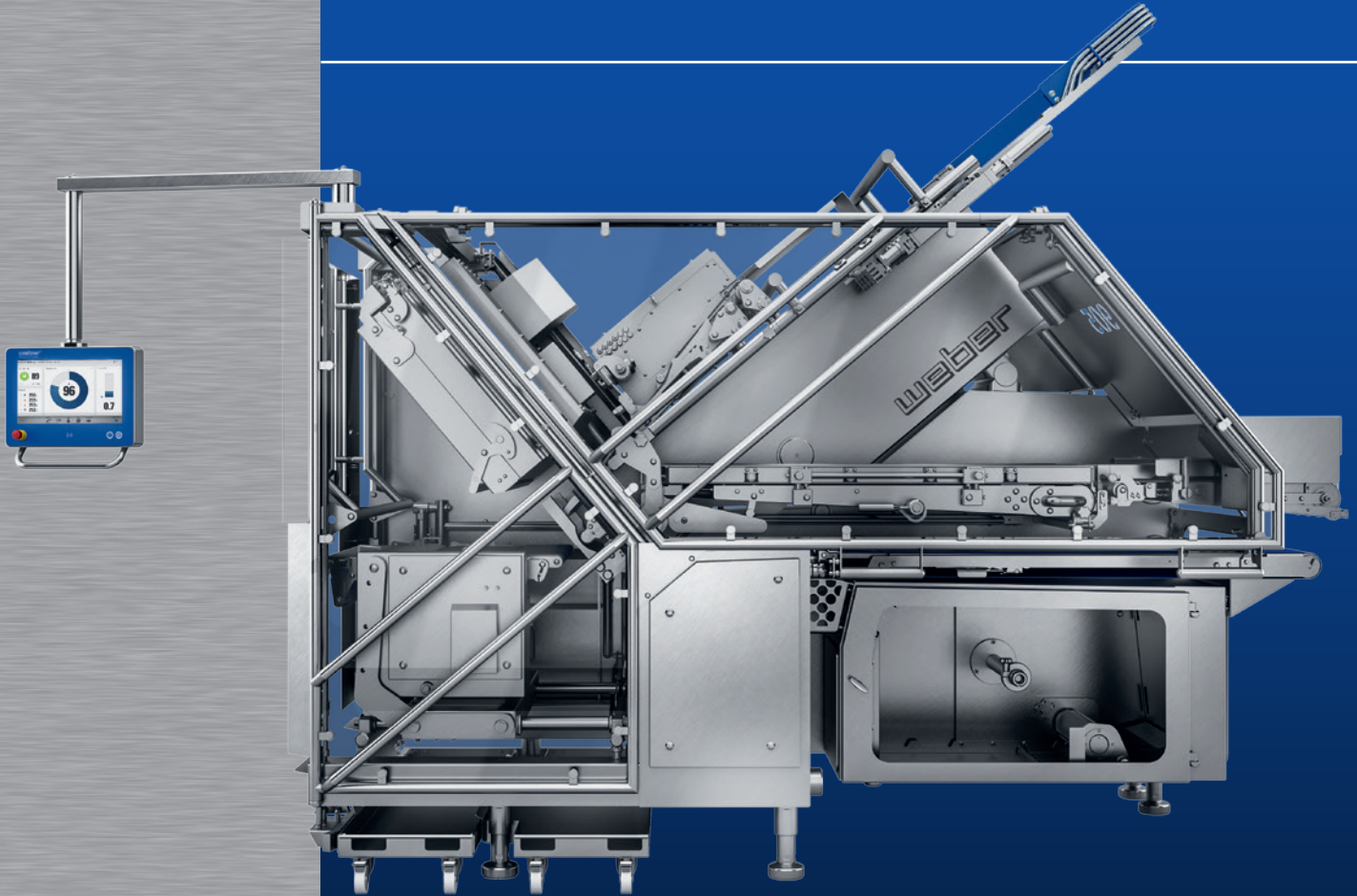


Slicer 905



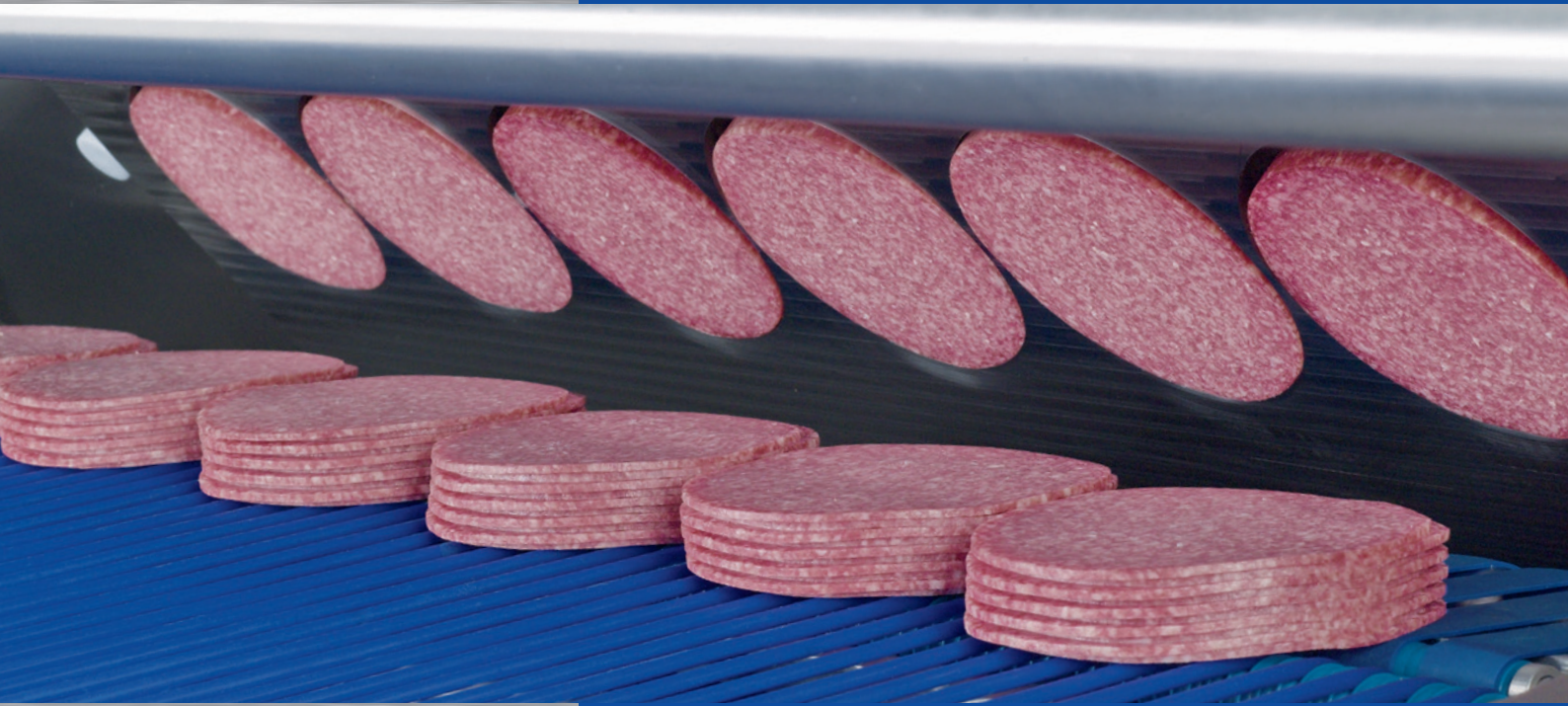
Powerful, productive, hygienic.

weber®
The High Tech Company

Weber Slicer 905

Fast, versatile, precise.

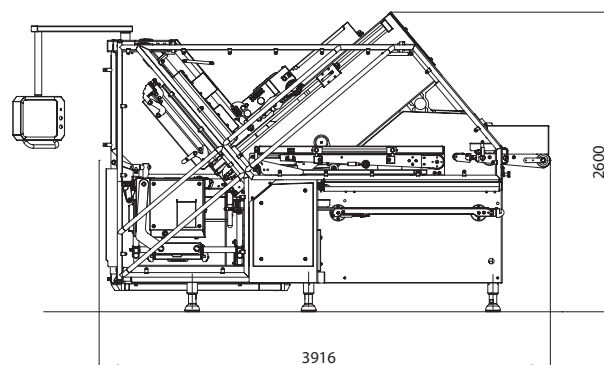
- › 620 mm-wide product throat
- › High throughput (z.B. 6-fold caliber 100 or 4-fold 100x150 cheese, also track independently)
- › Two control conveyors for maximum slicing capacity
- › Perfect slices due to Weber idle cutting technology and dynamic cutting gap setting
- › Weber Hygienic Design
- › Intuitive operation with the Weber Power Control



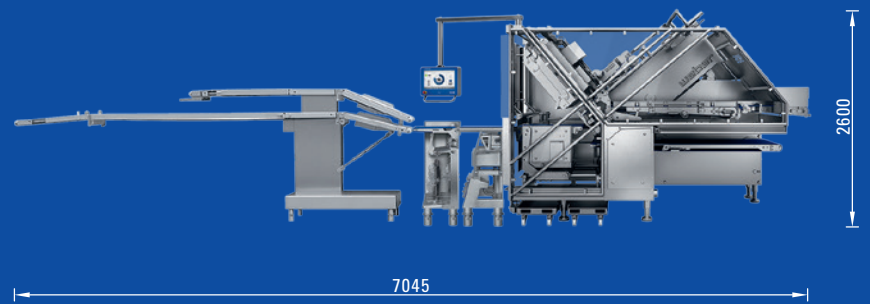
Options:

- › Stack lowering device
- › Vario gripper, twofold up to fourfold
- › Portioning conveyor can be coupled to control conveyor
- › High-speed Interleaver CCI up to four tracks, 600 mm roller diameter
- › Automatic portion completion

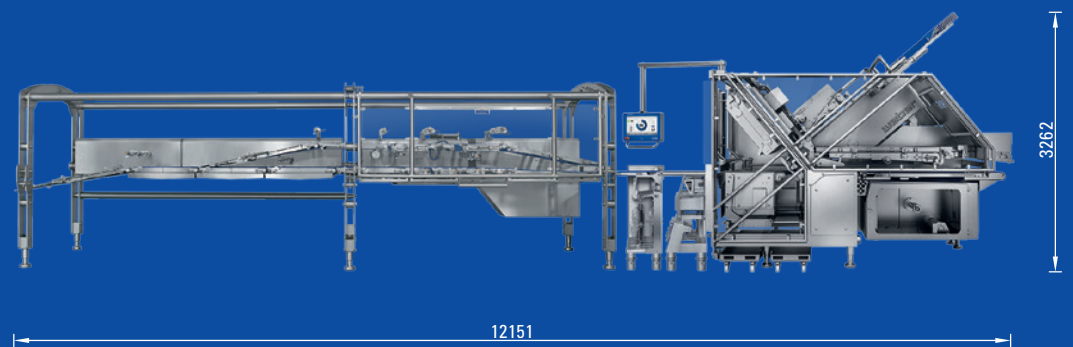
Further options available. We will happily provide you with more information.



Slicer 905 SLC



Slicer 905 MCS



Slicer 905 RCS WPR



Perfect presentations. Great flexibility. Increase sales with these attractive presentations.



stacked



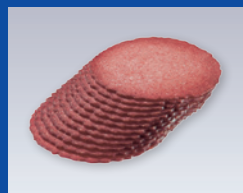
staggered stack



stacked with interleave



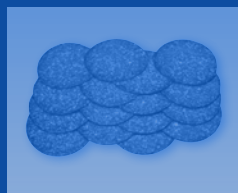
shingled stack



shingled



shingled with interleave



cross-shingled/interweaved



multi-shingled/forward-reverse shingled



endless shingled



pieces



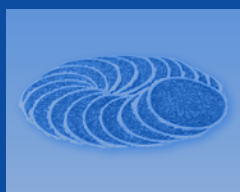
shaved



folded



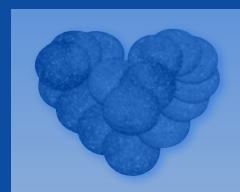
round shingle
(party tray)



oval shingle
(party tray)



overlapped
(multiple products)



portion designer

Technical data

Slicing throat (w x h mm):	620 x 200 (automatically adjustable)
Product length (mm):	800/1200/1600, endless
Cutting system:	involute blade
Blade speeds (rpm):	2000
Cutting thickness (mm):	0.5 – 50

weber®
The High Tech Company

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