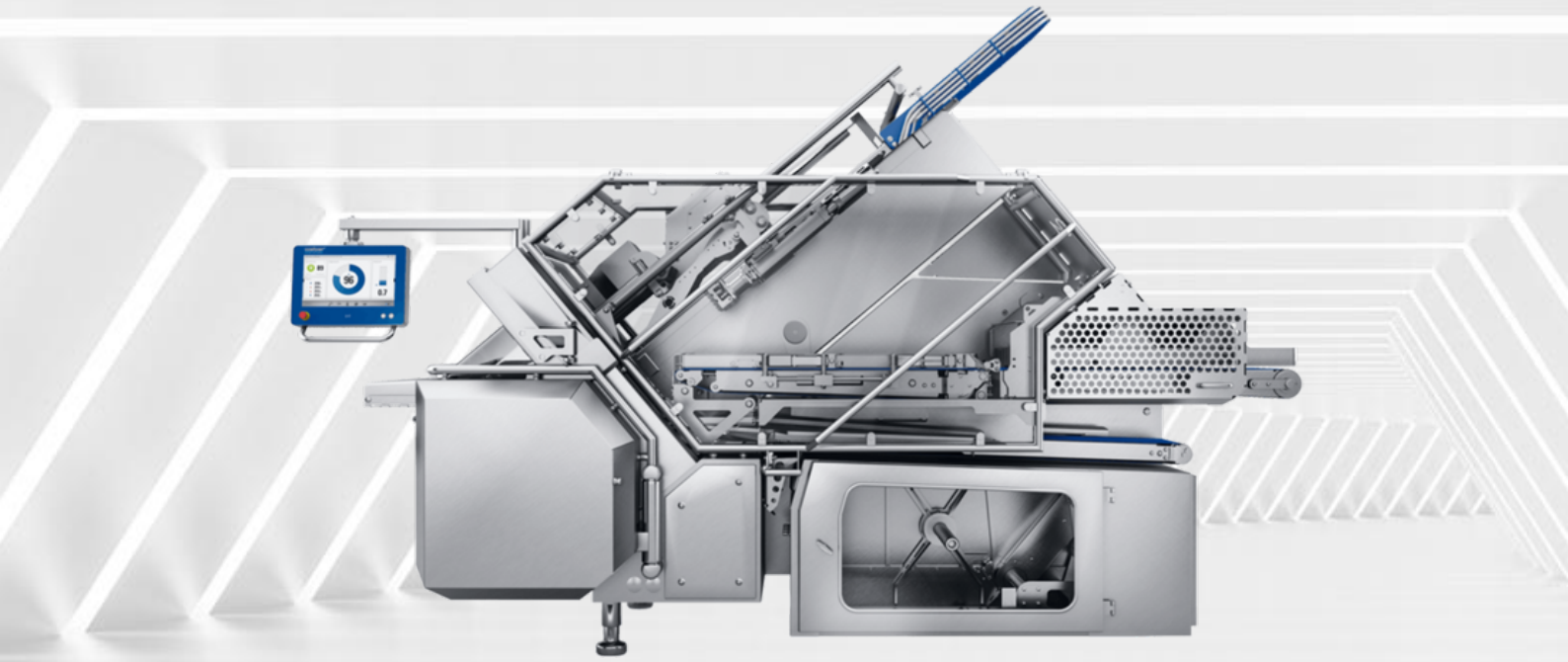
Slicer 804



Product details

- All-rounder for a wide variety of applications
- Involute blade slicer with up to 2,000 slices/minute
- Up to 3x Variogripper

View online

Advantages

- Involute blade
- Weber Hygiene Design
- Vacuum gripper
- Variogripper
- Quick set-up time
- SprayTech
- Interleaver
- Automatic loading

Weber Slicer 804: the all-purpose, high-performance slicer.

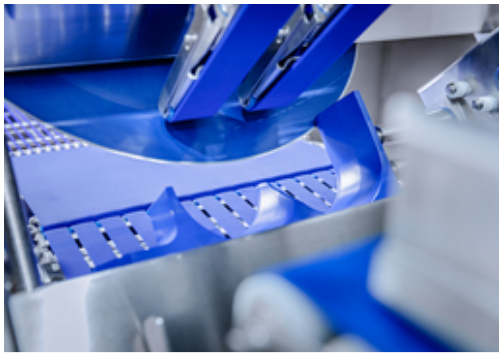
Weber Slicer 804 is among the most efficient systems in its class. The involute blade system cuts products of up to 1,700 mm in length at a maximum speed of up to 2,000 slices per minute. The automatic central loading ensures short product changeover times. The 804 slicer uses a blade head with an idle cut function, which can create a wide variety of sliced portions with individual slice thicknesses between 0.1 millimeters and 50 millimeters. The 400 mm wide and 180 mm high product throat permits up to four 95 caliber products or three 120 x 120 products to be processed simultaneously The system includes a program-controlled, automatically configurable product clearance height and width. The Weber hygienic design ensures that the system is easy to clean.

Presentation

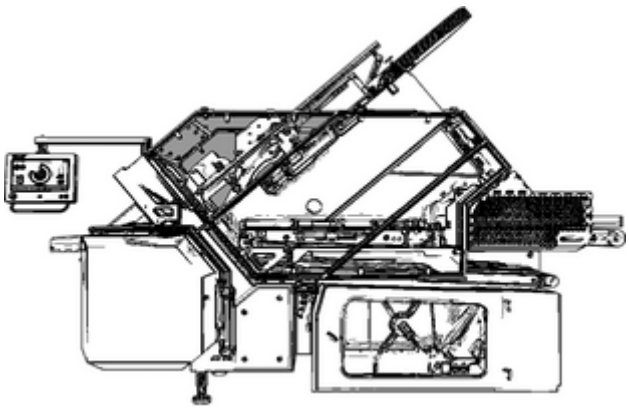
- Stacked
- Staggered Stack
- stacked-with-interleave
- Shingled-stack
- Shingled
- Shingled-with-interleave
- Cross-shingled
- Multi-shingled
- Endless-shingled
- Pieces
- Shaved
- Folded
- Circular-portion-designer
- Oval
- Portion-designer
- Overlapped - single/mixed
- Multiple-overlaps - single/mixed







Technical Data Slicer 804



Height (mm)	2424 (with Vario grippers: 3195)
Width (mm)	1505
Length (mm)	3965
Weight (kg)	2300
Slicing speed (rpm)	max. 2000
Product throat height (mm)	180
Product throat width (mm)	400
Product length (mm)	1200/1700
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.

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