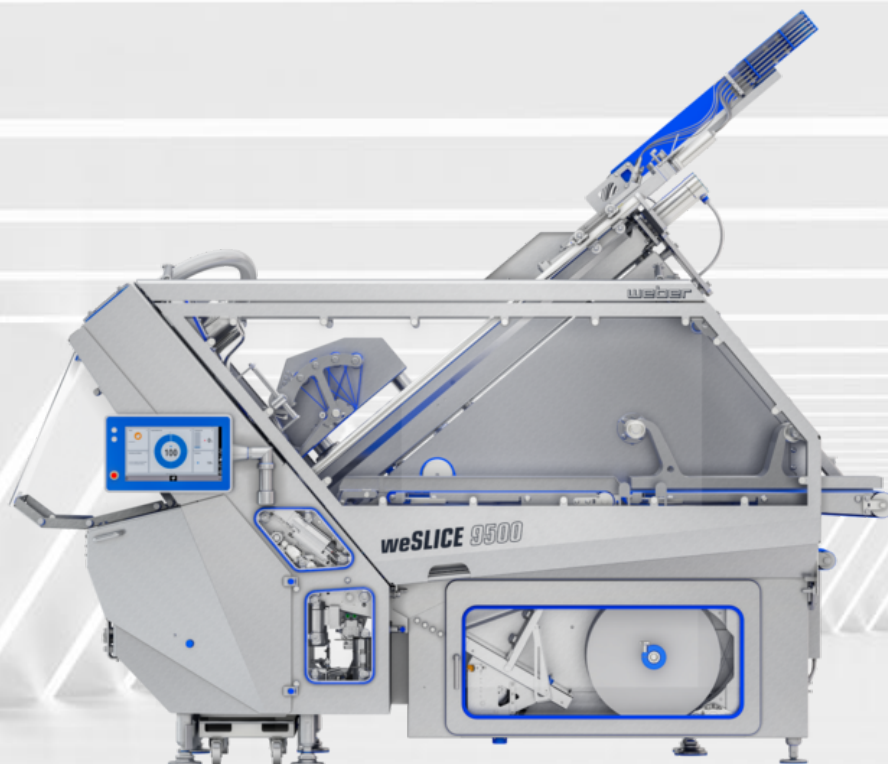


weSLICE 9500



Product details

- Large product throat
- Unmatched yield and performance
- Up to 4x Variogripper
- Vacuum gripper technology
- Up to 4x Vario Interleaver

[View online](#)



Advantages



Performance involute blade



Weber Hygiene Design



Vacuum gripper



Variogripper



Quick set-up time



SprayTech



Interleaver




















Automatic loading

Unmatched slicing quality and performance: that's the Weber weSLICE 9500 slicer.

The weSLICE 9500 is Weber's high-performance slicer, setting unparalleled quality and capacity standards. The uncompromising slicing quality and capacity is achieved by using the new Weber DirectDrive technology. Through the direct drive of all feeder components, the product is guided precisely and with care to achieve a perfect and visually appealing slice result and high portion weight accuracy. Other equipment highlights such as the Weber Durablade Performance involute blade and the Vario technology also contribute to the superior slicing quality. When the Weber vacuum gripper technology is used, the product yield is increased even further, as remaining end pieces are reduced by more than half. The result: a production with almost 100% weight-accurate portions with extremely low give-away. The new Weber Slicer weSLICE 9500 is ergonomically designed with user-friendly safety features such as the new tool-free quick-change system for product holders.

Thanks to the comprehensive line integration, the slicer is able to optimize overall line speed for smoother portion transport and auto-adjust the speed of all downstream components. The line can self-optimize, increasing overall production performance and quality.

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 weSLICE 9500



| | |
|----------------------------|---------------------------|
| Width (mm) | 1500 |
| Slicing speed (rpm) | max. 2000 |
| Product throat height (mm) | 220 |
| Product throat width (mm) | 520 |
| Product length (mm) | 800/1200/1600/1850 |
| Slicing system | Performance Durablade |
| Slicing thickness (mm) | 0.5 - 50 |
| Loading (automatic/manual) | Automatic central loading |

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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weber

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