

wePEEL



Product details

- Removes the casing of sausage products fully automatically and hygienically
- Continuous production: Products are automatically loaded and can be buffered both before and after peeling
- Food safety: The product and the outside of the casing are strictly separated
- Integrated peel tear control to increase process reliability

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Weber wePEEL: Hygienic and efficient peeling of sausage products.

The peeling machine fully automatically and hygienically removes the casing of sausage products such as deli meat or salami. This is especially advantageous for large-caliber and long products that are difficult to handle manually. In addition, the machine can individually configured. A clear distinction between gray zones and hygiene zones allows the product casing to remain in the gray area, which increases the hygienic safety of the peeled product. With continuous production, the buffer can be inserted both upstream and downstream of peeling.

Advantages

- Automation of the product preparation to reduce personnel
- Hygiene improvement: Product and outside of the casing are strictly separated; casing remains in the gray area
- Control of peel removal and possible buffering before and after peeling
- Individual configuration possible
- Optional hygiene set:
 - UVC irradiation from underneath product conveyors
 - UVC air disinfection in the peeling area



Technical Data

Max. product width (mm)	165
Height (mm)	2087
Length (mm)	5440
Max. diameter (mm)	165
Max. product height (mm)	50
Min. diameter (mm)	50
Product length (mm)	max. 3200
Width (mm)	3400

Weber means: service across the board.



Weber Upgrades make it possible.

New tasks, old machines?

The tasks and challenges in production have grown? To meet this, we offer a wide variety of upgrades for existing lines that are optimally suited to new requirements: whether retrofitting individual components to optimize production or automating existing lines to raise hygiene standards. This is sustainable and economical - and also allows you to stay up-to-date and grow with a manageable investment.



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 hearing from you.



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