

weSCAN 7000



Product details

- Precise determination of density and weight
- Maximum yield
- Simple to operate

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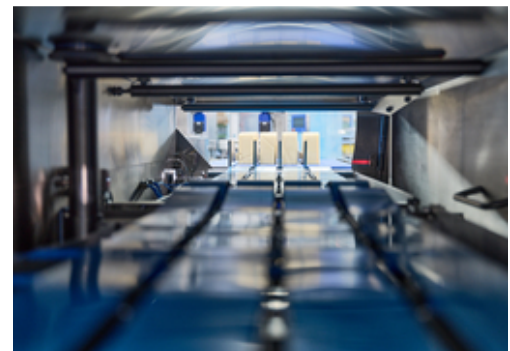


Weber x-ray scanner: Exact measurement of product density and weight.

With the Weber weSCAN 7000 X-ray scanner, product density and weight can be precisely determined in order to achieve the best possible use of raw materials and thus achieve maximum yield. The use of an X-ray scanner is essential for economic production, especially for applications for cheese with eyes and products with large differences in density. Thanks to design optimization, even better hygiene conditions, and greater user-friendliness have been achieved with the weSCAN 7000 compared to the previous model. The operation is carried out via the operating terminal on the slicer, which ensures optimal accessibility to the slicer. The system features a two-stage safety guarding for its radiation source.

Advantages

- Particularly suitable for cheese with eyes applications
- Up to six products in one scan cycle
- Minimizes setup and downtimes through improved ergonomics and operating friendliness
- Easy to clean and hygienic thanks to reduced flaps and covers
- Foreign objects detection: stainless steel > Ø = 3 mm, glass/ceramic > Ø = 8 mm (product-dependent)
- Belt lengths available in 800 mm and 1,200 mm



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.



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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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