

weSLICE 4500



Product details

- Involute blade slicer
- Perfect solution for producers with large product variety
- Manual loading and/or automatic central loading possible
- Portion designer
- Optional with idle cut blade head and automatic cutting gap adjustment

View online



Advantages



Involute blade



Weber Hygiene Design



Quick set-up time



SprayTech



Interleaver



Automatic loading



Manual loading

Weber Slicer weSLICE 4000/4500: maximum flexibility in a compact format.

The weSLICE 4000 models are the perfect solution for producers with a wide variety of products. At medium output, it offers maximum flexibility for a large number of small-batch applications – all in a small footprint. Depending on the individual performance requirements, you can choose between the weSLICE 4000 with the circular blade slicing system or the weSLICE 4500 with the involute blade slicing system.

Depending on production requirements, the compact slicers allow for manual or fully automatic central loading. This ensures optimized product loading and feeding – even for bulky products – and better integration in automated processes. Additionally, massive reduction in set-up times, combined with lower labor requirements, minimize cost long term.

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



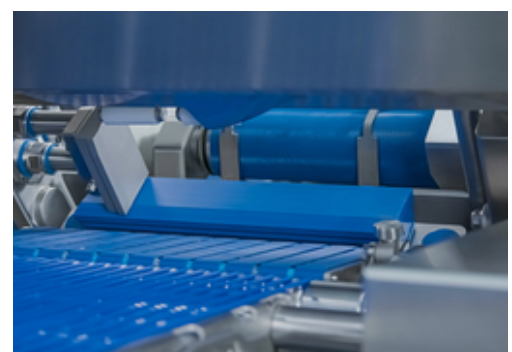
Portion-designer



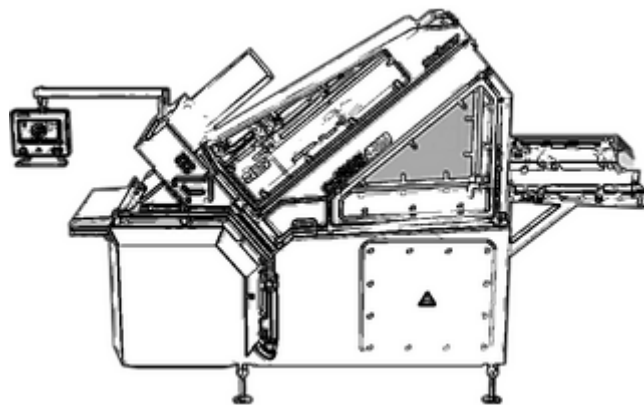
Overlapped -
single/mixed



Multiple-overlaps -
single/mixed



Technical Data weSLICE 4500



Slicing speed (rpm)	max. 1500
Product throat height (mm)	120/135/150
Product throat width (mm)	330
Product length (mm)	max.1200
Slicing system	Involute blade
Slicing thickness (mm)	0.5-50
Loading (automatic/manual)	automatically/manually

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 04/25/2024. 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/slicer/weslice-4000-4500/>