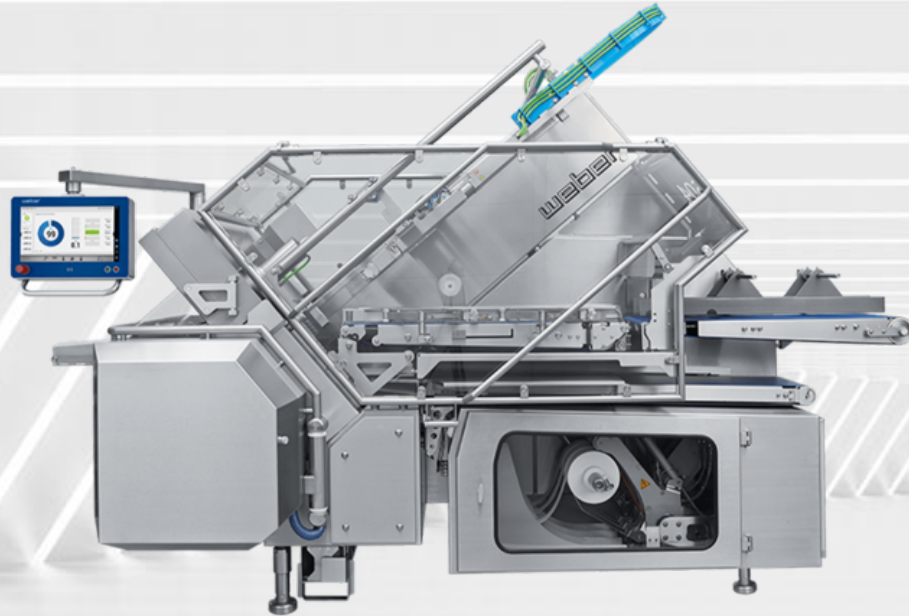


Slicer 604




Product details

- Circular blade slicer with up to 600 slices/minute
- Idle cut circular blade head (optional)
- Up to 3x Variogripper

[View online](#)




Advantages

 Circular blade

 Weber Hygiene Design

 Variogripper

 Quick set-up time

 SprayTech


















 Interleaver

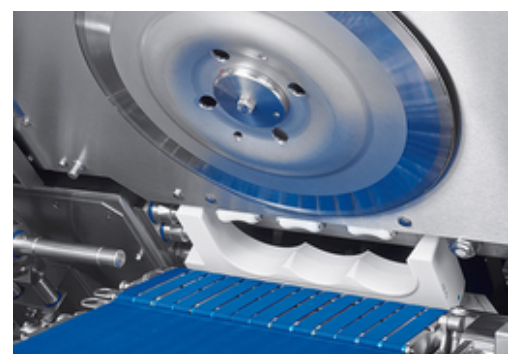
 Automatic loading

Weber Slicer 604: high yield with minimum give-away.

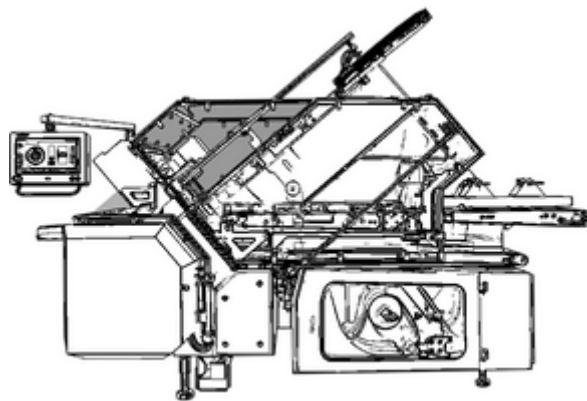
The Weber Slicer 604's product throat can be auto-adjusted in height and width, and product changeover times are kept to a minimum through the fully automatic central loading unit. Products of up to 1,700 mm in length are fed in automatically and processed at up to 600 slices per minute with the circular blade. The shear bar and side limit stop can be configured through a motor and via program control. The Weber Slicer 604 guarantees a precise cut and placement of perfect slices continuously. The idle cut circular blade head with automatic cutting gap adjustment ensures high yield with minimum give-away.

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 Slicer 604



Height (mm)	2395 (with Vario grippers: 3195)
Width (mm)	1460
Length (mm)	3965
Weight (kg)	2200
Slicing speed (rpm)	max. 600
Product throat height (mm)	165
Product throat width (mm)	380
Product length (mm)	1200/1700
Slicing system	Circular blade
Slicing thickness (mm)	0.5-50
Loading (automatic/manual)	automatically

Weber means: service across the board.



Weber Upgrades make it possible.

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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.



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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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We are looking forward to hearing from you.



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<https://us.weberweb.com/portfolio/slicer/slicer-604/>