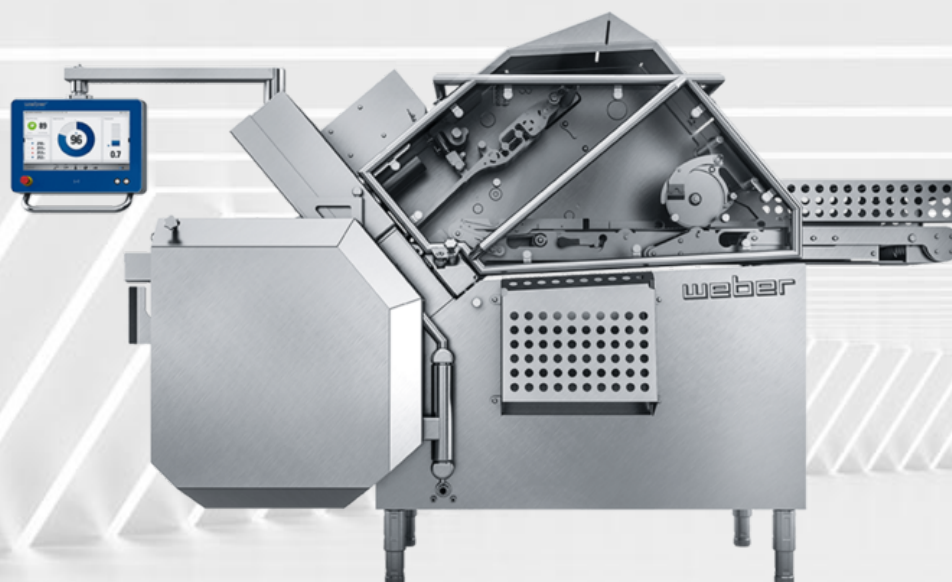


# Slicer 702



## Product details

- Involute blade slicer
- Continuous product infeed
- Trimmer (optional)
- End piece management (optional)

[View online](#)



## Advantages



Involute blade



Weber Hygiene Design



Quick set-up time



SprayTech



Automatic loading

## Weber Slicer 702: perfect for short products like bacon.

Short loading times characterize the Weber Slicer 702. It masters the special challenges when slicing short products with short cycle times and an endless product flow. The involute blade system reaches performances of up to 2,000 slices per minute in idle cut operation.

### Presentation



Stacked



Staggered Stack



Shingled-stack



Shingled



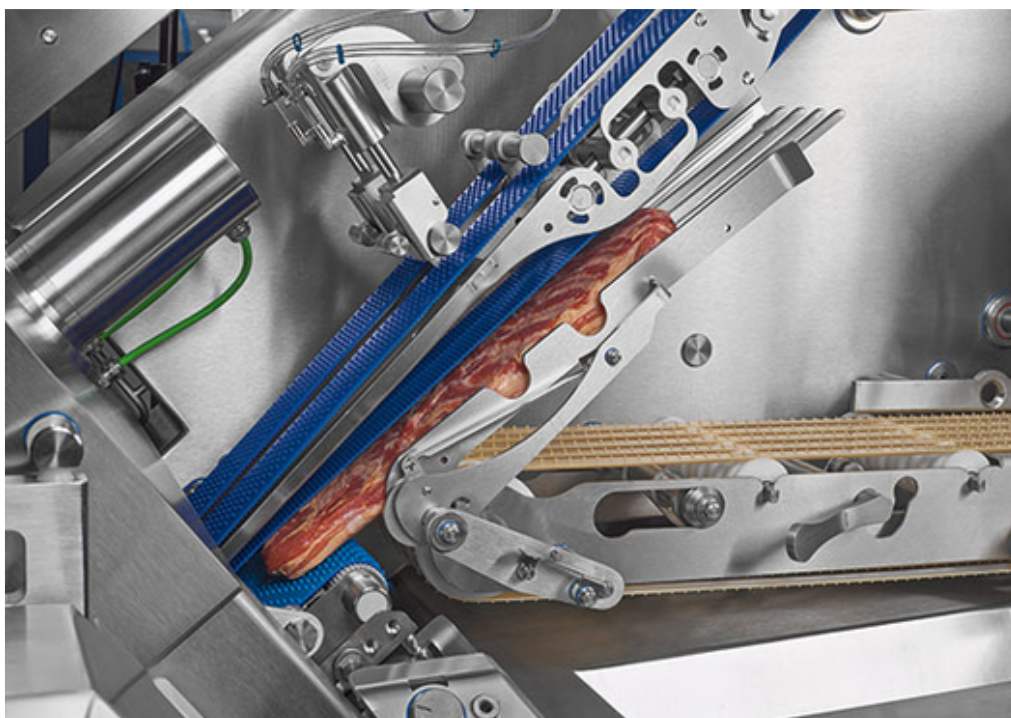
Multi-shingled



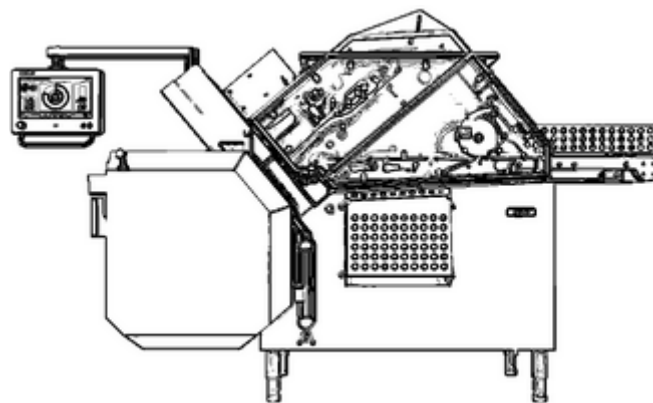
Endless-shingled



Pieces



## Technical Data Slicer 702



Height (mm)	2060
Width (mm)	1700
Length (mm)	2485
Weight (kg)	1800
Slicing speed (rpm)	max. 2000
Product throat height (mm)	80
Product throat width (mm)	300
Product length (mm)	200, endless
Slicing system	Involute blade
Slicing thickness (mm)	0.5-50
Loading (automatic/manual)	automatically

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.



Weber Inc. U.S. Sales

[Simon.Langhorn@weberweb.com](mailto: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](mailto:info@weberweb.com) | [www.weberweb.com](http://www.weberweb.com)

**weber**

## Legal notice

This document was generated automatically on 04/19/2024. 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://us.weberweb.com/portfolio/slicer/slicer-702/>