

Slicer 305



Product details

- Circular blade slicer with manual loading
- Entry-level model for industrial production of sliced product
- Interleaver (optional)
- SprayTech (optional)

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Advantages



Circular blade



Weber Hygiene Design



Quick set-up time



SprayTech



Interleaver



Manual loading

Weber Slicer 305: the powerful entry-level slicer.

The Weber Slicer 305 is our entry-level model in high-tech slicing technology. The Slicer 305 is only available with manual loading. It is easy to operate and to change applications, and both slicing edge and slicing stop can be adjusted to the product width. To produce stacked portions, the Slicer 305 can be optionally equipped with a stack lowering device, which guarantees the gentle placement of each individual slice and precisely portioned stacks.

Presentation



Stacked



Staggered Stack



stacked-with-interleave



Shingled-stack



Shingled



Shingled-with-interleave



Endless-shingled



Pieces



Shaved



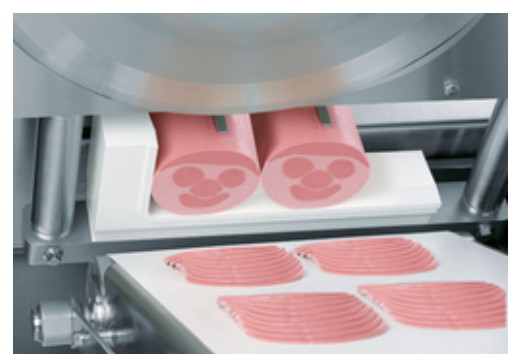
Folded



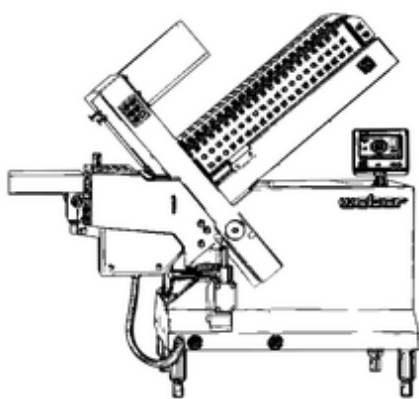
Overlapped -
single/mixed



Multiple-overlaps -
single/mixed



Technical Data Slicer 305



Height (mm)	2065
Width (mm)	960
Length (mm)	2353
Weight (kg)	990
Slicing speed (rpm)	max. 400
Product throat height (mm)	125/135/150
Product throat width (mm)	250
Product length (mm)	1000
Slicing system	Circular blade
Slicing thickness (mm)	0.5-50
Loading (automatic/manual)	manually

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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