

weber



weSLICE 2500

Product details

- › Compact, high-performance involute blade slicer
- › Precise product feed for accurate cutting and portioning results
- › Large product throat for tall products and multi-track applications
- › Maximum hygiene and food safety thanks to entirely open blade head design
- › With portioning unit for use in a line concept

View more information
and videos about this
product online



Compact meets Premium: The Weber slicers weSLICE 2000/2500 combine compact design with high performance, flexibility and precision.

With the Weber weSLICE 2000-series models (weSLICE 2000 circular blade slicer and weSLICE 2500 involute blade slicer), we offer a high-performance solution for companies who need to produce economically and flexibly with limited space—from industrial environments to smaller-scale, artisanal production concepts. Depending on requirements, the slicers are available either with a portioning unit—perfect for use in a line concept—or with universal portioning and discharge conveyor.

A traction roller positioned in front of the cutting edge ensures particularly precise product feeding, and thus accurate slicing results, perfect slice positioning, and consistently high portion quality. Optionally, the integrated checkweigher allows for automatic weight control—for minimal give-away and more efficiency.

The weSLICE 2000 and 2500 also set new standards for their class in terms of hygiene and user-friendliness. The completely open blade head design makes for quick, thorough cleaning. Low-maintenance components and clever ergonomic functions reduce down-time and contribute to a high level of line availability. In addition, the optional automatic end piece ejection provides convenient, safe operating conditions and reduces reloading time.

Presentation



Stacked



Staggered Stack



Shingled



Endless-shingled



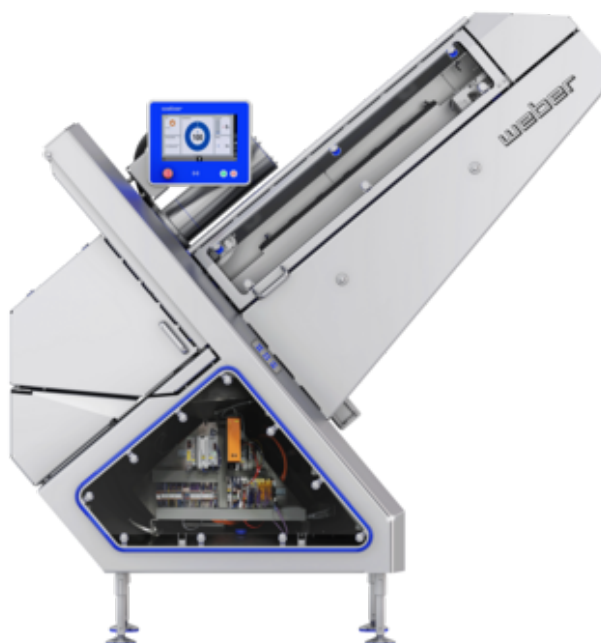
Pieces



Shaved



Folded



Weber means: service across the board.



Weber Academy.

Maximize line performance through professional training courses.

At the Weber Headquarter in Breidenbach, Germany, we have our own training center, the Weber Academy. Being a provider of complete line solutions, we offer training courses for your Weber Line, tailored precisely to your needs. In doing so, our focus is always on increasing efficiency and optimizing profit in your company.



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 your message.



Rob Unwin

Operations Director
runwin@interfoodtechnology.com



Andre Clareboets

Joint Head of Sales
aclareboets@interfoodtechnology.com



Tom Foran

Divisional Manager – Slicing & Packaging Solutions
tforan@interfoodtechnology.com

Weber Food Technology SE & Co. KG

Günther-Weber-Straße 3 | 35236 Breidenbach | Germany
Phone: +49 6465 918 - 0 | Fax: +49 6465 918 - 11 00
info@weberweb.com | www.weberweb.com



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