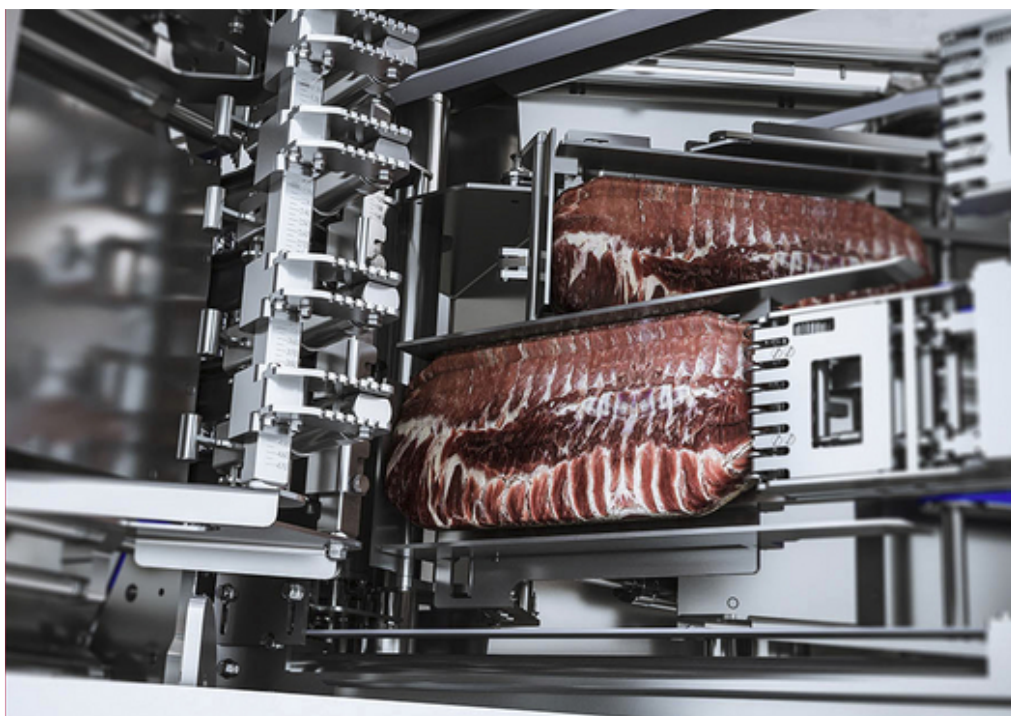
Shaved



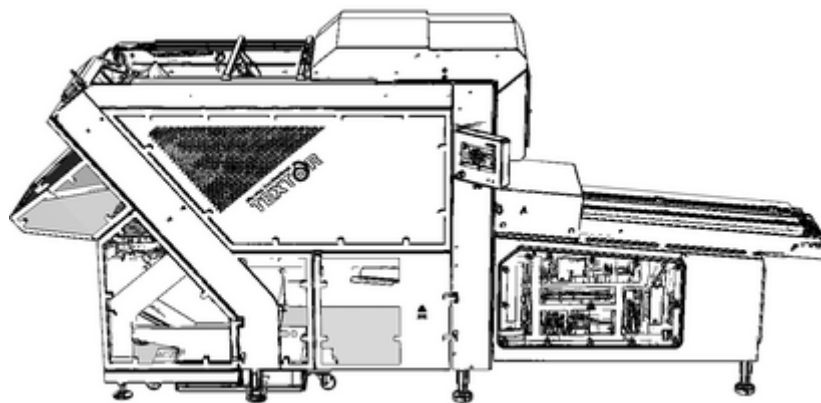
Folded



Overlapped -
single/mixed



Technical Data Slicer TS750



Product throat width (mm)	450 - 500
Slicing system	Involute blade system
Involute blade cutting speed (rpm)	max. 1850

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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weber

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